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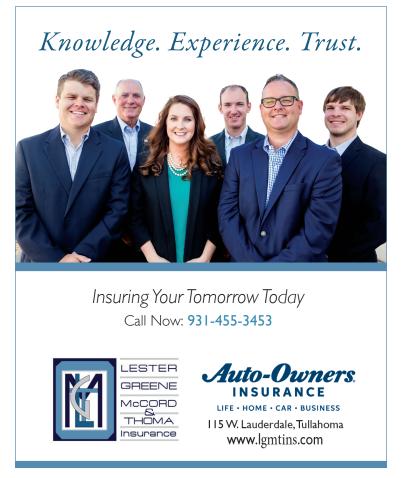




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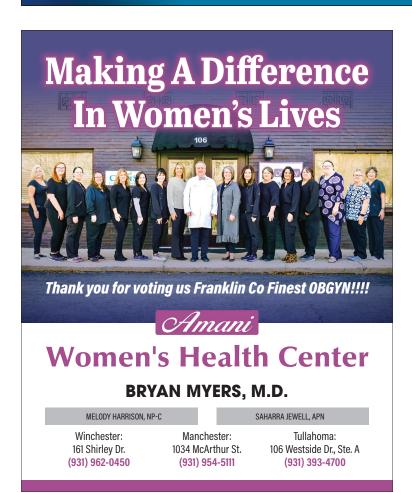
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LETTER FROM THE EDITOR

Shop Local

Every receipt is a vote for dreams to stay open.

HEN YOU choose a locally owned business over a national chain, you're not just spending your money, you're planting it. And the roots of that investment reach deep. Every dollar counts, and it lifts our neighbors.

According to the Economic Policy Institute, 68 cents of every dollar spent at a local business stays in your community, compared to just 32 cents at a chain. When the community gets to keep the cash flow internal, it doesn't lose revenue to corporations and competitors.

Imagine a little shop tucked between a bakery and a barber. The owner opens the doors each morning with her hands wrapped around a warm mug of coffee. She sweeps the sidewalk and turns on the glowing "open" sign. Years ago, she dreamed of creating a shop that felt like home, where people could find handmade goods, gifts that mean something, and real connection. That dream became her reality not because a corporation backed her, but because her neighbors did.

Wesley Bryant,
EDITOR-IN-CHIEF

Because people like you stopped by.

Every time someone chose her store, she was able to hire a part-time worker, fix a leaky roof, or sponsor a Little League team. When large companies laid off workers, her steady foot traffic kept her doors open and jobs in place. Because the people in our community are not just people looking for a profit. They're friends. Neighbors.

When our community is full of local businesses, it brings our home to life. It makes the gloomy gray sky look like a bright sunrise after a stormy night. It adds beauty, like a local flower shop with blooming colors. Without each other, those flowers wilt. Without our financial support, our shops close their doors. When the glowing neon sign turns off for good, the storm rolls back in.

Sure, shopping local can sometimes mean paying a couple of extra bucks. But our community and the people in it are worth it. This issue of Good News is about shopping local, and it celebrates the people who keep our community alive. **GN**

From our publishing partner



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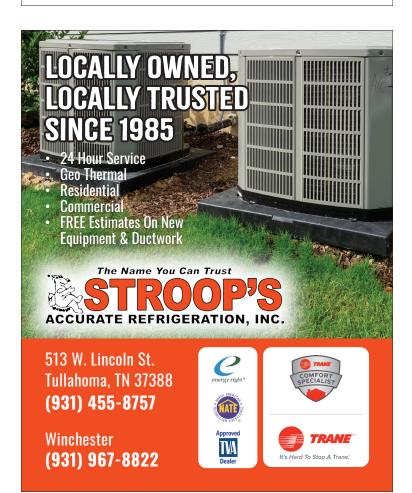
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Brianna Hale:

CURATING UNFORGETTABLE COMMUNITY EXPERIENCES

Her events draw thousands, support local vendors, and create unforgettable community experiences.

By Jeriah Brumfield // Photography by Brooke Snyder

Brianna Hale always knew she wanted to run her own business — she just didn't know what kind. With a degree in business, she initially started out making and selling home decor, but setting up for her first event left her searching for something bigger.

"I saw a lot at that event, but I just knew it could be so much bigger and better," she said.

That epiphany led to Brianna Victory Events, a successful event-planning business that now hosts 18 major events annually and draws thousands of attendees.

Hale's first official event was a craft fair, but her next venture truly put her on the map — the Peach Cobbler Festival. It started as a small community gathering and has grown into a massive annual event, attracting thousands of people each year.

Spirited attendees paid \$5 to sample and vote on their favorite cobbler, while vendors sold their own sweet creations throughout the festival. In addition to the contest, the festival featured a petting zoo, train rides, and vendors selling all kinds of peach-themed goodies.

"They lined up hours before the contest even happened," she said.

The festival's meteoric rise in popularity soon overwhelmed its original confines, leading Hale to seek a new home at Hop Springs.

Hale's events have expanded even more over the years in both size and variety, covering everything from family-friendly festivals to niche expos. In addition to the Peach Cobbler Festival, she has introduced a Butterfly Festival featuring 2,000 butterflies, a circus, carnival rides, foam parties, and fireworks shows.

What exactly is the secret to her success? Inclusivity. She designs every event with something for everyone, from kids' activities to live music, fireworks, and even a circus this year.

The entertainment is just the icing on the cake — the real foundation is the vendors who make her events possible. She believes that prosperous local businesses create stronger, more connected communities.

Aside from festival frenzies and celebrations, Hale has used her platform to give back to the community. She has raised money for Westwood Elementary's special education program and collected donations for local nursing homes.







A A free gift was given to the first 100 adults. Upon opening hour, the building filled with customers looking to shop with over 100 vendors.

Surprise giveaways, from family entertainment packages to extravagant prizes like free vacations, wedding dresses, and honeymoons, wind their way into many of her events.

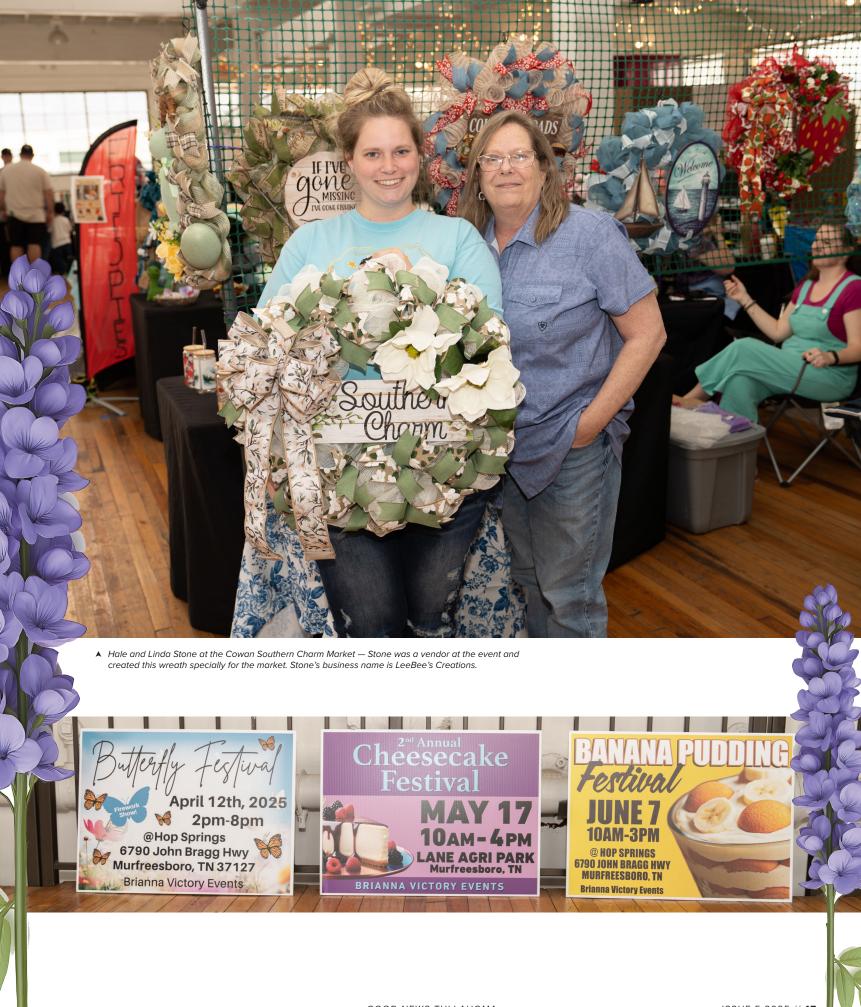
"I love catching people off guard with something special," she said.

"I had a Berry Festival, and there was this family that came in wearing matching outfits from head to toe, covered in berries. They were shopping and bought a lot from the vendors — I saw them everywhere. I got on the microphone, thanked them for coming out and supporting everybody, and gave the family the first \$300 certificate to Main Event."

Hale's creative process is entirely her own. Admittedly, her brain often roams with new and exciting event ideas in the middle of the night. And when the event day arrives, she runs on pure adrenaline.

"I work 18 hours straight without sitting down leading up to the event. And I'm just full of energy on the event days. My favorite part is the day of the event because I get to see how it all came together and engage with everybody who came."

Hale takes event planning to new levels. She creates experiences that bring people together, support local businesses, and leave attendees with moments they won't forget. **GN**



Lexie Heath:

History and style meet at Yellow Tulip Design

An embroidery hobby grew into a thriving boutique in a historic local 1895 home.

By Jeriah Brumfield Photography by Ashleigh Newnes and submitted by Randa Lashay Photography



What started as a hobby is now a signature service. Heath still loves sitting down at her machine to bring your custom creations to life.

HEN LEXIE Heath first stepped inside the historic Daniel House at 206 E. Lincoln St., she felt its history settle around her there was something undeniably special about the place. But nothing could

> have prepared her for the moment she peeled back the aging wallpaper during renovations and discovered delicate golden tulips gracing the walls beneath.

Everything she experienced leading up to this point came full circle. Years earlier, when she started her Etsy shop, she named it Yellow Tulip Design, inspired by her favorite flower. As she worked to preserve what she could of the building, she realized those very flowers were waiting for her all along.

"I went to the closing, got the keys to the place, came back over here by myself, and started punching out the ceiling in one of the rooms," Heath said. "Underneath that, there was wallpaper that had gold tulips on it. The wallpaper was in disrepair from years of neglect. But finding that little 'God wink' of something hidden in the walls from the '40s or '50s let me know that this was meant to be — this should be the Yellow Tulip house."

In 2014, Heath purchased an embroidery machine on a whim while looking for a creative outlet. Her hobby eventually became something more as she began monogramming gifts for friends and family. Soon after, she launched an Etsy shop named Yellow Tulip Design.

The name captured her love for tulips and gave her brand room to grow beyond a specific location or product. As her business expanded, she began dreaming of a physical storefront.

In December 2019, an opportunity arose. She learned that the Daniel House, a beautifully preserved home dating back to 1895, was going up for sale. By January

2020, the building was hers. Then came the hard part — renovations.

Due to the challenges of the COVID-19 pandemic, finding contractors was difficult, so Heath rolled up her sleeves and did nearly all the work herself. Eleven months later, in November 2020, Yellow Tulip Design officially opened its doors.

Before she closed on the building, she and her husband, Mason, got married in April 2020. They are now the proud parents of two children, Kennedy (4 months) and Beckett (2 1/2).

"How to survive a pandemic: renovate an old building and get married," she joked.

The boutique's intricate woodwork, original fireplaces, and soaring ceilings provide the perfect setting for Heath's distinctive selection of clothing, accessories, and home decor. The boutique carries timeless classics alongside contemporary pieces, and customers often leave with something unexpected.



▲ Lexie, Kennedy, Mason, and Beckett Heath

The real charm of Yellow Tulip Design, though, is its inviting atmosphere. Shopping here feels like visiting the home of an old friend.

"We're the people you're going to come to when you need donations for your kids' fundraisers or church events," Heath said. "We want it to come full circle and to be a community."

She and her team take the time to understand each customer's style and preferences, creating experiences rather than transactions. Shoppers often stop looking for a baby gift, wedding present, or special monogrammed item for themselves, only to leave with more than they expected.

Yellow Tulip Design proudly supports local artisans by featuring handmade jewelry, Bespoke candles, and custom-printed apparel.

According to Heath, Investing in other small businesses is fundamental to building and sustaining prosperous communities. She encourages up-and-coming entrepreneurs to connect with a mastermind group outside the local community. These groups offer support, new perspectives, and practical advice. They're also a great place to celebrate wins, brainstorm ideas and stay motivated.

Yellow Tulip Design is Heath's vision coming to life. Every detail, like the inventory and the building's historic beauty, tells a story. And just like the hidden yellow tulip wallpaper, it all feels meant to be. **GN**

















LA VAQUITA TAQUERIA:

FROM STREET TACOS TO QUESABIRRIA BLISS

Taste the tradition, one taco at a time.

GOOD NEWS IS COMING TO DINNER!

We will feature a local food critic's thoughts as they dine in Tullahoma. This month Tabitha Buckner visited La Vaquita Taqueria.

La Vaquita Taqueria

303 E. Lincoln St. Tullahoma A VAQUITA Taqueria offers a vibrant culinary experience that brings the authentic flavors of Mexico to the local community in Tullahoma. Located at 303 E. Lincoln St., this food truck has become a beloved destination for those seeking amazing tacos, savory birria, and refreshing horchata. And they are hard to miss with their Mexicanflag-inspired green, white, and red stripes donning the truck!

For those craving a hearty meal, the burritos are a popular choice. These 12-inch flour tortillas are filled with refried beans, rice, lettuce, tomatoes, onions, cheese, sour cream, and a selection of meats, including steak, chicken, carnitas, chorizo, and more. If you are looking for something a little more authentic, their street tacos are out of this world. I chose a selection of meats, and each one was piled high with flavorful meat and veggies and served on a warm, slightly crispy corn tortilla.

Another favorite is the quesabirrias, and personally, these are my favorite and a must-order at any location offering them, so of course, I had to try them! La Vaquita's quesabirrias are so luscious and savory, with melty cheese, fresh, crisp red onion, and cilantro. They are a flavor explosion in every bite, especially when dipped

in the accompanying consomme. I struggle to find any bite more enjoyable.

All in all, La Vaquita Taqueria offers a number of classic Mexican and Mexican-inspired offerings. You could try their homemade gorditas and nachos supreme piled high with all the toppings, loaded carne asada fries, tortas, and so much more. I also learned they have recently begun serving breakfast burritos, too, and I need to make a trip back soon for that. I love a warm tortilla bursting with potatoes, sausage, and eggs!

Beyond the delectable food, La Vaquita Taqueria is known for its warm and inviting atmosphere, making it a perfect spot for quick lunches and easy dinner pick-ups! The friendly staff and commitment to quality have solidified its reputation as a must-visit culinary gem in Tullahoma, and I cannot wait to get back.

Whether you're a longtime fan of Mexican cuisine or new to its flavors, La Vaquita Taqueria promises an authentic and satisfying dining experience that captures the essence of Mexico's culinary traditions. If you're heading down East Lincoln Street, be sure to look for the smiling cow on the side of the truck, stop in for a tasty dinner, and pair it with a creamy, refreshing horchata! Buen provecho! (Or bon appetit!) **GN**

ERPUD: A smarter, warmer future

Why more families are making the switch to natural gas with ERPUD

By Haley Potter // Photography by James Jordan

A S ENERGY costs rise and outages become more common during Tennessee's colder months, many homeowners are looking for smarter, more reliable options. That's where Elk River Public Utility District (ERPUD) comes in — offering a one-stop shop for all things natural gas, including appliances, expert guidance, and cost-saving incentives. With offices across the region and a dedicated general manager like Matt Hulvey, ERPUD is helping families make the switch to natural gas easier than ever.



"Natural gas is reliable, efficient, and affordable," said Hulvey. "We want people to know that this is a long-term investment in comfort and peace of mind."

Unlike electric heating systems, natural gas doesn't rely on overhead power lines that can fail during storms or freezing temperatures. ERPUD's natural gas pipelines are located underground, which helps prevent service interruptions, even during severe weather events.

"We don't have to turn off our service when the temperatures drop," Hulvey explained. "With natural gas, our customers stay warm — even when the power goes out around them."

That kind of consistency matters to families trying to stay safe and cozy through the winter. With natural gas, homeowners can rest easy knowing they'll still have hot water, heating, and cooking capabilities no matter what the weather brings.

One of ERPUD's most popular offerings is the tankless water heater, which provides an endless supply of hot water without taking up bulky space in your home. These sleek units mount directly to the wall and are both space-saving and energy-efficient.

"They don't rust out like traditional water heaters, and you're not paying to keep a tank full of water hot all the time," Hulvey noted. "It's hot water on-demand, and it lasts longer."

Natural gas also brings energy savings to other household appliances. Gas dryers, for instance, not only dry clothes faster than their electric counterparts, but also do so at a lower cost. And when it comes to cooking, many home chefs prefer the precision of gas cooktops, which offer quick heat-up times and better temperature control.

Switching to natural gas isn't just a smart move for efficiency — it's also easier on the wallet, according to Hulvey, thanks to ERPUD's competitive pricing structures and rebate programs.



A Stefani Edinger, Kimbery Hart, Tristin Sain, Torrie Jernigan, Caitlin Simmons, Destiny Angus, and Melonie Howell

"Customers who use gas year-round — for heating, water heating, cooking, or drying — benefit from a lower monthly rate," he said.

Even homes that use gas primarily for heating are eligible for affordable rate options. On top of that, ERPUD offers generous rebates for both new appliance installations and replacements.

"If your old appliance has gone bad and you're installing a new one, you can still qualify for a rebate," Hulvey said. "We're here to make the transition as affordable as possible."

Hulvey said ERPUD goes beyond just delivering gas.

"We do install most any gas appliance, but mainly sell just logs, tank water heaters, and some space heaters," he said.

ERPUD even offers free natural gas safety inspections, ensuring every home and family is protected and informed.

"We try to take care of it all, whether you're just starting out with natural gas or upgrading your current setup," said Hulvey. "Our goal is to make this as seamless and beneficial as possible."

Franchised in Franklin and Coffee Counties, ERPUD is a local utility with a strong commitment to the communities it serves. Its budget billing options help customers plan their monthly costs without surprises, and ERPUD's experienced staff is always ready to answer questions or help homeowners explore what gas options are right for them.

"We really care about helping our customers find the best fit for their lifestyle," Hulvey emphasized. "Whether you're building a new home, remodeling, or just looking to save money, natural gas could be the solution you didn't know you needed."

As more families choose to make the switch, ERPUD stands ready to guide them every step of the way, with reliable service, high-efficiency products, and real savings that make a difference all year long. **GN**

For more information about ERPUD's services, rebates, or available appliances, visit erpud.com.





REFRESHING SUMMER TREATS

straight out of Mama's cookbook.

It's ready; come and get it!

It's hard to want to eat a large meal after a long day working or playing out in the blistering heat. You know you need something substantial to sustain you, yet you're so worn out. Those hearty winter meals, while tasty, sit too heavy on your stomach. That's the last thing you want. It sounds like you need something light, refreshing, yet still incredibly appetizing. Well, fret no more. We have just the right lighter fare recipes to fill you up and get you on your way! By utilizing summer's perfectly ripe harvest and local recipes, we'll have your taste buds satisfied in no time. Just head to the produce stand, pick up some strawberries, and leave the rest to Mama! GN









In memory of Patricia Hopper

1 round angel food cake
1 c. confectioner's sugar
1 pkg. cream cheese, 8 oz., softened
1 c. milk
2 qts. strawberries, sliced
2 bags strawberry glaze
1 container whipped topping, 8 oz.

Tear the angel food cake in to pieces and place the pieces into a large bowl. Mix sugar, cream cheese, and milk together in a separate bowl, until smooth. Pour sugar mixture over the cake pieces. Layer sliced strawberries over cake mixture. Spread glaze evenly over strawberries; top with whipped topping. Refrigerate trifle overnight.



Strawberry Lemonade

Submitted by Morgan Hargrove

1 c. strawberries, chopped 1/4 c. lemon juice 1/2 c. sugar 1 can frozen lemonade concentrate 1 can water 1/2 c. powdered lemonade mix 2 bottles strawberry sparkling water

1/2 c. strawberry soda

Place chopped strawberries in a medium bowl with lemonade juice and sugar. Let sugar dissolve to make a syrup. Add lemonade concentrate and water. Stir in lemonade mix. Pour into a large pitcher. Add 1 bottle of sparkling water. Mix well. Add remaining sparkling water. Stir in strawberry soda.

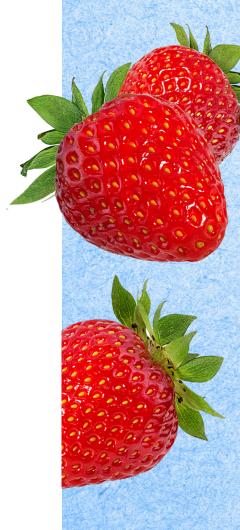
Strawberry Preserves

Submitted by Margie Drake

2 qts. strawberries 6 c. sugar water, enough to boil berries

Scald strawberries for 2 minutes; drain. Put in pan and add 4 cups sugar; bring to a boil. Cook for 3 minutes after boiling begins; cool. Let stand 5 minutes; add remaining sugar and return to heat. Bring to boil; cook for 10 minutes. Remove from heat. Cool for 24 hours before putting into jars stirring occasionally. Jars do not have to be hot.





Submit your recipes to be included in Good News Magazine and the Exchange Cookbook: www.southernaprons.com





Tamela Hampton BRINGING STYLE AND HEART HOME

Tamela Hampton turned her dream into a boutique where style and community connect.

By Jeriah Brumfield // Photography by Ashleigh Newnes

DAINTY SILVER bracelet, a perfectly tailored dress, a scented candle that smells like home — every item at Hampton Creek Boutique carries its own unique meaning, inviting you to find a piece that speaks to your heart.

Just a mile past Lowes in Tullahoma, Hampton Creek Boutique offers a personal shopping experience where Southern hospitality is alive and well. Inside the cozy, country-style building, racks of stylish apparel, chic accessories, and distinctive home decor greet visitors, each item chosen with a sharp eye for fashion and a genuine love for making people feel good about themselves.

The boutique, much like its owner, emanates a Southern charm that connects its clients to Tullahoma's humble beginnings. A Jack Daniel's historic whiskey barrel at the entrance adds a touch of local flair to the overall experience.

For owner Tamela Hampton, opening the boutique was the fulfillment of a dream.

"There [are] people that are meant to be doctors, there [are] people who were meant to be bankers, and people that were meant to be race car drivers. I was meant to work retail. I have to be with the public."

Hampton's retail career began in 1998 at Dillard's, where she soon realized she had a natural instinct for fashion and customer service.



A full-circle moment: Hampton returned to Tullahoma and brought Hampton Creek back with her, more inspired than ever.

She climbed the management ladder at Kirkland's and Goody's, learning the businesses from the inside out. But the corporate world felt limiting. There were too many rules, not enough creativity, and little room for authentic connection. Hampton wanted more.

In February 2008, she bet on herself. Without bank loans or outside investors, she opened The Silver Mine, a small shop specializing in sterling silver jewelry.

Every sale went back into growing the business. Slowly, she expanded her offerings, and over time, The Silver Mine trans-

formed into Hampton Creek Boutique — a full-fledged fashion and lifestyle shop for Tullahoma's trend-conscious and community-minded shoppers.

But, like any great story, there were twists and turns. A few years into running her boutique, Hampton made the difficult decision to sell her house and move to Denver to be closer to her son.

She gave city life a shot, even opening a boutique there, but something was missing. The pace was too fast, the crime too high, and the sense of community — so strong in Tullahoma — wasn't there.

After three years, Hampton knew it was time to return to her roots. She packed up, moved back to Tennessee, and reopened Hampton Creek Boutique in the town she calls "home." The moment she unlocked the doors, she knew she had made the right choice.

Her return has been warmly welcomed by the community, who remembers her boutique fondly from years ago. Her customers, friends, and family embraced her homecoming with open arms.

"It makes me want to cry knowing that I can leave for three years and come back,



"... there [are] people who were meant to be bankers, and people that were meant to be race car drivers. I was meant to work retail. I have to be with the public."

TAMELA HAMPTON



▲ Clea Ray handbags combine functionality and flair — a favorite among boutique shoppers.

and I'm just as welcome now as I was three years ago when I left," she said.

Today, Hampton Creek Boutique is a go-to local shopping destination. Customers stop by to shop, of course, but they also come to chat, share stories, and check in. Hampton knows many of them by name and takes pride in offering a shopping experience that's as much about connection as it is about fashion.

As customers browse the racks, chat with Hampton, and leave with a new favorite piece, they're experiencing real connection, sharing in Hampton's homecoming, and finding that sometimes, the best place to be is right where you started. **GN**

Address: 2338 N. Jackson St., Tullahoma

Contact: (931) 563-7042





ATASTE OF TRADITION

A family sandwich shop continues to thrive in its Tennessee home.

By Jeriah Brumfield // Photography by Brooke Snyder

N 1975, in Southern California, a humble sandwich shop opened its storefront doors, serving up hearty sandwiches and homemade sides to a growing crowd of loyal customers. Over the years, that shop grew into a beloved local staple. Jason Wikoff started working there at just 14, learning the ins and outs of the business from his father, who founded the shop. As time went on, Jason became his father's business partner. In 2018, he and his wife, Lisa, took over completely, making it their own.

City Sandwich Company continued for decades, serving its signature sandwiches and homemade sides like potato, pasta, and broccoli salad.

However, Jason and Lisa desired a slower, more community-focused life, far from the hustle of a city with half a million residents. So, they moved east and eventually discovered Tullahoma's charming downtown square.

After seeing a "For Lease" sign on a building near Tims Ford Lake, they took a leap of faith and leased the space even without a clear plan for what they would use it for. For 10 months, they pondered the idea, then decided to do what they had always done — serve great food.

"There was no plan B. We were going to do this or nothing else," Jason said.

They opened their shop, bringing with them the same menu, quality, and recipes that won over generations of customers in California. Jason still prepares his classic potato salad, pasta salad, and broccoli salad using the original recipes his father perfected in the 1950s.

Their sandwiches, like the ever-popular Italian Chicken Bacon Ranch, keep customers coming back for more.

"If there's a 200-person wedding and they want chicken and whatever sides they come up with, or if they want a taco bar or pasta bar, we do it all," said Lisa.

Along with serving great food, Jason and Lisa cater their meals and have found the close, caring community they were looking for. Here, they've been able to slow down and truly engage with customers.

They've also partnered with local organizations and small businesses to help support the town's growing food scene. With Tims Ford Lake nearby, their shop also sees its fair share of tourists, many of whom discover them through glowing online reviews.

Volunteerism has always been a part of the Wikoff family's lives, so after settling in, they immediately began volunteering with local organizations like 931Cares.

"We didn't have family around here, so we figured there were others in the same boat. We wanted to help."

Every so often, they meet customers who once visited their California shop and are thrilled to find them again in Tennessee. One couple who had frequented their Bakersfield shop recently moved to Tennessee and was shocked to discover their favorite sandwich shop had also made the journey east. This was confirmation that while locations change, the core of a business can remain the same.

While Jason enjoys working in the kitchen, chopping fresh ingredients to sandwich between loaves of bread, Lisa uses skills from her past career in real estate to perfect food presentation. She makes each plate as beautiful as it is delicious.

The Wikoffs went all in on Tullahoma, taking a leap of faith that has more than paid off. Their business is evidence that while destinations may change, the ethos of a family business: quality, tradition, and community always stays the same.

Lisa said, "We've had customers tell us that they appreciate the consistency and the quality. They always know they will be greeted with a welcome and a smile." GN

Address: 126 W. Lincoln St., Tullahoma

Phone: (931) 222-4250



If you've been to City Sandwich, chances are you've seen Lisa at the front and Jason behind prepping sandwiches, where they always are.





Dave Buckman HARD WORK, HEART, AND A LITTLE MULCH

A veteran and business owner helps Tullahoma homeowners create beautiful and functional outdoor spaces.

By Jeriah Brumfield // Photography by Ashleigh Newnes

RIVE THROUGH Tullahoma's neighborhoods, and the landscapes speak volumes. Some landscapes embrace the raw beauty of the Cumberland Plateau, with natural rock features and local greenery. Others feature perfectly sculpted edges framed by layers of mulch that border a charming traditional home. Whether it's a mountainside retreat, a Spanish-style villa, or a sleek contemporary home, there's a good chance the landscaping beneath the owner's feet was sourced, shaped, or supplied by Dave Buckman and his team. This is his version of the American Dream.

A Mississippi-born veteran, machinist, and now the owner and operator of Amer-

ican Mulch & Landscaping Company, Buckman has spent a lifetime turning raw materials into something meaningful. His knack for improving things led him to start his business where he could continue leaving things better than he found them.

Until the mid-20th century, landscaping was considered a decorative luxury reserved for the wealthiest homeowners. However, as Buckman sees it, landscaping is no longer a luxury; it's an investment.

His company supplies mulch, stone, and other landscaping materials to homeowners and contractors, helping people create outdoor spaces that are both functional and attractive.

"Some of our products are used not only from an aesthetic perspective but also because they're trying to fix a drainage problem, or they've got a low area in their yard that needs to be addressed."

Buckman believes a yard should reflect the personality of the homeowner. Some customers want symmetry and order similar to the military's "dress right, dress" philosophy, while others prefer a more free-flowing, organic style.

"I try to tailor my suggestions to what my customers like, to what speaks to them," said Buckman.

He recommends low-maintenance options for senior homeowners, which allow them to enjoy their yards without the burden of constant upkeep.

Buckman sees trends shifting toward natural, long-lasting materials and native plants that blend in with the environment and require less upkeep.

"Pine straw, river rock, and other natural elements are becoming more popular — not just because they look good, but because they're better for the environment."

Homeowners are also investing in outdoor spaces for relaxation and socializing, such as fire pits, patios, and backyard retreats.

"We live close to the Cumberland Plateau, and people want to bring some of that natural beauty to their own yards," he noted.

With DIY hardscaping projects on the rise, Buckman is there to supply the materials — and sometimes a little advice.

American Mulch & Landscaping is one way Buckman and his team give back to the community that has given them so much. They support local schools, youth programs, and fellow



In business and in life, Dave doesn't sit still — and neither does his skid steer.

small businesses, viewing it as an honor and a responsibility.

"This is my home," said Buckman. "If I don't try to make it better, how can I expect anyone else to?"

A sign that reads "Kindness 365" hangs in Buckman's office. This simple motto inspires the team's quality of work and how they connect with people every day. While you won't find a sign in every yard they work on, that same message is discreetly rooted beneath the carefully placed mulch and stone. Their kindness toward others shows up in every yard they touch, and it leaves an imprint on every customer, contractor, and farmer who benefits from their work. **GN**

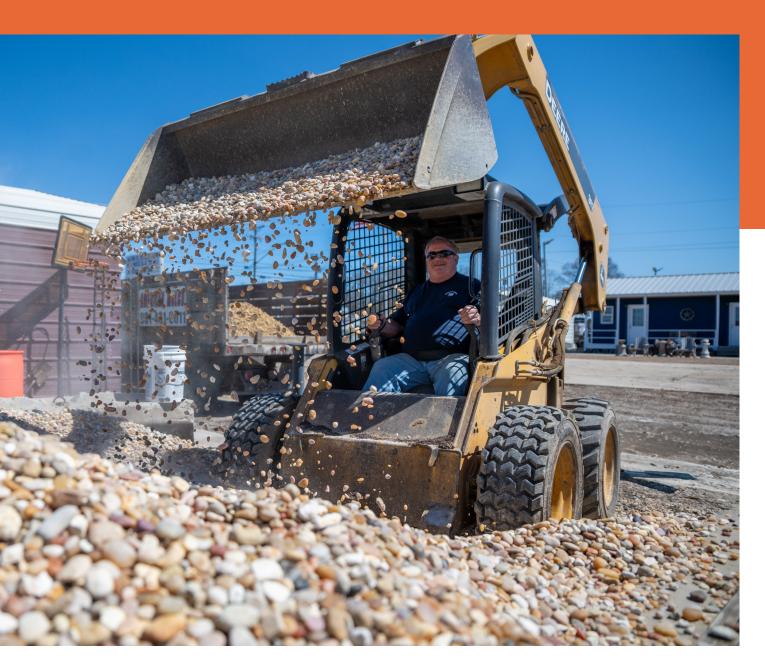
American Mulch & Landscaping Company 504 S. Anderson St., Tullahoma (931) 461-0011



From the ground up, Buckman's hands-on approach ensures every order meets the highest standard.



Satisfied customers are at the heart of Buckman's business.





A veteran, business owner, and community builder, Buckman is proof that hard work and heart still go a long way.

"This is my home. If I don't try to make it better, how can I expect anyone else to?"

DAVE BUCKMAN

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Finding hope in the battle with addiction

What is it?

As the first phase in the recovery process, the StepOne Service[™] is a hospital-based, three-to-five day acute withdrawal management service. Provided at Southern Tennessee Regional Health System, it is for adults who are in the impending or early stage of withdrawal from alcohol and/or opioids.

The service:

- Requires voluntary admission to the hospital.
- Provides round-the-clock medical care by the hospitalist team and nurses at Southern Tennessee Regional Health System.
- Uses protocol-specific medications to reduce the severity of withdrawal symptoms and keep you as comfortable as possible.
- Is provided in partnership with Evergreen Healthcare Partners, LLC.

The commitment

Individuals seeking treatment through the StepOne Service⁵⁵⁴ must be committed to staying in the hospital until they are medically stable. Once discharged from the hospital, they must be motivated to continue addiction treatment by transitioning to a service based in the community.

An individual entering the StepOne Service[™] will undergo:

- Telephone pre-screening
- In-person assessment
- Admission to the medical unit at Southern Tennessee Regional Health System
- Acute withdrawal management
- Individualized discharge planning
- Post-discharge follow-up

Admission

For information on how to be admitted, call the StepOne Service[™] coordinator at 931.201.9868.

Most insurance plans are accepted, including Medicaid and Medicare.





To learn more, call **931.201.9868**

Find us online at **SouthernTnSewanee.com**





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