



BLACK FRIDAY EDITION

This week's edition of the Advance-Monticellonian is the annual Black Friday Edition. We would like to help make your holiday shopping experience wonderful, so we send every resident in Drew County a copy of the newspaper. Our annual Gift Guide is enclosed—and an opportunity to get a year's subscription to the Advance-Monticellonian is on Page 12A. We hope you take this chance to not only check out the great Black Friday sale advertisements but also catch up on local news, sports and holiday events taking place in Southeast Arkansas.

INSIDE TODAY'S EDITION

2022
Southeast
Arkansas'
Holiday
Gift Guide

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HOLIDAY LIGHTS IN PROGRESS ON TOWN SQUARE



The annual Christmas decorations have begun to go up on the downtown square in Monticello. Four large Christmas trees can be seen from all directions. The annual Carols of Christmas parade will take place downtown on Tuesday, November 29.

Purchase deadline approaching for Wreaths Across America



Holiday themed wreaths will be placed on Veterans graves in Oakland Cemetery on Saturday, Dec. 17.

SPECIAL TO THE ADVANCE

Col. David Love Chapter of the Daughters of the American Revolution has joined with Wreaths Across America to honor veterans buried in Oakland Cemetery.

The goal is to provide 300 wreaths in the cemetery. The national effort

for Wreaths Across America began in 1992 when Worcester Wreath in Maine had extra wreaths near the end of their holiday season.

Aided by Maine Senator Olympia Snowe, the extra wreaths were placed in an older section of Arlington National Cemetery where visitors sel-

dom came and continued quietly until 2005 when an internet picture of the wreaths in the snow was posted. From that simple gesture to remember veterans, Wreaths Across America has grown to over 3400 locations across

See WREATHS Page 6A

Sheriff's race candidates share their plans for Drew County

By: Ashley Hogg
editor@monticellonews.net

The Advance-Monticellonian spoke with Drew County Sheriff candidates Tim Nichols and James Slaughter to discuss their intentions if elected to the office of Sheriff in the December 6 run-off.

Each candidate was asked the same questions and these were their statements.

Q: Why do you want to be Drew County's next Sheriff?

Tim Nichols: I want to be Sheriff for various reasons. As a second generation Law Enforcement Officer, it's always been a dream of mine growing up. I watched my dad take steps within his career and become Sheriff in Chicot County. However, as I've grown up, I've realized that it isn't about the "dream" of being Sheriff but instead the fact that I want to do my part in protecting our families. I also believe that the Sheriff must be approachable, be compassionate and also stand firm against evil. I believe that with the help of other leaders and the people, we can make Drew County a better and safer place to live, work, visit but most importantly, raise a family. That is why I want to be Drew County Sheriff.

James Slaughter: I want to be sheriff because I truly know I can motivate the deputies to be great at serving Drew County. I have a great working relationship with all the law enforcement in Drew County and I am respected by most officers in Drew County, from all departments. I am not running as sheriff to have power or control, I am running as sheriff to serve Drew County citizens as they deserve.

Q: What qualifies you for this position?

Tim Nichols: I am a 15 year Law Enforcement Officer who has been blessed and entrusted to hold various positions within Law Enforcement, such as Patrol, Criminal Investigations (Investigations of all types of crimes), Law Enforcement Training Instructor, Departmental Trainer, Firearms Instructor, Sex Offender Violator Coordinator/Compliance Officer, Taser Instructor, Drug Case Management/Finances, and Administrative Positions. I am familiar with Jail Standard Requirements and Laws, and I believe in and practice Community Oriented Policing.

James Slaughter: I am qualified as sheriff because I have 12 years experience in law enforcement and multiple certifications in different fields of law enforcement. Again, I have the respect of most officers in Drew County and a great relationship with all departments in and around Drew County.

Q: If elected, what are your top three priorities for Drew County?

Tim Nichols: I want to serve the people of Drew County with dignity, respect, and community oriented policing. I will stand firm against evil and enforce the laws while also showing compassion when it needs to be shown. I will work with Local, State and Federal Officials in order to help the jail crisis in which we are facing in our area and state, in hopes to better protect our families and loved ones.

James Slaughter: If elected, my top three goals would be first, get law enforcement more interactive with our children and schools. I have already began to get classes, education, and awareness classes prepared for our children. The children are our future and they are what's most important. I believe we need more interaction with the children and teachers from all law enforcement and not just our School Resource Officers that are at the schools. We have a great SRO at both schools and we need all of our officers more involved. My second goal is to build a great team at the sheriff's office. I plan on having a team that is certified and trained in all fields of law enforcement and especially motivated

in serving the citizens of Drew County. My third goal is to focus on the drug dealers in Drew county. We may not stop them all, but we will do our best to try. Drugs are not only affecting the person on it, but affecting the family, friends, and our community. We need to offer help to the users that sincerely have a problem and want the help. We will focus on the ones selling the drugs and putting it in the hands of our community and children.

Q: How do you intend to handle the current personnel employed by the Sheriff's office?

Tim Nichols: If I am elected as Drew County Sheriff, I will bring in my own Chief Deputy and Jail Administrator. Current Chief Deputy Brian Slaughter and I have recently spoken and he is aware of his position being filled by Officer Jerome Perez if I am elected. Although I have not personally spoken with current Jail Administrator Mrs. Susan Potts, it is my understanding that she will be retiring at the end of the year. Her replacement will be with someone who is very familiar with the ins and outs of the Drew County Detention Facility, Billings and Jail Standards. As far as the Deputies go, it is my understanding that the department is fully staffed and I plan on keeping it that way contrary to rumors circulating. I will hope to address and resolve some issues about take home vehicles and living a within a certain proximity of Drew County, coming up with a positive resolution.

James Slaughter: I believe we have some great personnel at the sheriff department. I have a few plans to rearrange some of the positions but I believe we have some great employees and with the relationship I have with them, I believe the sheriff's department can be and will be one of the best in Arkansas.

Q: Give a brief statement about your law enforcement background and ties to Drew County.

Tim Nichols: Throughout my career, I have been blessed to work with and around some amazing people and I have been involved in various cases of all types of crimes. I have also been involved with some amazing programs to help better serve the people as a member of Law Enforcement. I am a 15 year Law Enforcement Officer, 12 year Taser Instructor, 10 year Criminal Investigator, 10 year Professional Law Enforcement Instructor, 10 year Firearms Instructor, 10 year Drug Case Management, 10 year Administrator, and three year active member of the Arkansas Infant/Youth Death Review Board of Southeast Arkansas. My ties to Drew County are strong and deeply rooted. The maternal side of the family are natives of Drew County. My great grandfather was John Wesley Martar and my Grandmother was Bessie Mae Nowlen Martar. The name Nowlen is where I got my middle name, Nolan. I have a bunch of family still here in

See CANDIDATES Page 5A



NICHOLS



SLAUGHTER

HOLIDAY SUBSCRIPTION SPECIAL

SEE AD ON PAGE 12A FOR DETAILS ON HOW TO TAKE ADVANTAGE OF THIS SPECIAL OFFER!

To start a subscription to The Advance-Monticellonian call (870) 367-5325, Mon. - Fri. 8:00 am - 5:00 pm. Offer good through December 31, 2022. In order to comply with U.S. Postal regulations for periodical mail, all mail subscriptions must be paid in advance by check, money order or credit card. Newspapers are mailed out every Wednesday afternoon (unless holidays force an adjustment).

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OUR 151ST YEAR
NUMBER 47 • 36 PAGES



COMMUNITY CALENDAR

UPCOMING

FRIDAY, NOVEMBER 25

Thanksgiving Musical

Holy Temple Church will host a Thanksgiving Musical at 7 p.m., Friday, November 25.

SUNDAY, NOVEMBER 27

153rd Anniversary

First Missionary Baptist Church, located at 546 N. Bailey St., will host its 153rd anniversary at 2 p.m., Sunday, Nov. 27. The Guest speaker will be Rev. Walter Witherspoon III.

MONDAY, NOVEMBER 28

UAM Holiday Spectacular

UAM student activities will host a Holiday Spectacular from 6 to 8 p.m. Monday, November 28 at the Gibson Center. There will be refreshments, games, a hay ride and more. This event is open to the public.

TUESDAY, NOVEMBER 29

Christmas parade

The annual Carols of Christmas Parade will begin at 6 p.m. Tuesday, Nov. 29 on the downtown square. To enter a float, contact the Chamber of Commerce at 870-367-6741 or email monticellochamber@sbcglobal.net.

THROUGH DECEMBER 1

Christmas basket raffle

The Senior Center is selling raffle tickets for a Christmas basket full of amazing goodies. Tickets will be \$5 apiece. The drawing will be held on Dec. 1.

Open House

Kindred at Home will host its Open House beginning at 2 p.m., Thursday, Dec. 1.

FRIDAY, DECEMBER 2

Brucellosis vaccinations

Brian Gibson, Livestock and Poultry Commission Inspector, will be conducting Brucellosis vaccinations on Friday, Dec. 2. Please contact 870-460-6270 with the number of heifers from 4-12 months old that need to be vaccinated. The deadline to sign up in Wednesday, Nov. 30.

SATURDAY, DECEMBER 3

Sing, Dance, Rejoice

Seark Concert Association will present Sing, Dance, Rejoice, a Christmas show at 2 p.m. and 5 p.m. on Saturday, December 3 at the Fine Arts Center at UAM. Tickets may be purchased at searkconcert.org.

SATURDAY, DECEMBER 10

5D Winter Benefit Barrel Run

Children's Advocacy Center of South Arkansas will host a Benefit Barrel Race beginning at 9 a.m., Saturday, Dec. 10 at Hogskin Arena in Hampton. To pre-enter, contact 870-862-222 EX. 103.

ONGOING

City recycling guidelines

Each Wednesday, barring a catastrophe, the city of Monticello is accepting recyclable items at the Transfer Station within the following guidelines: 1) Cardboard—must be flattened. Not accepted are cereal boxes, drink can boxes or egg cartons; 2) Plastic bottles—lids must be removed and the bottles must be bagged. Only No. 1 and No. 2 bottles are accepted (the number is located on the bottom of the bottle). No wide-mouthed bottles can be accepted; 3) Newspapers—bagged or boxed; 4) Aluminum cans—must be bagged. No tin cans or pet food cans can be accepted; and 5) Shredded office paper—must be bagged. To have recycled items picked up, contact City Hall at 870-367-4400. Note: Electronics (E-Waste) are accepted at the city transfer station, 1466 Old Warren Road, but are not eligible for pick up. The city reminds all citizens to not mix household trash with recyclable items. The city does not accept glass or any item not listed above at this time.

Drew County Quorum Court Meeting

The Drew County Quorum Court meets the second Monday of every month at 6 p.m. in the Monticello District Court, 107 East Jackson Avenue in Monticello. The public is encouraged to attend.

Monticello City Council Meeting

The Monticello City Council meets the fourth Tuesday of every month at 6 p.m. in the Sadie T. Johnson Community Building, 707 U.S. Highway 278 East in Monticello. The public is encouraged to attend.

Support for local schools

Show support for local schools by purchasing a school mascot yard sign for only \$20. All three (University of Arkansas at Monticello Boll Weevils, Drew Central Pirates and Monticello Billies) may be purchased for \$50. For more information, contact the Monticello-Drew County Chamber of Commerce at 870-367-6741 or stop by the chamber office at 335 East Gaines Street.

Borrow a book and hours

The Southeast Arkansas Regional Library, Monticello Branch, 114 West Jefferson Avenue, is open from 9 a.m. to 5:30 p.m. Monday through Friday and from 10 a.m. to 2 p.m. Saturday.

Masks are required while entering, exiting or walking around the library. Masks may be removed while seated. Social distancing of 6 feet between individuals. Hand sanitizer is available upon entering the building and at the front desk. Call the library at 870-367-8583. Fax, copying and printing services are available.

Public WiFi is available inside and from the parking lot. The password is books2015.

Information and referral outreach office now open

Southeast Arkansas Delta Solutions Community Development Organization announces the opening of its Information and Referral Outreach Office, from 9 a.m. to 4 p.m. The office will be open Tuesdays only. Services will include but are not limited to, COVID-19 relief information, pharmacy assistance referrals for free and reduced prescription medications, help with disability applications and other health and human services needs.

Delta Solutions is a non-profit organization, serving residents in Ashley, Bradley, Chicot, Desha and Drew counties. It's primary focus is Education, Housing, Health and Wellness, Economic Development, Community Development, Housing, Food Insecurity, and Financial Literacy.

The office is located at Revival Center Church's Business office complex. For service, please use the front entrance at 311 South Pine in Monticello. For questions or to schedule an appointment, one may call Mrs. Linda Austin at (870) 740-1093.

AA meetings

The Monticello Winner's Group of Alcoholics Anonymous meets at St. Mary's Episcopal Church, located at 836 N. Hyatt St. in Monticello at noon on Tuesdays and Fridays and at 8 p.m. on Thursdays and Saturdays. The meetings are open. There are no dues or fees.

Andrews Chapel Cemetery

To all concerned that have family or cemetery plots in the Andrews Chapel Cemetery, please send any updated contact information to: Andrews Chapel Cemetery Association, C/O Cindy Ferrell, Secretary/Treasurer, 2968 Barkada Road, Wilmar, AR 71675.

VFW Auxiliary

Anyone interested in joining the VFW Auxiliary is asked to contact Wanda or Melvin Veasey, VFW Commander, at mlvinj.veasey@yahoo.com or 870-723-4993.

Any relative of a veteran who served overseas in a foreign war is eligible for membership. Any past members who are still interested in the Auxiliary are also asked to contact Wanda or Melvin if they are still interested in being a member.

Drew Co. Democratic Party meeting

The Drew County Democratic Party is hosting monthly meeting on the fourth Monday of each month through November. The meeting location is the Wilmar Community Center 2506 Hwy 278 West. The venue is set up for social distancing and mask recommended. The meeting starts at 6pm. All interested parties are invited to attend. For more information, contact President Peggy Orr 870-224-2416.

By REBEKAH HALL

U of A System Division of Agriculture

During the rush of the holiday season, it can be helpful to slow down and appreciate elements of everyday life that are often overlooked. Brittney Schrick, extension assistant professor and family life specialist for the University of Arkansas System Division of Agriculture, said practicing gratitude has numerous benefits for mental, emotional and physical health.

“Gratitude is the act of feeling thankful for what you have,” Schrick said. “It doesn’t have to be a big thing. It can literally just be that you woke up this morning or that you have food on your table. And practicing gratitude has a lot of benefits. Anything that you can do where you’re focused on feeling gratitude and being thankful for what you have has been proven to benefit your body and your brain.”

One can practice gratitude in many ways, including through journaling or keeping a daily gratitude list, because “gratitude is a practice, much like yoga or any other sort of exercise,” Schrick said.

“It can help you focus on positive things, especially on days when that’s not where your brain is trying to go,” she said. “If you’re having a struggle, forcing yourself to think

of something good can completely turn your brain around and your day around.”

Establishing a daily gratitude practice can also be a helpful teaching tool for children, Schrick said. As part of an established routine – at bedtime, bath time, or around the dinner table – ask your child, “What was something good that happened today?” or, “What is something you’re grateful for today?” This can help children learn to be grateful and practice positive thinking.

“If you’re constantly being negative, your kids are going to pick up on that,” Schrick said. “If that’s something that you want to work on, it’s okay to be open and say, ‘You know what, mom shouldn’t have said that that way.’ Giving yourself the grace to correct, rephrase or reframe something also teaches your kids that that’s okay. Parents don’t have to be perfect, grandparents don’t have to be perfect and it shows vulnerability to be able to say, ‘What I said was not very nice. I really don’t want to talk about people that way, let me try again.’”

An important element of practicing gratitude is sharing it with others, through daily acts of appreciation – such as thanking one’s barista or grocery store clerk – or by giving back to the community. Passing along kindness and compassion helps people make con-

nections with the world around them.

“It makes you leave your own anxieties and your own internal conflicts behind and move toward someone else,” Schrick said. “The connection that service and returning kindness can bring is missing from a lot of other types of interaction. Loneliness and social isolation are so universally negative for our brains and our bodies that that’s part of the benefit of practicing gratitude. It can strengthen or create new connections between people, even if they’re just brief.”

This holiday season, consider including acts of service as part of the festivities. Schrick said she suggested calling local community organizations – such as food pantries or soup kitchens – to see when they need volunteers, as many organizations have an excess of volunteers during the weeks of Thanksgiving and Christmas.

“It can also be great to visit people who might be alone for the holidays, but if you plan on going to a nursing home, call ahead, as they might have specific people whom they would love for you to come see, which they can arrange ahead of time,” Schrick said. “Reach out to local organizations that might already do this sort of thing instead of trying to come up with your own plan.”

Governor Hutchinson declares November 20-26 as Arkansas Turkey Week

SPECIAL TO THE ADVANCE

Governor Hutchinson joined the Arkansas Department of Agriculture, industry partners, and agriculture leaders in declaring November 20-26 as Arkansas Turkey Week. The Arkansas Turkey Week proclamation highlights the state’s turkey industry and its value to Arkansas’s economy and agriculture industry.

“The poultry industry is one of Arkansas’s many great success stories. We put turkeys on tables all over the United States,” said Governor Hutchinson. “Our ranking as the third-largest producer of turkeys is testimony

to the hard work of our farmers.”

Agriculture is Arkansas’s largest industry, providing more than \$19 billion in value to Arkansas’s economy annually. The Arkansas poultry industry leads Arkansas’s agricultural sector with almost 50 percent of the state’s agricultural cash receipts.


“Arkansas produces 27 million turkeys per year, which provides over 540 million pounds of protein annually,” said Agriculture Secretary Wes Ward. “We are thankful for the farmers who provide this protein throughout the entire year.”

Holly Duval, director of marketing and business development with The Poultry Federation, added that Thanksgiving week is the perfect time to recognize everyone involved in the Arkansas turkey industry.

“Thank you to our dedicated farmers, who raise 27 million turkeys per year, and industry leaders, like Cargill and Butterball, for their impact on our state,” said Duval.

Learn more about the turkey industry in Arkansas and its economic impact at thepoultryry.com.

See **TURKEY** Page 3A




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Market update - USDA ERS Rice Report lowers exports four million cwts

SPECIAL TO THE ADVANCE

Reports on the market this week are much like last week. The business remains steady at the domestic level, and many are wondering how long it can keep up. Now that harvest is complete, paddy in first-hand is plentiful. There is a market for cash rice, but with slow exports and Haiti off the table, those offers will last only as long as the do-

mestic market stays strong. The USDA ERS Rice Outlook was published this week, with the "highlight" being that the export forecast was lowered by 4 million cwt. This comes as no surprise to anyone in the industry, but it still feels like a bit of a blow to see it so bleakly scrolled across the page. On the supply side, production was lowered 1.1 million cwt to 164.3 million and imports were

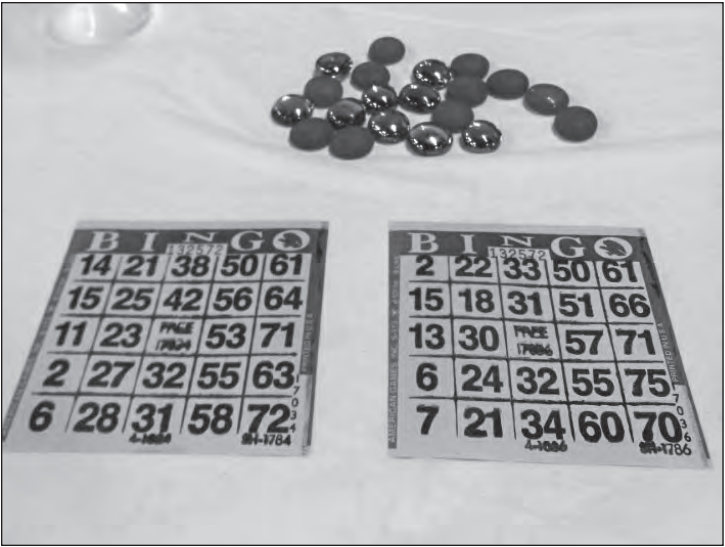
raised 1 million cwt to a record 45 million. On the use side, exports were lowered 4 million cwt to 71 million, while the domestic and residual use forecast was raised 1 million cwt to 142 million. These revisions netted out to an increase of 2.9 million cwt in the ending stocks forecast, up to 36.1 million cwt. Turning now to the ERS report on the global outlook, production

was lowered 1.35 million tons to 503.7 million tons, 2% down from last year. This was a result of Nigeria, Pakistan, and Sri Lanka having a lighter production than a year before. The global consumption and residual use forecast are down 2.1 million tons from last year's record. Global ending stocks were lowered 2.2 million tons to 169.0 million. In Asia, prices bumped a little

this week, but are still within the band prices have been trading for the past several weeks; \$415-\$425pmt. Viet Prices softened just a bit down to \$430pmt, while India graduated from \$385pmt up to \$390pmt. This is the first time Indian prices have exceeded the \$385pmt price threshold, and our best guess would be currency fluctuations and the strength of the dollar. That is largely what is

responsible for the appreciating price in Thailand in recent weeks. Prices out of the United States remain far higher than the competition, but the domestic business is pulling more than its weight, and keeping cash offers afloat. We expect this to be the case through the holiday season and will turn a new chapter in the rice market upon entering the new year.

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Annette Buzzell/Advance Monticellonian
Monticello Second Chance Fur Dogs held a BINGO fundraiser last Saturday night at the VFW building.



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TURKEY
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Look closely at open enrollment choices

Once again, it's the season for football games and back-to-school activities. And if you work for a medium-size or large employer, it will soon be open enrollment season – the time of year when you can review your employee benefits and make changes as needed. What areas should you focus on?

Actually, it's a good idea to pay close attention to all your benefits. Some of the offerings may have changed from last year – and you might have experienced changes in your own life, too, which might lead you to look for something different from your existing benefits package.

You may want to start with your health insurance. If you're satisfied with your coverage, and it's essentially the same as it's been, you may well want to stick with what you have. However, many employers are increasingly offering high-deductible health plans, which, as the name suggests, could entail more out-of-pocket costs for you. But high-deductible plans may also offer something of benefit: the ability to contribute to a health savings account (HSA). Your HSA contributions are made with pre-tax dollars, so they can reduce your taxable income for the year. Also, your earnings grow tax-free, and your withdrawals are tax-free, provided the money is used for qualified medical expenses. (Withdrawals taken before age 65 that aren't used for qualified medical expenses are taxable and subject to a 20% penalty; once you reach 65, the penalty no longer applies, although withdrawals are still taxable as income if not used for a qualified expense.)

Your next benefit to consider: Life insurance. Your employer may offer a group life insurance plan, but you'll want to evaluate whether it's sufficient for your needs, especially if you've experienced changes in your personal situation over the past year, such as getting married or adding a new child. There's no magic formula for how much life insurance you need – you'll need to consider a variety of factors, such as your income, family size, mortgage and so on – but it may be necessary to supplement your employer's coverage with a private policy.

Your employer may also offer disability insurance as a benefit. Some employers' disability policies are fairly limited, covering only short periods of time, so you may want to consider a private policy.

Beyond the various insurance policies your employer may offer, you'll also want to closely look at your 401(k) or similar retirement plan. Typically, you can make changes to your 401(k) throughout the year, but it's important to make sure your investment selections and contribution amounts are still aligned with your risk tolerance and goals. Also, are you contributing enough to earn your employer's match, if one is offered? And if you've already receiving the match, can you still afford to put in more to your plan if such a move makes sense for you?

Your employee benefits package can be a valuable part of your overall financial strategy. So, as open enrollment season proceeds, take a close look at what you already have, what's being offered, and what changes you need to make. It will be time well spent.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor.

Edward Jones, Member SIPC

Edward Jones, its employees and financial advisors cannot

provide tax or legal advice. You should consult your attorney or qualified tax advisor regarding your situation.



Jay Jones, Financial Advisor
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Monticello, AR 71655
Phone: (870) 367-4358

GILMORE

Continued from Page 4A

private firms to operate skilled nursing facilities for veterans, the official said.

The subcommittee is called Performance Evaluation and Expenditure Review, or PEER. It is one of the most important of the legislative panels that meet during the interim between regular sessions.

In other action PEER recommended approval of allowing the State Crime Lab

to have \$600,000 in reserve funds so it can contract with a private company to help clear its backlog of rape and sexual assault kits. About 500 evidence kits must be analyzed, the Crime Lab director said.

First Bill Filed for 2023

The first two bills have been filed in anticipation of the upcoming regular session of the legislature, which convenes on January 9, 2023.

They are a Senate bill and a House bill that mirror each other, and they would amend truth in sentencing laws and make changes in parole laws.

CANDIDATES

Continued from Page 1A

Drew County. My wife Jennifer and I have four children, Skyler (fiancé Silvino), Jordan, Laytn and Lukas. I attended Drew Central High School and Jennifer attended Monticello High School. We are members of First Free Will Baptist Church of Monticello and have been active members for six years. Drew County is a place that I love and I call home.

James Slaughter: I have been advised that a lot of people are still confusing me with Brian

Slaughter, the current chief deputy at the sheriff's department. I am not Brian nor are we brothers. I, James Slaughter, am currently employed by Monticello Police Department and assigned to the Drug Task Force. I have 12 years of law enforcement experience, law enforcement instructor, narcotic investigator for over five years, only one of few Drug Recognition Expert in South Arkansas, and numerous more certifications and qualifications in law enforcement and fire fighting.

Q: Is there anything else you want the public to know before

they cast their vote?

Tim Nichols: I, Tim Nichols, am running for Drew County Sheriff to serve you and your families. I will use my experience and training to better serve you and to make Drew County a better and safer place to live, work, visit but most importantly, raise a family. I am running as an Independent Candidate because I do not feel as though the Sheriff should be tied up in political parties. A Sheriff is to stand for the people and by the people. They are to protect Constitutional Rights, Civil Liberties, Freedoms, and stand firm against evil, while

also being compassionate and willing to help others. If elected as your next Drew County Sheriff, that is my pledge to you. I will work for you and with you and your families as one Drew County. Thank you and God Bless.

James Slaughter: I would appreciate your vote on December 6, 2022. I am excited to serve and help Drew County.

Early voting for the run-off election begins at 8 a.m. Monday, November 28 at the Drew County Court House and will go through normal business hours. Election Day is Tuesday, December 6.

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Company Name Change Announcement



We are pleased to announce that our Company name will change from O & M Oil Company to Weston Petroleum on December 1, 2022. Weston Petroleum is an Arkansas Company with seven locations and is owned by Mike Miller with the Corporate Headquarters located in Plumerville, Ar.

Weston Petroleum purchased O & M Oil Company on October 18, 2021 from Calvin and Carolyn Murphy. O & M Oil has been doing business for 50 years in South Arkansas. It gives us great pleasure that O & M has taken great care of their customers over the years with excellent service. At Weston Petroleum our commitment will remain the same for our customers moving forward.

Happy Holidays from all of us at Weston Petroleum and we thank you for your continued support!

Mike Miller - Owner
Larry Brown - President
Mike Glover - Senior Vice President

HISTORY MINUTE

Sometimes, there is a high price to pay for principles

By: KENNETH BRIDGES

For Tom Murton, his principles dictated fairness for the least sympathetic in society, prison inmates. However, Murton's brief but controversial tenure as an Arkansas prison superintendent brought nationwide attention to problems within the state's prisons which paved the way for later reforms.

He was born in California in 1928. He later moved to Oklahoma where he received a degree in animal husbandry from Oklahoma State University in 1950. He briefly served in the military and also worked as a deputy U. S. Marshal in Alaska. In the early 1960s, just after Alaska gained statehood, he worked to establish the new state's prison system.

Murton believed that the prospect of prisoners' return to society made it essential that they be treated with some humanity so that they would know how to behave when they returned to society. However, in a society victimized by so much crime, few people were interested in the treatment of convicted criminals; and many argued that they deserved whatever happened to them. After many arguments with Alaska state officials, he was fired from his position.

He completed a masters degree in penology in 1964 at the University of California at Berkeley and found work as a college instructor in Illinois. In 1967, the new Arkansas governor, Winthrop Rockefeller, elected the previous year, expressed strong interest in prison reform after reports detailed horrific beatings and other abuses of prisoners. As a result that year, Murton was hired as warden of the Tucker State Prison Farm near Pine

Bluff. He quickly instituted a program that improved the food for prisoners and ended physical punishments of inmates.

He was named head of the state prison system in January 1968 and set about correcting overcrowding and other issues at the Cummins Prison Farm in Lincoln County. He bitterly criticized his predecessors and state officials for allowing conditions in Arkansas prisons to become so bad.

However, Murton's downfall centered around reports from prisoners that escapees were routinely shot after recapture and others were sometimes tortured to death. He found three bodies buried near the prison and claimed the discovery confirmed the prisoner allegations, sparking a storm of controversy and media attention.

The official investigation, however, rejected Murton's claims about the bodies. Investigators claimed the bodies were interred as part of a local cemetery for the poor though that cemetery was more than a mile from where the bodies were found. Murton bitterly criticized the report and the management of the prison, and even Gov. Rockefeller criticized the report. Later investigations claimed the graves were part of a larger cemetery for the prison, though the graves were unmarked. No prison officials were ever indicted in connection with any alleged prisoner death.

As the controversy swirled, Gov. Rockefeller decided to end the problem by getting him out of Arkansas altogether. He fired Murton in March 1968 and warned him to get out of the state or face felony grave-robbing charges.

Murton and his family returned to Alaska, but he

never worked in the prison system again. He published a moderately successful book on his experiences in 1970, *Accomplices to the Crime*. Unable to find work, the family descended into poverty. The pressures radiating from the Arkansas prison scandals eventually caused his marriage to collapse. He and his wife divorced, and the relationship with his children was reportedly strained. His career rebounded when he accepted a position as a professor at the University of Minnesota in 1971.

Even with Murton far away from Arkansas, the scandal still simmered. Several court rulings condemned the state's prison system, and a series of reforms in the 1970s and 1980s enacted gradual improvements in the system.

Murton's autobiographical work was made into a fictional retelling of his experiences with Arkansas prisons in the 1980 movie *Brubaker*, starring Robert Redford. Murton worked as technical advisor for the film, resigning from his teaching position. There were several differences between the movie and reality, namely that it was filmed entirely in Ohio and erroneously suggested that he had disguised himself as a prisoner, which he did not do. Otherwise, Murton stated that he was satisfied with the portrayal, and the film was nominated for an Academy Award in 1981.

He lived his final years in Oklahoma, operating a small farm and teaching sporadically. He published two more books. His last book, published in 1985, concentrated on the prison system in Arkansas titled *Crime and Punishment in Arkansas: Adventures in Wonderland*. He died of cancer in 1990 at age 62.

Entergy Arkansas: Deck the halls safely this year

SPECIAL TO THE ADVANCE

Make safety part of your family traditions with these tips from Entergy Arkansas for lighting your home for holiday celebrations.

Bright lights and seasonal candles are staples during the holidays, but it's important to note that these decorations can be dangerous. According to the National Fire Protection Association, nearly one in five Christmas tree fires started from decorative lights, and eight percent of tree fires started from candles.

These simple reminders and precautions for decorating inside and outside your home will help make it the most wonderful time of the year.

Inside lighting:

- If using a live tree, make sure it is fresh and green with needles that are hard to pull from the branches.
- Place the tree in a stand with water, well away from heaters or the fireplace. Check water daily.
- Examine all lights before putting them on the tree or using them in other home decorations. Do not use lights with frayed wiring or loose sockets, and make sure they have been tested for safety by an independent testing laboratory.

- For greater efficiency and safety, use smaller, cool-burning LED lights.

- Make sure all light sockets have bulbs in them. Children are fascinated by lights and could put their fingers in empty sockets.

- Keep bulbs from touching tree branches. Never burn candles on or near the tree and never use flammable decorations.

- Never use lights on a metallic tree. If the lights become faulty, the entire tree could be electrified.

- Be careful not to overload extension cords, outlets or even whole circuits in the house.

- Turn off decorative lighting when you leave the room.

- Place wires where they cannot trip anyone. Do not run them under rugs.

Outside lighting:

- Make sure the lights used are designated for outdoor use.
- Use a non-conducting fiberglass or wooden ladder when working with strings of lights. Also, stay clear of all overhead wires.
- Do not replace bulbs when the electricity is on.
- Never let light bulbs touch flammable materials such as plastic or dry grass and leaves.
- For outside use, work only

with three-wire grounded extension cords.

- Use rubber gaskets in light sockets or hang sockets downward to keep water out.

- Keep connections and lights off the ground by hanging them over wooden stakes. Turn outside holiday lights off when away from home or asleep.

For more tips on how to practice lighting and decoration safety during the holiday season, visit the National Fire Protection Association website.

Entergy Arkansas provides electricity to approximately 728,000 customers in 63 counties. Entergy Arkansas is a subsidiary of Entergy Corporation, an integrated energy company engaged in electric power production, transmission and retail distribution operations. Entergy delivers electricity to 3 million utility customers through its operating companies in Arkansas, Louisiana, Mississippi and Texas. Entergy owns and operates one of the cleanest large-scale U.S. power generating fleets with approximately 24,000 megawatts of electric generating capacity, including 5,000 megawatts of nuclear power. Entergy has annual revenues of \$10 billion and approximately 12,000 employees.

WREATHS

Continued from Page 1A

the United States, at sea, and abroad. The effort to educate and remember is now shared through Remember, Honor, and Teach project of Wreaths Across America. Materials for schools and veterans' stories are located on the website www.wreathsacrossamerica.org.

Wreaths will be laid on veterans' grave-sites at Oakland Cemetery at 11 a.m., Saturday

December 17. More information will be provided closer to the Day of Remembrance. Volunteers are needed to place wreaths on veterans' graves and say each veteran's name as the wreath is placed in honor and memory.

Civic groups, school groups, and individuals are welcome to come that morning to participate in this memorial service. Wreaths may be ordered until November 29 for \$15 each. Specific requests may be made for a specific veteran at Oakland Cem-

etry or a wreath ordered to honor any veteran. Orders after November 29 will be placed in 2023. Oakland Cemetery wreaths may be ordered at <https://wreathsacrossamerica.org/pages/171057>.

The code for the COL David Love Chapter, DAR, is: AR0074P.

If you need additional information, or to volunteer, please contact Louisa Smith 870-723-3560 or Sandy Funderburg 870-723-4945.

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Annual Christmas Parade

6:00 p.m., Tuesday, November 29th, Downtown Monticello
Official Parade Judges

Special Guest Appearance: Miss Arkansas 2022



Ebony Williams

Ebony Mitchell is a 25-year-old native of Harrison, and the first Miss Arkansas from Harrison. Ebony is a 2022 Graduate of John Brown University where she received her master's degree in Health Administration. She received her bachelor's degree in Business Administration from the University of Central Arkansas in 2019. Ebony is the daughter of Hulene Ongola of Harrison, and the youngest of three children. She is a 2015 Graduate of Harrison High School. For the last year she has worked as a Marketing Specialist for Conway Regional Health Systems.



Miss Drew County Sarah Thompson

Sarah Thompson is a freshman attending UAM and a part of the Weevils cheer team. She loves her chocolate lab Dixie Mae. Sarah is hoping to become a fourth grade teacher one day.



Miss Ashley County Carly Shiver

Carly Shiver is the 19-year-old daughter of Brad and Rebecca Shiver. She is a 2022 graduate of Hamburg High School and currently attends UAM and is pursuing a Bachelor of Science - Exercise Science. Her ambition for the future is to graduate with honors from UAM in three years and further her education by obtaining a Doctorate in Physical Therapy specializing in Pediatrics. Carly's greatest achievements and leadership accomplishments are: University of Arkansas at Monticello Boll Weevil Cheerleader; 2022 Miss Ashley County; 2022 Miss Armadillo; National Honor Society President; Student Council Secretary; Hamburg High School Soccer Team Purple Heart Award; Hamburg High School Female Athlete of the Year; Arkansas AAA All Star in Soccer; Hamburg High School Homecoming Queen; Hamburg High School Lion Queen; Hamburg High School Miss HHS; Rotary Club - Junior Rotarian; Hamburg High School Cheer Captain; achieved status of All-American Cheerleader; invited to join the NCA Cheer Staff. Carly is a model and sales clerk for Harrison's Department Store in Hamburg.



Miss Pink Tomato Kaiden Hale

Kaiden Hale is the 18-year-old daughter of Shane and Courtney Hale, and has a brother, Gunner, and sister, Kenlee. She is currently a Senior at Monticello High School. Homecoming Queen and is an Ambassador for First Impressions in Jacksonville, Arkansas. Kaiden started her love for pageants at 12 years old and has an extensive list of titles both past and current with her most recent including Miss Pink Tomato and Jr Miss Drew County. Kaiden competed at the State Fair Pageant where she placed top 4 in the Southeast Region. She advanced to top 16 for the State. She is an all American Cheerleader for varsity, cheerleading, former member of the gymnastics team, beta club, art club, founder of Behind the Badge project for EAST, and is a member of Pauline Baptist Church. Kaiden enjoys cheering for the Monticello Billies, spending time with her friends and family, camping on the weekends and Razorback football! Kaiden hopes to attend UAM on a cheer scholarship and major in forensic science and Criminal Justice. In the coming year she will return to the Miss Arkansas Teen USA stage representing Monticello Arkansas.

Miss Lake Chicot Mary Madison Welty

Miss Lake Chicot, Mary Madison Welty, is the daughter of Gary & Amy Welty of Lake Village, AR. Madison is a 2022 graduate of Washington School in Greenville, MS. She currently is a freshman at Mississippi Delta Community College in Moorhead, MS where she is a member of the Delta Dancers Dance Team. Madison plans to pursue a degree in radiology.



Don't forget to stop by The Trotter House before the parade to meet the lovely judges, as well as Miss Arkansas Whitney Williams! Following the parade, stop by the Drew County Museum for visits with Santa, music and a holiday open house. Also following the parade, MHS Booster Club will sponsor a drive-through chili supper at 1st United Methodist Church to benefit Safe Prom.



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OBITUARIES

CONTACT US
Ashley Hogg, Editor
870-367-5325
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Roy Raymond Hubbard

Roy Raymond Hubbard left this Earth on November 14, 2022, after almost 94 trips around the Sun. Raymond was born in Perry County, to Audie and Bertha Hubbard on December 7, 1928. Raymond had four brothers that preceded his death. Raymond was also preceded in death by his wife Mattie Louise Hubbard.



Raymond is survived by his daughter Karen Hubbard Sivils and two grandchildren Sophia Anne Sivils and Sydney Rae Sivils-Light (Blaine).

Raymond devoted much of his life to the service of others. He served in the Air Force in Germany during the Korean Conflict where he learned to be a baker by necessity. When Raymond was asked if he know how to bake and he responded with a resolute "yes" since he figured it was a better job than being on the front line.

He served as a city coun-

cilman for 37 years where he led the effort to upgrade the city's wastewater system and extension of water lines to all city residents. He served as the coordinator for the South Arkansas Office of Emergency services for over 20 years.

In this role Raymond received phone calls at all hours of the night to search for lost hunters and drag waterways for drowning victims. Perhaps he is best known for providing pest control services to the community as the manager of the Monticello branch of Curry's Termite and Pest Control for 73 years.

Raymond was a lifelong member of the Monticello Bass Club where he pursued his passion of largemouth bass fishing. Raymond knew all the honey holes in the Arkansas River at Pendleton where he routinely won or placed in tournaments.

Raymond had a wicked sense of humor that he used to make everyone laugh especially during his early morning visits to the donut shop. Raymond lived a purposeful life that improved the lives of others and made everyone who knew him smile.

A visitation was held Tuesday, November 22, 2022, at Stephenson-Dearman from 1:30-2 pm and funeral services were held beginning at 2 pm. Interment ceremonies took place at Oakland Cemetery immediately after funeral services. Memorial contributions, in lieu of flowers, can be sent to the Monticello Senior Citizens Center located at 203 Henley in Monticello.

(Paid obituary)
Pebble Jean Ward Montgomery

Pebble Jean Ward Montgomery, 85, of Monticello, went to be with her Lord and Savior Saturday, November 19, 2022, in Monticello. She was born April 21, 1937, to the late Frank Ward and Tommie



Reep Ward in Rye. She was the widow of Bobby Joe Montgomery. Pebble enjoyed a morning walk every day on main street until her health failed. She also loved sewing, reading, and gardening. She was a

member of Pauline Baptist Church and was a prayer warrior for anyone who needed prayers.

In addition to her parents and husband, Pebble is also preceded in death by a son, Keith Montgomery; daughter-in-law, Kimberly Montgomery; and two grandsons, Tray Hale and Dustin Montgomery.

She is survived by a sister, Vonnie Winingham (Buddy); a son, Robert Montgomery; two daughters, Diane Higgs (Mark), and Jennifer Clements (Daren); grandchildren, Byron Montgomery, Sandi Jean Flynn who lovingly cared for her Memaw Pebble so she could stay home as long as possible, Kadi Thrower, Kelley Jo Eckhart, Jude Clements, Lucy Clements, and Will Clements; twelve great-grandchildren; and a host of nieces, nephews, family and friends.

Visitation was from 6-8 p.m. Tuesday, November 22, 2022, from in the Stephenson-Dearman Funeral Chapel. Funeral services were at 10 a.m. Wednesday, November 23, 2022, at Stephenson-Dearman Chapel with Bro. Larry

Clements officiating. Burial followed the funeral services at Union Cemetery in Rye.

For more information or to sign Mrs. Pebble's guestbook page please visit www.stephensondearman.com.

Betty Jean Belvin Rhodes

Betty Jean Belvin Rhodes was born in McGehee, May 17, 1941, to the late Jessie R. Belvin and Willie A. Johnson. She transitioned late Saturday night on November 19, 2022.



She leaves to cherish her memories: one daughter, Jacqueline Penny; six sons, Eric Beverley, Ervin Beverley, Randolph Rhodes, Kenneth Rhodes, Brendon Rhodes, Lester

Rhodes, Jr.; two sisters, Gwen Cokeley and Stephanie Turner; three brothers, Percy Beverley, Chester Wright, and Bobby Sims.

Visitation will be held from 5-7 p.m. Friday, November 25, 2022, at St. Peter AME Church, McGehee. Funeral services will be held at 10:30 a.m. Saturday, November 26, 2022, in the McGehee High School Auditorium, 1902 East Ash Street, McGehee. Burial service will be held at Bates Cemetery, Highway 65, McGehee.

Reverend Jeremy Jones, pastor of St. Peter AME Church, is officiating. Services are entrusted to Willis Funeral Home, 101 Park Street, McGehee.

Masks are required for all services due to Covid protocol.

(Paid obituary)

Ozark Folk Center State Park to host Ozark Holidays Craft Show

SPECIAL TO THE ADVANCE

The Ozark Folk Center State Park will host the Ozark Holidays Craft Show on Saturday, Nov. 26, from 10 a.m. to 4 p.m. The show will feature high-quality, hand-crafted items for sale by local artisans. Admission to the event is free.

Artisans from the Ozark Folk Center State Park's Craft Village will be present at their workshops for the event. Guest crafters will be in the park's visitor center and throughout the Craft Village.

The park is home to more



than 30 resident master craftspeople who specialize in a variety of fine and functional crafts. Shops include the Village Apothecary (soaps, lotions, salves and more); Widmer's Jewelry Shop; Uncle Joe's (hand-carved archery bows); Crossed Arrows Trading Company Leather Works; Turkey Creek Creations Stained Glass; Scrap Happy Quilting; Perry/Munn Pottery;

Stonethrower Forge & Stone to Steel Handmade Knives; Copper Colorists Flame Painted Copper; the Old Time Print Shop; Rock, Paper, Scissors; Ozark Iron

Blacksmithing; Woodcarving & Whittling; Fiber Arts and more.

The Heirloom Kitchen will be open during the event and will be serving breakfast and lunch.

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Limit 25 words.

ANNOUNCEMENTS

Drew County Historical Museum is back. Opened each Saturday from 10am till 4pm. Come on by and visit with us and see some of Monticello's treasures. We're located at 404 South Main Street. See you soon

Hope Place

Hope Place in Monticello is in need of newborn and size 6 diapers. We are open to receive donations Tuesday - Wednesday - Thursday from 9:30 am - 4:30 pm. TFN f

Fight Hunger

Hope Place of Monticello invites our community to drop off non-perishable food donations. We are open to receive donations Tuesday - Wednesday - Thursday from 9:30am-4:30pm. Suggested items: Pasta, Peanut Butter, Rice, Beans, Soup, Canned Meats, Canned Fruits & Vegetables, Mac&Cheese, Cereal, Juice and Boxed Meals. 224 South Main, Monticello. TFN

Historical Preservation Funds Needed For Enon School

Funds are needed for the maintenance of Enon's 2-room schoolhouse located at 2474 Highway 35E outside of Monticello. Any donation amount will be greatly appreciated to keep the legacy alive and well. For more information on how to help preserve Enon's schoolhouse or to make a donation contact, Laura Whitaker, 870-460-5690. TFN

CASA of the 10th Judicial District is seeking volunteer advocates and board members. To find out how you can help a child in need, please contact (870) 367-9449. TFN

Monticello 2nd Chancefurdogs is in need of supplies: Dog pens, kennels and crates, dog houses, 20x20 plastic tarps, dog feeders, dog and puppy food ALWAYS needed. If you would like to donate, please contact: Monticello2ndChancefurdogs@yahoo.com or find us on facebook. TFN

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Post on our Facebook page designed to reunite missing pets in the Monticello/Drew County area with their owners! Monticello Lost Pet Network. TFN

See **CLASSIFIEDS** Page 10A

Legals

IN THE CIRCUIT COURT OF DREW COUNTY,
ARKANSAS

PROBATE DIVISION

IN THE MATTER OF THE ESTATE OF
JOANN DARROUGH, DECEASED

CASE NO. 22PR-22-146

NOTICE OF PUBLICATION

Name of Decedent: Joann Darrough
Last known address: 114 Shaw Ln, Monticello, AR 71655
Date of Death: September 20, 2019

On the 17th day of November, 2022, an Affidavit for Collection of Small Estate by Distributee was filed with respect to the estate of Joann Darrough, deceased, with the Clerk of the Probate Division of the Circuit Court of Drew County, Arkansas, under Arkansas Code Annotated §28-41-101.

The legal description of the real property listed in the affidavit is as follows:

The North Half (1/2) of Lot Three (3) in Block 107 of the City of Monticello, Arkansas. A parcel of land in the Southwest Quarter of the Southeast Quarter of Section 25, Township 12 South, Range 7 West, described as beginning at a point on the north boundary of said SW1/4 of SE1/4 which is 4 chains east of the northwest corner thereof, thence running West a distance of 58.50 feet, thence running south a distance of 174 feet, more or less, to a point which is 100 feet north of the north boundary of the right-of-way of the Missouri Pacific Railroad Company, thence running East a distance of 58.50 feet, thence running North a distance of 174 feet, more or less, to the point of beginning.

All persons having claims against the estate must exhibit them, properly verified, to the distributee or their attorney within three (3) months from the first publication of this notice, or they shall be forever barred and precluded from any benefit of the estate.

The name, mailing address, and telephone number of the distributee or the distributee's attorney is:

Kerwin Coleman
1697 North Gabbert Street
Monticello, AR 71655
870-723-5678

This notice first published on the 23rd day of November, 2022.

#106772 11/23 11/30

HELP WANTED

LPN/RN Charge Nurse
(with \$5k sign on bonus)

Marketing/Admission

CNA's all shifts

Chapel Woods
HEALTH AND REHABILITATION

1440 E. Church St., Warren
870-226-6766

**HARVEST RICE
IN MCGEHEE AR
IS NEEDING WORKERS!**

Mill techs, sanitation, packers/small pack/
big pack, quality manager, scale room tech,
bran operator, rough rice dump pit
operator. \$50 sign on bonus.
Call Patsy.

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Pine Bluff, AR 71601

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or 1-888-477-7846
EOE - Equal Opportunity
Employer

JOB OPPORTUNITY IN SOUTHEAST ARKANSAS.

Delta Family Center, a psychiatric residential treatment center for adolescents, is looking for qualified individuals to work as a

- **DIRECT CARE SUPERVISOR** •
- **LPN** •
- **BEHAVIOR COACH** •

INCREASED PAY SCALE

Qualifications: Must be 21 years of age, pass state police and child maltreatment background checks, and possess a high school diploma or equivalent.

Applications may be obtained at:
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Equal opportunity employer.

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is seeking the position of an
**Office Receptionist/
Office Assistant**
Full-Time or Part-Time

- Applicant Requirements:
- Great computer and phone skills,
 - Good customer service, able to multi-task,
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Benefits for Full-Time Position:

Health insurance, profit sharing program, 401K plan after 1 year, and vacation. Salary depends upon experience.

We are proud to offer stability and values to our team players.

So, if you have what it takes, apply with us!
Please send resumes to:

Maxwell Hardwood,

Attn: Human Resource Manager

190 Wilson Mill Road Monticello, AR 71655

We are an Equal Opportunity Employer.

Help Wanted
Nurses & CNA's
All Shifts

Come join our family at The Woods.
We offer Competitive Pay, PTO, 401K & Insurance. **Apply in Person.**

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MAXWELL
HARDWOOD FLOORING

is seeking the positions of:

- **Side Matcher Operator/Feeder**
- **End Matcher Operator**
- **Flooring Grader/Nester**

Experience Required

Here are some of the great benefits we offer!

- Health Insurance • Profit Sharing Program
- 401K Plan after 1 year • \$1 / hr incentive bonus

Applications available at our office:

Maxwell Hardwood,
190 Wilson Mill Road, Monticello, AR 71655

We are an Equal Opportunity Employer.

Legals

PUBLIC NOTICE OF ELECTION

2022 GENERAL RUNOFF ELECTION

NOTICE IS HEREBY GIVEN THAT BY VIRTUE OF THE AUTHORITY VESTED IN THE DREW COUNTY BOARD OF ELECTION COMMISSIONERS BY THE CONSTITUTION AND LAWS OF THE STATE OF ARKANSAS, WE HEREBY GIVE NOTICE THAT THE GENERAL RUNOFF ELECTION WILL BE HELD IN DREW COUNTY, ARKANSAS, ON TUESDAY, DECEMBER 6, 2022 BETWEEN THE HOURS 7:30 A.M. – 7:30 P.M. AT THE FOLLOWING VOTE CENTERS:

EARLY VOTING..... COURTHOUSE CLUBROOM
NOVEMBER 29, 2022 – DECEMBER 5, 2022 TUE - MON 8:00 AM – 4:30 PM
NO SATURDAY OR SUNDAY VOTING
ELECTION DAY, DECEMBER 6, 2022
VOTE AT ANY LOCATION 7:30 AM – 7:30 PM

ETHEL HAWKINS LIFE CENTER, 527 E. MCCLOY, MONTICELLO
FIRST ASSEMBLY OF GOD CHURCH, 915 HWY 425 N, BUILDING B, MONTICELLO
SO. EAST AR REGIONAL LIBRARY, 114 W. JEFFERSON, MONTICELLO
FIRST UNITED METHODIST CHURCH, 317 SOUTH MAIN, MONTICELLO
MONTICELLO CHURCH OF CHRIST, 2078 HWY 425 N., MONTICELLO
SHADY GROVE BAPTIST CHURCH, 103 HWY 172, MONTICELLO
TILLAR CITY LIBRARY, 106 EAST B. ST., TILLAR
WILMAR SCHOOL, 2546 HWY 278 W, WILMAR

ABSENTEE.....COUNTY CLERK’S OFFICE

ABSENTEE BALLOTS WILL BE OPENED, PROCESSED, AND CANVASSED IN THE AUDITOR’S ROOM BEGINNING AT 1:00 P.M. ON DECEMBER 2, 2022. ABSENTEE BALLOTS WILL BE COUNTED AT 1:30 PM ON DECEMBER 6, 2022 IN THE AUDITOR’S ROOM AT THE COURTHOUSE.

A list of appointed election officials, deputy county clerks, or additional deputies hired to conduct early voting can be found at the Drew County Clerk’s Office, 210 South Main, Monticello, AR 71655 eight days before the first day of Early Voting. Any objections to Election officials must be in writing to the Drew County Board of Election Commissioners,

210 S. Main, Monticello, AR 71655 or emailed to drewctyclerk@yahoo.com by 11/29/2022. Tabulation will begin at 7:30 pm on election day in the Courthouse clubroom.

Deadline to register to vote in this General Election for new registrants & out of state registrants is November 6, 2022. Deadline to transfer from another county within the state is December 2, 2022

For questions call the County Clerk’s office 870.460.6260 or email at drewctyclerk@yahoo.com

THE PURPOSE OF THE GENERAL RUNOFF ELECTION IS TO VOTE FOR CANDIDATES FOR COUNTY SHERIFF

TO VIEW YOUR BALLOT ONLINE GO TO www.voterview.ar-nova.org

Sample ballots are also available in the County Clerk’s office.

Below is a list of the candidates for the contest.

COUNTY SHERIFF
Tim Nichols, Independent
James Slaughter, Republican

#106768 11/23 11/30

ORDINANCE 2022-26

BE IT ENACTED BY THE QUORUM COURT OF THE COUNTY OF DREW, STATE OF ARKANSAS: AN ORDINANCE ENTITLED: APPROPRIATION ORDINANCE
LEVY OF 2022 TAXES

Article 1. The Quorum Court does hereby levy the following county taxes for 2022 on the assessment of all property in Drew County, Arkansas:

	Millage Rates On All Real Property	Millage Rates On All Personal Property
(a) County General Tax	1.8 mills	1.8 mills
(b) County Road Tax	1.1 mills	1.1 mills
(c) County Library	1 mills	1 mills
(d) County Hospital Tax (Bond)	1.8 mills	1.8 mills

Article 2. The Quorum Court does hereby levy the following city taxes for 2022 on the assessment of all property in the respective cities and towns:

	Millage Rates On All Real Property	Millage Rates On All Personal Property
(a) Monticello City Tax	2.2 mills	2.2 mills
(c) Tillar City Tax	1.6 mills	1.6 mills
(d) Wilmar City Tax	1.7 mills	1.7 mills
(e) Winchester City Tax	1.5 mills	1.5 mills

Article 3. The Quorum court does hereby levy the following school district taxes for 2022 on the assessment of all property in the respective school districts:

	Millage Rates On All Real Property	Millage Rates On All Personal Property
(a) District No. 51 Hamburg	39.5 mills	39.5 mills
(b) District No. 5 Drew Central	39.9 mills	39.9 mills
(c) District No. 6 Dumas	42.0 mills	42.0 mills
(d) District No. 17 McGehee Special	40.46 mills	40.46 mills
(e) District No. 18 Monticello	39.9 mills	39.9 mills
(f) District No. 22 Dermott Special	41.81 mills	41.81 mills

Article 4. The Quorum Court does hereby levy the following improvement district taxes for 2022 on the real property in the respective improvement districts:

- (a) Canal No. 18 Drainage District:
.75% (.0075) of the assessed value upon all acreage, town lots and rights-of-way within the district for maintenance and operation
- (b) Chicot-Desha and Drew Watershed District:
\$.65 per rural acre and \$5.00 per city or town lot
- (c) Dermott Drainage District:
\$.40 per rural acre and \$5.00 per city or town lot

Article 5. The Quorum Court does hereby levy the following Voluntary Animal tax for 2022 per statement less escrows in the amount of \$10.00.

Article 6. If any provisions of this ordinance are held invalid, such invalidity shall not affect other provisions of this ordinance which can be given effect without the invalid provision and to this end the provisions of this ordinance are declared to be severable.

ADOPTED: November 14, 2022

APPROVED: November 14, 2022

/s/Robert Akin

Robert Akin, Drew County Judge

Attest:

/s/Nancy White

Nancy White, Drew County Clerk

Paid for by the Drew County Clerk’s Office in the amount of \$198.72.

#106770 11/23

ORDINANCE NO. 2022-27

BE IT ENACTED BY THE QUORUM COURT OF THE COUNTY OF DREW, STATE OF ARKANSAS, AN ORDINANCE TO BE ENTITLED: APPROPRIATION ORDINANCE 2022-27 FOR STIPEND FOR COUNTY EMPLOYEES

ARTICLE 1. The **Twenty-third** Amendment to the 2022 Annual Budget for Drew County, which the Annual Budget was dated December 13, 2021, and which amendment is dated November 14, 2022 and is filed with the County Clerk, is hereby adopted by reference and is incorporated herein as though set out word for word.

ARTICLE 2. The appropriations, sums, funds, accounts and demands as amended by said Amendment to the 2022 Annual Budget for Drew County, filed with the County Clerk, are hereby appropriated to be paid from the designated funds and devoted to the payment of the specified demands for the year 2022 and those appropriations are hereby made by reference to that **Twenty-third** Amendment to the 2022 Annual Budget which is incorporated herein as though set out word for word.

ARTICLE 3. The **Twenty-third** Amendment to the 2022 Annual Budget and the amendments to the budget and appropriations adopted and made therein shall be effective for the calendar year of 2022.

ARTICLE 4. If any provision of this ordinance (including, but not limited to any provisions of the **Twenty-third** Amendment to the 2022 Annual Budget or appropriations in that amendment) are held invalid, such invalidity shall not affect other provisions of this ordinance which can be given effect without the invalid provision and to this end the provisions of this ordinance (and the amendment to the budget and appropriations) are declared to be severable.

ARTICLE 5. This **Twenty-third** Appropriation Amendment to the 2022 Annual Budget shall be effective immediately upon passage by the Quorum Court and approval by the County Judge. (See 2016 ACCG §14-14-907 3(f))

ADOPTED: November 14, 2022

APPROVED: November 14, 2022

/s/Robert Akin

Robert Akin, Drew County Judge

Attest:

/s/Nancy White

Nancy White, Drew County Clerk

Sponsors: Steve Pigott, Carole Bulloch

ATTACHMENT TO APPROPRIATION ORDINANCE 2022-27

The **Twenty-third** Amendment to the 2022 Annual Budget for Drew County, Dated November 14, 2022

Appropriation Ordinance 2022-27

See the following attachment.

Reason for Appropriation: Stipend for County Employees

ATTACHMENT TO APPROPRIATION ORDINANCE 2022-27

DECREASE COUNTY GENERAL FUND (1000)	\$23,729.03
INCREASE THE FOLLOWING LINE ITEMS	
1000.0100 County Judge .83	
1001 Salaries	\$714.70
1006 Social Security Matching	\$54.67
1008 Noncontrib Retirement	\$109.49
Total	\$878.86
1000.0101 County Clerk 4	
1001 Salaries	\$3,444.32
1006 Social Security Matching	\$263.49
1008 Noncontrib Retirement	\$527.67
Total	\$4,235.48
1000.0103 Treasurer 2	
1001 Salaries	\$1,722.16
1006 Social Security Matching	\$131.75
1008 Noncontrib Retirement	\$263.83
Total	\$2,117.74
1000.0104 Collector 3	
1001 Salaries	\$2,583.24
1006 Social Security Matching	\$197.62
1008 Noncontrib Retirement	\$395.75
Total	\$3,176.61
1000.0105 Assessor 4	
1001 Salaries	\$3,444.12
1006 Social Security Matching	\$263.48
1008 Noncontrib Retirement	\$527.64
Total	\$4,235.23
1000.0108 Courthouse 1.33	
1001 Salaries	\$1,145.24
1006 Social Security Matching	\$87.61
1008 Noncontrib Retirement	\$175.45
Total	\$1,408.30
1000.0300 Health Dept 1.2	
1001 Salaries	\$1,033.30
1006 Social Security Matching	\$79.05
1008 Noncontrib Retirement	\$158.30
Total	\$1,270.64
1000.0402 10TH JUDICIAL DIST CIRCUIT COURT	
1001 Salaries	\$861.08
1006 Social Security Matching	\$65.87
1008 Noncontrib Retirement	\$131.92
Total	\$1,058.87
1000.0409 DISTRICT COURT 1.05	
1001 Salaries	\$904.13
1006 Social Security Matching	\$69.17
1008 Noncontrib Retirement	\$138.51
Total	\$1,111.81

Legals continued on Page 10A

STATEWIDE CLASSIFIEDS

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EDUCATION/TRAINING

TRAIN ONLINE TO DO MEDICAL BILLING! Become a Medical Office Professional online at CTI! Get Trained, Certified & ready to work in months! Call 833-875-0035. (M-F 8am-6pm ET). Computer with internet is required.

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SAVE BIG on HOME INSURANCE! Compare 20 A-rated insurances companies. Get a quote within minutes. Average savings of \$444/year! Call 844-463-4011! (M-F 8am-8pm Central)

Struggling with Your Private Student Loan Payment? New relief programs can reduce your payments. Learn your options. Good credit not necessary. Call the Helpline 877-248-8044 (Mon-Fri 9am-5pm Eastern).

Do you owe more than \$5000 in tax debt? Call Wells & Associates INC. We solve ALL Tax Problems! Personal, Business, IRS, State and Local. "Decades of experience"! Our clients have saved over \$150 Million Dollars! Call NOW for a free consultations. 1-855-815-0405

Over \$10K in debt? Be debt free in 24-48 months. Pay a fraction of what you owe. A+ BBB rated. Call National Debt Relief 866-916-4956.

HEALTH & MEDICAL

DENTAL INSURANCE from Physicians Mutual Insurance Company. Coverage for 350 plus procedures. Real dental insurance - NOT just a discount plan. Do not wait! Call now! Get your FREE Dental Information Kit with all the details! 1-844-210-6510 [#6258](http://www.dental50plus.com/arpress)

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WE SHOP, YOU SAVE on your Medicare Supplement Insurance! Call 833-924-0438 today to compare Medicare benefits and costs from up to 20 top-rated carriers. Receive the best option for you

DENTAL INSURANCE from Physicians Mutual Insurance Company. Coverage for 350 plus procedures. Real dental insurance - NOT just a discount plan. Do not wait! Call now! Get your FREE Dental Information Kit with all the details! 1-844-210-6510 [#6258](http://www.dental50plus.com/arpress)

HELP WANTED

CONSTRUCTION WORKERS NEEDED

Pay scale \$22 per hour & up depending on previous construction experience. Must be able pass fitness for duty at ANO.

Must be able to pass background check & drug testing.

Apply by sending resum  to dbeggs@flynco.com or mail to 7711 Distribution Dr., Little Rock AR 72209

F Flynco Inc.

Mental Health Positions in
Little Rock, Pine Bluff
or Forrest City

Therapist (Mental Health Professionals) FT & PT (\$2000 SIGN-ON bonus for Full-Time)
Min. Qualifications: Licensed Psychologist LCSW, LMSW, LPE-1, LPC, LAC, LMFT, APN or CNS with specialty in Mental Health

Qualified Behavioral Health Providers: (QBHPs): Full-Time
Min. Qualifications: Bachelor's Degree in human service related field and 1 year mental health

experience preferred.

Office Support Staff: (FT)
Min Qualifications: Bachelor's degree & experience preferred.

To apply please submit cover letter and list of references to ronald.kirby@thepatcenter.org



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MISCELLANEOUS

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French Furniture Shipment Hand Selected in France from Quality Estates

Lots of furn. French Louis Philip sideboards & Marble Top Chests, Mirrors, Copperware, China, Farmhouse Furniture, Harvest Tables, & Barn finds. A SemiLoad of Quality Antiques & Modern Home Furnishings. Oak, Walnut, and Magh. Furn. Chinas, Sideboards, Servers, Dining and Bdroom Furn., Painted Furn, Ruger 22-Auto. Colt Police 38, Bersa 380 Auto Ant. Remington Knife Display Case, Old Store Items, 100 Handmade Rugs from NY and Lots More. Something for Everyone. Come spend the day enjoying excitement of a Live Auction Event!

For more info call (870) 672-1731
Visit PondersAuctions.com for full terms of sale. JE Ponder Auctioneer • AR Lic 787

Legals

1000.0419 CORONER 3		
1001 Salaries	\$2,583.24	
1006 Social Security Matching	\$197.62	
1008 Noncontrib Retirement	\$395.75	
Total	\$3,176.61	
1000.0800 VETERANS SERVICE 1		
1001 Salaries	\$861.08	
1006 Social Security Matching	\$65.87	
1008 Noncontrib Retirement	\$131.92	
Total	\$1,058.87	
COUNTY GENERAL (1000) TOTALS		
1001 Salaries	\$19,296.60	
1006 Social Security Matching	\$1,476.19	
1008 Noncontrib Retirement	\$2,956.24	
Total	\$23,729.03	
DECREASE ARPA FUNDS (1006)		\$26,471.75
INCREASE FOLLOWING LINE ITEMS		
1006.0400 SHERIFF 14		
1001 Salaries	\$12,055.12	
1006 Social Security Matching	\$922.22	
1008 Noncontrib Retirement	\$1,846.84	
Total	\$14,824.18	
1006.0418 DETENTION FACILITY 11		
1001 Salaries	\$9,471.88	
1006 Social Security Matching	\$724.60	
1008 Noncontrib Retirement	\$1,451.09	
Total	\$11,647.57	
ARPA FUND (1006) TOTALS		
1001 Salaries	\$21,527.00	
1006 Social Security Matching	\$1,646.82	
1008 Noncontrib Retirement	\$3,297.94	
Total	\$26,471.75	
DECREASE OEM FUNDS (1809)		\$349.43
INCREASE FOLLOWING LINE ITEMS 1809.0500 OEM .33		
1001 Salaries	\$284.16	
1006 Social Security Matching	\$21.74	
1008 Noncontrib Retirement	\$43.53	
Total	\$349.43	
DECREASE COUNTY ROAD FUND (2000)		\$14,824.18
INCREASE FOLLOWING ITEMS 2000.0200 ROAD 14		
1001 Salaries	\$12,055.12	
1006 Social Security Matching	\$922.22	
1008 Noncontrib Retirement	\$1,846.84	
Total	\$14,824.18	
DECREASE COLLECTOR FUND (3001)		\$1,058.87
INCREASE FOLLOWING LINE ITEMS 3001.0104 COLLECTOR 1		
1001 Salaries	\$861.08	
1006 Social Security Matching	\$65.87	
1008 Noncontrib Retirement	\$131.92	
Total	\$1,058.87	
DECREASE RECORDER'S COST FUND (3006)		\$4,235.48
INCREASE FOLLOWING LINE ITEMS 3006.0102 RECORDER'S COST FUND 4		
1001 Salaries	\$3,444.32	
1006 Social Security Matching	\$263.49	
1008 Noncontrib Retirement	\$527.67	
Total	\$4,235.48	
DECREASE COUNTY SANITATION (3009)		\$7,411.78
INCREASE FOLLOWING LINE ITEMS 3009.0700 SOLID WASTE 5		
1001 Salaries	\$4,305.15	
1006 Social Security Matching	\$329.34	
1008 Noncontrib Retirement	\$659.55	
Total	\$5,294.04	
3009.0701 SANITATION 2		
1001 Salaries	\$1,722.16	
1006 Social Security Matching	\$131.75	
1008 Noncontrib Retirement	\$263.83	
Total	\$2,117.74	
COUNTY SANITATION FUND TOTAL		
1001 Salaries	\$6,027.31	
1006 Social Security Matching	\$461.09	
1008 Noncontrib Retirement	\$923.38	
Total	\$7,411.78	
DECREASE COUNTYWIDE 911 FUND (3020)		\$2,647.18
INCREASE FOLLOWING LINE ITEMS		
3020.0501 COUNTYWIDE 911 2.5		
1001 Salaries	\$2,152.70	
1006 Social Security Matching	\$164.68	
1008 Noncontrib Retirement	\$329.79	
Total	\$2,647.18	
DECREASE PUBLIC DEFENDER (3024)		\$1,058.87
INCREASE FOLLOWING ITEMS 3024.0417 PUBLIC DEFENDER 1		
1001 Salaries	\$861.08	
1006 Social Security Matching	\$65.87	
1008 Noncontrib Retirement	\$131.92	
Total	\$1,058.87	
DECREASE PROSECUTIING ATTORNEY (6402)		\$3,176.61
INCREASE FOLLOWING ITEMS		
6402.0416 PROSECUTING ATTORNEY 3		
1001 Salaries	\$2,583.24	
1006 Social Security Matching	\$197.62	
1008 Noncontrib Retirement	\$395.75	
Total	\$3,176.61	
Totals	Salaries	\$69,092.61
	Social Security Matching	\$5,285.58
	Noncontrib Retirement	\$10,584.99
	Total	\$84,963.18

Paid for by the Drew County Clerk's Office in the amount of \$646.52.

#106771 11/23

REAL ESTATE

APARTMENTS

Cedar Hill Apartments

Newly renovated. Veteran units available. New appliances and interior. Income restrictions apply. Washer/dryer in each unit. 839 S. Gabbert St. 870-367-3394. TFN cc-11/28

Weevil Run Apartments

Choose 2 bedroom, 2 bathroom or 1 bedroom, 1 bath. All feature stove, refrigerator and dishwasher, hook-up for washer/dryer. Adjacent to UAM campus. Email: weevilrun@gmail.com. Find us on Facebook. Phone: 723-2342. #52703 TFN mt-bw

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OFFICE SPACE FOR RENT

1100 SQ FT CLASS A OFFICE SPACE UTILITIES PAID 419 WEST GAINES (USDA BLDG), CALL 870-723-3534. TFN c11/28

OFFICE FOR RENT

For information, call 870-723-4996. TFN. mt-bm #101799

HOMES FOR RENT

House for rent. 3 Bedroom 1 bath, Central heating and air, Carport. No pets inside or out. Rent is \$750 per month with a \$750 deposit. For more information call 870-723-1301 4pd 12/14

3 bedroom 2 bath Home for rent in Warren Arkansas, just 7 miles from town. Water and trash included in rent. Rent \$650. Deposit \$600. Available December 10th. Call 870-820-7082 for more information. 4pd 12/10

HOMES FOR SALE



For Sale: 3 bdrm, 2 bath, 2 car garage, large enclosed sun room, 1791 sq ft living area, 288 sq ft storage bld, located at 106 Bellview, call for appt. 870-723-5306 4pd 12/10

For Sale: 3 bedroom, 1.5 bath home in Western Pines Call 870-723-3568 or 870-723-3494 for more details. 4pd 12/3

LAND

For Sale: Fish Camp on Saline River at Longview. Trailer with room added. Furnished and move in ready. \$9000. Must lease the lot it sits on. Lot lease is \$1000 per year. Call 870-723-9464 for mor einformation. 4pd 12-14

In search of pasture or farmland to lease. Please call 870-329-8364 4pd 11/23

PUBLISHER'S NOTICE:

All real estate advertising in this newspaper is subject to the Federal Fair Housing Act which makes it illegal to advertise any preference, limitation or discrimination based on

race, color, religion, sex, handicap, familial status or national origin, or an intention to make any such preference, limitation or discrimination. Familial status includes children under the age of 18 living with parents or legal custodians, pregnant women and people securing custody of children under 18. This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal opportunity basis. To complain of discrimination call HUD toll free at 1-800-669-9777. The toll free telephone number for the hearing impaired is 1-800-927-9275.

movies, furniture, and games. Also buys household furniture and unwanted storage buildings. Open Fridays and Saturdays. 708 N Gabbert Street. For weekdays Call 870-220-1359. 12/26 ttn

SALVAGE

Mr. Johnny's Salvage 421 Ambrose Street 8am to 4:30pm 870-308-1025

Now Buying Junk cars running or not and scrap metal. We also have good used parts for sale too. Call 870-308-1025 4pd 11/26

SERVICE

Need Yard Work: Leaves, Roof Gutters, landscaping, clean up general yard care. Please call Marlon at

See **CLASSIFIEDS** Page 11A

RESALE SHOP

We buy household estates and used furniture. Call 870-308-5827 or 870-308-0663 ttn

Blane's Resale. Household goods,

Registered Nurse and Physical Therapist Home Health Job Openings

with CenterWell Home Health supporting Monticello and surrounding areas. For more information contact recruiter, Brynn Shaw, by text, call, or email at 816-308-0251 or Brynn.Shaw@CenterWellHomeHealth.com or visit <https://www.centerwellhomehealth.com/about-us/careers/>



CenterWell
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ADMINISTRATIVE ASSISTANT NEEDED DREW COUNTY JUDGE'S OFFICE

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Blossoms defeat Delta State to give Midlick first career win at UAM



Jeff Young/Advance Monticellonian

BAILEY HARRIS led the Blossoms in scoring against Delta State. Harris is a one of five returning players from last season's team. Harris led with 12 points against Delta State.

By: JEFF YOUNG
Advance Correspondent

UAM Blossoms head coach, David Midlick, picked up his first win as the head coach of the Blossoms on Tuesday, November 15, with a 63-61 win over Delta State.

Before earning their first victory, the Blossoms would begin the season with a pair of losses on the road in Fayette, Iowa at the Upper Iowa Tournament.

In the first contest, UAM would lead Lincoln University of Missouri by five points after outscoring the Blue Tigers 22-14 in the first quarter and being outscored 13-10 in the second to lead at the half 32-27.

The Blue tigers would outscore UAM 21-17 in the third and 19-15 in the fourth quarter to take a 67-64 victory.

Cyarah Kensmil led the Blossoms with 17 points followed by Bailey Harris with 16. Joi Montgomery added 11, Aeryn Hawkins added five, Azaria Hulbert with four, Laia Balcells and Alexys Grice each scored three, Taylor East and Alindsey Long with two, and Nyah Banks rounding out the scoring with one.

In their final game of the tournament, the Blossoms would lead Upper Iowa University 18-13 after the first quarter, but would be outscored in the next

three quarters, 19-10, 23-17, and 19-14 to fall 74-59.

Joi Montgomery led the way for the Blossoms with 17 points followed by Bailey Harris with 16 and Laia Balcells with 10.

Aeryn Hawkins added five, and Alindsey Long with three.

Cyarah Kensmil, Nyah Banks, Alexys Grice, and Taylor East each scored two points.

UAM would host Delta State at Steelman Fieldhouse in their first home contest of the year.

Delta State was able to take a six-point, 23-17 lead after the first quarter of play, but a big second quarter would give the Blossoms a halftime lead.

The Blossoms would outscore Delta State 19-8 in the second quarter to take a five-point, 36-31, lead at the half.

Delta and the Blossoms exchanged the lead in the third quarter, with Delta holding a one-point lead heading in the fourth.

UAM would tie the contest at 61 with nine seconds remaining on a three by Bailey Harris and would seal the contest after a foul to Harris sent her to the line for two free throws that were successful for the 63-61 win.

Harris led the Blossoms with 12, followed by Long with 10.

UAM will travel to Ft. Smith on Saturday for a 2 PM tip against UA Fort Smith.



Jeff Young/Advance Monticellonian

ALINDSEY LONG scored a season high 10 points against Delta State. The freshman from Memphis, TN connected on two two-point shots and two three-pointers.

Weevils pick up first win of season with a 79-43 victory over Ecclesia



JOSH DENTON (left) led the Weevils in scoring against Ecclesia College with 15 points connecting on four of six from the three-point arc. **COLE ANDERSON (center)** finished with 13 points against Ecclesia on Thursday night. **ISSAC JACKSON right)** was the third out of four Weevil players to score in double-digits on Thursday. Jackson finished the contest with 13 points. Alex Brogdon was the fourth player to score in double-digits with 11 points.



Jeff Young/Advance Monticellonian



By: JEFF YOUNG
Advance Correspondent

The University of Arkansas at Monticello Boll Weevils picked up their first win of the 2022-23 Basketball Season with a 79-43 victory over Ecclesia College on Thursday, November 17, at Steelman Fieldhouse.

UAM had four players score in the victory over Ecclesia.

Coming into the contest, the Weevils had competed in two contests, travelling to Kansas City, Missouri to participate in the Central Region Challenge.

In the first match-up of the Challenge, the Weevils would face #18 ranked Augustana Uni-

versity.

UAM and Augustana exchanged the lead several times during the first half of play with Augustana taking the lead with around a minute remaining in the half to take a 39-36 lead at the break.

The game would remain close in the second half with UAM taking a seven point, 64-57, lead with 5:28 remaining in the contest.

Augustana would tie the contest at 65 with 1:32 remaining.

UAM's Edwin Lewis would lay the ball in with 17 seconds left in the contest to take a 67-65 lead, but Augustana would draw a foul on their next possession to go to

the freethrow line for two shots.

Caden Hinker would connect on the first shot to pull within one point 67-66, but would miss on the second attempt, however, Augustana's Issac Fink would get the rebound off the bounce and connect on a jumper that would make the Top 10 Plays on ESPN as time expired giving Augustana the 68-67 victory.

Mario Fantina led the Weevils in scoring with 17. Issac Jackson and Edwin Lewis scored 13, with Timur Krupalija being the fourth Weevil to score in double-digits with 12.

Alex Brogdon scored seven with Josh Denton rounding out the scoring with five.

UAM returned on Saturday, November 12, for the second contest of the challenge, dropping a 92-60 contest to St. Cloud State University.

UAM had five players score in double-digits in the loss, with Josh Denton scoring 12 points, Edwin Louis and Timour Krupalija with 11, and Mario Fantina and Cole Anderson with 10. Issac Jackson had five points with Alex Brogdon rounding out the scoring with one point.

In their first contest at Steelman Fieldhouse, the Weevils would allow Ecclesia College to get the first two points of the contest with 19:18 on the clock, but Mario Fantina would con-

nect on a three-pointer to give the Weevils the lead in which they would not relinquish for the remainder of the contest.

The Weevils lead would reach double-digits with 9:41 remaining in the half after Alex Brogdon connected on a three to increase the Weevils' lead to 12 points, 23-11.

The Weevil's biggest lead of the half would be 22 points which was reached twice in the half.

Cole Anderson would lay the ball in with 6:02 showing on the clock for a 34-12 lead and would connect on a jumper with 2:17 on the clock for a 41-19 lead.

UAM closed out the half lead-

ing by 16 points, 41-25.

The Weevils continued to lead by double-digits throughout the second half, with the biggest lead of the contest coming on the last score of the game on a freethrow by Donovan Cooper to give the Weevils a 36-point, 79-43. margin.

Josh Denton led the way with 15 points followed by Cole Anderson with 14, Issac Jackson with 13, and Alex Brogdon with 11.

Mario Fantina and Edwin Louis each had nine, Timur Krupalija with seven and Dovan Cooper rounding out the scoring with one point in the 79-43 victory.

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Continued from Page 10A

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DREW CENTRAL

Mrs. Cater-Forrest's Class

Frost roll is cach a turkey. In then you had to cook the turkey for 30 howr. Then it will be an new. You got to somhow get the turkey from smumwer you can killit or you can git it from a stor but if you kill it you huff to make shor you can pill the fether allf in the you can eat them. But what you haff for got to pot sising.

Talin

Cill a turkey, Then tuck it fetrs off. Thin pot solt on it to make it good. Thin poot it on a plact. Eet it with udor food lick gradey and gonardred.

Brody

First you can cill the turkey. They you sesan the turkey they you put it in the uvin for 30 minits they you tacke it out the turkey is not dun yet ad toppings thein you cut it put it on a plate an et.

Caeleb

Miy mom wint to almrt in biy a turkey. She put solt in pepir on it. Pidit in the uvin in kicit for twineyminis. She tick id alt the uvin pitid on thabil in kic. A pil piy in mashutadais. In mack n ches in bing rise brraut chicken kices wey put the filld at the abil in et.

Talia

Gil a turkey and cook it for 30 minis and wet it cool off and put it n a plat and et it.

John

First I got to gat a turkey. Second I go to get sean. I cook the turkey

Blaine

You can go to Walmart and get a turky from the freezer. Put it in the ofon. Wait and wait intle you here a ding and take it out and put it in a pan in put seezining on it. Mayson rise it and put it back in intle you here a ding an tacke it out take the fethers out and eat it.

Rylan

- Bey a turkey
- Cook the turkey
- Put food on the turkey
- Eat the turkey!

Alex

• Go to the store an by a turkey

- Take it home and put it in the oven.

- When its done take it out
- Put it on a plate
- Put it on the table.
- Put some seasoning on it
- Tell your family to come eat with you
- Then eat
- Happy thanks giveing yay!

Rylee

- 1.You need to take the fethers awt of the turkey.
- 2.You put spises and ingre-neons on the turkey.
- 3.Then you put it in the uven.
4. Then you put it on a plate.
5. Then you put salut beside

et and tmotose and graps.

6. Then you get the bones out of it.

7. The you say a pray.

8. Then you eat et.

Serenity

Step 1 get a turkey
Step 2 put the turkey in the oven for therdiy minuts

Step 3 taycke the turkey out of the oven

Step 4 put the turkey on a playte
Step 5 let the turkey cool off.

Step 6 put the turkey on the table

Step 7 Eat it!

Jaxon

You getet it frum a frm. You can then you poot sot thin yoa cook it thin you get a plat thin poot it on thin ey et.

Samuel

If you cook a turkey? Well you have the rit prsen. So you have to make a fire and you the turkey fum the store.

Lorenzo

Frshst you go git the turkey from the stor or the wuds. Nex put sensing on it. Nex put it in the uvin for 30 minis tacke it out thin pull the fethrs out if you got it from the wuds. Thin git a plat thin put it on the tabl thin eat it! The end.

Stormy

- First kill one.
 - Tka eit out of the bag
 - Put it in the uven
 - Take it out
 - Put venabls on it
 - Put sensing on it
 - Then eat it
 - Then thro it away
 - Happy Thanks giving.
- Annabelle**
First, get a turkey. Next, put some sensing and stuff some onyons or whatever you like in the turkey. Then, put it in the oven. Last, put whatever you want orownd it. Finaley, serv the turkey.

Kensley

First get a turkey. Then take the bones out. Then put some sezaning on it. Then prea heat the oven. Then when the oven is done prea-heating put the turkey in the oven and about 30 minutes. Then when it's done you put it on a plate and cooke vegt-bles to go on the side to make it pretty and then eat it.

Starlynn

One crech a turkey. Two cook a turkey. Theen tace it out. For put stuff on on it. Fiz. Now eat!

Alliyah

First you go shoot a turkey. 2 you pull out the fethers thin you sisin it. Thin you put it in the uvin for 30 hors. Thin you make uthr food. Thin you put vechtbels around it. Thin you go ahed and fist.

Drake

You need to kil a turkey. You need to get maches. Thin lit a fiyr. Thin rost the turkey.

Dayton

- You get a turkey
- You poot seznen on it.
- You clen it uot.
- Cook the tukey for 30 minis
- You get it out and put it on a tad.
- Then you invit peple ovr
- Then y get the elas radey and call the kids to eat.
- When there dun you eat.

Zachary

Chach a turkey. Cut the feathers off. Cook it 2 ½ mins. Wate the turkey to cool off. Add toppings. Eat it.

Aaron-Parker

You can cook a turkey on a fire. You go hunting and kill one. Cook it for a couple minutes and then eat your turkey.

Gunner

You kill a turkey. You get mashed potatos. You get maccarooni. You cook it on a fire. You put on table and call everyone to eat.

McKenzie

Ms. Gober's Class

First, kill the turky in the woods. Next, get buter, scegsein, and kniths. Then, cook it for 20 minets. Cook it at home. Serve with ocras, ptaeto, and corn.

Kai Hickam

First, buy the trkey. Next, cook the trkey. Then put seson on the trkey. Cook at 110 degrees for 30 min-utes. Serve with plat and tools.

Bentley Stephenson

First I coll a turkey. Next, I wash the turkey. then I sezen the turkey. Cook at 300 de-grees for 50 minutes. Serve with famly.

Grayson Lundy

First, grill the turkey. Next cut the turkey in havf. Then, turn off the grill. Cook at 200 degrees for 5 minutes. Serve with pizza.

Roan Binns

First, whush your tur-key. Next, triye the tur-key. Then after you triye the turkey, cook at 6 degrees for 30 minutes. Serve with sinamin apulss.

Natalee Griffin

First, I hunt for a ter-ke. Next, I bring it home. Then I cut the scin off and I take the bones out. Cook at 70 degrees for 30 or 50 minutes. Serve with thansgivin soup.

Allen Etheridge

First, I get the turkey from the stor. Next, I put it in the oven. Cook at 139 degrees for 30 minutes. Serve with mash potatos and rice.

Gavin Caine

First, I get the torce frum the WoMot. Next, then I get a big pot fool of hot wadr. Then let it cool down, cut it up. Cook at 250 de-grees and 32 minutes. Serve with metballs and choclet cac and gren bens.

Luke Hammil

First, you bi the treey. Next, you pot the treey on a pan in the uven. Cook at 104 degrees for 50 min-utes. Serve with mash ptatos

and macrone. Then, time to et.

Wyatt Duet-Preston

First, I git a turkey. Next I put the tienpfos. Tehn I put bak pepr. Cook at 5 degrees for 10 minutes. Serve with piy and kak.

Luis Ambrocio

First, put the turkey in the oven. Next, het it up. Then add the sezning. Then, tak it out of the oven. Cook at 11 degrees for 34 min-utes. Serve with vestbulbs and salt.

Addsongrace Wil-liams

First, bey it al the stor. Take it home and put in the pan. Then put the turkey in the oven. Cook at oven 5 degrees for 132 minutes. Next, take it out of the oven. Serve with plate for the food.

RaeLynn Weeks

First, get your turkey. Next, turn your oven on. Then put your turkey in the oven. Cook at 130 degrees for 10 min-utes. Serve with mtn dew.

Jaxon Holdcraft

First, cook the turkey in the oven. Next, start the oven. Then the turkey is done. Cook at 400 degrees for 30 minutes. Serve with brokley and cheese and ham and cheese.

Jalynn Rhodes

First, I cil the turkey teh wih I bon. Next, I go get in the carten. Then, I get salt and papr in put in uven. Cook at 301 degrees for 20 minutes. Serve with gren bens and makrone.

Kinsley Flemister

First, I biy a tercke thn put it in uven. Next, you turn it in the uven. Then pur the sens over. You er dun. Cook at 30 degrees for 5 min-utes. Serve with frut.

Harleigh Smith

First, wuy bey fes yit roothe. Next, stove of penseez en winit. Then, i can to staf mi truce.

Cavin Leonard

First, cile the torce ten pil the scin. Next poot it in the oven for 60 minits. Then, oftr tancit oet the oven poot it on the tabl. Cook at 100 degrees for 60 minits. Serve with a big pan now you can eat.

KaLille Franklin

First, you by a turkey. Next you stuf it in the tur-key. Then you put it in the uvin. Cook at 6 degrees for 5 minutes. Serve with flowrs in a vas.

Ali Jo Phillips

First, you need to cil the turce in the wuds. Next you ned to put the trce on the pan. Then, cook at 8 degrees for trces minutes. Serve with perserve and trees.

Norissa Houston

First, you net to biy the turkey. Next net to scin the turkey. Then, you stuf the turkey. Then, poot the turkey in the uvon. leve it for 50 minutes. Cook at 10:50 degrees. Serve with carots and vegbls.

Cameron Dofflemeyer

First, go to the store to buy a turkey. Next, wash the tur-key in or sink. Then, cook the turkey. Cook at 105 degrees for 30 minutes. Serve with sum mashbut.

Kolten Martin

I cooked my turkey. then I finished cooking it. I put my seasoning on there with cook-ing it. My momma helped me with cook that with the stuff-ing. Cook at 33 degrees for 1 minutes. Serve with flowers and carrots.

Karreen Heard

Ms. Herman's Class

1. Avant Ayala said, "I would shoot it with a bb gun. Then I would put it in the oven and put the salt on it and let it cook for 4 hour.

Then I would put the sauce on it then me and my family will eat.

2. ReKevis Block said, When I got home from school I wont to macke a turkey. I know all the steps you wash the turkey put it in the uvin.

3. Na'Heem Burns said, "I will go the store with my momy to by one. I help my mom cook the turkey and put it in the oven and wait for an hower. Ding dong its done.

4. Cooper Carter said, I will go hunter! Then I will go moe and I will pick the fethes off. I would set the timere. Then I would tacke it. Then I would finde a spot to eat. Then I would throwe my plate a wa.

5. Drake Carter said, "Put it in the uvin, roast it, barbecue it, and sesin it and eat it."

6. Adalynn Chapman said, "I would kill a turkee, was the turkee, tack off the hed, tack off the fethers put the sisining on the turkee and put the turkee in the uvin for 8 arars put the grave on it put veshtalls on the pla put it in the table.

7. Mallorie Gifford said, I will go hunting. Thin I will pluck the turkey. Thin cut the hed and the feet and the wing and tell. I will put the turkey in the uvin. Set the time 2 houers. Take the turkey out the uvin. Thin put spisies on the turkey. Thin dig in! I love turkey! I am going hunting again!

8. Lane Goudy said, "I would kill it first and then I would take the fat oof and the fethers. I would cook it. I would sesen it. I would eat it after it would get down cooking."

9. Lucky Groce said, "Shot the turkey with a shotgun. Take the fethers off the turkey. Set the timer for 20 minis thin put the turkeys in the uvin. Thin put it on the plat then put the sening on the turkey put cucumbers awond the turkey. Then put some salid.

10. Phaedra Henry said, "Take the fether off of the turkey. Griss the turkey. I will tern the clock on for 60 minise. Then take the turkey out. The end.

11. Lily Henry said, "We would kil the turkey. And tace it hoom. And cut the fethors off. And cut the hed off. And wash it.And put the turkey in the uvin for 6 arors. And tace it out of the uvin. Poot it in the taborl to cool. And leve it ther for 6 arous. Wun it cools poot sum sos on it. And poot sum sot and poot sum pepor thin sorv it.

12. Anna Irons said, "I will go hunting and kill a turkey and cook it and eat it for thanksgiving and cook 1 more."

13. Ashton Keasler said, "You haf ato cil it and you haf to take the fethers and you chop off the had and you geth the big tray and you put the turkey on the chray."

14. Carsyn Knight said, "I will go hunt it and I will tac of the fethers and cok et in the uven for 20 mines then wat a while. I will sesin it and pit vegees!

15. Peyton Leek said, "We first went hunting and killed a turkey. We next went home and skend it. We next cut its head off. Then we put it in the oven. Next we put it on twenty degrese and put it in for eighteen minutes. We next put seson on it.

16. Timber Mitchell said, "We first kill a turkey nd chop the fethers of and chop the head of and put it in the uven for 1 hour and serv it.

17. Austyn Mooney said, "I wud sesen frst I will

put it in the uvin for eight hours I wub pluck the turkey then I wud srve a turkey platter."

18. Gannon Noel said, "I would go out and kill it and then take the feathers then I will pet it in the uven for 3 hours. And I well pet the tur-key for 350 and after it gets done I will pet my favorite sauce on the turkey.

19. Castle O'Connor said, "By it from the groushry stor. Sesen it. Then you set it on the 3 hours. At 3 hujred and 50 degrees ferinhite. Take it our of the uvin then put it on a plat.

20. Skylar Powell said, "We first kill the turkey. Then we take the head off. Next we take the fethers off. Then we must know the tepter. Then we cook it. Then take it out of the oven at the right time. Next eat it. Yum yum.

21. Jonathan Rhodes said, I would first add salt and pepper. Second I would add vegetables and fruit. Then I will cook the turkey and wait for it to get done.

22. Kalen Roberts said, How to cook a turkey. 1st you kill it. Then you chop its fathrs and the you chop its hed and then you take of his fat and then you salt and ppr and then you put it in the ufin for 3 hours dpinding in the pawnds and put it in 300 fraint in thin I will serv it on a plate.

23. Brimlee Taylor said, "We first killed the tur-key thin we take his fethers and we cook him after 5 minutes we put on the sesen and peper and salt and saus and vechbls.

Mr. McRae's Class

Maylee Watt

How I ckook a turkey is I will use a grilling stove. I will get some eggs. I will crack the eggs and get sum flowr. I will get the turkey and poot it all in the bole and cook it. I will sait for a little bit and take it out of the the frying grill and poot sum peppr on it. I will wait for it to cool and eat it an that is how I cook a turkey. Poot it on a plate and get sum cechup and now you know how I will do it.

Kroy Tuminello

I will gril it and put sum seesining on it. And put sum solt and peppr. Cook it but put it in the frig first. Then we put it in the pot. Then eat it.

Stephen Lucas

I wood put it in oil and pud it in flour. Then put it on the stove for 20 menits. And I will take it out when the timr rings. Add melted cheese. Eat.

Kodi Puddephat

I cook trckye in the ovin and put sausis on my trckye. I will put solt and pepper on it. Like I really don't know how to cook trckye becus I never really had trckye.

Emily Austin

How I wil cook a turk is I will tacke the rapper off of it. Then I wil put in the uvin. Thin I wil take it out. Then I wil cut it up. Then I will put sesn on it and I will add cech-up. Time to eat.

Seth Cox

I never ate turkey befor. If I was cooking a turkey I put it in the gril and add sprinkles. I wood put chocolate on it and put sum hot chips with it. I would eat vanilla ice-cream, blue berries, hot Cheetos, and apples, peptrs.

Adrian Tillman

How I wood cock a tircky is put it in coocking oil and solt and peppr. I will put seasing and chopt up pepirs and garlick. I would get some more meat and corn and greanbeans and chopt up red

TURKEY

Continued from Page 2B

pepers. I would get crakirs and peas and I woold poot it in for 2 minits. Win I check it it wood be at 2:00. Win we eat would be 2:20.

Addison Colburn
I will buy it and then I will put it in the oven and then get it out the oven and then I will put a little bit uv pepper and then I will eat it with my family. Now you know how I cook a turkey.

Richard Block
How I would cook a turkey. First I wold wash it. Then afer that I wold put some turkey seasons on it and some barfq. After that I wold put it in the grill for 20 mines. Then before we eat we will say the blessing.

Killian Brown
I will cut the turkey. First take skin off. Then put in oven and put chicken sea-soning on it. Family time to eat.

Erick Murillo
How I cooc a turkey. You cut it and get the meet out of it and put it in the grill and cooc it and kut it up in little pesus. Then cooc it up and dun put it in the frig. When it is dun put it in the ufin.

Madden Rose
How I cook a turcky. Put it in the oven and put it on 600 degrees and let it sit for an hour. Then cut it then eat it. I put it in the frige and eat it

tomorrow. Then tomorrow I eat it for super thaen cut it up more in slices and put it in the frige then on wensday I eat it again. Then Thurs-day I cut it again then I eat it agin. After that I put it in the freezer for Friday. Then saturday I eat it for dinner.

Anna Graves
I cook the turkey for 30 min. The it is done and I will season it and I will cut it up. Then I will setup the table up the my family wil eat.

Ryleigh Marter
How I will macke a turkey is I will put it in the fridge for 2 hours. I will put juice in the turkey. Then I will tack some plats and done. I will cook it up and slice it up in little slices. I will let it cool off wif it is done. I will eat it.

William Murray
I would shoot it and take it in and take the skin off. I will take the fethers off and chop it up. I will put it in the oven and then eat. Last save it and then the next day ckook it again.

Jackson Maddox
I wil take the sckin off. Next I will tack the fethers off. Next I wil wosh it. Next I wll fri it.

Jamir Peoples
I will cook the turkey in a pan. I will put some onion in the pan and put some sauce on the turkey to cook the turkey. I will put some little bit of pepper sauce. I will cook the turkey in a careful way. I will put the turkey in

the microwave and put it in the frige. Did I do good?
Blake Ferguson
First you got to hunt a turkey. Then you gotta cut the body parts off like its legs and head. You get the feather off of it. Then you put grease on the pan and then you start cooking it. You put ingredi-ents on the turkey whenever its in the pan. That's all. You can eat.

Ezra Barnett
How I wold cook a turkey. First I would skin the turkey. Then I wold chop the tur-key up. Then I wold put the turkey in some grese. Next I wold put sensing on it. Cook it and eat!

Bryson Griffin
How I will cook a turkey is poot it in theuven. Seasn it and poot it in the frig for 5 minits. Grill it for 5 minits. Then tast it. Then you see if it is good to eat. Now you know how to mack turkey.

Ronnie Tyler
I will heat it up on the bar-beque grill. I will cut up the turkey and I will break it up in 3 pieces. Then I will save the turkey for later. We will have for next Sunday.

Braxton Collins
Kill it. Wash it to remove the blod. Cook it on the grill and season it. Chop it up and serve it to my family for supper.

Ms. Simpson's Class
AJ
Furst you put it in the

uvin. Thin you tacke it out the uvin. Then you put sum pepr and sum sallt. Thin you can put sum pindapl. Thin you can eat it.
Kendall
You poott tooth piks in and sesan it. You put thes tipp ov sesnings black paper and solt. You poot pinapls and chares.

Alex
You put the terke in the uven. Next you put peper on the terke.

Carliebeth
First you ned to put it in the uven and put it on 300 dgrez and cooc it.

Brooks
How to make turke. First, you buy a turke. Next, you tack the turke home. Last, you cuck the turke.

Chaplin
Frist, clean the pan and put vetble oil on it. Then, put the terkey on the pan. Last, put the terkey in the oven and tern it on. Filey, take it out and seacen it.

Elijah
You can put the terke in a uvin. You can put the terke over a fire. You can put it in a pot. You can wash the terke.

Ja'Kyia
How to cuc a turkey. First, woshe et and toc et out the bag. Next, sesen et whith peper, golec powder, old bay, and solt. Then put et in a pen then put in the uven. Let it cuc. Last sover and eat.

Eleanor
You poot the tirkey in the

ofin for tin mins then wate for it to cook. Then you open the ofin and git the tirey owt the ofin. Then you poot som stuff on it. Then you poot tirey back in the uvin. Then you wate for two mins then get owt the ofin. Then you wate to let it cool off.

JD
Fes put hot wotr. Then put in uven. Nas u can let it cl of. Then et it.

Ava
First, you put the tirk in the uvin for twoyny four mines. Next, when it is done you take it out of the uvin. Finally, you eat it all.

Nariah
How to cauck trekey. Frest, you tack it out the bag and puet sesnh. Next, puet it in the ofin. Next, tack it out the ofin. Last, you can put stuff aran it. Last, you can eat!

Chandler
How to cook a turkey. You can cook it on the grill or the oven. You can season the turkey. You can cut the tur-key in to pieceis. Next, when your done you can go play.

Remi
How to cuc a turkee? How you cuc a turkee is you grill it.

Braxton
To cuke a terkey you nede a terkey. You nede padr and then you pote it in the ufn. Then you let it set for a wil.

Grayson
You can put the terke in the stov. You can check on the terke and you can get it

out whin it is done. You can eat it whin it is done and you can eat it whit your famliey.

Lilah
How to make a trecy. To make a trecy you take it out of the packij and put three toth-piks on the trecy. One on the top, one on the side, and one on the uthr side. And you can put three pinapls on the tothpiks. One on the top, one on the side and one on the uthr side. And you can put three cherese on the one on the top and put one on each side. And put it in the uvin.

Natalie
How to coock a turkey. First, you kill a turkey. Next, you put it in the uven. Afr that, put the uven on 139 F. Finally, let it coock. Then you hav a turkey to eat!

Canon
Yu put it n the uvin. Yu lev it n for two hours. Tak it out.

Jace
Frust tak of the legs. Sekit grill it and put sot and pepr. Thin you got a fresh trke.

Teller
Frst shut a trcke orr bi a trcke. Thein mack et rele hot. Check on et a ledl wile. Thin the holuda fest.

Luke
how to make a turkey. first bake it in the oven. Then cut it and wait. Now eat.

Tobias
You get the ingring. Thin you put the turkey in the uvin.

MONTICELLO

Ms. Busch's Class
How to Cook a Tur-key....
By: Lakedrin Billups, Jr.

This is how you cook a turkey. Follow the directions I give you.
First, I am going hunting and I shot a turkey and took it home. And then I wash it and cut it hid off and the legs and arms.

Next, I am going to put the peper on it. Let it cook. It takes a lot of time and you can do 2 things. Yes it take a lot of time and it take 4 hours and 22 minits.

And last I am going to take it out of the uvin and with gravy and ledis with hot sos and I am going to take it leg off and eat it.

It is the best turkey ever! Hope you enjoy.

By: Sirena Deleon
This is how you cook a turkey. Follow the directions I give you.

First Im going to the stor to get one and get the best one! Next Im going to go home to cook it and fry it for a litol bit and get whotr to drink and get soss and put frot a rand it.

And last my family is com-ing to eat so I will set up the tabol so we can eat it!

Hope you enjoy my turkey!
By: John Burnett
This is how you cook a turkey. Follow the directions I give you.

First I will go hunting. I will fide a spot that has no lefes and I will pout food out for the turkey to eat in thin will shut it.

Next I will pout some buf-fer on it and thin put into a ofin. I will put some sesen-ing on it.

And last I will cook mach-pots and green bens.

Hope you enjoy my turkey!
By: Trinity King
This is how you cook a turkey. Follow the directions I give you.

First I will it from the stor and I will tak it back home.

Next I put the big fat turkey in the uven 10 hors.

And last I ate it with my techer and my famley.

Hope you enjoy my turkey!
By: Kourtney Hamp-ton

This is how you cook a turkey. Follow the directions I give you.

First I whent to the stor and I took it home.

Next I am going to put ses-ening on it and put it on 340 degrees.

And last I am going to bring my hole family to et it.

Hope you enjoy my turkey!
By: Jaxson Bryant

This is how you cook a turkey. Follow the directions I give you.

First you need to hunt the turkey so you can cook it and you need toppings on it. I like on my turkey pepr and sot and I like the chiein.

Next so I am going to put the turkey in the uvin .Put it at 400 dgrez so it can be hot. I like my turkey hot be cuz it is good.

And last put on piku mendz mustr ketchup chez salad tomato and huney.

Hope you enjoy my turkey!
By: Avery Johnson
This is how you cook a turkey. Follow the directions I give you.

First get it frum the stor bcuz itz fresh.

Next I put it in the uven with solt.

And last I will et it.

Hope you enjoy my turkey!
By: Kny'Antate Smith
This is how you cook a

turkey. Follow the directions I give you.

First I wint hunting for a turkey and I can not cetch it . I run and run and run and run and run until I do.

Next I put butter and grese and lemon and peper and sot and grave on with corn bred and black pepr. I will add some potato and pese.

And last I eat with my fabelle and I eat with my dog and I eat with my cat.

Hope you enjoy my turkey.
By: German Guerrero

This is how you cook a turkey. Follow the directions I give you.

First I will git it at the stor. I will git a good turkey.

Next I will put sum vejet-bles and sum salt and pepr and sum a lil budr and ledis.

And last I will put sum gravy and sum hot sos.

Hope you enjoy my turkey.
By: Kasan Kilgore

This is how you cook a turkey. Follow the directions I give you.

First I wil shoot wif a gun. Then go get it.

Next I put solt and pep-er and into the oven for 12 minuts.

And last I gonna eat with pickles.

Hope you enjoy my turkey.
By: Brandon Ridgell

This is how you cook a turkey. Follow the directions I give you.

First I go to the stor en gt the turkey.

Next I put et in the uven. And last I em go in and et wif my femuly.

Hope you enjoy my turkey.
By: Cruz Harrington

This is how you cook a turkey. Follow the directions I give you.

First I am going to hunt for a turkey . I am going to get kill one.

Next I am going to put sum hot sos on it. I will put it in

the uvin.

And last I am going to et it with my pepl.

Hope you enjoy my turkey.
By: Luke Jones

This is how you cook a turkey. Follow the directions I give you.

First I shot the turkey in the woods. Then I put the turkey in the truck . Then I brot it home.

Next, I put it in the uvin. I put the turkey in the uvin for 1 hour. Then I took it out . Then I put sum stuf on it.

And last I eat the turkey with my famile.

Hope you enjoy my turkey.
By: Jace Smith

This is how you cook a turkey. Follow the directions I give you.

First I shot a gun at the turkey.

Next I will poot it in the uven. I take it out so I poot pepr on it.

And last I will ete green benes with it.

Hope you enjoy my turkey.
By: Bentley Murphy

This is how you cook a turkey. Follow the directions I give you.

First I wint hunting. I killd a turkey with a sniper. It was hard and it was late wen I got home.

Next I put sum vegbools and put sum sot and peper. I put it in the uvin. It was 3 and ½ hors and 500 dagres. I put hot sos and masstod and kechup.

And last for the side is salid. And duzort is iscrem. Cruz and Lakedrin and Bran-don will come eat with me.

Hope you enjoy my turkey.

By: Lamiay Jackson
This is how you cook a turkey. Follow the directions I give you.

First when I came home from school I go hunting for a turkey. I went to the store. I fand a turkey.

Next I put it in the uven wit



Puzzle answers

Page 8B Sudoku

ANSWER:

3	2	8	9	6	5	1	4	7
1	7	9	2	3	4	6	5	8
5	4	6	1	7	8	9	2	3
7	9	3	8	5	1	2	6	4
8	1	2	4	9	6	3	7	5
4	6	5	3	2	7	8	9	1
2	5	7	6	8	3	4	1	9
6	3	1	7	4	9	5	8	2
9	8	4	5	1	2	7	3	6

Page 8B Crossword

PUZZLE SOLUTION

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

DEVOTIONAL

CONTACT US
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Truth will set you free

A few years ago my wife and I took a trip to New York City. It was the first time that either one of us had ever been. We did as many tourist things that we could do in the short amount of time we were there. One of the best things we did was take a subway from Times Square to the end of Manhattan Island and then take a ferry across the New York Harbor from Manhattan to Staten Island. We did it at night and the NYC skyline is lit up, just an amazing sight. The ferry takes you right in front of the Statue of Liberty. Now if you want to tour inside Lady Liberty you have to buy tickets way in advance but this was a spectacular way to see her close up. Of course I had only seen her in pictures and movies and in books. So seeing her in person all lit up in the night sky honestly it was kind of overwhelming and I got a little emotional.

This “Statue of Liberty” was a gift to the United States, from France, in 1876, marking 100 years since the Declaration of Independence. The statue was dedicated ten years later, in 1886, and has become a worldwide symbol of freedom — of liberty — for almost 150 years. We understand the American idea of liberty. After all the birth of our country was out of the desire to be free from a tyrannical government. We should never forget what we have by living in the United States. Yet for all our freedom very few of us have a real understanding of what that actually is. True freedom is not found in a declaration or in a Bill of Rights.

We have a prison ministry as part of our church that I pastor. We’re able to go into one of the local prisons in Southeast Arkansas and hold worship services. I will never forget the hunger with these men sought

after the presence of God. How they devoured the Word of God that was preached. How they worshipped without abandon. I came to minister and I left having been ministered to. Some of these men will never leave prison. Some have been there most of their life and yet they were some of the freest people I had ever met. So true freedom then must not be based on my civil or human rights.

Those can be taken away either by my choice or somebody else’s. So then true freedom must be based on something stronger. Let me read this again. *31 Then Jesus said to those Jews who believed Him, “If you abide in My word, you are My disciples indeed. 32 And you shall know the truth, and the truth shall make you free.”*

Truth is the difference. Truth makes way for freedom. Where can I find truth? He tells the believer if you abide in my word you are My disciples. There’s a difference between the believer and a disciple. There’s lots of believers and few disciples. Scripture tells us that even demons believe in Jesus Christ. Belief does not qualify for freedom.

Even demons believe in God. Jesus said that those who abide in His word are true disciples. You don’t find disciples where mere believers hang out you find them in the Word of God. Our revelation of Jesus Christ comes from His Word and the more we abide in His Word the more we know Him and when we encounter Him we encounter Truth because He is Truth. And the truth, the Truth that is Jesus Christ. He is the ever present reality of truth and through Him we are free.

*By: Timothy Parke, Lead Pastor
New Life Assembly of God*

TURKEY

Continued from Page 3B

it. Then you eat it at the tabl.

Terrance Williams - You shoot the turkey. Then you cook the turkey. Then you eat the turkey you kill it in baek it and eat it.

Ms. Nowlen’s Class

If I was gone to cook a turkey I will put sot and per and I will ad pupmin and mane I will ad a litl of cene and it is gone to be goon I hop it will be goon it will be dab mane it I no I onet I sed it will be goon but I theck both and I will done I will ad a litl of sop it will be sope. I mite ad a litl of elfang. Wat I mane cen ad you turkey! - **Josi Ash**

How I wood cook a Turkey for my famly. First, I wood put pineapl jooss on my Turkey. Next, I will put it in the uvin and let it cook. Last, I will take it wot of the uvin. So me and my famly we can ete. - **Audrey Beatty**

If I made a turkey for my familey I would put 3 pounds of meat in it next I will put it in the oven for 20 minuts. last I will take it out of the oven. -

Blaze Burns

Today I am go in to coock a turky for thanksgivin. First I put the turky in the pot then I put some sass on it! Then I coock it and wate a cuple minuts. Last when it is done I eat it and it taste sooo good then I eat with my famly and I spin time with my famly I love thanks givin. - **Tripp Caine**

How i wood cook a Turke first i wood put it in the uvin next i wood put seezin on the turkey last i wood eat the turkey. - **Eden Chavez**

I will cook a turkey with cookt veidls with a turkey and I will cook a slalld. I will cook my turkey medme well. - **Aryanna Everett**

If I made a turkey for my famly? First ill put a turkey on the gril. Next ill put lidl bit of cramdare sos on the turkey. Next ill put one of sonics spirse Next ill put 100 peseis of ches! Last ill put a lidl bit of puper! - **Asher Faulkner**

How I wood kook a turkey. I wood go hunting for a turkey and make my dad clene it up. And then I will put: strobarys, shuger, salt, yogort, rantch,

See **TURKEY** Page 7B

CHURCH DIRECTORY

AME Greater Shady Grove AME 325 S 7th St, Wilmar 469-5696	Zion Hill Missionary Baptist 112 Carpenter Rd. • 367-4210
Pilgrim Rest AME 522 N. Bailey • 367-6530	First Baptist East Side Winchester Rd
Shady Grove AME Hwy. 138 Winchester Rd • 367-9541	Catholic St. Mark’s Catholic 1016 North Hyatt • 367-2848
Mt. Olive AME Church 163 Lacey School Rd • 367-3839	Christian Christian Interfaith Ministry, Inc. 321 Winchester Rd. • 870-308-7895
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FAITH

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CHILDREN’S DEVOTIONAL

Think of what you have to be thankful for on Thanksgiving

By Amy Becker

“Oh come, let us sing to the LORD! Let us shout joyfully to the Rock of our salvation. Let us come before His presence with thanksgiving; let us shout

joyfully to Him with psalms. For the LORD is the great God, and the great King above all gods. In His hand are the deep places of the earth’ the heights of the hills are His also. The sea is His, for He made it;

and His hands formed the dry land.” Psalm 95:1-5

This week is Thanksgiving, and I hope it’s a reminder to you of just how awesome our God is! With all that we have been given, it’s sometimes easy to forget just how great He really is! Most of us have more than what we need and so Thanksgiving really can be just a big day of feast without the thankful part.

I want to encourage you though to remember all the things God has done that we should be praising him for! I love the scriptures in Psalm 95 because King David is encouraging us to come together and shout joyfully to God! Let’s not just tell him thanks, let’s say it loudly! He reminds us through the psalm that God is great and that He alone is ruler over all! His hand can go to the depths

of the earth and the highest point. He even made the sea and the earth! How mighty is He!

So look around you! What has God made that you are thankful for? Take a walk and consider the trees and the animals, can you believe that the Lord made that? What about the water in the streams or the clouds in the sky? How awesome is the God who placed

these where they are and painted the landscape around you?

What about going inside your house? Is there food in the cabinet or blankets on the bed? Praise God from whom all blessings flow! Are there people made by the very hands of our Lord? He is The Most High!

There are so many things to be thankful for! Take a look around, and on Thanksgiving Day let your praises be heard!



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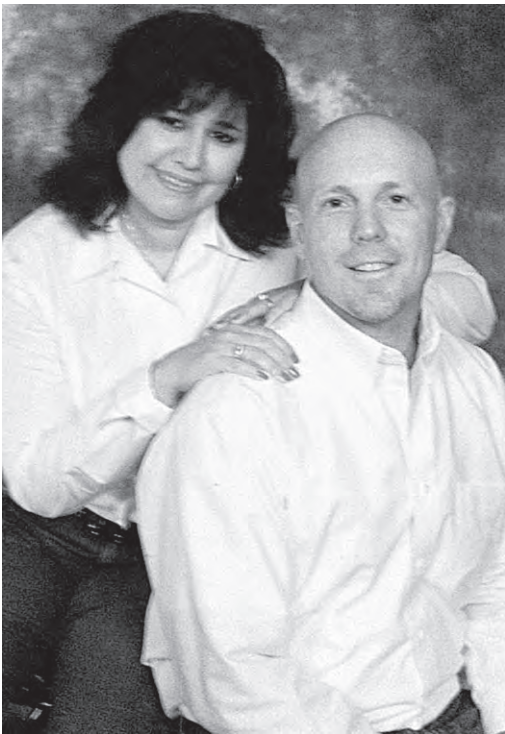
Carpet Medics: 29 years of service

Special to the Advance

Carpet Medics Restoration has served Southeast Arkansas since 1993 providing services from basic carpet, upholstery, and tile cleaning to catastrophic disaster restoration. Carpet Medics Restoration's owners, Randy & Julie Phillips, have made their personal touch on every job a priority. In addition to over 50 years of combined experience, they have pursued mastering their craft of disaster restoration to the extent of the following

degrees from their industry's governing body, the IICRC:
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Applied Structural Drying
Applied Microbial Remediation Tech (Mold Remediation)
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Fire & Smoke Restoration Tech
Odor Control Tech

as well as other organization's certifications. Applying their years of experience along with their advanced knowledge, Carpet Medics Restoration's owners and technicians have assisted home and business owners at their times of need whether dealing with flooded structures or fire/smoke damaged buildings. Owner Randy Phillips states that their goal is to solve the homeowner's problem and serve their needs first. "Although the majority of our restoration work is billed directly to insurance companies, we are there to serve the home or business owner. It is their property and we work for them. Our own home burned in 2007, so we can certainly empathize when someone is dealing with a catastrophe, big or small, in their home." Carpet Medics Restoration's sister company Phillips Mgmt & Svcs, Southeast Arkansas' premier commercial cleaning service, provides a strong resource of cleaning experts to rely on which is critical in the restoration of flooded and smoke damaged buildings. Phillips says "We have trained staff on hand at all times ready for whatever situation comes our way. If your house floods or you have fire & smoke damage, we hope you'll let us help you get through a difficult time."



Special to the Advance Monticellonian

Owners Randy & Julie Phillips

(Service Spotlight is a weekly advertisement highlighting local services. For information on how to advertise, call our advertising representatives at 367-5325.)



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TURKEY

Continued from Page 6B

and jello. Then I will put Fluffy slob's on it and Fluffy pows and the I mush it up with my hands set the oven to 565 and make shor its nice and bernt. And when it coolds off I will ice it on the bernt spots. Then cut small pese's of and put it on bred. Then I put the bred on a not fancy plate and serv it too my gest(perens). And they tell me to eta but I dont like turkey so I give it to Fluffy And they dont like my turkey becuse The nasty food in it. - **Adalynn Felts**

If I made turkey for my famaly I wood yous turkey meet salsa bakin soda sweet and sows sals barbe qu slas and venchtubools chicken aw-fradow sals. turkey mix buder choklit salsa mashputatows

crab leg shrimp popcorn thats how I wood make turkey. - **Genesis Flowers**

So ferst I wood put the turkey in the pan. And put it on 50 dgrese. Then eat it! I was so full after that turkey! then save it for tmorwo. - **Haigen Gifford**

If I was cooking a turkey for my famley. First I will put sesens plus black peper. next I will put the turkey in the uvin and I will cook it. last I will put it on the tabal with they candey and with the pumken pie and with the food. Plus the chips and drink that pepol bot for us and I can not get bernt by the stove be cuss my dad and my mom is gowing to cook on the stove and my cusanss are gowing to make a line line to the cichin when I mene cichin I mene from my room to the cichin and than me and my cusins are gowing to play. - **Aubrey**

Harris

I wood cook a tuky for thaksgiving to eat with a lot of drink and a party And invilng a lot of frends and femley and cusens. I wood put some sot and pepper on top to mace it good to eat for my sef. - **Devin Jones**

If I wus cooking a turkey I wud do this first I put the turkey in the uvin for 15 minis then I tank the turkey out of the uvin Last I put veshtbles arard the turkey. - **Amir Lambert**

If I wold cooken a Turkey sesen on It for my flamly and my sisters and brothers and baby brothers and bab sisters and grdmom and grandpo and bogs and frends and my teacher and my cusensh and thanks. - **Francarlous Jr**

If I was cooking a thanks-giving turkey for my familhey i wude put it in the uven and eat it. - **Chance McCray**

I will cook a turkey for thanksgiving I will fined A turkey to cook for my femule and me and Jr and his mom and dad and his bruthrs and his sistr and chance and his mom and dad and his sistr and hisÂ brudr. - **Leon Noel**

If I cook a turkey for my famiey they will hat me. First I will put girls in it. next I will put gas in it. Last I will put makeup in it. - **Kyleigh Sheets**

I will do to the turkey and put it in the stov and giv it to my fleme of and the turkey. - **Travez Washington**

If I was to cook a turkey this is how I would do it. First I would unrap it. Next I would put some spice's on the turkey. Last I would put the turkey in the oven. Then I would eat it with my famliy. And that is how I woud cook a turkey. - **Sama Zurqain**

See **TURKEY** Page 8B





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8 New York Giants at Dallas Cowboys



Week 11
Contest
Winner:
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This week's paper will be on newsstands early Wednesday morning (11-23-22) and will arrive in the mail on Wednesday due to the Thanksgiving Holiday. Contest entries **MUST be turned in by 5 p.m. on Wednesday.** The Advance will be closed on November 24th & 25th.

OFFICIAL ENTRY FORM

Game 1	Winner	Sponsor
Game 2	Winner	Sponsor
Game 3	Winner	Sponsor
Game 4	Winner	Sponsor
Game 5	Winner	Sponsor
Game 6	Winner	Sponsor
Game 7	Winner	Sponsor
Game 8	Winner	Sponsor

TIEBREAKER - Predict Score (Combined Total) Of Game 1 _____

CONTEST RULES

- To enter, clip entry form and choose the team you think will win from the games listed in each ad. Write the name of the sponsor along with your predicted game winner.
- Bring in your completed entry form to The Advance office at 314 North Main OR mail it to FOOTBALL CONTEST, PO Box 486, Monticello, AR 71657. **ALL ENTRIES MUST BE RECEIVED BY 5PM FRIDAY.**
- Employees of The Advance and their immediate family are not eligible to win.
- In the event of a tie, the winner will be determined by the tiebreaker prediction. Must be the closest without going over.

5. ONLY ONE ENTRY PER PERSON!

6. All entries must be on the official entry form. No photocopies accepted!

7. Decision of the judges is FINAL.

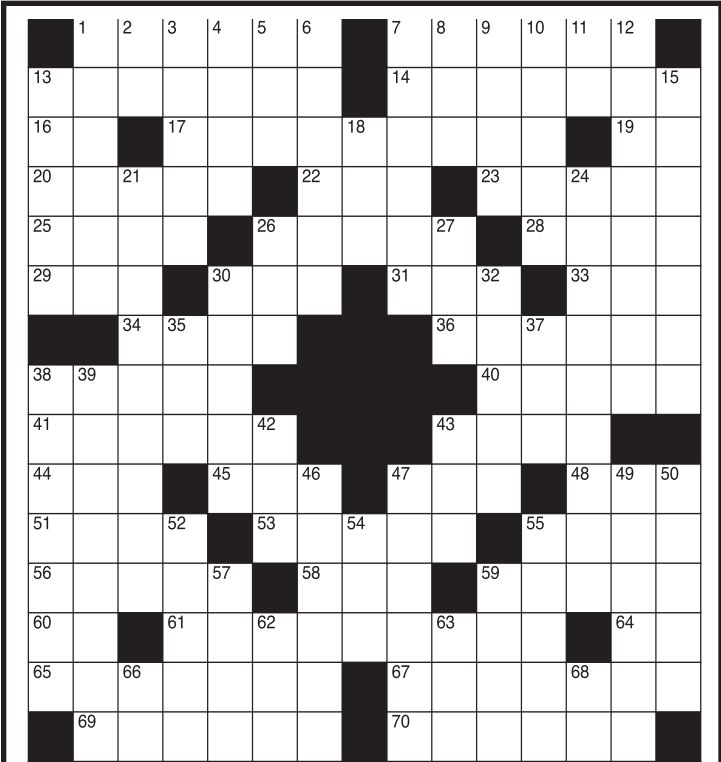
Name: _____

Phone: _____

ENTER EACH WEEK FOR
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Winner will be contacted by phone.

\$30



CLUES ACROSS

1. India's "City of Lakes"

7. Large marine mammals

13. Used to carry belongings when traveling

14. Rechristens

16. Equally

17. Heavy plant-eating mammals

19. Millihenry

20. Japanese immigrant to N. America

22. Deep, red-brown sea bream

23. Norse gods

25. Peppermint and pekoe are two

26. Auguste __, founder of positivism

28. Self-immolation by fire ritual

29. High-resolution microscope (abbr.)

30. Wide metal vessel used in cooking

31. V-shaped open trough

33. People of southern Benin

34. People of southern Ghana
36. It's a significant creed

38. Period between eclipses

40. Furies

41. Emerged

43. Philippine Island

44. Where wrestlers battle

45. Unhappy

47. Central European river

48. Language

51. Semitransparent gemstone

53. Forming in a bottom layer

55. Distinct region

56. Broad blades

58. Leavened bread

59. Influential cosmetics exec

60. Exclamation of surprise

61. Era free of war

64. One who helps professors

65. Idealistic

67. Ornamental plants

69. Grouped

70. Kids love this street

CLUES DOWN

1. Beloved hound

2. Equal to 100 grams

3. S-shaped moldings

4. Hawaiian cliff

5. Everyone has one

6. Subatomic particle

7. Ghost

8. Adult female bird

9. Greek temple pillars

10. Emits coherent radiation

11. Measures the width of printed matter

12. Musical interval

13. Tantalizes

15. Places of worship

18. An unskilled actor who overacts

21. One who volunteers to help

24. Precaution

26. Beverage holder

27. Very long period of time

30. Bullfighting maneuvers
32. More critical

35. Sends packing in a boxing match

37. Taxi

38. Decorative Russian tea urn

39. North American Great Plains natives

42. Seize

43. A passage with access only at one end

46. Cut a rug

47. Devil rays

49. Bubble up

50. Veranda

52. Outcast

54. Car mechanics group

55. Realm

57. A place to get off your feet

59. Popular music awards show

62. Consumed

63. A way to make cooler

66. Thus

68. Indicates it's been registered

TURKEY

Continued from Page 5B

If I was making a tukey this is what I will mak. fist I will put a pan on the table. then I will put a egg in this pan and last I will put it in the stove. - **Izabelle Shelton**

Ms. Mann's Class

I know how to cook a tur- key. Ferst you nede a turkey. You nede sum willy good seseing. Do not poot trash in. Turkey is good it is the best. - **John Carson**

I no how to cook a turkey. How to coo a turkey is git all the bad all of the turkey. thein cook it. Put seesint on it. thein Put it on the plate. - **Hayden Davis Lane**

I know how to buy a turkey. be cus I do not no how to cook a turkey. I haff to have help. Be cus I haff to yous my moms money to buy a tukey. I haff to have a grone up with me. - **Gavynn Lyn Boothe**

I know how to Cook a turkey. First You day a frozin turkey. Next You thero the turkey in the uvin. Last You wate and wate. in thin You eat

it was goob. - **Searcy Scott**

I know how to a turkey. First poop ni some seun no my turkey. Ni I sing win I cook. Some tim Momy like to hep me. You have to mac sher is clen. - **Ryleigh Sheets**

First I get a turke awt of the woods and but my dad has to shute it for me. and I haft to get the oil on the grill I haft to cut the turke. I put it on the grill. I wate and I wate. And finally it is dun. - **Bryn Elizabeth Nowlen**

This is how I mace tueky fers i put it in the uven. Then You get it owt. for thanx giving bace cookes. I like to mac piy for thanxgiving. I like to mac turkey. - **Aaryn**

I know how to cook a turkey. Some turkey are so so good. I eat turkey it is good. Turkey is mete the mete is good. Next I like to have sek- ens of turkey. I know how to cook a turkey. - **Nora Riley**

I know how to cook a tur- key. First I find a turkey. Next I haft to set the turkey on 209 dugress. in then I haf too cook the turkey on 300 dugress. I haft to cill that turkey bey for you can cook it. - **Ryker**

Cater

I am going to Wal-Mart and get my turkey. I am going to put the turkey in the stove and cook it with chicken nuggets. I am going to cook the turkey at 99 degrees for 60 seconds. Then I will take it out of the stove and cut it up in big pieces. - **Samajae**

I know how to cook a tur- key. first is to do git a turkey and bring it to your home put in the mikrav for 30 menet and get it and ebnet. - **Liam**

I know how to cook a tur- key. I get my turkey from the woods. To cook a turkey I put oil in it and sesen it. turkey are hard to catch. I Like to eat turkey. - **Jaxsyn**

I know how to cook a tur- key. First, You got to sezen it. After that, You got to put it on a grill. Next, You got to take it in side and chop it up. Then you got to feste. Coocing a turkey is so so so fun. - **Bill Caldwell**

I know how to cook a turkey. First, I know that you boyll it. Next, I know that you put salt in it. Finally, I know that you check it. I I get a turkey from hunting them. -

Abram

I now haow to cook a tur- key. These are the seps. First you go Shote the turkey. And then you grill the turkey. and then you put the snesning on it. And then you put sum sot on it. And then You Put a litel peper. And then You Put sum green stuff a roud it. - **Sadie Pennington**

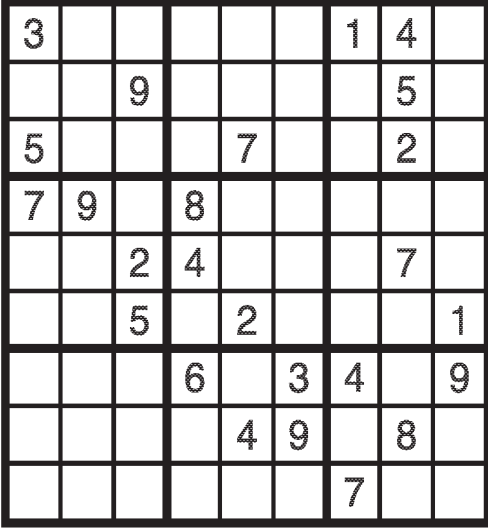
How ot cook a turkey:#1 First kill a turkey. #2 Find it,s body parts. #3 When you get home with the turkey get the meat out and cook it. #4 Then when it is doen you get it out. #5 Then feast time yum. Hap- py thanksgiving! - **Alex**

I know how to cook a tur- key. First I sezzin and oyuls then I put it in the uvin. then I take it awt of the uvin. then I sezzin it ugen. then I ckut it up. then I put it on the pate then I put it on the tabl. - **Jasmine**

I know how to cook a turkey. First I go huting for the turkey. Then I put oil on my turkey. Next I watch a vido how to get it luse. The last part is to bake it. - **Skye Holley**

Answers can be found on Page 3B

SUDOKU



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Yes, we must focus on drug dealers and try to put a stop to their criminal activity. The poison on the streets is taking over one person at a time but affecting everyone. We must also be out mentoring our youth and being involved, while also maintaining their innocence.

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