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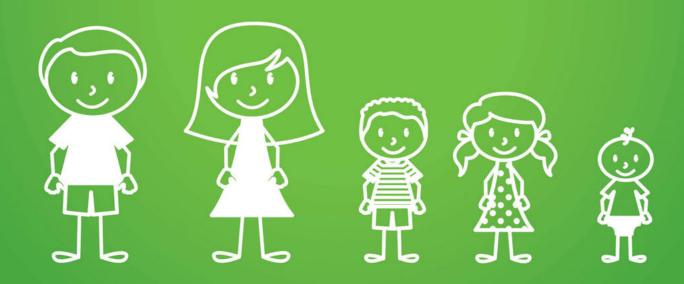


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ON THE COVER

Mildred Beard enjoys life in her hometown.

Photo by Kenzie Luke.

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Subscriptions are available at the rate of \$35 per year or \$3.50 per issue. Subscriptions should be sent to: NOW Magazines, P.O. Box 1071, Waxahachie, TX 75168. For advertising rates or editorial correspondence, call (817) 613-1533 or visit www.nowmagazines.com.

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EDITOR'S NOTE

Hello, Weatherford Friends!

Of all the special days in May, we tend to focus on Mother's Day. Why? Simple. Mom is the first person we know. The best moms are always there, supporting and encouraging us through even our most harebrained ideas. She's the one who bandages scraped knees and hurting hearts.

Many of us are fortunate enough to have a "second mom," or perhaps an older sister, who steps in and fills some of that role. I'm thankful for my sisters, especially since Mom is no longer with us. My older sister has 10 years on me, and she definitely mothered me — still does in some ways.

As I wait for my 11th grandchild, a girl this time, I'm also thankful for my daughters and our special relationships. But to be honest, I like knowing I can be a "mom" for others when needed. The listening ear, support, encouragement and bandaging up wounded hearts — that's the true spirit of mothering. Whether by blood or by choice, remember the "moms" in your life this month. And be sure to thank them.

Happy Mother's Day!



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Are you suffering from back pain, arm or leg pain, numbness, tingling, or weakness in your arms or legs? Then it's likely you're suffering from a Bulging DISC. That's when one of your spinal discs are bulging and causing these, sometimes severe, symptoms because of the effect it's having on your nerve system.

You may have already had this diagnosed on an MRI and thought that there is little that can be done about it. That's a major problem: bad information, because in the right hands, a lot can be done for you.

To end the misery caused by Bulging DISCS, you must have the right information. P ay close attention because I'm going to destroy some important myths and give you the facts.

MYTH: Bulging DISC problems will just "go away" with some rest.

FACT: If you are dealing with back pain, buttock pain or leg pain, then you must seek help from a Bulging DISC specialist immediately. If left untreated, the problem can lead to permanent nerve damage - and lifelong pain.

MYTH: P ain is the only problem associated with Bulging DISC problems.

FACT: In severe cases, this problem can lead to the inability to control your bowels, bladder and sexual potency - leading to embarrassing situations.

MYTH: You must take pain medications to deal with Bulging DISCs.

FACT: Drugs like muscle relaxants, pain killers, narcotics, antidepressants, and anti-seizure medications have serious potential side-effects and do not cure Bulging DISCs.

MYTH: "I must have done something wrong to damage my DISC."

FACT: Physical work or simply sitting at a desk for long periods can lead to Bulging DISCs. Accidents and trauma can also be the culprits. Pregnancy can cause damage. DISC Bulges can happen to anyone - including super-fit celebrities like Tiger Woods, Sylvester Stallone, and British Olympic medalist Ian Wynne.

MYTH: Stop exercising and get several weeks of bed rest to let the Bulging DISC recover...

FACT: Staying active can help to relieve the pain and prevent the pain from getting worse. Staying inactive in bed could be the worst advice - based on a recent study in the Netherlands.

MYTH: DISC Bulges or herniations require surgery.

FACT: NO! There's been a huge breakthrough in the treatment of Bulging DISCs.

MYTH: "There's nothing anyone can really do. I'm just stuck with this for the rest of my life."

FACT: With the correct treatment from a healthcare professional who specializes in Bulging DISCs, you can find relief from the core cause and the symptoms.

MYTH: Getting a Bulging DISC properly diagnosed is expensive.

FACT: Not true. Dr. Carl McAfee in Weatherford is currently offering an initial consultation with one of their specialists for just \$29.

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Drive around Weatherford with Mildred Beard, and she'll delight you with information about the different areas. She points to Weatherford Public Library and Hall Middle School. "That used to be a small airport," she said. Mildred remembers the way Weatherford looked long ago.

She remembers her current home being a cow pasture, the square as a market place and her daddy creating a small rodeo pen on Saturday afternoons at the wagon yard he owned. There and at a lot owned by Mr. Kemp, people bought and sold horses and cows. The square had two or three grocery stores, which delivered to their home. They walked everywhere.

As a child, her family had chickens and goats. "Daddy owned acreage around the house. We milked the goats and drank their milk," she said. "We thought it was healthy."

As she looks out her front window, she sees the house where she grew up — a house her dad built in the 1930s. It still stands strong, as do the pecan trees he planted. Mildred remembers all these things, because she was there.

Recently celebrating her 95th birthday, Mildred stays active and lives in her own home. In her lifetime, she experienced WWII with an airplane crash on her daddy's farm. "I was at work in Fort Worth. When I got home, they wouldn't let us get near the heavily guarded site," she recalled. Many people died that night, and Mildred recalls the cows being shocked by the whole ordeal.









"I'M JUST THANKFUL FOR MY 95 YEARS. I **FEEL LIKE I'VE HAD A GOOD LIFE** WITH LOVELY FRIENDS AND **FAMILY.**"



Those were the days when everyone knew everyone else. They used an outhouse with no indoor plumbing. No one locked doors, and most of the town got together for Friday-night dances at the bandstand (near where the courthouse now stands).

Mildred still has a few friends from childhood. "I've had some great, great friends," she said with a smile. VA Littleton is one of them, who, at 92, still drives and sometimes brings Mildred homemade bread and granola. Although she doesn't often see other longtime friends, they talk on the phone and reminisce about old times.

Today, Mildred stays active in the community and has many new friends who care deeply about her. Among



other activities, one day each month, she goes to a neighborhood breakfast where women of various ages meet and catch up on happenings. A loving group, they take turns as hostess and always make sure Mildred has a ride. In fact, she has friends who transport her to many functions when her children aren't available. If one can't come by and pick her up, someone else calls and checks to make sure she isn't stranded at home when she wants to socialize. Over the years, she has been part of the Business and Professional Women's Club, Parker County Women's and Newcomers Club, Abandoned Cemetery Club and an 85-year member of First Methodist Church.

During WWII, Mildred married a military man. Although they lived in West Virginia for a short while, he loved Texas and wanted to come back. While she found Virginia landscapes beautiful, she didn't object and was more than happy to move back to Weatherford. When he passed in 1980, she wanted to live in her old neighborhood. It's a decision she hasn't regretted.

Mildred attended Weatherford College and graduated in 1942. During that time, she was part of the tumbling team, which went to local nursing homes and did gymnastics. Having worked at the Merchant's and Farmer's Bank for nearly 40 years,





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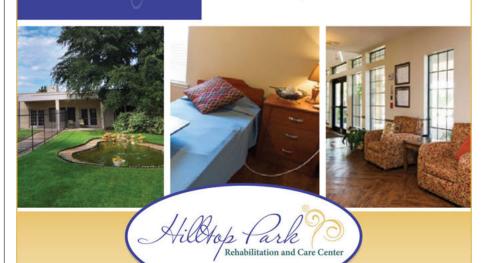
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she knew many people in town. One of her favorite jobs was assisting with the travel club. "We went everywhere," she said.

After her husband, Earl, died, Mildred cherished her job. "I could hardly wait to get to work every morning. It was nice to have that going through the grief." After retiring in 1993, she managed to stay busy around town. With many friends, activities and memories, loneliness has a hard time finding the vibrant woman.

Even in her home, the memories live. Much of her furniture came from family members or estate sales of people she knew. Each piece holds stories, and she loves telling them. Stories are important to Mildred. She also inherited historical documents from Mr. Craven, a local attorney, when he passed. His daughter was one of Mildred's close friends.

Among these documents, she has two books containing the history of Parker County families, a potential treasure for someone searching out ancestors. Many of the pictures she keeps depict how the community looked in earlier years. From the past, she draws on the simplicity of a summer night at the drive-in movie, or meeting friends on the square. With a constantly changing town and the busy pace of the modern world, she hopes people never lose sight of the past and its sweetness while embracing the new.

In Mildred's hallway, she displays pictures of herself and several

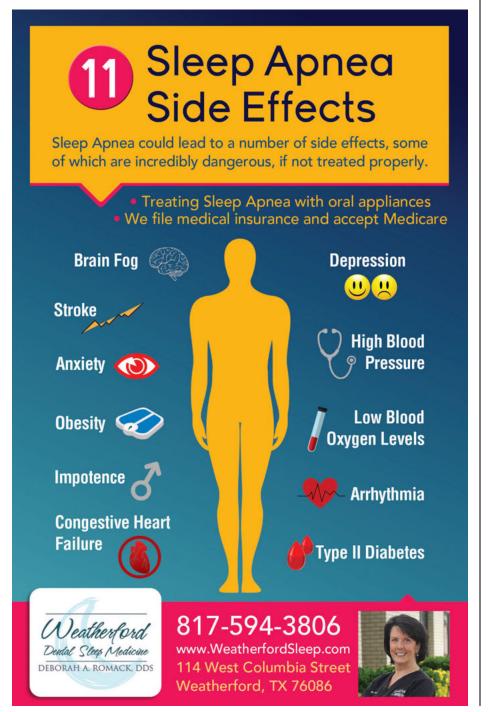
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different celebrities — people she actually met and spent time with because of her job. The one where she posed with Larry Hagman is a prized possession. While George Strait, Waylon Jennings, Steve Kanaly and others hang in the hallway, Larry gets special placement on her bedroom dresser.

Through the years, Mildred continued supporting Weatherford College. In 2008, they named her Alumnus of the Year. In August 2016, doctors found and removed a tumor from her colon. Although it impacted her balance a bit, Mildred remains mobile, but needs help with housework and yardwork. Her kids make sure those things are taken care of. She especially enjoys spending time with her daughter, Barbara, every week when they run errands together. Her son, Eddie, lives in Frisco but visits monthly, staying overnight and taking care of a "honey-do" list she prepares. Her other son, Ted, also lives in Weatherford and is always there when she needs him.

"I'm just thankful for my 95 years," Mildred said. "I feel like I've had a good life with lovely friends and family. When her children, seven grandchildren and six greatgrandchildren visit, it is always a celebration. She takes care to make her home a place of memories. And if you want a good story, she's always willing to share one from most any decade. NOW



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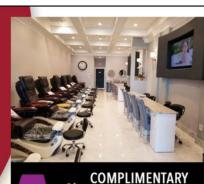
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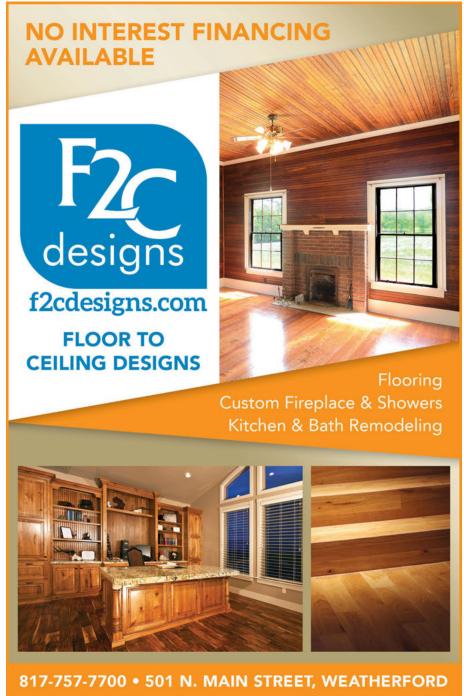
— By Lindsay L. Allen

Clayton laughed at how they had plans to live in Fort Worth, but ended up in Weatherford, and now they both work in Mineral Wells. "We just keep inching farther away from Fort Worth it seems," he said.

The place they have called home since January of last year boasts of natural light that complements the white and gray tones, offering a bright and open space for any guest. The Kelleys moved into the already restored home that reminds Lydia of the home her parents bought and her family restored when she was a teenager.

Their farmhouse-style home was built around 1901, after a Swedish immigrant purchased the lot in 1900 for \$350 and most likely built the home the following year. In 1908, county records show that the







home sold again, for \$3,000. Clayton and Lydia are the 10th owners of the home according to those same records, and the renovations and additions on the home began in 2013.

The beautifully remodeled kitchen offers endless storage and drawer space, but the character of the room is found in the pantry doors, which



are from the old Weatherford H&R Block in downtown. "The previous owners, who fixed up the home, found them in the carriage house," Lydia said. "It's one of my favorite things about the house."

The kitchen opens to the living room that has wood beams across the ceiling, and the original hardwood

floors are found through the majority of the home, as well. The open kitchen and living room space used to be divided into two rooms and was much smaller, prior to walls being torn down in the remodeling to add additional living area. The space used to be a bedroom and housed the home's only bathroom.



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Clayton and Lydia agree that the master bedroom retreat is one of their favorite parts of the home. The bedroom and bath were added to the original home, with two large walk-in closets and a tub that offers a relaxing view of the backyard. "The bathroom window is perfect for watching the sunrise and sunset and is a great view of the over 100-year-old Southern Live Oak in the backyard," Lydia noted.



The bedroom has a private Juliet balcony that opens up from original wood doors and features 700 square feet of space specifically for their bedroom. The space serves as a place to relax from work for both of them. Lydia is the executive director for Palo Pinto County Meals on Wheels and loves what she does. In fact, she worked for Meals on Wheels when the couple lived in Austin and said, "Even on a bad day, I come home knowing that I fed people, and I love that."

In addition to two little boys, Crawford and Cooper, the Kelley family includes two dogs that have a large backyard in which to run and play. "That's one thing I love about being out here," Clayton said. "I am thankful for all the space outdoors. I love bringing the boys out here and grilling, too." The old carriage house in the backyard is too small for a car and just right for Clayton to use as a shop.

The back patio has a rock wall around it and an entrance to the basement. While the couple is still in the "idea phase," they would like to finish out the 500-square-foot basement that has plumbing

lines waiting for a bathroom to be installed. It includes the original wood-burning furnace and tons of space to host guests, turn into a game area or both, given the amount of space available to finish out.

The boy's bedroom still has the original shiplap and blends well with the Southwestern theme of the room. Original shiplap is also found in the front guest room that pays tribute to Clayton and Lydia's home states with Oklahoma and Texas pillows on the bed. This is where their out-of-town family stays. This guest room, located at the front of the home, boasts beautiful original French doors. When the home was originally built, it would have been used as a viewing room after someone passed away.

The dining room and front guestroom have remained essentially the same throughout the years, including the original fireplace in the dining room, which was initially the living room. The windows here remain original, like the windows throughout most of the home. "We just feel so lucky to be in this house. Neither of us are designers, so we didn't want to have to do a lot of work to a home, but we wanted something with character," Lydia added. "We weren't wanting a tract home and it seemed what remodeled homes we did look at were flipped just to flip, but not done thoughtfully. This house was remodeled so well and so carefully that we knew we had to buy it."

A home with character and charm is exactly what the Kelleys have. Each room's gray and white color palette creates an open and bright space that contrasts well with the hardwood floors. The home is a perfect blend of original and remodeled, with the space the couple needs to raise two little boys. While the move to Weatherford wasn't on the radar for this family, they are happy with the town they call home and the roof they live under. **NOW**

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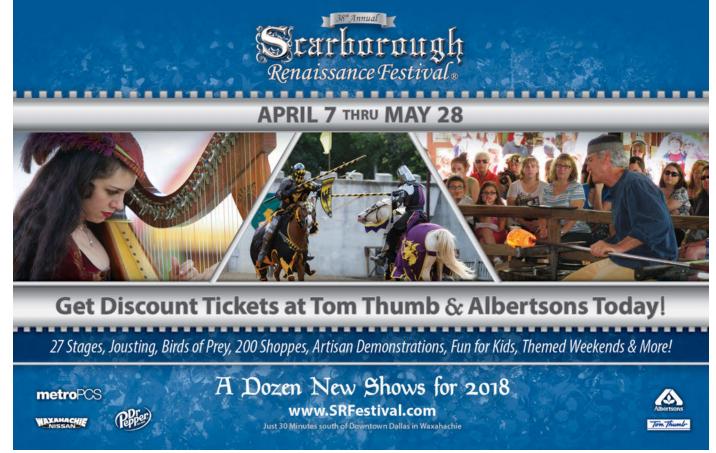
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Old Glory

By Amber D. Browne

Many symbols represent freedom in the United States of America. Some may picture the mighty bald eagle flying high above the mountaintops, while others may recall the Liberty Bell and the significance it has to America's independence. The Flag of the United States is arguably the most recognizable symbol of American freedom, and Old Glory can be seen throughout every local community across the country. In Weatherford, John and Von Hale keep the flag's importance and all it stands for in the forefront of locals' minds throughout the year.

Alongside the late Charles Katlic, the Hales first began displaying flags at area cemeteries. As a World War II Battle of the Bulge survivor and chaplain for Post 163 American Legion in Weatherford, Charles was a proponent of patriotism. The Hales decided to lead by Charles' example and expand their patriotic ways. They began displaying flags at their church, Lakeshore Drive Baptist Church, in 2008.

Shortly after, Von mentioned to John that they should put out flags around Lake Weatherford, which is where they reside. With just a handful of flags in tow, they displayed them near the dam on Veterans Day that year.

"Gradually it caught on, and people wanted to help," Von stated. She approached the Lake Weatherford Community Association about implementing a program to display flags on Memorial Day, Flag Day and Veterans Day. After a vote, the program was approved. The Flags A'Flying program has evolved over the past decade to now include more than 2,200 flags. Each of the 13 LW-CA directors display flags in sections to encompass nearly 9 miles around Lake Weatherford.

John is a member of Post 163 American Legion in Weatherford, which is where the association gets the American-made flags in return for making monetary donations. The flags are put into the ground street-side, so motorists can enjoy the view of red, white and blue. "We have had a good time with this. It is quite a sight to drive around and see those flags," John said.

Many motorists have stopped along the flag route to share their thanks and stories with those putting out the flags. John and Von recall one occasion when a man and his two children stopped to help. The family took the Hales' advice and started the tradition in their own neighborhood. Two Waco residents fishing at Lake Weatherford also asked John about starting a similar program. He directed them to the American Legion and gave a few tips on how to place the 3-foot flags in the ground, including using a drill bit to create the hole. Another time, a Marine stopped to speak with John. The veteran then drove his motorcycle around the lake to catch a glimpse of every flag and pay his respect to those who fought for the freedoms granted in America.

"People really appreciate it," John said. "People are actually proud of this country, regardless of what's going on. We are in the greatest place that's ever existed."

For John and Von, Flags A'Flying has a personal meaning. John is a veteran. He served in Korea during the Vietnam War and now serves as Veterans Officer of Parker County. John's two brothers and Von's brother, all Vietnam veterans, passed away from war-related illnesses. "We do a lot of this in memory of our families," Von said.

The Hales say the program helps educate the public. "So many young people don't know where they live," John stated. "This world is open to everybody who grows up here. You can be what you want to be. It's a marvelous thing. It's because of the people who went out and defended this flag."

Von is a member of the American Legion Auxiliary Unit 163 in Weatherford and writes a newsletter to teach the public about the flag and encourages other neighborhoods to begin similar programs in hopes of Weatherford winning an annual nationwide contest. "Wouldn't that be great if we were known as the All-American City?" NOW





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Kendall Huey loves carrying on the tradition of family gatherings. As a child, the kids played while the adults grilled burgers and hot dogs. Easter is his favorite childhood memory, and it still influences his cooking style for any get-together. "I'm usually in charge of cooking the main meal, and my cousins are in charge of sides and desserts," he said.

Never formally trained, Kendall learned from his parents and grandparents. He peruses the Internet, tweaking recipes. Smoking or grilling all types of foods are his favorite methods, and he adores cooking for big crowds — sometimes as many as 100 people. "I enjoy the smile I see when someone eats something I made, and they enjoy it." He now proudly passes cooking knowledge to his son. **NOW**

Gutter Runner's Potato Soup

- 2 lbs. bacon, cut into 1-inch strips, if desired
- 5 lbs. potatoes, peeled and cut into about 1-inch cubes
- 2 large onions, peeled and cut up
- 5 stalks celery, cut as desired
- 5 carrots, thinly sliced
- 12 chicken bouillon cubes
- 3 1/2 tsp. salt
- 2 tsp. fresh ground pepper
- 2 tsp. minced garlic, more or less
- 3 1/2 tsp. basil leaves
- I tsp. crushed red pepper
- 5 tsp. Franks RedHot Sauce
- 3/4 stick butter
- 1 pt. whipping cream
- **I.** Using a large stock pot, fry up the bacon until extra crispy. Drain on paper towels; set aside in refrigerator for later use.
- **2.** Drain excess grease, but keep "bacony" goodness. Put all vegetables in the pot; cover

- with water. Turn on the stove; bring to a rolling boil.
- **3.** Next, throw in the bouillon cubes; stir in all seasonings and hot sauce.
- **4.** Bring to a steady boil; let cook for 2-3 hours.
- **5.** After the soup thickens, reduce heat to a simmer. Stir in reserved bacon, butter and whipping cream.
- **6.** Simmer for another half hour or so; enjoy.

Grilled Veggies

I head garlic, peeled
2 zucchinis
2 yellow squash
3-4 lbs. red new potatoes
I large white onion
I bunch asparagus
I lb. Brussels sprouts
2 Tbsp. olive oil
2 sprigs fresh thyme
Salt, to taste

Pepper, to taste

- **I.** Preheat oven to 375 F Chop all veggies into 1-inch pieces; toss in a bowl with olive oil and thyme.
- **2.** Sprinkle with salt and pepper; spread onto a baking sheet. Bake for 30-45 minutes, or until potatoes reach desired doneness.

Apple-bacon Stuffed Pork Chops

Makes 4 servings.

- 4 slices bacon, diced
- I cup cooking apple, finely chopped
- 1/2 cup onion, diced
- 1/3 cup celery, diced
- 1 Tbsp. fresh parsley, chopped
- 1/2 tsp. rubbed sage
- 1 tsp. kosher salt (divided use)
- 1/2 tsp. freshly ground black pepper (divided use)
- 4 thick, pork loin chops
- 2 Tbsp. olive oil
- Parsley for garnish
- **1.** Cook bacon in a large skillet over medium heat until crisp. Remove from skillet; place on paper towels to drain. Leave bacon fat in the skillet.
- **2.** Add apple, onion and celery to bacon fat; sauté over medium heat until apple mixture softens, about 5 minutes. Add parsley, rubbed sage, 1/2 tsp. salt and 1/4 tsp. pepper. Remove from heat; let cool slightly.
- **3.** Cut a horizontal pocket in the side of each pork chop. Season outside of chops and inside pocket with remaining salt and pepper.

- **4.** Stuff apple mixture into pockets. Secure with wooden picks, if desired.
- 5. Preheat oven to 350 F. Heat olive oil in a large, ovenproof skillet over medium-high heat. (If skillet is not big enough to hold all 4 chops, work in 2 batches.)
- **6.** Add pork chops to pan, handling them carefully, so stuffing does not spill out. Sauté until lightly browned on each side, about 2 minutes.
- 7. Place pan in oven; bake for 15 minutes, or until thickest part of pork chop registers 145 F. Remove from oven. Cover with foil; let rest 10 minutes before serving.

Roasted Poblano Chicken **Enchiladas**

3 poblano peppers

- 1 10.5-oz. can cream of chicken soup
- 1 10.5-oz. can cream of mushroom soup
- 1 lb. container sour cream
- 3 cans shredded chicken (or fresh pulled chicken)

Salt and pepper, to taste

- I pkg. corn tortillas (may substitute flour tortillas — heavier eating)
- I large bag shredded Monterrey Jack cheese
- 1. Preheat oven to 350 F. Roast peppers over an open fire (on the grill, or if you have a gas stove top, on the burner) until charred on all
- 2. Put peppers in a bowl; cover with plastic wrap to steam.
- **3.** Once peppers steam for a bit, use a paper towel to remove skin from peppers. Remove pepper tops and seeds. Chop peppers; combine with soups and sour cream in a blender. Blend until well mixed; set aside.
- 4. Drain chicken; put in a mixing bowl. Heavily season with salt and pepper.
- **5.** In a 9x11-inch or 9x13-inch baking dish, spoon sauce on the bottom to create a base. Spread a little sauce on a tortilla; add chicken and cheese. Roll it up; place in the dish. Note: Remember not to overstuff the enchiladas.
- 6. Once the pan is filled, cover enchiladas with remaining sauce and cheese. Cover with foil: bake for 20 minutes.
- **7.** Turn the oven to broil. Uncover the pan; cook for another 5 minutes, or until desired browness.
- 8. Remove from oven; let cool for 5-10 minutes. Plate and serve.

To view recipes from current and previous issues, visit www.nowmagazines.com.







Mike's Westside Rental

- By Lisa Bell

Mike's Westside Rental

449 SW Ric Williamson Memorial Hwy. Weatherford, TX 76088 (817) 594-7117 • www.mikesrental.com

Hours: Monday-Friday: 7:30 a.m.-5:00 p.m. Closed Sundays

Mike's Westside Rental began at Possum Kingdom Lake but soon moved to Graham to serve a larger area. Owner, Bert Thompson, first met former owner, Mike Patton, in the late 1990s. At the time, Bert owned a landscaping business. When Mike contacted him needing help in 2013, Bert was introduced to the rental business. Then in 2014, he bought the business, opting to keep the name, business model and reputation of the Pattons.

"Our business model? I like towns with Dairy Queens in them," Bert shared. He isn't interested in being the largest rental company, but he works hard to be the best, whether an individual needs equipment for construction, yard work or a special event.

For years, Bert commuted from Weatherford to Graham. Then one day a woman called looking for a karaoke machine. He had one, and she was willing to drive the distance to get it. Focused on customer service, Bert offered to bring it with him that evening, deliver and pick it up the following business day. He saw a need in Weatherford and opened the location on Ric Williamson Highway January 24, 2017. A third location in Stephenville recently opened as well.

"This town [Weatherford] and county have been good to us," Bert said. "People know we're different." He strives to

keep a family atmosphere in all three locations while serving the community.

Much of his business comes from what Bert calls weekend warriors people who enjoy DIY projects but don't want to spend a large amount of money for equipment to use only once. Mike's Westside Rental employees have the expertise and time to help a customer find the right tools for whatever job he or she has going. They rent riding lawn mowers, dump trailers, wood chippers, floor sanders, pole or chain saws and many other big and small tools for indoor or outdoor work. But they also have a large selection of party and event items. From flatware, dishes and linens to stages and dance floors, they offer a huge variety of items to make any event great.

Bert expects all of his employees to greet customers with friendliness and service. Mike's Westside Rental employees aren't in a rush to get people in and out. They opt instead to learn about each customer's project and how they can meet most needs. And because they are closed on Sundays, he doesn't charge an extra day for items delivered or picked up on Saturday and returned on Monday. They try to keep all equipment in great working order, but if something fails, they do their best to get it fixed or get replacements to customers quickly.

As a business, Mike's Westside Rental supports some local charities, such as Weatherford College Foundation, Weatherford Education Fund and Center of Hope. While some donations include money, at other times they are able to help by donating in kind.

Bert recommends calling as soon as possible to reserve any equipment for specific dates. He already has wedding reservations in 2020. Calling ahead allows them time to move items between locations when necessary. "Let us help you identify the equipment for your project," he suggested. With their expertise and inventory, they can make any job or event easier.















TravelNOW

Awakening in Charleston

— By Amanda Hollinger

A rich and colorful painting by acclaimed artist and South Carolina Lowcountry native Jonathan Green depicts a vibrant sunrise spreading across a tidal creek and marsh grass that is Charleston's iconic landscape. Entitled *Awakening in Charleston*, the painting captures more than the fiery beauty of sunrise. It also evokes the spirit of awakening Charleston experiences as it tells its story to the world — not just the postcard-ready version of cobblestone streets and historic plantations, but also the realities of enslaved people whose skills and labor built Charleston. Once a sleepy coastal port, today Charleston draws visitors to discover a vibrant, modern city examining its roots and teeming with high-tech job growth, a vibrant arts and culture scene and an award-winning culinary destination.

Charleston boasts more than its share of award-winning "get-your-reservation-in-advance" dining experiences but

also entices with off-the-radar offerings. Felix, a hip and modern French café at the north end of the King Street Historic District, tempts visitors with small, savory plates of lobster deviled eggs and crab croquettes with crispy okra. For a quieter, more sophisticated dining experience, reserve your spot at the James Beard award-winning restaurant, FIG. Chef Mike Lata's cuisine is a simple, yet innovative, approach to Lowcountry food, such as baked golden tilefish with spring shallots. For something casual, yet no less mouthwatering, venture to the diverse North Central neighborhood. Strap on your appetite for James Beardnominated Chef Rodney Scott's legendary whole hog BBQ or sit outside at Leon's Oyster Shop and dine on charred oysters and spicy fried chicken.

After getting your fill, explore downtown Charleston by foot. Founded in 1670, Charleston offers unparalleled opportunities to experience history. At the Old Exchange and Provost Dungeon, completed in 1771, walk the same floors where George Washington was received, and learn about the site's tragic role in the history of the slave trade.

While downtown, take a walk down historic Broad Street — slowly — so as not to miss the reasons why this street is ranked one of the nation's "Great Streets" by the American Planning Association. Bluestone sidewalks, gas streetlights and palmetto trees frame structures dating back to 1715. Near Broad Street, you will find The Gibbes Museum of Art, home to the foremost collection of American art that incorporates Charleston. The collection includes something for everyone, from 18th century portrait miniatures to modern sculptor Patrick Dougherty's twig and branch structure (a kid favorite).

Visitors are likely to encounter one of Charleston's many popular festivals, such as Charleston Wine + Food, Southeastern Wildlife Exposition, Charleston Fashion Week, Festival of Houses and Gardens or, if you're lucky enough to visit during the 18-day period beginning Memorial Day weekend, Spoleto Festival USA. Every year since 1977, the festival has transformed Charleston, filling its historic venues with opera, symphonic music, theater, dance, chamber music and jazz from across the globe.

No visit to downtown Charleston would be complete without a visit to the Battery, the southernmost tip of the historic district and the Charleston peninsula. This promenade provides sweeping views of Charleston Harbor, Fort Sumter, the convergence of the Ashley and Cooper Rivers and the Atlantic Ocean beyond. Awakening couldn't be more romantic.

For more information or to plan your visit to Charleston, visit www.explorecharleston.com. Photos courtesy of ExploreCharleston.com.







Your Style, Your Palette

— By Zachary R. Urquhart

Home improvement can be an unavoidable hassle. When a garbage disposal goes out or you have a leaky faucet costing you money, you take action. Sometimes, though, home improvement can mean fixing up an old piece of furniture or giving a decorative coat of paint to your accent pieces. Here are some tips for sprucing up your house this summer.

Finding Your Canvas

• *Use your own furniture.* Fixing up your house does not have to mean buying all new things. Your old couch can get new padding or a new cover, either from a professional or as a do-it-yourself project. A worn tabletop might be sitting on a solid foundation or vice versa. You can incorporate some of the parts of an old piece to make something unique and new.

• There are simple bathroom solutions. Replacing faucets and towel hangers is a relatively inexpensive way to give your bathroom a facelift. And if your marble tub is starting to seem outdated, consider replacing only the sides with sleek wood painted to match your cabinets. It is an easy way to get a very different look without too much effort.

Looking Outside Your Home

• Drive slowly and look both ways. One of the best ways to find furniture ripe for redoing is just by driving through neighborhoods the day before trash collection. People often have old furniture they just need to get rid of, and they will stick it by the curb to be taken by their garbage service. If you want a piece for aesthetics alone, a cursory once-over can determine if someone else's trash really could be your treasure. If you are using something that needs to bear weight, like a dining table, check all joints and tighten all screws before you even load it in your car.



• Be safe, not scared. Getting things online might make you a little anxious, but it can be a great way to start a project. If a seller is too vague with details, or they will not send ample photos, beware. Try to have someone go with you for added safety and avoid making plans to pick something up at night in a remote location. When things are free or too cheap, it might be a sign that the item needs more work than you want to put into it.

Painting Like a Pro

• Pick the right paint. Once you have cut, remade and sanded the perfect piece, a good coat of paint is the perfect final touch. Based on what you are covering, you might need a nicer paint to ensure a good, smooth finish. The paint experts at your local store can be invaluable





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when selecting the right paint for your project.

• Chalk it up. If you want to give a piece the fresh but distressed look that is so popular right now, there are a few things to keep in mind. Chalk paint is versatile. You can thin it or thicken it to change the look a bit. Distress the wood after painting, but before waxing, which is a step you cannot skip. One benefit is that you cannot really mess it up, since nicks and scrapes are a part of this style.



Whatever you decide to tackle this summer, take your time and be creative. Remember, these projects should be a fun way to spruce up the most important space you have — your home.



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Around Town



Zoomed In: Sam Nash

By Lisa Bell

Sam Nash co-leads the Weatherford Public Library teen writers' group. "I started because my wife told me to," he said, jokingly. (His wife, Gwen, works for the library as director of children and teen activities.)

The group isn't just about writing novels or books, though. An accomplished playwright, Sam helps them improve their writing skills. They discuss different subjects about writing during each meeting. But they may work on scripts, television shows or video games — and they all require writing. "I learn as much as anyone else who comes here," Sam said. "Helping others often brings light to your own issues, even when you don't know they exist." The students admitted he's a fun guy.



Lyndsi Jimenez makes sweet music at Tequilas during karaoke.



Nancy Parker repurposes an old lamp, making it look new.



Nathaniel Spurgeon and Sam Birdwell enjoy an after-the-run snack at Yesterdays Sandwich Shop.



Trish Lynn helps Philip Brawley at Cowgirl Chicks-Taste and See Bakery.



Jerry D. Jones enjoys a beautiful afternoon.



Griselda Bermudez keeps flowers looking fresh.



Kathy Hardin loves the thrill of the hunt when looking at antiques.









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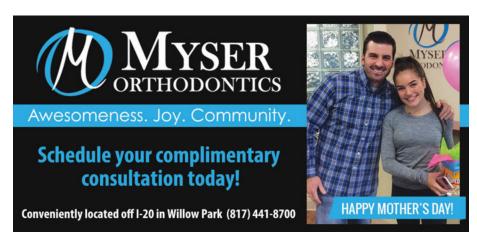


















Calendar

4 - 20

The Book of Everything: Friday and Saturday, 8:00 p.m.; Sunday, 2:00 p.m., Theatre Off the Square, 114 N. Denton St. Live play by Richard Tulloch. Call (817) 341-8687 or visit www.theatreoffthesquare.org.

10

Grown-Up Recess: 6:00-7:30 p.m., Weatherford Public Library. Games, adult coloring and more. For details, visit www.ci.weatherford.tx.us/1670/ Events-for-Adults.

Cross Timbers Native Plant Society: 6:30 p.m., Cherry Park Community Center, 313 W. Davis St. Details and program topic at www.npsot.org/wp/crosstimbers.

11

National Public Gardens Day: 8:00 a.m.-6:00 p.m., Clark Gardens, 567 Maddux Rd. Additional activities included in regular admission. For details, call (940) 682-4856 or visit www.clarkgardens.org.



Parker County Women's and Newcomers Club: 9:30 a.m., FUMC Family Life Center, 301 S. Main St. Annual Scholarship Luncheon, silent auction and style show. \$20. RSVP by **May 6** to Donna (817) 613-9078 or Beth (817) 480-3263.

11, 12

Parker County Cruisers Swap Meet and Show & Shine: 8:00 a.m.-7:00

p.m., Jackie Collins Ranch, 4501 FM 920. For more information, visit www.parkercountycruisers.com.

14

Movie Monday: 11:00 a.m.-1:00 p.m., Weatherford Public Library. Showing of *Chicago* (PG-13). Bottled water and snacks provided. For details, visit www.ci.weatherford.tx.us/1670/ Events-for-Adults.

19

Aledo Clay Busters Fun Shoot: 9:00 a.m.-4:00 p.m., Fort Worth Trap & Skeet, 1064 FM 2871, Fort Worth. A day of shooting games to benefit Aledo Clay Busters. For information call Cathy Mason at (856) 906-6994.



21

Trivia Night: 7:00 p.m., Antebellum Ale House, 321 E. Oak St. Sponsored by Weatherford Public Library. Come alone or as a team. For details, visit www.ci.weatherford.tx.us/1670/ Events-for-Adults.

22

Books and Breakfast: 10:30 a.m.noon, Weatherford Public Library. May theme is a book set in the future.

25 — 27

National Polka Festival: Ennis. Visit NationalPolkaFestival.com for full event details.

28

Memorial Day Ceremony: 10:00-11:30 a.m., Memorial Gardens, 5600 Mineral Wells Hwy., Weatherford. For questions, contact Ron Chandler (817) 223-8926 or Bret Watson (817) 946-0906, or e-mail legionpost163@aol.com.

Ongoing:

Mondays

Aledo Farmers Market: 3:00-6:00 p.m., Aledo Community Center Parking Lot, Aledo. Runs weekly until **November.** Support your local farmers. For more information, contact City Hall at (817) 441-7016.



First Mondays-Fridays-Sundays Prior Weatherford First Monday Trade Days: 9:00 a.m.-4:00 p.m., 200 Santa Fe Dr. One of the oldest openaired markets in Texas steeped in tradition and located in the heart of the historical district. Old traditions with a new look, attractions and fun activities. For more details, contact rhamilton@weatherfordtx.gov or (817) 598-4359.

Second Wednesdays

The Twentieth Century Club: Noon, 321 S. Main St. Women's volunteer organization meets each month except in July and August. Begin with potluck lunch, followed by a short program and business meeting. For information, call Karren Lucas (817) 613-6697.

May 2018

Thursdays

Doss After Dark: 6:00-8:00 p.m., Doss, 1400 Texas Dr. Doss After Dark strives to build relationships across generations through fun programs that appeal to a broad audience. For more information, visit www.dosscenter.org.

First and Third Thursdays PTSD Family Support Group: 6:00 p.m., South Main Church of Christ, 201 S. Main St. Free support group provides information and encouragement to families and friends of those suffering with PTSD. Call (817) 594-3030 to find out more.

Second Thursdays
Gardeners' Club of Parker County:
10:00 a.m., St. Francis Church,
117 Ranch House Rd., Willow Park.
For more information, call
(817) 919-6280.

Third Thursdays Ladies Night Out: 5:00-8:00 p.m., Historic Downtown. Once-a-month, late-night shopping event. Lots of fun and great bargains.

Quilter's Guild of Parker County: 6:30 p.m., Northside Baptist Church, 910 N. Main St. For more information, call Marsha Corlley (817) 629-0632 or visit www. quiltersguildofparkercounty.org.

Parker County Cruisers: 6:30 p.m., Harberger Hill Community Center, 701 Narrow St. The group for those interested in classic cars and specialty vehicles. Call (817) 994-0074 for details.

Second Fridays PCWNC General meeting: 9:30 a.m.noon, FUMC Family Life Center, 301 S. Main St. Monthly meeting for Parker County Women's and NewComers Club. \$11 for lunch. Reservations required. For more details, visit www.pcwnc.org.

Spring Creek Musical: 6:00 p.m., 100 Spring Creek Rd. Old time musical with bluegrass, gospel and country music. A concession stand is available with all proceeds going toward expenses. Free and open to the public. Visit Spring Creek Musical on FB.



Submissions are welcome and published as space allows. Send your event details to lisa.bell@nowmagazines.com.







FinanceNOW Take Steps to Control Your Investment Taxes

Tax season is finally over. How much you pay in taxes depends on several factors, many of which you can't control. But you might think about how you can manage your investment-related taxes.

For starters, contribute as much as you can afford to your 401(k) or similar plan. The more pre-tax dollars you put in to your retirement plan, the lower your taxable income.

Even if you have a 401(k), you probably can contribute to an IRA, too. With a traditional IRA, your contributions may be fully or partially deductible, depending on your income. Roth IRA contributions aren't deductible, but earnings can grow tax-free, provided you meet certain conditions.

Here's another suggestion: Avoid selling investments that you've owned one year or less. If their value has increased, your profits will be taxed at your personal income tax rate, but if you hold investments for more



than one year before selling, you'll receive the long-term capital gains rate, which may be lower.

Ultimately, your investment decisions shouldn't be driven only by tax implications — nonetheless, it doesn't hurt to take steps to become a tax-smart investor.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Gregg Davis is an Edward Jones representative based in Willow Park, Member SIPC.





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