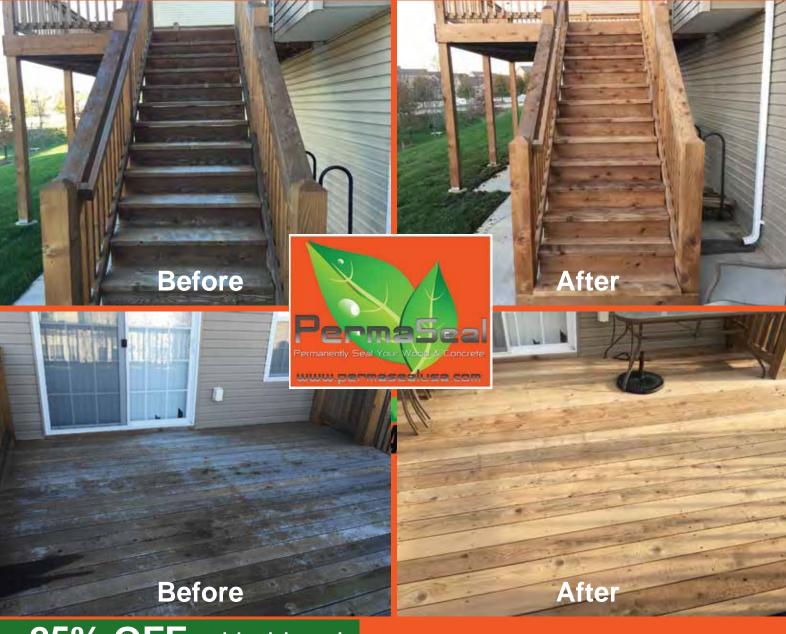
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The blooming of daffodils signals spring's arrival and launches the state's festival season.

Photo by Arkansas Department of Parks and Tourism





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BY SHEILA YOUNT



The daffodils are in bloom across the state. signaling that spring, which arrives officially on March 20, is near. Since childhood, I have marveled at

daffodils, which my mother planted throughout our yard. She had early bloomers and late ones. We had big ones and little ones; deep yellow ones and orange/white ones. Next door, there were jonquils, planted by my grandmother, who died when I was 3. Although I didn't know her, I felt her presence whenever I picked a handful of her fragrant flowers.

The devotion to daffodils is a common trait among Arkansans, which is evidenced by the major festivals we've highlighted in this month's cover story (Page 8). In addition, you can learn more about the inspiring story of the famous Wye Mountain daffodils in Jerry Dean's "Arkansas Notebook" feature on Page 40.

There's no better way to welcome spring than with news from Moss Mountain Farm at Roland, where gardening and lifestyle expert P. Allen Smith shares tips on planting from seeds. (Page 14)

The gardening theme continues with tips on growing potatoes from Janet B. Carson on Page 30. You can learn how to make compost to enrich your garden's dirt so you can grow potatoes and more by reading the article on Page 18 from The Tennessee Magazine, which is published by our sister co-ops in The Volunteer State. Food writer Juliana Goodwin is back with more tasty recipes, this time for brunch. (Page 32) As a bonus, we have reader recipes on Page 34. Please keep sending us your favorite recipes and if we print yours, you can win a set of measuring cups.

Also, be sure to check out the local pages from your electric co-op. On those pages, located in the center of the magazine, you can learn about news specific to your electric co-op. You receive this magazine as part of your co-op membership.

We hope this issue will help fuel your spring fever and inspire you to get out and see what our wonderful state has to offer. Until next month, happy reading!

Sheila Yount editor@aeci.com



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Is there an electric vehicle in your future?

BY DUANE HIGHLEY

My favorite parking place is gone. Well, maybe I should say it has been repurposed to a higher calling.

We recently converted a couple of spaces on the end of our office parking lot — my favorite place

to park — to electric vehicle (EV) charging stations. Almost every day I see a couple of cars using them. Since I'm still driving a gas-burner, I've lost my spot, at least until I go electric myself, which might not be that long from now.

You see, the No. 1 issue with all-electric vehicles — driving range — is rapidly improving. The new Chevy Bolt has an EPA-rated range of 238 miles on a charge, and if you have the money, the newest Tesla roadster will travel as far as 620 miles!

With that kind of range, recharging times can sound daunting. To recharge that Chevy Bolt for 100 miles might take four

hours with a dedicated fast charger. That would be a long wait at the gas station, but with an electric vehicle, you need to think differently about "fillin' 'er up." Today we go to gas stations to get fuel because most of us don't keep a giant gas storage tank at our home. But we already have electricity, which means we can refill our electric vehicles every night without making a stop at a filling station, and we can leave home every morning with the equivalent of a full tank of gas. That's one less thing to worry about on your way to work.

Eventually, charging stations will be available at most popular destinations. Shopping areas and restaurants are already seeing the economic benefit from adding charging stations. EV owners can shop or eat while they recharge. As the charging infrastructure expands, you will find a boost at most common

destinations, so you'll no longer have a reason to stop at a conventional "filling station" unless you want a lottery ticket or crave an extra-large soft drink.

Charging an EV saves money over filling the tank. According to the U.S. Energy Information

Administration, with gasoline in Arkansas at \$2.37 per gallon, the equivalent price for a gallon'sworth of electricity is just 94 cents!

Electric vehicles also offer lower maintenance costs. Depending on how you count them, EVs have fewer than 100 moving parts, while their internal combustion counterparts have thousands. Say goodbye to oil changes. Because of their relative simplicity and lower fuel cost, the Department of Energy estimates the total cost of driving an electric vehicle at about half that of its gasoline counterpart.

If you choose to buy an EV and charge it at home, you will benefit from your electric cooperative's

power supply network that sources one in five kilowatt-hours from generating plants powered by water, wind, solar and biomass.

EVs are reliable, affordable and environmentally responsible. Sound familiar? It's also the core mission of your local electric cooperative — to provide reliable power, delivered affordably and in every way responsibly to your home, farm or business.



Duane Highley is president and CEO of Arkansas Electric Cooperatives, Inc., (AECI) and Arkansas Electric Cooperative Corporation (AECC). AECI, a statewide service co-op, and AECC, a wholesale power supply co-op, are owned by Arkansas' 17 local distribution

co-ops, which provide retail electric service to more than 1 million members.

Record growth for natural gas production predicted

With record growth in natural gas production in the forecast, federal energy officials see prices for the fuel moderating in the coming months. And that's good news, considering they also expect more electricity to be coming from natural gas this year and next.

In its Short-Term Energy Outlook issued Feb. 6, the Energy Information Administration (EIA) sees this month's spot price at Louisiana's Henry Hub averaging \$3.34 per million British thermal units. But for the entire year, the forecast average falls to \$3.20, and in 2019, EIA forecasts a \$3.08 average.

You can credit that to what's expected to be record production.

EIA estimates that in 2017, the nation's dry natural gas production averaged 73.6 billion cubic feet per day (Bcf/d). It's now forecasting 2018 production will reach 80.3 Bcf/d, "establishing a new



 $record, "EIA \ said. \ And \ EIA \ sees \ natural \ gas \ production \ increasing \ again \ in \ 2019, \ with \ forecast \ growth \ of \ 2.6 \ Bcf/d.$

All of this comes as EIA predicts a steady increase in electricity from natural gas.

"EIA expects the share of U.S. total utility-scale electricity generation generated by natural gas-based power plants to rise from 32 percent in 2017 to 33 percent in 2018 and to 34 percent in 2019," the report said.

"The forecast generation share from coal in 2018 averages 30 percent, about the same as in 2017, but then falls to 29 percent in 2019," the report added.

DAYLIGHTSAVING TIME

Don't forget to spring forward on March 11!
Set your clocks ahead by one hour.



Meanwhile, motorists looking for relief at the gas station will have to wait a bit.

The report sees a gallon of regular gasoline averaging \$2.61 this month, \$2.69 in March, and \$2.73 in April and May, before beginning a slow decline for the balance of the year.

Source: National Rural Electric Cooperative Association (NRECA)

It's time to spring forward

Mark your calendar to move your clocks up an hour on Sunday, March 11, as Daylight Saving Time (DST) begins at 2 a.m. on that date. DST, which is designed to add an extra hour of daylight in the evenings, will end at 2 a.m., Sunday, Nov. 4. U.S. Department of Transportation studies have shown that DST cuts the nation's energy usage by about 1 percent per day because less power is needed for lighting and appliance use.

March weather milestones

It's no secret that Arkansas weather can be quite unpredictable at any time of the year. But as winter transitions to spring during March, with the first day of spring on March 20, forecasting becomes an even greater challenge. Here are some examples of



March weather historic events from the National Weather Service.

• Twenty-one years ago, on March 1, 1997, one of the state's worst tornado outbreaks killed 26 people (25 in Arkansas and one in Tennessee) and injured hundreds of others. The deadliest tornadoes, two of which were rated F4, swept across Interstate 30 from southwest Arkansas to central and northeast Arkansas. Arkadelphia in Clark County, Shannon Hills in Saline County and portions of southern Little Rock sustained some of the most severe damage, with hundreds of homes and businesses destroyed. Property damage was estimated between \$115 million and \$120 million.

In the aftermath of the storm, about 20,000 electric co-op members were without power. Hardest hit were South Central Arkansas Electric Co-op based in Arkadelphia; First Electric Cooperative's Benton District; and Farmers Electric Co-op in Newport.

- The most active year for tornadoes in Arkansas was 1999, with 107 tornadoes spawned. It was a La Niña year, which means the water in the equatorial Pacific Ocean was cooler than normal. The second most active year for twisters was 2008, also a La Niña year, with 81.
- The largest hailstone recorded in Arkansas to date was 5 inches in diameter. It fell near Newark in Independence County during the tornado outbreak of Jan. 21-22, 1999.
- On March 4, 1989, up to 12 inches of snow fell in northwest Arkansas, with lesser amounts in central portions of the state. There was much damage to chicken houses.
- A late winter snowstorm hit north-central and northeast Arkansas on March 8, 1994, and dumped up to 18 inches of snow.
- Tornadoes touched down at Delight in Pike County along a line to Collegeville in southwestern Pulaski County on March 17, 1927, killing 11 people. The next day, a tornado killed 24 when it hit Green Forest in Carroll County.
- High temperatures reached above 90 degrees in most of the western and northern parts of the state on March 12, 1989.
- On March 28, 1975, a tornado killed seven people in Warren in southeast Arkansas.

Severe weather tip



any years, people were told to open windows if ornado was near, but that is no longer advised. was believed that rapidly falling pressure would use homes and businesses to expand and But research has shown that powerful rotating t pressure drops, cause the most damage. To indows would allow the wind and flying debris hrough a home and cause damage and injuries.

trivia

- Discalceation is the act of taking off your shoes.
- North America's largest edible native fruit is the pawpaw.
 Its custard-like fruit is highly nutritious.
- With a whopping 464 different meanings, the word "set" has more definitions than any other word in the English language.
- A Spalding basketball has 122 bumps, or "pebbles," per inch.
- The creases on the skin on the inside of your wrist have a name: the rasceta.
- Fizzy drinks sometimes feel like they are burning your mouth and throat because the carbon dioxide bubbles trigger the same pain sensors in the nasal cavity as foods like horseradish and mustard.
- The average NBA player can jump 28 inches off the ground.
- Saracen, a Quapaw, gained fame during the Revolutionary War in Arkansas Territory for freeing two white children from a Chickasaw encampment. James Miller, Arkansas' first territorial governor, later awarded Saracen a presidential medal for his heroism. In later years, Saracen negotiated with the government for the survival of part of the tribe in Arkansas. He is buried in St. Joseph's Catholic Cemetery in Pine Bluff.
- "Shout praise and whisper criticism." Coach Don Meyer

Testivals of

Daffodils signal spring is here!

BY JENNY BOULDEN

They're yellow. They're white. They're orange. They're a multitude of shades in between, among the first blooms of the season, mounted proudly atop strong, tall stalks of green. Their arrival brings people around Arkansas out into the fresh air to experience their beauty, cheer and welcome spring to the state.

Daffodils and their cousins, jonquils — collectively known as narcissus — emerge from the warming ground in late February and sometime, usually early March, begin to display their showy butter-yellow blooms. Every year, the festivals in Washington, Bigelow and Camden draw crowds by the thousands, but 2018 is special. This year, the Camden Daffodil Festival turns 25, the Wye Mountain Daffodil Festival turns 40, and the oldest such festival in the state, Historic Washington State Park's Arkansas Jonquil Festival, turns 50.

Here is a guide to Arkansas' flower festivals, as well as other sites showcasing daffodils this spring.

40th Annual Wye Mountain Daffodil Festival

March 3-11

22300 Arkansas 113, Bigelow

About 35 miles north of Little Rock, along the Pulaski and Perry county line, you'll find the Wye Mountain Daffodil Festival, open from 10 a.m. to 6 p.m. at a single, gorgeous, 7-acre field. The rolling hillside, topped with an iconic wooden cross, is home to 30 varieties of blooming daffodils and Wye Mountain United Methodist Church. Past festivals have drawn from 10,000 to 20,000 visitors since the festival's founding in 1978. While the festival is free, including parking, donations to the church from festival-goers comprise 70 to 80 percent of the church's annual operating budget.

On site, you'll find a food truck operated by church members selling tasty concessions, as well as items from several food vendors. A newly constructed outdoor stage will showcase live music, most of it inspirational and faith-based. Arts and craft vendors will set up their tents and booths around the perimeter so families and groups can wind their way through the blooms for the perfect photo spot. People of all ages are invited, though organizers request that you leave your pets at home. Members will also be offering tours of the historic stone church, which this year celebrates 70 years in this location. (It was founded across the road in 1912.)

"Springtime weather is so unpredictable, we just figure one of the weekends it's going to rain," said church member David Harmon, whose great-grandparents planted the original bulbs. (See related story Page 40.) "I think we'll have the most blooms on the second weekend, but they're always pretty, and visitors are welcome any day. Doesn't cost anything, just come out, look at the flowers and enjoy."

For complete festival information, visit **fb.com/ daffodilsonwyemountain or fb.com/wyemountainchurch** or call David Harmon at 501-391-2147.

25th Annual Camden Daffodil Festival

March 9-10

Downtown Camden, various venues



Twenty-five years after its founding, Camden's largest annual event uses the arrival of the spring blooms to show off the entire town, shuttling visitors to various venues. For the daffodils themselves, festival organizers arrange guided tours of private gardens: Beale Daffodil Farm, Dawson Daffodil Farm, Oakland Farm and Grace Hill (at Grace Hill, tables will be set up on the back lawn for "al fresca" lunches amidst the daffodils). Two of Camden's famous historic homes, the Powell-Dietrich House and the McCollum-Chidester House Museum, will be open for tours. At the



ARKANSAS DEPARTMENT OF PARKS AND TOURISM

McCollum-Chidester House, Civil War re-enactors will be firing cannons hourly on the front lawn with full infantry. Nearby is the festival's antique car show, and on Friday only, the historic Missouri Pacific Railroad Depot will be open for tours. At Oakland Cemetery, costumed re-enactors will entertain festival-goers with daring and colorful true tales of riverboats, Native Americans and war, all tied to Camden history. This year will also feature a guided bus tour of the town's historic districts narrated by local historian John Wheeler.

Street vendors will line the downtown, an art show and quilt show will be held on the premises of First United Methodist Church, and live entertainment will take the stage throughout the weekend at the Postmasters Grill. (See Let's Eat, Page 38.) Fair rides and inflatables will be set up for children and teens, and the Choctaw Indian Nation will be giving cultural demonstrations. Other planned activities around town include a Daffodil Festival 5K, a World Championship Steak Cook-Off and the Miss Daffodil Pageant. For full festival information, tickets, registrations and tour maps, visit camdendaffodilfestival.com.

50th Annual Arkansas Jonquil Festival

March 17-10

Historic Washington State Park, Washington



Historic Washington State Park operates at a different tempo from almost everywhere else. The beautifully restored and reconstructed 19th-century town honors a way of life long gone, and its annual Jonquil Festival reflects and fosters

that frontier spirit. The original jonguils were planted by the pioneering early settlers. Grace Harris helped the Pioneer Washington Restoration Foundation establish the springtime event to coincide with the region's famous blooming daffodils. This year, the half-centuryold celebration coincides with the 200th anniversary of Hempstead County.

The Jonquil Festival transforms the 180-resident town into a bustling village, bringing up to 12,000 visitors during the weekend. The many beautiful historic structures, from the blacksmith shop to the B.W. Edwards Weapons Museum, are, as always, available for guided tours by interpreters in period garb. Visitors can play town ball (an older version of baseball once played there), enjoy the antique car show and shop for goods from 125 artisans. The emphasis is on handmade, traditional pieces made with skill and artistry. Park Sales Director Sheila Little said, "The talent is amazing. They've told us they keep coming back because they love the family spirit here; it's like a family reunion."

Planned 50th anniversary events include a parade, a fish fry, karaoke contest, a celebration cake and a free concert. Food trucks will be available for concessions, or visitors can have a sit-down meal from a traditional Southern foods buffet at Williams Tavern Restaurant, built in 1832.

Full information about visiting is available at historicwashingtonstatepark.com.

Daffodil Days at Moss Mountain Farm

March 1-2, 9, 15-16, 22-23, 29-30

Moss Mountain Farm, Roland



Arkansas' nationally recognized garden and lifestyle expert, P. Allen Smith. invites visitors to tour his home and gardens at Moss Mountain Farm in the spring and fall, but March is

when Smith's Daffodil Hill lives up to its name. The field blooms with more than 400,000 daffodils that Smith has planted over the years, plus thousands more around the property.

Smith's tours are \$96.75 per person. They include a guided tour through his three-level, Jefferson-inspired farm home; a guided tour of his gardens (including a terraced garden overlooking the Arkansas River, his formal English rose garden and an ornamental 1-acre vegetable garden); a guided tour of Poultryville, his heritage poultry area; a farmto-table lunch of his fresh recipes, made with produce (and often poultry) from the farm; and time to explore Daffodil Hill. The March 15 tour also includes a bonus demonstration on how to make goat's milk soap. Smith is a consummate professional, so all aspects of the tours are top-notch, including the food and the wealth of valuable information you glean during the day. To book a date, or for more information, visit pallensmith.com/tours.

Garvan Woodland Gardens: Celebrate Spring!

March - April, special event March 24

550 Arkridge Road, Hot Springs National Park



For the most varied and expansive display of spring, visit the 210 acres of Garvan Woodland Gardens. "Mother Nature changes every year," said Sherre Freeman, marketing director of the park. "Pinpointing exactly when these flowers are going to bloom is impossible, but it's always very flowery here in March and April. I'm expecting the tulips to peak around April 1 this year. The past couple of years they've peaked in early March, but we've had a cold winter this year. The daffodils and jonquils bloom before and with the tulips, so likely late March for those."

This year, Garvan Gardens is introducing a Celebrate Spring kickoff event on March 24. The event features a ribbon-cutting to reopen the redesigned Japanese Garden, many children's activities, and two onsite breweries, which will transform the Garvan Pavilion into a beer garden for the day.

"We're calling it Celebrate Spring because it includes so many things. It includes the daffodils, but also the tulips, redbuds, dogwoods, azaleas, hyacinths — there's all kinds of spring bulbs out here. Plus, we have all the spring annuals that have been planted — the snapdragons and the pansies and the dianthus," Freeman said.

Admission to Garvan Gardens is free for members, \$15 for adults and \$5 for children ages 4-12. For full information, including ticket purchase, visit garvangardens.org.

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Spring into the growing season with seeds

BY P. ALLEN SMITH

Spring is just around the corner, but if you are like me, cabin fever has already set in, and you are counting down the days until you can get back into the garden. Seed starting is a great way to get a jump on your garden plans and keep your green thumb busy during those last, long winter months. You can easily gain four to eight weeks in your garden starting seeds indoors and transplanting seedlings in the spring. The process is easy, and there are many great vegetable varieties that respond well to seed starting. Here are just a few things you need to know before digging in.

Containers. You can sow seeds in almost any container you have on hand. Keep it simple and use plastic flats or trays from last year's planting. Clay pots or compressed peat pellets will work as well. If you want to DIY your containers, consider using egg cartons, cut-off milk cartons or plastic jugs. Just drill drainage holes in any container you select. Also, wash all containers thoroughly in soapy water and disinfect them in a solution of one part bleach and nine parts water before planting.

Soil. It's best to use loose, fertile, disease-free soil for seed starting. I recommend the packaged potting soil — it works well and is super easy. Slightly moisten your soil in the potting container before sowing the seeds. Then, evenly space seeds onto the surface of the mix, and cover the seeds to the depth indicated on the seed pack.

Timing. Gauge an approximate time when your climate will have its last frost. You can find this out by checking with your county cooperative extension service or

local garden center. After you have determined the last frost date, check on the back of your seed packets and find out how long each variety will take to germinate. Mark the last frost date on a calendar, and then count back the number of weeks needed for germination, and that is the date to start the seeds. If you want the seedlings to be larger and stronger when you plant them, you may want to start them indoors earlier than recommended.

This time frame will vary from plant to plant, so if you are planning to start many different plants, you may be sowing seeds at different times. I find it helpful to keep a journal or calendar, and have all of the seedlings labeled to minimize confusion. Seedlings will be ready to transplant into larger individual containers when they gain their first set of true leaves.

Temperature. Soil temperature is critical when seed starting. Soil that is too cool halts germination, so you want to aim for soil that is around 75 degrees until the seedlings have emerged. To maintain this soil temperature, I use an electric grow mat under my trays. There are many online sources for these, and they start at \$20 or so. The air temperature in the seed starting room should be between 70 and 75 degrees during the day, and no cooler than 60 to 65 degrees at night.

Water and light. Once your seeds are planted, water the soil gently until water drains from the bottom of the container, but be very careful not to wash the seeds away. Cover the soil surface with plastic until the first seeds begin to sprout. Once the seedlings emerge, remove the plastic cover and move containers into the light.

Now that you have the basics on how to start a garden of seeds indoors, here are a few of my favorite vegetables to get an early start on.

Cool season plantings

Baby Broccoli 'Aspabroc' (Broccolini)

Branded as Broccolini in the produce section of your grocery store and on restaurant menus, "Aspabroc" resembles a broccoli raab with an asparagus stem, and offers a mild taste. This petite broccoli is a must because it is so easy to grow and requires very little space. (50-60 days to maturity from transplant.)

Broccoli 'Green Magic'

This early spring through fall traditional broccoli has a semi-domed, tight head. (75 days to maturity from transplant.)

Cabbage 'Stonehead'

"Stonehead" is a purple and green early, medium–headed variety with tip-burn tolerance, and excellent flavor and texture. (45 days to maturity from transplant.)

Warm season plantings

Okra 'Jambalaya'

"Jambalaya" okra matures very early in the season and offers a high yield. The compact plant is ideal for home gardens. Harvest often. (50 days to maturity from transplant.)

Eggplant 'Shikou'

"Shikou" produces a long Asian—shaped eggplant with dark, glossy fruit, tender skin and very few seeds. (70-80 days to maturity from transplant.)

Tomatoes

Cherry Tomato 'Sweet Treats'

"Sweet Treats" produces a large, round cherry tomato with a deep pink hue and rich flavor. (65–67 days to maturity from transplant.)

Cherry Tomato 'Red Robin'

This compact, well-branching plant produces high yields of bright red, 1-inch cherry tomatoes. (55 days to maturity from transplant.)

Grape Tomato 'Sweet Hearts'

"Sweet Hearts" offers high yields of bright red oval fruit with excellent flavor and good shelf life. (60 days to maturity from transplant.)



'Stonehead' cabbage.



'Shikou' eggplant.



'Sweet Treats' tomatoes.

Tomato 'Red Pride'

This consistent performer produces large, deep redfruit with a good blossom end. (78 days to maturity from transplant.)

Tomato 'Charger'

This low-maintenance plant produces large, deep red colored fruit with great texture and excellent flavor — perfect for slicing. (72 days to maturity from transplant.)



Peppers growing at Moss Mountain Farm.

Peppers

Pepper 'Jalafuego'

It doesn't get hotter than "Jalafuego!" This is a vigorous plant with high yields of extra large, smooth, dark green fruit. (70 days to maturity from transplant.)

Sweet Pepper 'Right On Red'

"Right on Red" matures early and delivers continuous high yields. (65 days to maturity from transplant.)

Sweet Pepper 'Majestic Red'

"Majestic Red" produces a fantastic bell pepper that matures to a large, smooth fruit with bright red skin and a thick, crunchy texture. (75-85 days to maturity from transplant.)



'Takara' peppers.

Pepper 'Takara'

This is a typical Shishito pepper with a small fruit and a mild but rich flavor. (60 days to maturity from transplant.)

You can find more information about these

plants and where to order seeds at pallensmith.com/sponsors/ homegrown.

P. Allen Smith, an author, television host, and conservationist, is one of America's most recognized garden experts. His show Garden Home airs on AETN-2 Create TV. Check your local listings for Garden Style. Smith uses his Arkansas home, Moss Mountain Farm, as an epicenter for promoting the local food movement, organic gardening and the preservation of heritage poultry breeds. Tours may be booked at pallensmith.com/tours.











Gather your friends and spend a spring morning in our abundant gardens. Walk through the 300,000 blooms on Daffodil Hill, tour Allen's private home, then enjoy a garden-to-table lunch featuring recipes from his cookbook, Seasonal Recipes from the Garden.



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Composting: The ultimate way to recycle

BY PAMELA A. KEENE

Stop: Don't toss out those nonmeat kitchen scraps. By following the right techniques and combinations of ingredients, you can have some of the best and least-expensive garden soil amendments.

"The secret to successful gardening is the quality of the soil you plant in, and when you amend your soil with compost, you're improving your chances for a more productive garden," says Joe Lamp'l, founder of joegardener.com and the television program "Growing a Greener World" that's broadcast on PBS stations.

Simply put, compost is made from biodegraded organic matter. Bacteria, fungi, protozoa, earthworms and arthropods (such as beetles and springtails) break down the materials. There are four basic ingredients to make compost: carbon (brown waste), nitrogen (green waste), air and water.

Select an out-of-the-way spot in your yard and place the ingredients into a pile. If you want to contain the pile, build a three-sided wire cage, or tie three wooden pallets together with coat hangers. You can also order closed composting systems online or from garden centers. Your batches will be smaller than using an open bin, but the results will be faster.

"Start with woody materials, branches or sticks that will aid in ventilation, then layer brown, then green materials, using a formula of roughly two-thirds brown and one-third green," Lamp'l says.

Examples of green materials, which have a higher nitrogen content, include fresh grass clippings, pulled weeds and nonmeat, nonfat kitchen scraps such as vegetable and fruit peelings and cores, coffee grounds and used tea leaves. Brown ingredients, those that furnish carbon that's important to the decomposition process, include dried leaves, shredded cardboard or paper, small wood chips and dried grass clippings. You can add a shovelful of garden soil or a handful of fertilizer such as 10-10-10 or Milorganite slow-acting fertilizer to speed up the process a bit.

"Several other things that come into play when making compost include moisture, regular aeration and making sure the ingredients you add are not too big," Lamp'l says. "As the pile decomposes, it creates heat that further breaks down the ingredients."

A garden thermometer is a good investment for helping you maintain the temperature at around 130 degrees. And some gardeners periodically cover the pile for a couple of weeks with black plastic garbage bags that will hold in



COMPOSTING TIPS

- Use kitchen scraps such as fruit or vegetable peelings, salad trimmings and coffee grounds.
- Use care with adding grass clippings; they can be "too much of a good thing" if added in bulk.
- Poultry manure or bagged manure are excellent additions.
- Keep ingredients as small as possible.
- Paper products like toilet paper rolls, shredded newspapers or noncolored junk mail are a good source of brown ingredients.
- Turn the pile thoroughly and regularly.
- Don't add meat, dairy or grease; they attract vermin and pests.
- Don't add weeds producing seeds.
- Don't add diseased plants.
- Don't add animal waste from carnivores.

heat. Remove the bags long enough to aerate weekly. Also, periodically spray the pile with a garden hose to keep it moist, but do not overwater. The moisture consistency of a damp sponge is a good gauge.

Composting can take two months to a year or more, depending on the ratio of brown to green ingredients, how often the pile is turned or aerated, how much heat is generated during the process, the size of the pile and other conditions. Adding compost to your garden will increase the level of nutrients and improve the texture of the soil.

"Once you're started composting, using it in your garden and as topdressing for your landscape, you'll never go back," he says. "It's one of the best ways to truly recycle and save money at the same time. And your gardening successes will improve."

Courtesy of The Tennessee Magazine



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First Electric linemen traveled to Guatemala as part of Operation Razorback, a mission to bring electricity to rural areas. Pictured from left: Zack Lewis, journeyman lineman; Don Crabbe, president/CEO; Shawn Hammonds, journeyman lineman; and Chris Wiles, journeyman lineman/crew chief.

Linemen part of mission in Guatemala

Since 2013, Electric Cooperatives of Arkansas linemen have traveled to Central America to build power lines to deliver electricity to more than 1,700 rural Bolivians and Guatemalans.

First Electric linemen Shawn Hammonds, Zack Lewis and Chris Wiles traveled to Guatemala with 13 other linemen to provide electric service for more than 105 villagers of Las Tortugas and San Jorge who have never had electrical service.

"We're proud to send three of our linemen to improve the quality of life to rural Guatemalans just like rural Americans experienced in the 1930s and 40s in the United States," President/CEO Don Crabbe said.

This project was made possible by NRECA International, a non-profit 501(c)(3) charitable organization, whose mission is to increase individual and community access to electricity in all parts of the world.

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Deadlines near for applications

First Electric Cooperative is accepting applications for its scholarship program and the 2018 Electric Cooperative Youth Tour to Washington, D.C.

Scholarships

High school seniors whose parents or guardians are First Electric members may apply for one of five \$2,000 scholarships that the cooperative awards each year. To be eligible for the scholarships, which are funded through Operation Round-Up, applicants must have a minimum 3.0 grade-point average through their senior year of high school and upon graduation, attend an accredited institute of higher learning in Arkansas on a full-time basis. An application is available under the "Community" tab at www.first-electric.coop and at any First Electric office. Deadline is April 2.

Youth Tour

High school juniors whose parents or guardians are First Electric members may apply for the Youth Tour, an allexpense-paid trip to Washington, D.C., June 8-14. An application may be completed or

may be completed online or downloaded under the "Community" tab at www.firstelectric.coop. Applications also are available at any First Electric office. Deadline is March 16.

Vegetation management keeps power safe, reliable

First Electric works hard to maintain its right-of-way near overhead lines to provide safe and reliable electrical service for our members.

Right-of-Way refers to a strip of land underneath or around power lines that First Electric maintains and clears.

Trees are one of the major causes of power outages in areas with overhead utility lines. When trees contact live wires, they may become conductors of electricity and cause outages or create dangerous situations for anyone coming in contact with them.

Trees must grow at a distance far enough from conductors where it will not cause harm to individuals or disruption to electrical service.

In 2017, 17 percent of First Electric's power interruptions occurred from trees or other vegetation near power lines.

"Ideally, no trees would be planted within 15 feet on either side of overhead lines or within 10 feet of our underground transformers," Tim Felty, right-ofway maintenance supervisor said.

All trees along fences, roadways and other unmaintained areas will be removed during regularly scheduled maintenance regardless of size or height.

"Prior to work starting, we try to notify our members with door hanger fliers. Our website is great way to see where our crews and contractors are working. Clean-up crews follow the right-of-way work three to five days after maintenance," Felty said.

Members can report trees near utility lines by calling 800-489-7405. For more information, go to www.firstelectric.coop/safety/vegetation-management.

and advance in employment qualified individuals with disabilities.



First Electric's right-of-way crews work year-round on vegetation management. The co-op also uses outside contractors to help with maintenance. Clean-up crews usually follow three to five days after maintenance.

VEGETATION MANAGEMENT SCHEDULE

FECC contractors Arkansas Electric Co-op. Inc, Asplundh & Apple Tree Service will perform routine maintenance in the following areas:

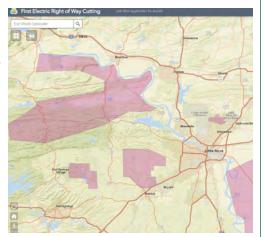
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Jacksonville District: Searcy, Beebe, Antioch, McRae

Perryville District: Perryville, Perry, Oppelo, Petit Jean, Houston, Hollis, Aplin, Nimrod, Houston, Bigelow, Wye Mountain

Stuttgart District: Work completed; no routine scheduled until 2019



Map of scheduled vegetation maintenance available at www.firstelectric.coop

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Correct contact information helps us serve you better. Please call 800-489-7405 to update your records.



Hiring the right contractor

BY PAT KEEGAN AND BRAD THIESSEN

nenovations can be the perfect time to improve your \mathbf{K} home's energy efficiency. To make sure you get those energy savings, it's important to do some planning right from the beginning.

The first step is to educate yourself so you can be in control of your project. Helpful, easy-to-understand energy efficiency information is available for virtually any area of your home and any renovation project. Just be sure to use reputable sources, like energy.gov, energystar.gov, www.smartenergytips.org (download the Building Guidelines for Energy Efficiency brochure) or your local electric co-op.

You'll need that knowledge so you can judge the solutions each potential contractor proposes. Some products or methods that are sold as effective energy efficiency solutions may not work as well as they claim, or may be too expensive relative to the energy savings they provide.

It's important to talk to your local building department to find out if your project requires a permit and inspections. Some contractors may suggest doing the work without a permit, but unpermitted work can cause problems if you need to file an insurance claim down the road or when you get ready to sell your home.

You can also use your newfound knowledge to ask the right questions of potential contractors. Ask about the product to be installed, the energy savings it should yield and whether it will improve comfort. Because energy efficiency installations and construction are specialized, most measures are unlikely to be installed correctly unless the installer has experience and hopefully some appropriate training or certification.

Finding a contractor

Finding a contractor can be a challenge, especially in rural areas. To find them, use your online search engine to "find a contractor in your area." If you're in a sparsely-populated area, the right contractor may be located an hour or two away. Your electric co-op may be able to provide a list of approved contractors in your area. You can also check with a local energy auditor for contractor names.

You may decide you'd like to hire a small specialty contractor or a larger general contractor. Either way, it's crucial to hire someone with a contractor's license, a local business license and three types of insurance: liability, personal injury and workers' compensation. Check references to verify the contractor has a solid history of cost-control, timeliness, good communication and excellent results,

including significant energy savings. You might learn that your lowest bidder has a tendency to increase the price after the job has begun.

As you choose between contractors,



Before signing the final contract, make sure the contractor has liability, personal injury and workers' compensation insurance.

quality should be an even more important consideration than price. Poor-quality energy efficiency work will not deliver maximum savings.

Once you have settled on a contractor, be sure to get a written contract. It should include "as built" details and specifications that include energy performance ratings you have researched ahead of time, such as:

- The name of the individual doing the installation
- The specific R value if you're insulating
- The make, model, the AFUE (annual fuel use efficiency) and COP (coefficient of performance) ratings if you're replacing a furnace (and ask that an efficiency test be conducted before and after the work)
- The make, model and EER (energy efficient ratio) rating if you are replacing the air conditioner. (Some contractors are able to check for duct leakage in the supply and return ductwork with a duct blaster if you're doing any furnace or AC work.)
- Whether the contractor must pay for the necessary building permits.

Finally, be cautious about pre-paying. Keep the up-front payment as low as possible; set benchmarks the contractor must meet to receive the next payment and make sure a reasonable amount of the payment is not due until the project is completed; passes building inspection; and you are fully satisfied. If you don't feel qualified to approve the project, you could even require testing or inspection by an independent energy auditor.

Then, enjoy your new energy-efficient space! This column was co-written by Pat Keegan and Brad Thiessen of Collaborative Efficiency. For more information on hiring the right contractor, please visit: www.collaborativeefficiency.com/ energytips.

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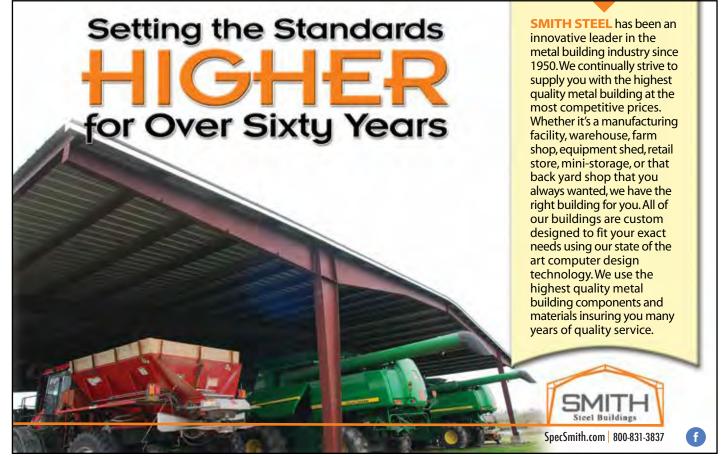
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Reflections





Rayna enjoying all the furry friends on Hanna Family Farms. Christy Martin, Springdale.

Madilyn, strolling with her kitty cat. Mandi Bontrager, Viola.

Mila, on a beautiful spring day. Jennie Atchley, Lincoln.



Christian loves the new baby goats. Leah Hayes, Wynne.



Tori, loving a baby chicken, at her grandmother Phyllis' house.
Phyllis Murry, Hagarville.



Graham loves the farm life. Jackie Hatcher, Corning.



Brantley and Trista, feeding a hungry calf. RahRah-Jeannie Smith Rollins, Garfield.





Miller, among the flowers. Does it get any prettier? Michael Johnson, Jonesboro.



Branan and Braxton.Brooks Turner, Wynne.



Zena, proudly displaying her flower. Shay Burton, Light.



I'm hungry, Mama! Andrew Felland, Tilly.



Scarlett, and baby calf, Dawn — two beauties. Lindsay Miller, Trumann.



Feeding the baby goats. Carol Orman Goff, Beebe.

Share your photos with your fellow Arkansas Living readers! Please send high-resolution photos with detailed information about the pictures (who took it, where, who is in it, etc.) to: Dixie.Rogers@aeci.com

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Potato planting primer

BY JANET B. CARSON

Potatoes are a staple food item for many Arkansans, and they are the No. 1 nongrain food crop in the world. In the United States, over a million acres are planted each year for commercial production. Potatoes are easy to grow in a home garden, and it is time to plant.

Potatoes are native to America and were cultivated from Chile to New Grenada at the time the Spanish explorers reached South America. The Spaniards introduced the species to Europe soon after 1580, and the popularity of potatoes spread across Europe and the British Isles by the end of the 17th century. In 1719, Irish immigrants introduced white potatoes to New England, and now white potatoes are often called "Irish potatoes."

Potatoes are in the nightshade or Solanaceae family, the same family that produces tomatoes, peppers and eggplants. While these other vegetables are warm-season plants, potatoes are



When the plants are about 6 inches tall, mound some soil lightly over the plants.

a cool-season vegetable that we plant in late winter or, if available, late summer for a fall crop. You can sometimes plant in February, but you want the soil temperatures to be around 45 degrees or higher. Most gardeners plant

in March in Arkansas, but the official planting time is from late February through early April.

Potatoes are planted from seed potatoes, not seeds. It is best to start with certified seed potatoes, which are grown under strict standards to make sure they are disease- and virusfree. Using leftover small potatoes from previous years or using those from the grocery store could lead to disease issues. Seed potatoes are readily available now at most garden centers and nurseries.

Today, we have choices that include the white and red varieties, but also blue and purple forms. When planting seed potatoes, look at the size you are using. Small tubers that are no more than an inch or two in diameter may be planted whole. Larger tubers can be cut into smaller pieces but make sure each piece contains at least two or three "eyes." The site where you plant them should be well-drained, loose soil. Heavy, wet soils will lead to rotting.

Work in a complete fertilizer as you are preparing the site. Then plant



In addition to white and red varieties, we have blue and purple as well.

your seed potatoes 3 to 4 inches deep in the soil. When the plants are about 6 inches tall, fertilize along the sides of the plants — called side dressing — and then mound some soil lightly over the plants. Adding soil to the plants is called hilling, and you will gradually build up a low ridge of soil up to 4 to 6 inches high. This will prevent the growing tubers from breaking up into the sunlight, which can cause them to turn green, and will also encourage more root formation and better production.

A potato is not a root, but an enlarged underground storage organ called a tuber. Tuber formation begins when the plants are 6 to 8 inches tall. Maximum tuber formation occurs when soil temperatures are between 60 and 70 degrees. The tubers fail to form when the soil temperature reaches 80 degrees. Try to keep your beds watered to ensure even moisture. Uneven moisture levels can lead to knobby growths on the tubers. Soils that are too wet can lead to decay.

Rotate where you plant your

potatoes each year to cut back on disease issues. There are a number of diseases that can affect potatoes, but with clean seed potatoes, rotation and attention to care, diseases can be held to a minimum. If you suspect problems, take a sample in to your county extension office for diagnosis and control options.

Potatoes are ready to harvest as the plants start to yellow and die back — anywhere from 70 to 130 days, depending on variety. If you want to harvest some smaller "new potatoes," they are usually ready when the plants begin to bloom. You don't have to dig up the whole plant, just lightly work your hands in the hilled soil and quickly remove some of the smaller potatoes. Then mound the soil back and allow the remaining tubers to continue growing. When you are ready to harvest, you can do it by hand in a small garden or use a spading fork. Be careful that you don't damage the tubers in the process. Any that get nicked or bruised should be eaten first, as this can lead to decay. Occasionally, we get calls from gardeners reporting that their potato plants have produced "tomatoes" on top. Remember that they are related. Sometimes the blooms on a potato plant do result in fruit. They look like small green tomatoes and contain true seeds for potatoes. They are not edible, and the seeds will not breed true to variety.

Potatoes can be grown in a traditional garden, in containers and even in straw bales. The end results are tasty as well as nutritious. Potatoes are a great source of vitamin C, potassium, fiber and protein.



Janet B. Carson is an extension horticulture specialist for the University of Arkansas Cooperative Extension Service.











It's Brunch Time!

RECIPES AND PHOTOS BY JULIANA GOODWIN

Whether you're celebrating a special occasion or just settling in for a lazy Sunday, brunch is the perfect choice. It's my favorite meal, and this menu is sure to impress.

Eggs Benedict with Basil Hollandaise

- English muffins
- 6 large eggs
- 12 slices of bacon
- avocados
- tablespoons sun-dried tomatoes Chives to garnish (optional)

Basil Hollandaise Sauce:

- large egg yolks
- 1 tablespoon fresh lemon juice
- stick unsalted butter
- 3/4 teaspoon basil paste Salt and pepper to taste

You can find basil paste

fresh herbs. It comes in a tube.

You only need 3 avocados but always buy an extra because perfect avocados are hard to find.

Fry the bacon, drain on paper towels and set aside. Slice the avocados so you have half an avocado per English muffin. Set aside. Heat oven to 400.

For the hollandaise, get an ice bath ready just in case your eggs start to cook too quickly. You can cool them on the bath. Place eggs in a double-boiler that is barely simmering so the heat is minimal. If you don't have a doubleboiler, place a metal bowl over a pot with simmering water and hold on to it with an oven mitt. Whisk the eggs and

lemon juice together in the double-boiler.

On another burner, melt

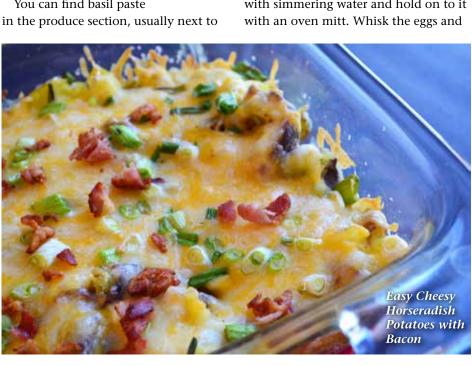
the butter. As 2 tablespoons of butter melt, pour it off into the egg mixture and whisk quickly. I find it helps prevent the eggs from getting too hot if you add a little at a time instead of waiting for all the butter to melt. Add the butter, the basil paste, salt and pepper, and whisk until it's emulsified. If it appears the eggs are becoming scrambled, immediately place the mixture over an ice bath and keep whisking.

When the sauce is done, remove from the heat and set aside. If the sauce thickens too much as you prepare the rest of the dish, you can add 1 teaspoon of hot water to thin it out. Cut English muffins in half, spread them out on a baking sheet and bake 6 minutes, until slightly crisp.

As the muffins warm, I fry the eggs. If you have a pancake griddle, you can fry all the eggs at once (on high heat). If not, heat two non-stick skillets, spray with cooking spray, and make 6 eggs over easy.

To assemble each, spread avocado on the English muffin, top with 1 tablespoon sun-dried tomato, two slices of bacon, one fried egg and a generous bath of hollandaise sauce. This sauce







is delicious. Garnish with chives and serve.

Serves 6.

Easy Cheesy Horseradish Potatoes with Bacon

- 1 1.5 pound bag of microwave-inthe-bag mini potatoes
- 1 teaspoon salt, divided
- 1/4 teaspoon ground pepper
- 1/4 cup or more horseradish sauce
- 1 1/2 cups Colby Jack shredded cheese
- 4 green onions, sliced
- 7 slices bacon, crumbled

Heat oven to 400. Microwave potatoes according to package directions. When potatoes are done, drain off any water and place in an 8-by-8-inch pan coated in cooking spray. Sprinkle half the salt on the potatoes, then smash them, stir, and add remaining salt and pepper. Drizzle horseradish sauce over the top of potatoes. Cover in cheese, then sprinkle with onions and bacon. Bake for 15-18 minutes, until cheese melts.

This recipe is a keeper. It's an amazing side dish to steak.

Blueberry Bread

- 1 white cake mix
- 1/2 cup sour cream
- 1/2 cup canola oil
- 3 large eggs
- 1 teaspoon vanilla or almond extract
- 1 cup water
- 2 tablespoons flour
- 1 3/4 cups fresh blueberries (save 1/4 cup)
- 2 tablespoons butter, melted
- 2 tablespoons cinnamon-sugar for dusting

Heat oven to 350. Beat together cake mix, sour cream, oil, eggs, extract, water and 1 tablespoon flour until smooth. Toss the blueberries in the other tablespoon of flour, then stir blueberries into the mix, reserving 1/4 cup.

Divide mixture between two bread pans that have been sprayed with cooking spray. Place the remaining blueberries on top of the loaves. Bake 40-45 minutes, until golden brown and a toothpick inserted in the middle comes out clean. When done, brush with melted butter and sprinkle with cinnamon-sugar. Cool before serving. Refrigerate leftovers.

This bread freezes well: wrap tightly in plastic wrap and then aluminum foil, and freeze up to 1 month.

Makes 2 loaves.

Peachy Fizz

- 3 cups chilled Tropicana Peach Passion Fruit juice
- 3 cups chilled ginger ale
- 6 maraschino cherries to garnish

Pour juice into a pitcher and then top with ginger ale. Drop a maraschino cherry in each glass, and serve.

Serves 6.

Juliana Goodwin is a food columnist, cookbook author and avid traveler. She loves to create food, share recipes and encourage entertaining. If you have a question, email julianalovesfood23 @gmail.com.





From our readers

Spinach Balls

- 2 10 oz. packages frozen chopped spinach
- 2 cups Pepperidge Farm herb stuffing mix
- 2 medium onions, chopped fine
- 1/2 cup Parmesan cheese, grated
- 2 teaspoons garlic salt
- 1 teaspoon thyme
- 1/2 to 3/4 cup butter, softened
- 5 eggs, beaten

Cook spinach without salt. Drain and pat dry with paper towels. Toss together: stuffing, onions, Parmesan cheese, garlic salt and thyme.

Add butter and eggs, mix thoroughly. Form into walnut-size balls. Bake on cookie sheet at 350 for 20 minutes.

Arline Jackson, North Little Rock

Corn Chip Dip

- 2 15 oz. cans whole kernel corn, drained
- 1 cup bell peppers, chopped (red, green or orange)
- 1/2 cup purple onion, finely chopped
- 2 cups cheddar cheese, grated
- 1 cup Miracle Whip salad dressing
- 1 10 oz. bag Fritos corn chips, crushed

Combine corn, peppers, onions, cheese and Miracle Whip. Chill at least 4 hours. Mix in crushed Fritos right before serving.

Serves 12.

Gina Smith, Paragould

Grandma's Banana Bread

- 3-4 very ripe bananas
- 1 cup sugar
- 2 eggs
 - dash of salt
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 cup vegetable oil

1 3/4 cups flour (Nuts optional)

Mix all ingredients together and bake at 350 for 45 minutes in 1 or 2 loaf pans that have been sprayed with nonstick spray.

Molly Hanke, Rogers

Brown Sugar Caramel Pound Cake

- 1 1/2 cups butter, softened
- 2 cups light brown sugar, packed
- 1 cup granulated sugar
- 5 large eggs
- 3 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup whole milk
- 1 cup chopped pecans
- 8 oz. package toffee chips, or chopped into small pieces

Spray Bundt pan with cooking spray. Beat butter until creamy, Add sugars, then add eggs one at a time.

In another bowl, add alternately with milk: flour, baking powder and salt. Stir in toffee chips and pecans. Spoon into pan.

Bake at 325 for 85 minutes. Cover with foil while baking. Cool cake 20 minutes, remove from pan and spoon caramel drizzle over top (recipe follows).

Caramel Drizzle:

14 oz. can sweetened condensed milk

- 1 cup brown sugar
- 2 tablespoons butter
- 1/2 teaspoon vanilla

In medium saucepan, simmer condensed milk. Add brown sugar and boil on high for 8 minutes. Remove from heat, add butter and vanilla.

Jana Barns, Mountain Home

Papa's Favorite

- 1 stick butter
- 2 egg yolks
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 8 oz. package chopped dates
- 1 cup pecans, chopped
- 2 cups Rice Krispies cereal
- 1 bag flaked coconut

In a large skillet over low heat, cook butter, egg yolks, sugar, vanilla and dates for 10 minutes. Stir in pecans and Rice Krispies cereal. Let cool slightly. Shape into small balls, then roll in coconut.

Makes approximately 3 dozen cookie balls.

My great-grandmother, Norma Shields, made these for my grandfather, John Shields — his favorite treat!

Joy Shields, Hardy

Submit your favorite recipes!

If your recipe is selected for printing, we will send you a set of measuring cups!

Mail: Arkansas Living, Recipes

P.O. Box 510

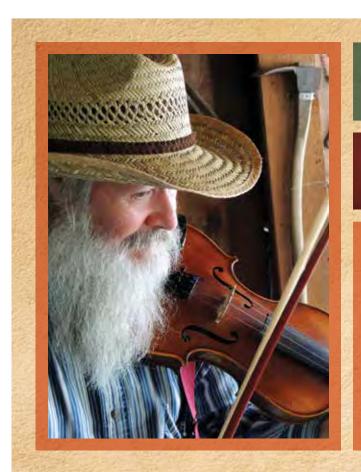
Little Rock, AR 72203

E-mail: arkansasliving@aeci.com

Online: www.arkansaslivingmagazine.com

Entries must include your name, phone, address and origin of recipe.





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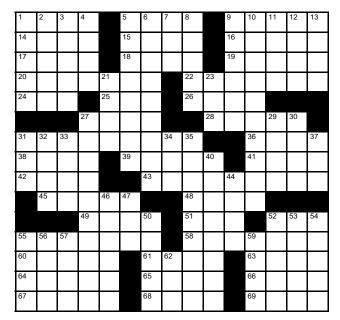


crosswordpuzzle

BY JULIE K. COHEN

ACROSS

- 1. Airplane staff or socks
- 5. Earl Grey and Oolong
- 9. Diminish
- 14. __ scramble motorcycle racing
- 15. Trim to fit
- 16. Chocolate drink
- 17. ABC's "American__"
- 18. Doozy
- 19. ___ tube
- 20. Central piano note
- 22. Basketball in March?
- 24. "The Black Cat" writer
- 25. Wood sorrel
- 26. Load
- 27. Parking place
- 28. The Witches Hollow and The Ozark Howler
- 31. Museum of History showcasing Samuel Seymour's watercolors
- 36. Get better
- 38. At the peak of
- 39. Rapper ___ Dogg
- 41. Border lake
- 42. Prima donna
- 43. What you do at a restaurant before eating
- 45. Stiff hairs
- 48. Wall support
- 49. Ladder component
- 51. "Kiss the___" fundraiser (Rogers)
- 52. Hippie's hangout
- 55. Fan
- 58. Hold for the future
- 60. Spring flowers
- 61. Comparable (to)
- 63. Sourced from 59 Down
- 64. Actors Hamill and Harmon
- 65. Boone County town and mineral
- 66. Give off



- 67. Discharge
- 68. Little Rock station 100.3
- 69. Grapette from Camden

DOWN

- 1. Tarzan's bud.
- 2. Home of KAMO, KAOW and KABZ?
- 3. Lose ground
- 4. Fuse
- 5. ATT and MCI
- 6. Teaching
- 7. Be sick
- 8. Farm obstacle
- 9. With a sharp tongue
- 10. Shark
- 11. Stridex target
- 12. "Little piggies"
- 13. Listening devices
- 21. Cuts off
- 23. Between 'ready' and 'fire'
- 27. ___ Day Parade (Eureka Springs)

- 29. Parsley or sage
- 30. Lake activity
- 31. Craze
- 32. Elevator inventor
- 33. Drift
- 34. Sock part
- 35. Naturally hot water
- 37. Marianna's county
- 40. Tolerance
- 44. River tows
- 46. Ear doctor (old term)
- 47. Chemical ending
- 50. Cattle activity
- 52. TV teaser
- 53. Steer clear of
- 54. Includes St. Francis Basin, Crowley's Ridge and the Grand Prairie
- 55. Wile E. Coyote's 'Amazon'?
- 56. Party pooper
- 57. Oliver's request
- 59. Parts of a herd
- 62. Child



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Crossword answers on Page 37



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ACCREDITED BUSINESS





crossword answers

for puzzle on Page 36

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Postmasters Grill gets stamp of approval

BY ROB ROEDEL

The downtown area of Camden has an interesting history and is experiencing a cultural upswing as business owners are renovating and revitalizing the city's historic buildings. One such building is the 1896-era former post office that is now Postmasters Grill.

The building, which underwent a few additions during its run as the post office, is on the National Register of Historic Places and features an example of Richardson Romanesque architecture, a style uncommon in Arkansas. Thanks to owners Emily Jordan-Robertson, and

her husband, Greg, the building has been restored to its original beauty after an 18-month process. And, since

Owner Emily Jordan-Robertson also chairs the 2018 Camden Daffodil Festival, Page 8.

the eating essentials

POSTMASTERS GRILL

133 W. Washington St. Camden 870-836-5579

Hours of Operation Tuesday - Saturday: 5 - 9 p.m. 2012, Postmasters Grill has been a regional favorite, with an impressive array of Arkansassourced delicacies.

"We wanted to renovate the building back to its original beauty and share it with future generations," Emily said. "We were very meticulous with each aspect of the restoration process so any changes blend seamlessly with the original beauty of the building."

The restaurant's appetizers are a mailbag of interesting creations. The Fabre's Bluff Onion Soup features rye croutons, toasted Gruyere cheese and a rich, creamy broth. Fabre's Bluff was named after a French merchant who settled on a bluff above the Ouachita River in the area that is now Camden.

The Loaded Potato Chips appetizer is an original recipe that includes Arkansas queso dip, Petit Jean bacon, bleu cheese and chopped green onions atop crispy, house-made potato chips. Woo hoo! A platter of fried pickles was delivered to my table. Postmasters uses Atkins dill spears and chips coated with an in-house breading. Homemade ranch dressing is for dipping. My favorite was the Producers

Risotto Balls with chipotle ranch dressing. The appetizers are like getting a check in the mail — they make you

Mill Portobello Mushroom

Postmasters Grill has several sandwich and hamburger options. Emily



Postmasters Grill's impressive building.

made a special delivery of The Duke Burger. This is a hamburger lover's dream, piled high with Petit Jean bacon, cheddar cheese, barbeque sauce, fried onion straws, diced green chilies, chopped lettuce and tomato slices between a tasty pretzel bun. The flavors of The Duke are different with each bite, and each bite is delicious.

Camden is close to the Louisiana border, and there is a hint of creole on the menu, including the Shrimp and Grits. This Southern staple is a tantalizing marriage of Gulf Coast



The massive Duke Burger.

shrimp with Rogers' War Eagle Mill cheddar cheese-infused grits. The freshness of the slightly spicy shrimp merged with the yummy grits led to me eating many, many bites of this Cajun favorite.

Steaks are a house specialty. Emily provided the establishment's Smoked Ribeye. The juicy, well-seasoned steak was cooked perfectly. Sear marks let me know the chef paid attention to every detail. The superb taste matched the presentation.

The Creole Pasta is a Postmasters Grill all-time favorite. It has shrimp, andouille sausage and blackened chicken tossed in a Cajun cream sauce and is served with delicious garlic toast. The mixture of chicken, sausage and shrimp with the cream sauce was first class.

The Razorback Chocolate Torte is a Postmasters Grill creation that gives a

nod to one of the state's universities. This masterpiece has a chocolate crisp cereal treat shaped like the great



The artful Razorback Torte.

state of Arkansas and a big scoop of Yarnell's Woo Pig Chewy ice cream. It tastes as good as it looks, and it looked fabulous. The creme brule was also very good.

For a special occasion, or just for fun, Postmasters Grill's beautiful building, dedicated team and well-priced fare will deliver a great dining experience for you and your friends. Give them your stamp of approval sometime!

Dining recommendations? Contact Rob Roedel at rroedel@aecc.com



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Almost heaven at Wye Mount<mark>ain</mark>

BY JERRY DEAN

If you've ever ventured out to the Perry County hamlet of Wye to see the beautiful daffodils in bloom along scenic Arkansas 113, you might just wonder how they got there.

The story goes back to the 1920s when traveling to Wye took great effort on washboard dirt/gravel roads. Wye's Evangelical United Brethren Church (EUB) served but a handful of close-knit souls. Lacking a proper church, members met in a schoolhouse. Among those faithful were carpenter Austin Harmon and his wife, Bessie, who moved there from Missouri in the 1920s. They began a modest fruit orchard, producing mostly apples and pears.

Times were tough enough, but soon they'd worsen as the nation entered the Great Depression. Yet, the Harmons and their neighbors had faith God somehow would provide for their needs. Judging by the minor miracle that soon transpired on a 7-acre plot, rented from the church by the Harmons, it now seems their faith was not misplaced.

As the Great Depression dawned, the Harmons sought some reliable means to sustain themselves and the tiny EUB church. Only a steady income could ensure such a rural church's survival.

Inspiration came in 1927. As Austin Harmon journeyed into Little Rock to buy provisions, one of his stops was Hackett's Feed Store, then a popular fixture in the west end of the city's ornate Arcade Building, near Seventh and Center streets. The store proprietor's offerings included a leftover



Thirty varieties of daffodils, jonquils and narcissus bloom each spring at Wye Mountain.

half-bushel of Dutch daffodil bulbs, which he offered gratis to the Harmons. His only request? Harmon must return the next spring at least half as many daffodil bulbs as he took.

The Harmons saw those bulbs as a providential sign. Aided by grandson Charles U. Harmon, they dug furrows among their fruit trees. For three weeks, they vigorously planted bulbs.

Then they waited.

To their amazement, the field proved to be prolific when spring arrived.

The Harmons cut hundreds of the fresh, dewy, yellow blossoms and then headed to Little Rock to sell them to passengers at the depot for a dime a dozen. That yielded revenue sufficient to sustain the struggling congregation and to return the borrowed half-bushel of bulbs to Hackett's, with interest!

By 1948, the Harmons had a bumper crop of blooms. They separated and transplanted enough bulbs to make an abundant 65 bushels. And they even took their bouquets to the rails.

The way to heaven

Bessie later recalled for a curious reporter how they sold fresh flowers to Memphis and Shreveport railroad travelers. They also contracted to sell blossoms in TG&Y stores in Tulsa and Kansas City.

By 1958, floral success let the Harmons move into a modest cottage near the church, amid the flowery field of King Alfred, Empress and orange-hued Suzy blossoms. To their new home they added a plaque that read: "A place to stop. On the way to heaven."

Word of Wye's "minor miracle" gradually spread. Some began, as annual tradition, an early-spring pilgrimage to revel on the hillside and pick a few blossoms. The church gladly received visitors' free-will offerings.

When Austin died in November 1965, it fell to an aging Bessie to carry on their loving tradition.

A Little Rock newsman then, I first heard of the field in 1974 when a friendly rival newspaper colleague urged me to try a family outing to Wye. She offered directions, but ONLY if I promised "never to write about" the fields. Once publicity hit, she feared, visitors would troop out Arkansas 10 and 113, descend on the field, and trample Bessie's blossoms. If that catastrophe were to happen, the golden miracles might fade forever.

I gladly agreed then I'd not write the story ... then.

With my wife and sons, I drove out to meet Bessie and bask awhile in her warm smile. She was delighted to share her recollections of how she and her late husband helped preserve their little church, which had by then merged into the larger United Methodist faith.



Bessie told me how she enjoyed seeing families, young and old, wending their way among her blossoms. If they picked a few, Bessie approved. Donations, while appreciated, were not required.

"After all," Bessie told me with a grin, "in all my years here, I've never seen our field picked clean!"

Another newsman had taken no such vow of silence. He learned of the field and published a Page 1 story that sent many flocking west to the site.

My colleague's prediction came true. In a week, hordes descended. To Bessie's astonishment, some not only picked her field clean but also brought along spades and dug up her precious bulbs!

By 1977, the Harmons' field faced destruction. That's when a dozen churchgoers stepped in and organized an annual Wye Daffodil Festival. A new roadside fence shielded fragile fields. Visitors still were welcomed, but any bulbs taken had to be bought. Proceeds helped maintain the church and pay a preacher for a congregation of 50.

For nearly another decade, Bessie's bright eyes danced, amused to behold growing crowds reveling as spring breezes coaxed open budding daffodils, jonquils and narcissus — 30 varieties in all.

Her beloved Wye community bid Bessie goodbye in February 1985, just as the first of her new blossoms emerged. She was 95.

The Harmons' great-grandchildren since have carried on the tradition, and the local Extension Homemakers' Club conducts annual crafts fairs. People are allowed to pick daffodil bouquets, and when available, bulbs are sold by the church. All sales benefit the church.

This year's festival is set for March 3-11. See our cover story on Page 8 for further details, or visit **fb.com/wyemountainchurch**.

Jerry Dean, a Little Rock native, is a veteran journalist who worked at the Arkansas Gazette as a reporter and later the Arkansas Democrat-Gazette. He now resides in Tennessee.

Calendar

Mar. 1 - Apr. 14

Tulip Extravaganza



Garvan Woodland Gardens, Hot Springs 9 a.m. - 6 p.m. www.garvangardens.org.

Mar. 2-3

Anglers Expo

The Community Center, Heber Springs Vendors, special events, fishing, hunting and camping displays. www.anglersexpo.com.

Mar. 2-4

2018 NWA Home Show

Washington County Fairgrounds, Fayetteville Ideas for home building and remodeling, energy efficiency. Fri.- Sat., 10 a.m. - 7 p.m.; Sun. 10 a.m. - 5 p.m. www.nwahomeshow.com.

16th Annual Little Rock Marathon

Downtown Little Rock

Marathon, half marathon, 10K, 5K, and Little Rockers Kids Marathon. www.littlerockmarathon.com.

8th Annual Orchid Show & Sale

Botanical Garden of the Ozarks, Fayetteville www.bgozarks.org.

27th Annual Arkansas Flower & Garden Show

Arkansas State Fairgrounds, Little Rock A celebration of things gardening! 9 a.m. - 5 p.m. www.ArGardenShow.org.

Mar. 3

17th Annual Cane Hill Kite Festival

Springfield Ranch, Cane Hill Come fly a kite, or buy one here!

Food available. noon - 5 p.m. 479-824-8109.

Mar. 3-11

Wye Mountain Daffodil Festival

Wye Mountain United Methodist Church, Bigelow

Acres of daffodils, arts and crafts, food vendors. 10 a.m. - 6 p.m.

Mar. 8-10

Annual Spring Bluegrass Festival

Ozark Folk Center State Park, Mountain View www.mountainview-bluegrass.com.

Mar. 9-10

25th Annual Camden Daffodil Festival

Downtown Camden

Beautiful daffodil gardens, museum tours, antebellum homes, costumed re-enactments, food, crafts, 5K run, steak cook-off, live music. 9 a.m. - 5 p.m. www.camdendaffodilfestival.com.

March 9-11

Cold-Blooded Critter Weekend

Lake Fort Smith State Park, Mountainburg Snakes, turtles, frogs and salamanders, oh my! 479-369-2469.

Mar. 10

Bluebird Day

Mammoth Spring State Park, Mammoth Spring

Learn about bluebirds and build a bluebird box. 10 a.m. - noon. Reservations by Mar. 4. 870-625-7364.

Backpacking 101 Workshop

Pinnacle Mountain State Park, Little Rock Learn about backpacking and what to pack. Advance registration required. 1 - 3 p.m. 501-868-5806.

March 16-18

50th Annual Jonquil Festival

Historic Washington State Park, Washington Thousands of jonquils, crafts people, entertainers, tours of the historic homes and museums, foods. 9 a.m. - 5 p.m.

www.HistoricWashingtonStatePark.com.

Mar. 17

7th Annual MHS Chocolate Roll Contest and Festival

Marshall High School, Marshall

Taste and vote on your favorite local baker. Classic car show, chocolate roll-making workshop, arts and crafts.

Nature Photography for Beginners

Hobbs State Park Visitor Center, Rogers 4 - 7:30 p.m. www.fohspcai.wildapricot.org

First Ever 15th Annual World's Shortest St. Patrick's Day Parade

Bridge Street, Hot Springs Maybe the biggest, funnest, wildest and most memorable St. Patrick's Day Parade in history! www.shorteststpats.com.

Mar. 23

Pioneer Craft Day Camp

Prairie Grove Battlefield State Park, Prairie Grove

Kids ages 8-12 experience pioneer life through hands-on pioneer craft activities. Preregistration required. 479-846-2990.

Mar. 24

Ozarks Sports & Outdoor Expo

Fulton County Fairgrounds, Salem

Fishing Derby, 3-D archery, trap shooting, seminars, turkey calling contest, vendors, food trucks. 9 a.m. - 5 p.m. www.ozarkgateway.com.

Mar. 30-31

33rd Annual Governor Conway Days Festival

Downtown Park, Bradley

One of the largest arts, crafts and collectibles shows in the Ark-La-Tex area. Classic cars, Bass Classic Tournament, kids' inflatables, parade on Saturday. 8 a.m. - 8 p.m. 870-894-3935.

Mar. 31

Easter Egg Scramble

Mammoth Spring State Park Baseball Field Candy and prize-filled eggs will be placed in three hunt areas for kids 10 and younger. 2 - 2:15 p.m. 870-625-7364.

For an extensive listing of events around Arkansas, visit www.arkansas.com/events

To submit a listing for consideration go to: www.arkansaslivingmagazine.com or mail to: Arkansas Living, P.O. Box 510, Little Rock, AR 72203.

SAVE When You Grow A Zoysia Lawn From Living Plugs!

From Plugs...





THE ONE TIME, LIFETIME LAWN SOLUTION! Save Water! Save Time! Save Work! Save Money!

Zoysia Grows Where Other **Grass Doesn't!**

Plant a genuine Amazoy" Zoysia lawn from living plugs once and never plant a new lawn again. Zoysia is the perfect choice for hard-to-cover spots, areas that are play-worn or have



partial shade, and for stopping erosion on slopes. North, South, East, West – Zoysia grows in any soil, no ifs, ands or buts!

Cuts Watering & Mowing By As Much As 2/3!

Many established Zoysia lawns only need to be mowed once or twice a season. Watering is rarely, if ever, needed – even in summer!

Your Assurance of Lawn SUCCESS **GUARANTEED**

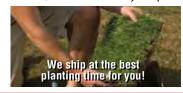
Guaranteed to grow new green shoots within 45-60 days or we'll replace it FREE – for up to I year – just call us. We ONLY ship you living genuine Amazoy Zoysia grass harvested direct from our farms. Easy planting and watering instructions are included with each order. Every Reorder assumes success of previous orders (plantings), voiding any previous guarantees, but initiating a new one-year guarantee.

Eliminates Endless Weeds And Weeding!

No more pulling out weeds by hand or weeds sprouting up all over your lawn. Zoysia Plugs spread into a dense, plush, deep-rooted, established lawn that drives out unwanted growth and stops crabgrass and most summer weeds from germinating.

Environmentally Friendly. **No Chemicals Needed!**

No weeding means no chemicals. You'll never have to spray poisonous pesticides and weed killers again! Zoysia lawns are safer for the environment, as well as for family and pets!



Meyer Zoysia Grass was perfected by the U.S. Gov't, released in cooperation with the U.S. Golf Association as a superior grass.

www.ZoysiaFarms.com/mag

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Stays Green In Summer Through Heat & Drought!

When ordinary lawns brown up in summer heat and drought, your Zoysia lawn stays green and beautiful. The hotter it gets, the better it grows. Zoysia thrives in blistering heat (120°), yet it won't winter-kill to 30° below zero. It only goes off its green color after killing frosts, but color returns with consistent spring warmth. Zoysia is the perfect choice for water restrictions and drought areas!

Now 3 Ways to Start Your Zovsia Lawn!

- 1) Freestyle Plugs come in uncut sheets containing a maximum of 150-1"plugs. Freestyle Plugs allow you to make each plug bigger if you want-you decide. Min. size 1" sq.
- 2) New Super Plugs are ready to plantprecut into individual 3 x 3 inch plugs. They arrive in easy to handle trays of 15
- 3) Amazoy Approved Seed-As The Zoysia Specialists for 60+years, we finally have a Zoysia seed available that meets our standards and homeowners expectations. Learn why at zoysiafarms.com

or by phone at 410-756-2311.

Order Your ZOYSIA Plugs Now -Harvested Daily From Our Farms And Shipped To You Direct! and not to WA and OR

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Freestyle Plugs You decide how big to cut the plugs. Each grass Super Plugs Precut plugs 3 inches by 3 inches READY TO PLANT sheet can produce up to 150-1 in. plugs. Plant minimum 1 plug per sq. ft. Packed in trays of 15 Super Plugs. Plant minimum 1 plug per 4 sq. ft. Free Plugs Grass Sheets* Your PRICE + Shipping SAVINGS Super Plugs Max Plugs* Free Plugs Trays Your PRICE + Shipping **SAVINGS** 150 \$15.95 \$8.50 15 \$24.95 \$8.50 100 60 15 5 \$90.00 34% 500 33% \$20.00 \$50.00 \$15.00 150 95 25 47% 750 6 \$66.00 \$19.00 41% 8 \$110.00 \$30.00 120 1100 400 10 \$95.00 \$30.00 48% 30 10 \$125.00 \$35.00 50% 1000 \$165.00 \$45.00 57% 180 45 15 \$180.00 54% 2000 20 \$50.00

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