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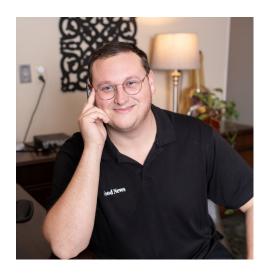
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OTHING EXCITES me more than the idea of autumn. The trees are beautiful and never fail to take your breath away and then give it back to you. The perfect Saturday is a cool breeze coming in from the open window, classic slashers like John Carpenter's Halloween playing on the TV, and a pumpkin-scented candle dancing shadows to the corners of the room. Every autumn brings families together as the holidays sneak up on us once again. While we may jump into fun at local farm attractions and get lost in corn mazes, the season brings much more than hay rides and jump scares. It's a time of year when we're allowed to take a breath. The breakneck speed of summer is finally coming to an end. Now's the time to relax with an iced coffee and nostalgia.

As the vibrant colors of autumn begin to paint the world around us, we find ourselves immersed in a season of both beauty and togetherness. The golden hues of falling leaves and the warm embrace of cozy sweaters evoke a sense of nostalgia and comfort that warms the soul. Just as the trees shed their leaves, we, too, shed the worries of yes-

Wesley Bryant, MANAGING EDITOR

LETTER FROM THE EDITOR

A Breath of Fresh Air

Autumn reminds us that every end is a new beginning

terday, basking in the promise that each new day brings.

The crisp air seems to carry with it a sense of unity, reminding us of the importance of coming together, of finding solace in one another's company. Whether it's around a dinner table or a crackling bonfire, these moments of connection remind us of the power of community and the joy that flourishes when we share our lives with those we hold dear.

Each step we take in the crunching leaves serves as a reminder that even in the midst of change, there is an opportunity for renewal and growth. The autumn harvest is a testament to the cycle of life, to the assurance that every ending is merely the start of a new beginning.

Cherish the moments of togetherness that warm our hearts, and let us embrace the hope that blossoms with each passing day. As the world around us transforms, may we, too, find the courage to shed what no longer serves us and make space for the beautiful possibilities that lie ahead.

This issue of Good News focuses on the autumn harvest — when our communities harvest not just crops... but love, positivity, and Good News. **GN**

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Submit a positive story on our website:



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Photography by Ashleigh Newnes



Community Table's Extended Free Meal Program

Community Table serves free meals on the fourth and fifth Thursday of each month at 1916 McArthur Dr., Manchester. Starting in August, they will also serve on the first Thursday of every month. They also have a free clothing shop at 1936 McArthur St., open Tuesdays and Thursdays from 3-5 p.m., and providing food boxes and hygiene items for those in need. **GN**

Becky Buller and Ned Luberecki Nominated for Prestigious IBMA Awards

Local songwriters Becky Buller and Ned Luberecki have received nominations for the International Bluegrass Music Association (IBMA) awards. Buller is nominated for Gospel Recording Of The Year and Album Of The Year, while Luberecki is up for Banjo Player Of The Year. The award show will take place on September 28 in Raleigh, NC. For more information and a full list of nominees, visit IBMA.org..**GN**

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New Era Farms' Eco-Friendly Warehouse to Store Bonnaroo Festival Equipment

Bonnaroo Farm's subsidiary, New Era Farms, plans to enhance infrastructure by building a 17,500 square foot storage warehouse for festival equipment. The structure features solar panels and a dry sprinkler system. The project is estimated to be finished in January. **GN**

Communities and Health Departments Participate in Red Sand Project Combatting Human Trafficking

The Tennessee Department of Health and community partners will join the Red Sand Project from July 25-31, 2023, for the fifth year, raising awareness about human trafficking. Participants will pour red sand into sidewalk cracks, symbolizing how trafficking survivors fall through society's gaps. Events across the state will include art installations and educational activities to support survivors and prevent trafficking. If you need help or information on resources, contact the Tennessee Human Trafficking Hotline at (855) 558-6484 or the National Human Trafficking Hotline at (888)-373-7888 or text 233722. Learn more at humantraffickinghotline.org. **GN**

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Lexington Resident's 7-Foot Cross Trek Reaches Manchester

Lexington resident Gregory Jones has been on an incredible journey since 2019, carrying a 7-foot cross and spreading the message of God across the United States. His journey brought him to Manchester in August. He has already traveled to Georgia and California, and his goal is to bring the Gospel to every state in the country. **GN**



Manchester City School's WeCARE Event Empowers Students with School Supplies

Over 50 volunteers gathered at Westwood Elementary School's WeCARE event on July 29, providing assistance to underprivileged students and families. Organized by the Manchester City School Family Resource Center and community partners, 178 students received new backpacks, clothes, hygiene items, school supplies, and shoe vouchers. The following weeks saw support extended to almost 300 more students. **GN**

LET OUR FAMILY SERVE YOU

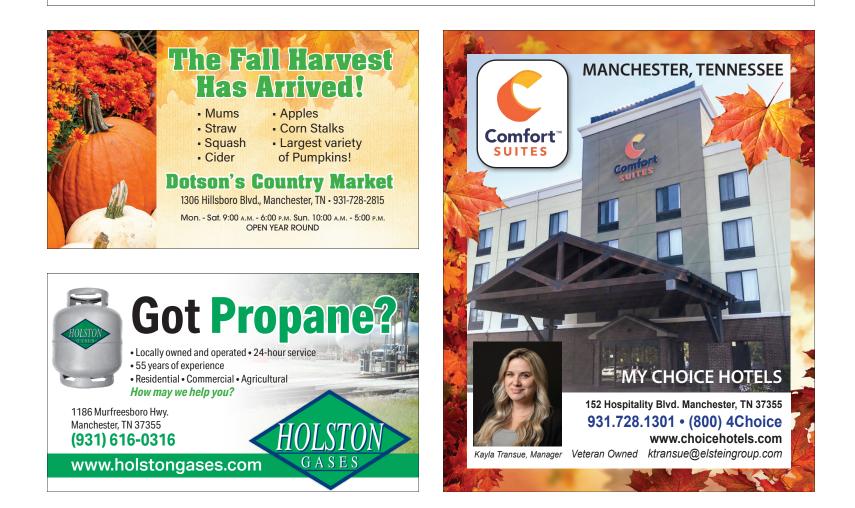








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Excitement Builds as Athletes Gear Up for Fall Sports in Tennessee

High school fall sports in Tennessee commence practice on July 24, with Coffee County Red Raiders football following TSSAA heat acclimation guidelines and hosting scrimmages. Lady Raider volleyball records impressive playday results and gears up for the regular season starting August 14. **GN**

Manchester Music Series: Tyler Braden Concert

The Manchester Coffee County Conference Center and Igniter Productions joined forces for the "Visit Manchester Music Series." Alabama-native Tyler Braden headlined the outstanding outdoor event, drawing from influences like Eric Church and John Mayer. Igniter Productions is renowned for its Lynchburg Music Festival featuring major country acts. **GN**

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Coffee County Central Lady Raiders Dominate the Diamond.

Coffee County Central Lady Raider softball players received prestigious All Midstate honors from Main Street Preps. Kaitlyn "Lil Girl" Davis, a talented pitcher and 2023 graduate, secured a spot on the All Midstate Second Team with her impressive 24-5 record, 1.43 ERA, and 181 strikeouts. Junior Chesnie Cox earns a spot on the All Midstate Third Team with her outstanding .488 batting average, 38 runs scored, and 17 stolen bases. **GN**



Fifth-Generation Farmer Becomes Entrepreneur to Fund College Education

Callie Roper, a Tennessee Tech sophomore and fifthgeneration farmer from Hillsboro, has turned her family's vegetable patch into a business to support her college education. Roper sells a variety of locally grown vegetables, including corn, green beans, tomatoes, and okra, at local farmers markets and wholesale markets. She plans to expand her business and grow vegetables year-round and eventually sell wholesale throughout Tennessee. **GN**

Manchester Rotary Club Welcomes Roxanne Patton as President

The Manchester Rotary Club is pleased to announce Roxanne Patton as its new president, along with the appointment of board and committee leaders. Patton, who was previously a city alderman, has expressed excitement for the club's service projects and values. Outgoing President Douglas has emphasized the fulfilling experience and positive community influence of Rotary. **GN**







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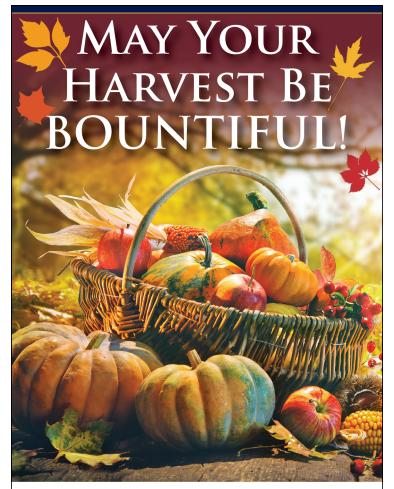
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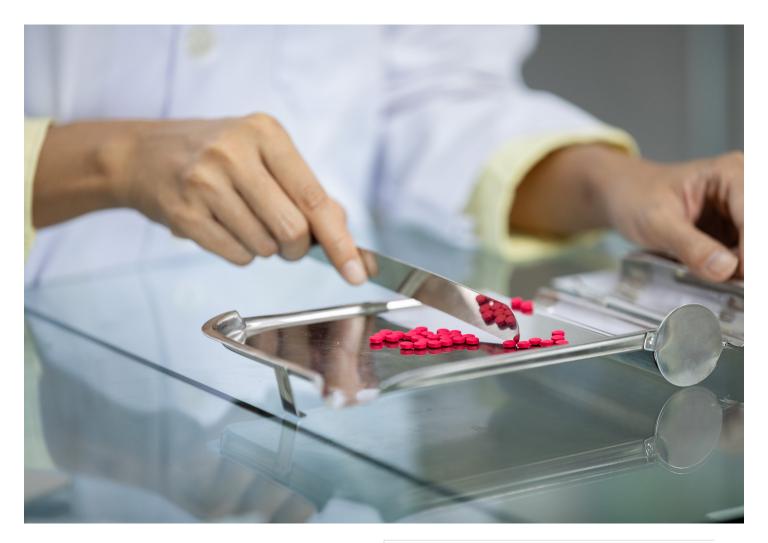
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Local Pharmacy Celebrates 45 Years of Serving Manchester

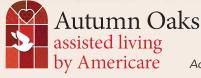
Marcrom's Pharmacy hit a milestone that called for a parking lot celebration in late August. For 45 years they have been serving the Manchester community. Marcrom's originally opened in 1978 in a small building on McArthur Street and in 2009, the pharmacy moved to its current location at 1277 McArthur St. At the celebration, Marcrom gave thanks and appreciation to the community for continuing to make his pharmacy a success through the more than four decades. **GN**

Southern Tennessee Primary Care Now Open to Serve Local Community

Manchester residents now have another option when seeking a primary care doctor's office. The community gathered to welcome Southern Tennessee Primary Care to Manchester with an open house and ribbon cutting ceremony. The office opened at the beginning of June, and the ceremony welcomed crowds in August at the facility located at 1911 McArthur St. The Primary Care Facility has three providers and they said their mission is to make the community healthier. **GN**



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CHAPTER 2 OF 3

This section of the magazine covers local people or businesses you need to know about.

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- 40 Autumn harvest
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Our stories are based on submissions from local people. Submit yours here:



goodnewsmags.com

Photography by Ashleigh Newnes

✓ Will Nickels

ENBRACING **GROWTH** while preserving NATURE'S BOUNTY

Kevin Vann and the Duck River Watershed Society are here to maintain the Duck River Watershed.

By Jeriah Brumfield // Photography by Ashleigh Newnes

Kevin Vann and Christian Rieseberg



HE MANCHESTER and Tullahoma areas have grown remarkably over the past decade, presenting opportunities and challenges. As the community flourishes economically, it becomes imperative for community leaders to effectively manage this growth and uphold a high quality of life. Embracing this expansion, they must strive to strike a delicate balance that guarantees a sustainable and thriving environment, encompassing the air we breathe and our precious water resources, such as the renowned Duck River.

The Duck River is a true ecological gem. Yet, many remain unaware of the Duck River Watershed's profound significance as it meanders nearly 300 miles through the heart of Middle Tennessee before merging with the Tennessee River at the Kentucky Lake. This scenic river landscape encompasses quaint towns, small cities, and serene rural beauty.

The Duck River Watershed proudly stands as North America's most biodiverse waterways. Several unique and endangered aquatic species call the Duck River home. Beyond its natural wonders, the watershed generously provides over 300,000 people with vital water resources daily. This lifeline sustains not just our city but the lives of countless others.

To protect the Duck River Watershed and ensure sustainability in our community, it's essential to attract businesses and industries that don't unduly tax the



watershed's resources. We need to make sure these industries don't draw water for their processes and manufacturing, only for it to evaporate and deplete the water supply.

Kevin Vann, the founder of the Duck River Watershed Society (DRWS), said, "That's detrimental to any watershed, especially one that's so fragile because we not only desire clean water but need to sustain 5,000 cubic feet flow per second throughout the entire waterway to sustain the river's unique aquatic species."

Christian Rieseberg, vice chair and treasurer of the DRWS, shared Vann's sentiments.

"The Duck River is not an unlimited resource. And if that resource is over-tapped, that will have an ecological impact on the 650 aquatic species that inhabit the river system. We are pro-growth, but you've got to have a balance."

United by a shared vision of safeguarding the Duck River Watershed, Vann and Rieseberg allied to raise awareness about the crucial importance of preserving the river's biological resources and aquatic life. Recognizing the need for professionalism within their organization, Vann reached out to Christian Rieseberg, a retired nonprofit executive with over 30 years of experience.

Together, they immediately embarked on their mission to instill a sense of responsibility and dedication within the community, showcasing that their nonprofit operates with the utmost integrity.

"We want to show the community that this is a professional organization, in addition to the fact that we are environmental activists," Kevin remarked.

Born and raised in the Manchester-Coffee County area, Vann's love for adventure, nature, and environmental conservation blossomed amidst his surroundings. As a young boy, he often played in and explored the Duck River, nurturing a balance between progress and preservation.

In 1999, he embarked on a remarkable solo canoe expedition, traveling the entire 282-mile length of the river. Aside from serving the community as an environmentalist, Vann is a frontline intensive care unit/trauma registered nurse.



For Vann, creating the DRWS was an act driven by passion. It serves as a rallying point, uniting like-minded individuals who share an unwavering commitment to a cause they hold dear.

In their ongoing efforts, the organization has successfully organized two Duck River cleanup events, one in March 2022 and another in March 2023.

With the collective effort of over 125 devoted volunteers, they tirelessly worked to rid the waterway of tons of debris and garbage. The organization forged partnerships with entities such as Tennessee Valley Authority, Coffee County Middle School, Coffee County Waste, and many more. They intend to make these events an annual tradition.

This month, the DRWS organized a canoe trip retracing Vann's inspiring 1999 adventure. This was the second three visits. This four-day adventure began in Henry Horton State Park.

Visit duckriverwatershedsociety.com for more information.

The Duck River is not an unlimited resource. And if that resource is overtapped, that will have an ecological impact on the 650 aquatic species that inhabit the river system. We are pro-growth, but you've got to have a balance.

-Christian Rieseberg

AN OASIS OF **GENEROSITY**

Michael and Joanne Chissler embrace their beautiful oasis to give back to the community BY JERIAH BRUMFIELD // PHOTOGRAPHY BY ASHLEIGH NEWNES





M ICHAEL AND JOANNE Chissler have found their slice of paradise on their 30-acre picturesque Valley View Farm. And their beloved farm has allowed them to share fresh produce with Manchester and surrounding communities.

Originally from different parts of the Northeast, this charming couple's paths crossed in Watertown, New York, where Michael, a self-proclaimed city boy, worked at a local McDonald's. Love blossomed, and they eventually settled in Baldwinsville, New York, where they successfully owned and operated three McDonald's restaurants. But their hearts yearned for something more — a life steeped in the serenity of nature.

Murfreesboro attracted them with its warm Southern charm, and the Chisslers, eager to embark on a new adventure, joined the reputable Cracker Barrel restaurants. Meanwhile, Joanne, a compassionate registered nurse, dedicated her time to caring for patients in hospitals and senior centers.

But, their true haven awaited them after retiring three years ago — the captivating Valley View Farm. Michael recounted, "I just happened to be looking online and found this place in Manchester. Great farm. It's about 30 acres. The previous owners had horses when we bought it. We fell in love with it, and in 2018, we bought the farm."





"

Our big garden allows us to eat fresh. And we use sustainable practices.

- MICHAEL CHISSLER

Joanne's upbringing on a dairy farm in Evans Mills, New York, and Michael's fondness for gardening as a child made it clear to them that life on the farm full time was their destiny.

What the Chisslers cherish most about their newfound farm life is the freedom it brings. Their days are now filled with tending to bountiful gardens, embracing the sheer bliss of their 1 ½ acres, where butterflies dance in the air, and their beloved alpacas roam the land, delighting the locals.

Feasting on the delicious, freshly picked fruits and vegetables they grow and sharing them with others contributes to their enjoyment.

"Our big garden allows us to eat fresh. And we use sustainable practices. We don't use pesticides on the farm. Everything we have, we know what's in it."

The Chisslers' generosity doesn't stop at their own table. They share their exceptional harvest with the community through

various local markets at affordable prices. Their farm-fresh goods, lovingly grown, find their way to The Community Market in Manchester on Saturday mornings, the Tullahoma Farmers Market on Mondays, and the Locally Grown Market.

They are committed to providing the finest quality produce, providing folks with a fresh, local, naturally grown alternative.

Valley View Farms is more than just a labor of love for the Chisslers — it's a multifaceted oasis they enjoy in numerous ways. Besides offering juicy red sliced tomatoes, crisp cucumbers, vibrant squash, and other products at the markets, Joanne tends to a beautiful herb garden and meticulously crafts flower arrangements from her flowers.

The couple also warmly welcomes visitors, providing educational farm tours that highlight the remarkable alpacas, the true stars of the show. And let's not forget their honorable livestock guard dog, Becky, who diligently protects their cherished alpaca companions. The Chisslers embrace their role as mentors, teaching the community about alpaca farming and the profound beauty of gardening, exemplified by their radiant butterfly garden.

"When we started, one of our goals was to share our farm and experience with others. A lot of people don't have a farm or the experience. So sharing that with others is one of those positive aspects. Whether it's kids coming to the farm or adults just wanting to learn, that's one part of how we positively impact the community."

Joanne and Michael come from service backgrounds, having dedicated themselves to caring for others during their professional careers. Retirement only strengthened their determination to serve their community, leaving a mark on every heart they touched. Together, they embrace uncharted farming territory, growing and learning as they travel this pleasant path. Michael expressed, "We're just really enjoying the things we're doing together."

Michael understands the importance of supporting and appreciating local farmers for their immense value to communities worldwide. And while reflecting on the meaning of harvest time, he can't help but acknowledge the unwavering dedication and hard work required to tend to farms that yield the fruits and vegetables we enjoy.

"It's kind of that combination of all the hard work that we put in at the beginning of the year," he explained.

"So we plant, and we put healthy plants in good soil. We work hard all spring and summer to nurture, feed, and weed those plants. It's the culmination of all our hard work throughout the season. It's also time for us to reflect on how the year went and thank God for our harvest."

Michael continued, "And then now we can share the bountiful harvest. So, it's a way for us to share and teach. And that's what the harvest time means to me." GN

"

We're just really enjoying the things we're doing together

- MICHAEL CHISSLER







Everyone has a story. We would love to hear yours.

SINCE GOOD News launched, we have received more than 400 nominations for people to be covered. We're often asked how or why a story would get coverage in the magazine. The answer: YOU! Not only are the stories about local people, but they come from other local people, too! We base our magazine on submissions from our website.

How does a story get into Good News Magazine?

Nominate someone to be featured in Good News Magazine.

Step 1:

A reader submits a story idea on our website.

We're not looking for superstars or outlandish stories. We're looking for everyday people. We believe everyone has a story. A perfect submission includes a name, contact information, and a testimony on the person's character. Include what they do for work, the community, or their impact on family and friends.

Step 2:

We select stories based on relevance to our many themes.

We tell stories about local people. We've told stories about people ranging from first responders to school staff, including local officials, charities, volunteers, and others who have impacted our community. We cover about five people per magazine every month. Just because someone wasn't covered immediately doesn't mean they won't be covered in the near future.

Step 3:

Our team of writers and photographers reach out to plan a photo shoot and conduct the interview.

The Good News team continues to be inspired by the submissions and the stories we're given the opportunity to tell. In order to stay ahead of the volume of stories, we complete the story and photos several months before we go to print for that issue.

We believe that everyone has a story. Our writers are trained to find the good in everyone and are experts at telling positive stories. If we choose to include your story, a writer and photographer will be in touch! We read and review every submission! We thank you for your submission, and we can't wait to tell your story.

Do you know someone we should include in Good News Magazine?

Let us know with a submission at www.GoodNewsMags.com Or scan the QR code with your smartphone's camera:





As autumn's gentle embrace envelops the land, it's easy to find yourself drawn to the mesmerizing symphony of colors that unfold during the harvest season. The vibrant oranges, deep reds, and golden yellows of the falling leaves mirror the warmth of love within the community. Walk through local farms and smell the crisp air that carries hints of earthy sweetness. With each corn plucked and pumpkin gathered, we are reminded of the bountiful rewards that patience and nurturing can bring, and feel a deep connection of community growth and renewal.



LIVE in full

Will and Kristin's love for the land blooms into a community hub at their thriving Southern Flora Farms.

By Jeriah Brumfield // Photography by Ashleigh Newnes

ILL AND Kristin Nickels are two Southern souls with a passion for the land and a love that blossomed within the natural beauty of North Carolina's Appalachian State University. With an entrepreneurial background engraved in their roots, it was only a matter of time before they found their calling as floral farmers.

Their journey began when life guided them to Manchester, where a farm leasing opportunity captivated them. This charming Tennessee town became the fertile ground for their dreams to take root.

Will remarked, "I grew up here in Manchester; our family is all here. I went to high school in Manchester, and then Kristin and I met while we were in college in North Carolina. Once we graduated, we got an opportunity to move back to Manchester and work on a farm and see what we could do."







The couple's initial plans did not consist of running a floral business, but they sought whatever opportunity that would allow their passion and experience to flourish.

The duo's connection with nature and sustainability deepened during their college days. It was on a Carolina farm where Kristin discovered that farming could be more than a hobby — it could be a fulfilling career.

"I've always been interested in taking care of the environment, but it didn't start to transfer into a passion for farming until I got to college and lived in Boone. And then, I got the opportunity to work on a flower farm in Beech Mountain. And that's where I really learned that farming could be a career that we could pursue," Kristin explained.

With a harmonious blend of expertise, Will's bachelor's degree in Sustainable Development combined with Kristin's business education formed the perfect recipe for their family-owned floral business. This community hub blossomed into a sanctuary for flower enthusiasts and environmental advocates alike.

Southern Flora Farms is where Will and Kristin nurture their flowers without the use of chemical pesticides or fertilizers. Instead, they lovingly feed their crops with organic matter like compost, straw, and worm castings, embodying their commitment to sustainable farming practices. The couple's journey began with planting vegetables and flowers, but they soon found their niche in producing vibrant, eye-catching blooms. Their bountiful harvest graces local farmers markets year-round and adorns local store shelves throughout Middle Tennessee during peak growing seasons.



After starting an impressive 95% of their crops from seeds, any remaining plants are thoughtfully sourced as plugs, bolts, or corms. Will and Kristin's pledge to their community is unwavering; they only sell what they grow, ensuring the freshest and most authentic experience for their customers.

Their retail locations, including admired spots like Harvest Local Foods here in Manchester, the Turnip Truck in Nashville, and Urban Market in Franklin, serve as thriving outlets for their beautiful creations. But the true essence of Southern Flora Farms lies in the farmers markets and, of course, the harvest season.

The couple's seasonal mixed bouquet, their "bread and butter," embodies the essence of their farm. Each week, it reflects the garden's vibrant offerings, with fillers, foliage, and focal flowers that tell the story of their hard work and dedication.

For Will and Kristin, their farm is more than just a workplace; it's an expression of their commitment to the community. Embracing a new style of agriculture grounded in organic practices, they have become pioneers in their field, inspiring others with what is possible when we connect with the land.

Kristin remarked, "I think we've changed a lot of minds, and we've shown everyone that we can grow a lot of products and value in a very small space... so I think we've proved that it works. We have shown people a new style of agriculture and what is possible when following organic practices."

For the dynamic duo, every bouquet sold is a fullcircle moment — a realization of the labor and love poured into their craft.

She added, "We're giving them the opportunity to buy a product that was grown right in their own community. The consumers are the other piece of the puzzle to making this whole system work."

The continuous cycle of planting, nurturing, and harvesting fills them with excitement and pride, especially when they surpass their previous achievements.

As harvest time approaches and Southern Flora Farms continues to thrive, Will and Kristin's hearts remain rooted in the belief that community and connection are at the heart of their endeavor. Guided by their unwavering love for the land and a shared dream, they have cultivated a place where beauty blooms and Southern charm intertwines with sustainable living. If you ask Will about his sentiments about harvest time, he'll tell you it represents the hard work they put in year-round.

"It's all of our work coming to fruition. It's almost like a celebration, and we get really excited. There are always things that don't perform like we want them to. So whenever they do, or whenever we grow something better than we did last year, we just get to pat ourselves on the back and be proud of our efforts." GN





Embracing the HERRI OF

Capturing The Eppengers' deep connection to home and community

By Jeriah Brumfield // Photography by Ashleigh Newnes





T WAS in Rhonda Eppenger's charming hometown that she and her husband, Wilbert, began their shared adventure. Wilbert, a proud native of Nashville, found his forever home by her side in Dickson, and their love for each other, their children, and their community creates ripples of inspiration that spread far and wide. From the moment they exchanged their vows, they knew their destiny was to make a difference in the world around them.

Wilbert met and married Rhonda, a Southern belle from Dickson, and together, they decided to build their life in her charming hometown from 1977 to 1984. Rhonda's heart blossomed with the cherished values of family, church, and a genuine concern for others, growing up in a close-knit community.

Rhonda's childhood was a tapestry of kindness, woven with sunshine, fresh produce, and shared meals. The stories of welcoming elderly residents and the bonds between neighbors shaped her essence of home.



▲ Jennifer Jordan, Rhonda Eppenger, Wilbert Eppenger, and JT Jordan

"It was the way my mom raised me. You took care of your family, and if somebody got sick or anything like that, you took care of them. You just took care of people," Rhonda remarked. Home and community hold a special place in Rhonda's heart, a sanctuary that transcends physical boundaries and has become a haven she graciously shares with all who cross her path. Her upbringing shaped her worldview, and together with her husband, they raised their children to be caring, community-driven individuals.

After living in Dickson for a while, Wilbert's career as a pipefitter led him to a new construction project at Arnold Air Force Base. Impressed by his work, an engineer approached Wilbert and offered him an opportunity to join the maintenance team. After discussing it with Rhonda, he accepted the offer, and they moved to Manchester. Wilbert worked at Arnold for 30 years before retiring.



Initially hesitant to leave her family and close-knit community behind, Rhonda soon discovered that the community embraced her and her family with open arms.

Rhonda explained, "My mom's house was at the top of the hill. So when you entered the neighborhood, there were siblings and cousins. I had to leave my home church. I had to leave the job I loved and my family."

Rhonda's commitment to serving others led her to work in the school system, where she dedicated 25 years to caring for special needs students and substituting in classrooms, as requested by the principal at Coffee County High School.

She became a beloved figure to her students and their families, offering a warm embrace and a loving smile to each child she encountered.

Her children witnessed her amazing example.

She explained, "I want them to treat everybody right. In high school, I worked with the special ed kids; we had a lot of wheelchairs. Sometimes I had to change diapers, and sometimes I fed them and all of that. And (my kids) saw that, so they kind of took that on; to care for the least of these. It's Biblical."

Wilbert has served on the board of commissioners for the Manchester Housing Authority since 2000 and has been chairman for the past 15 years.

Over the years, the Eppengers became increasingly involved in various initiatives to support their neighbors, such as Mt. Zion Baptist Church in Tullahoma. The couple's culinary skills delighted many with their chocolate chip and pecan pies, cornbread and homemade biscuits, and pecan and chocolate chip pies at the Community Table at Canvas Community Church. Together, they deliver these meals to those in need.

Rhonda's dedication to the underprivileged led her to engage with individuals struggling with drug addiction and single mothers.

As church greeters at Canvas Community Church in Manchester, their church community has also played a significant role in their service endeavors. One particular event called "One Day of Hope" brought churches together to serve the community, offering various services, including food, haircuts, eye exams, and prayer. Rhonda witnessed the power of unity as churches of different denominations came together to provide their support. These experiences only deepened Rhonda's love for her community, making Manchester feel like home.



Throughout their journey, the Eppengers faced challenges and difficult conversations. Rhonda recalls instances where she had to confront friends who didn't understand the importance of supporting organizations that push to encourage justice and equality or her fears as a Black mother. These discussions helped foster understanding and empathy as her friends began to see the world through her eyes.

Today, the Eppengers' legacy lives on through their grown children, who continue to embody their parents' commitment to community service. Their children consist of three women and two men, Cheryl, Monica, Wilbert Jr., Tennie, and Roshun, along with eight grandchildren.

The Eppengers' story embodies the power of love, compassion, and togetherness, inspiring future generations.

"That's why I'm here — to love on the people," Rhonda concluded. GN

Erica Mcillwain and Linda Reed



Cultivating Cultivating In Middle Tennessee

Locally Grown's online hub cultivates quality and community

By Jeriah Brumfield // Photography by Brooke Snyder

N ATHENS, Georgia, a passionate advocate for local farmers dared to dream big. Fueling this dream was the creation of innovative software that revolutionized how people connected with nearby farmers. This concept came to life through an online platform known as Locally Grown. This digital market has emerged as a beacon of hope for farmers and customers alike, combining the convenience of online shopping with the joy of supporting local agriculture.

Meanwhile, here in Manchester, an unexpected encounter changed the course of Linda Reed's life. As a dedicated bookstore owner, Reed yearned for a solution to address her grocery needs while accommodating her hectic schedule. And then she stumbled upon Locally Grown.



LOCAL FARMERS:

DOGWOOD VALLEY GREENHOUSE (Hillsboro)

FRONTIER FAMILY FARM (Michael Raines, Altamont)

CS3 FARMS (Carter Smith, Beechgrove)

COUNTRY ROAD HOMESTEAD (Viola Valley)

MERRIWETHER BAKE (Zada Sorrel, Manchester)

TRIPLE T CATTLE FARMS (Scott Tidwell, Bedford/Coffee Co)

WEAVER FARMS (Ray & Elaine Weaver, Coffee/Franklin Co)

For more information, visit https://manchester. locallygrown.net/ With their weekly delivery service in nearby Tullahoma, Reed realized that her bookstore could become a pickup location along the route, allowing farmers to drop off orders. It was an idea too good to pass up, and Reed's decision marked the humble beginnings of a remarkable collaborative effort.

Initially, Reed's leap into offering pickup services at her bookstore was driven by her desire for convenience. Little did she know that her spontaneous decision would blossom into a flourishing platform benefiting farmers and customers. As more farmers joined the Locally Grown market, they discovered its unique advantages.

"Customers don't know about these little farmers. So it's exposing the small farmers to the customers, so they know what's available out there," she explained.

Though not a farmer, Reed found her unique way to contribute to the market's success. Her shady yard prevented her from growing vegetables, but it didn't hinder her from offering a captivating array of perennial flowers, hanging baskets, plants, and seasonal decorations. Her plants thrived better than those found in larger retail stores, like Walmart or Home Depot, and she took great pride in the exceptional quality she provided.

Locally Grown's role as a vibrant hub for smallscale farmers and producers in the community provides diverse offerings, from luscious goat's milk and delectable dog treats to beautiful garden plants.

At the heart of the Locally Grown market lay an unwavering commitment to supporting local farmers within a 30-mile radius of Manchester. This dedication to locality set it apart from the supermarket chains that often waved "locally grown" labels while sourcing produce from distant regions. Customers cherished the market's transparency and authenticity, recognizing the immense value of supporting nearby farmers and reducing their ecological footprint.

As the market expanded its reach, it began to captivate the attention and curiosity of the local community. Many were astounded by its existence and the remarkable range of products available.

Determined to shed light on the market's impact, Reed took it upon herself to emphasize the dedication of



these small-scale farmers and the unrivaled freshness and variety of their offerings. By raising awareness, she aimed to inspire more people to embrace the local market and savor its abundant benefits.

While the primary focus of Locally Grown remained serving the Manchester community, its influence occasionally reached neighboring areas. The spirit of Southern hospitality and the dedication of these farmers extended beyond boundaries, creating ripples of positive change wherever they ventured.

Carter Smith with CS3 Farms in Beechgrove said, "We are based in Beechgrove, so there isn't much of an opportunity for a farm stand. We like the online market format because it ensures we can get seriously fresh vegetables to our customers instead of trying to read their minds and pick a whole lot of vegetables, drag them to market before the sun comes up, and then figure out what to do with any unsold vegetables afterward."

Based in Beechgrove, Carter and Sharmyn Smith sell fresh medicinal herbs, seeds, tinctures, and vegetables at Manchester Locally Grown Market, the Stones River online Market in Murfreesboro, and Harvest Local Foods on Manchester Square. Locally Grown has become more than just an online marketplace. It is a celebration of the South's rich agricultural heritage and a testament to the enduring spirit of community. Through their unwavering commitment to quality, sustainability, and supporting local farmers, the market has become a place where food, connection, and shared values intertwine to create an atmosphere akin to our grandmother's garden and the childhood farm our parents grew up on.

"They're serving the community and bringing something to the community that you could probably find at Walmart. But it's better quality and fresher because everything on our market is produced within 30 miles of Manchester. We can offer delivery within Coffee County if needed," Reed said.

"It's convenient. It's fresh. It's varied. We have a lot more varied offerings than anybody would imagine."

As the crisp autumn breeze rustles through the colorful leaves, it's time to embrace the abundant harvest and join the celebration at the South Cumberland Farmers Market. Experience the heartwarming connection between food, community, and shared values. Shop local, support local, and let the bountiful treasures of our land nourish your soul. **GN**



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A delicious take on timeless classics and dining without all the fuss.



Paco's Pizza & Pasta serves exemplary Italian cuisine in a slow-paced, friendly atmosphere.

ITHIN THE humble embrace of Italian-American cuisine, time loses its grip. The warm atmosphere, embodied by kind waitresses and friendly cooks, was a testament to the small-town mindset that felt so natural within the modest walls of this establishment. The inviting ambiance provided the perfect backdrop for the diversity in both its menu and patrons. The menu offered various options, from baked pasta and calzones to hearty salads and soups; yet, there it was, stealing the spotlight - my personal favorite, pizza. To curb my excitement for the Margherita Pizza headed my way, I decided that the garlic knots could not be passed on. Garlic is an ingredient never meant to be followed in a recipe. Triple it and mince more; there is no such thing as too much. Here, the knots had such an ideal amount of garlic on them that I couldn't help but kiss the saltiness from my fingers and send mental regards to my garlicky twin in the kitchen. As you take your first knot, you're greeted by the delightful aroma of warm

bread. The dough is pillowy soft, creating a tender bite that leaves you craving more. I cannot bring myself to take a bite of anything without sauce if offered, so once I dipped that knot into the deliciously homemade, tangy marinara sauce and tried it, there was no going back to eating it dry. With barely any time to digest the appetizer, the Margherita Pizza appeared before me as a culinary canvas painted in gold and red. The crust promised crispness and tenderness, a thinner layer of dough than typically seen in other pizza places. This classic Margherita Pizza captured the essence of authentic Italian flavors in every mouthful. The cheese stretched elegantly with each slice, creating a tantalizing harmony with the sweet tomato, fresh basil, and, you guessed it, garlic. It is comfort food at its finest - simple, honest, and heartwarming. Each bite is a reminder of the beauty of culinary simplicity, a celebration of flavors that will surely leave you with a content heart and a smile on your face. Buon Appetito! GN

Good News is coming to dinner!

We will feature a local food critic's thoughts as she dines in Manchester. This month Shellymar Repollet visited Paco's Pizza & Pasta

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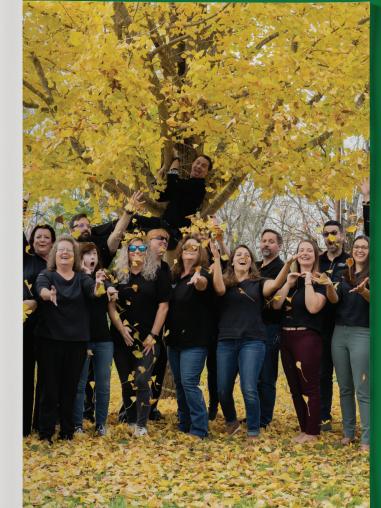
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CHAPTER 3 OF 3

This section of the magazine covers local things to do.





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Photography by Ashleigh Newnes

 Crowd cheering at the Manchester vs. Tullahoma football game

SpongeBob SquarePants: The Musical - August 4







Photography by Ashleigh Newnes

On August 4, the community gathered at the Manchester Arts Center for opening night of SpongeBob SquarePants: The Musical.



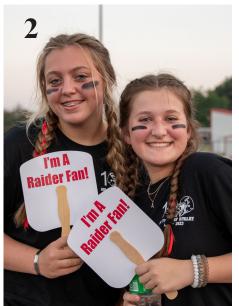




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 Katie, Amy, Eric, and Ashleigh Massengill
 Abby, Annabelle, and Eric Keith
 Hailey, Tabatha, and Shelly Hansen
 Jarret Baldwin, Liam Gallagher, and Sarah Anderson
 Jake Bennett, Douglas Tilley, Callie Eavey, and Jaxson Bennett

Manchester vs. Tullahoma Football Game - August 25





Photography by Ashleigh Newnes

On August 25, the Tullahoma Wildcats football team traveled to Manchester to face off against Coffee County Central. The varsity Wildcats won 16-0. Fans from both teams filled the stands for one of the first Friday night games of the season, under the lights.











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EVENTS CALENDAR

September 16

12:01 am Grocery Tax Holiday State of Tennessee

For 2023, Tennessee's General Assembly has approved a three-month grocery tax holiday on food & food ingredients which begins at 12:01 a.m. on August 1, 2023, and ends at 11:59 p.m. on October 31, 2023. The tax relief does not include alcoholic beverages, tobacco, candy, dietary supplements, or prepared food.

September 23

6:00 am Coffee County Farmers Market 216 E. Fort St. Manchester

Held every Saturday morning through the month of October.

September 23

10:00 am Fourth Annual Talk Like a Pirate Crafts Show Johnson's Highway 55

Flea Market 4938 New Tullahoma Hwy. Manchester

Join us for our hand tailored craft show event. Shop for tons of local handcrafted items. There will be fun and unique items to choose from, prize giveaways, as well as a treasure hunt for the kids. Feel free to come dressed as a pirate and give us your best pirate voice.



October 13

4:00 pm Manchester Zombie Walk and Halloween Faire Fred Deadman Park 101-166 Wilson St. Manchester

> Organized by Lady Fright's Emporium, the Manchester Zombie Walk and Halloween Faire will feature craft and food vendors, live music, celebrity body painters, and more!

For more information visit zombiewalk.com

October 28

- 8:00 am Manchester's Harvest Bootique Craft and Vendor Event Manchester
 - Coffee County Conference Center 147 Hospitality Blvd. Manchester

Indoor event will feature 50 local vendors and a few food trucks. Great parking and free admission.

For more events and to submit an event visit:

www.GoodNewsMags.com/events or call (800) 247-7318



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