

Elys Steakhouse

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Cooking with Faith • UMMC Gala • Matt Haynes • Madison Seen



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On the Cover Katie and Richard Shapley bring a family tradition of great food to their restaurant, Ely's, in Ridgeland. Portrait by David Wiggins, www.wigginsphoto.com

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MADISON

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FROM THE EDITOR

y favorite holiday memories all seem to involve food. No matter where we are gathered, there's sure to be feast. I am lucky to come from a line of good cooks, as is my husband. Both of us enjoy hosting large family gatherings, none better than Thanksgiving or Christmas.

Our first home in Belhaven was a 1,500-square-foot cottage,



Photo by Charlie Godbold

a 1925 charmer with a sunny dining room. Our first year in that house, we hosted Christmas Dinner for our combined families. At that time, we each had one living grandmother. Both were formidable ladies, excellent cooks and hostesses, though each had retired from the kitchen. My aunt was there, another great cook and great lady. To our parents and siblings we added Brent's aunt and uncle from California, who made the trip "home" to be with family.

We had a wonderful time planning the menu, making sure to include at least one specialty from each lady coming to the feast. We made my grandmother's Cornbread Dressing, mom's Spinach Madeleine, my mother-in-law's Red Velvet Cake and Brent's grandmother's Pecan Pie. My sister created a wonderful Chocolate Chip Pound Cake, and Brent's aunt made Coconut Pie. From my aunt's kitchen came the Red Pepper Jelly we put on hot yeast rolls. (It should tell you a lot about our family that we had 14 people to dinner that day and four separate desserts!) We used all our new wedding presents — fine china, crystal, sterling flatware and linens, surrounding ourselves and our family with the good wishes and love represented in these gifts from friends. Our yellow dining room was filled with bright sunshine, laughter and stories — truly one of our happiest memories as a family.

Since then we have lost both grandmothers, Brent's aunt, my aunt and my dad. The crowd around our table during holidays is smaller now, even with the addition of our twin girls. But it is a joyous season, and when we can, we invite everyone to our house for either Thanksgiving or Christmas dinner. Out come the china and the crystal, the silver and the linens. Our dining room in this house is still yellow, still filled with light. Brent and I include as many recipes from our families as we can. I am often accused of going to too much trouble, but to me, there's no such. Who else deserves your best efforts and your most generous hospitality but your family?

I hope to give my daughters the same love of entertaining my mother and grandmother imparted to me. At the very least, I can pass down the recipes of generations of wonderful women.

Happ<mark>y T</mark>hanksgiving.

au Alufandu Jane Alexander

Jane Alexander jane@onlinemadison.com



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MADE BY HAND

What began nearly 30 years ago as a way for stay-at-home moms to make extra income has turned into one of the area's most loved events. From its humble beginnings, the Handworks Holiday Market has grown from ten exhibitors to over 140 who now gather at the Mississippi Trade Mart to exhibit their handmade treasures to thousands of shoppers. From pottery to knits, you'll find the most unique gifts and keepsakes on November 20-21.

For more information, visit www.handworksmarket.com.





BUILDING MEMORIES

At Ridgeland's own Viking Cooking School, parents and kids have the opportunity to bond while decorating their very own holiday favorite at the Gingerbread House Workshop. Memories will abound while creating royal icing snowmen and majestic Christmas trees adorned with sprinkles, colorful sugars, and decorations. This is the perfect opportunity to create a tradition to carry throughout the generations. This class if for kids seven and up and is offered on November 27, December 5, 12, 18, and 19.

For more information, visit www.vikingcookingschool.com.

CHRISTMAS IN THE PARK

Ring in the season Monday, December 7, with Madison the City's "Christmas in the Park." This longstanding tradition in Madison is presented by the Madison Beautification Committee at Strawberry Patch Park on Old Canton Road. the Festivities begin at 6:30 p.m. with the lighting of the Christmas tree at 7 p.m. Come out for hot chocolate, cookies, pictures with Santa and a good time with great neighbors.





what's hot!

It's not too early to be thinking about gift-giving for the holidays. Our picks for grownups this month, kids next month!

Photographs by David Wiggins

A SCENTED SEASON

Elizabeth W perfumed candles and Lady Primrose handwash from Chandelier, Suite C, 118 W. Jackson Street, Ridgeland, 601-898-2007.



OFF THE CUFF

Rhinestone cuff-bracelet and earrings from B Liles Jewelry and Fine Arts, 215 W. Jackson St., Ridgeland, 601-607-7741, www.blilesstudio.com.





Sapphire and diamond drop pendant from Oswego Jewelers, 410 Christine Drive #A, Ridgeland, 601-856-3250.

DROP IT





GIVE A HAND

George, Gina & Lucy handbag and wallet from Azul Denim, 733 Lake Harbour Drive, Ridgeland, 601-605-1066.



BOX IT UP

Creative Co-Op serving platter and custom gift wrapping from the Gift Box, 398 Highway 51, # 202, Ridgeland, 601-856-2456.



what's hot!



ROBO CAM

WowWee's Rovio is three-wheeled webcam with a microphone and speaker that can be remotely controlled over the Internet. (Photo: WowWee)







GAME FOR A TRY Mattel aims to blend video games and plush toys with its My Meebas line. (Photo: Mattel)



KITT CAR Fans of the 80s TV series "Knight Rider" now have a GPS unit that speaks with the voice of their favorite talking car. (Photo: Mio Technology)



The Secret Lives of Trees by Jeff Long handmade wooden votive holders from Mosart, 1029 U.S. Hwy 51, Madison, 601-856-0030.



IN YOUR EYES Plug MyVu's glasses into your iPod or other video player and you're upclose and personal, with the picture directly in front of your eyeballs. The company's \$300 Crystal model, shown here, comes out later this year. (Photo: MyVu Corp.)



local flavor



Photos clockwise:

Standing - Left to Right: Mary Hagaman, Lisa Paris, Sheila Henderson; Seated - Left to Right: Lisa Palmer, Barbara Kellett

Left to Right: Sheila Henderson, Dr. Emily McVey, Dr. William Rock (President, Friends of the Rowland Medical Library) - Seated: Left to Right Candace Simmons (Regional Marketing Director, Regions Bank -Title Sponsor), Terry Hall

Standing - Left to Right: Mary Hagaman (Gala Chairperson), Joy Kuebler, Susan Clark (Director, Rowland Medical Library); Seated - Left to Right: Dr. Anne Norwood, Dr. Libby Spence, Dr. Terry Doddato riends of the Rowland Medical Library at the University of Mississippi Medical Center will host its annual fund-raiser, A Gala For Friends, from 6:30-8:30 p.m. on Thursday, November 12.

This year's event, presented by Regions Bank, occurs at Summer House and Viking Cooking School in the Township of Ridgeland. Acclaimed editorial cartoonist Marshall Ramsey is honorary chairman of the gala.

Partygoers can bid on an interesting selection of unique silent auction items, dance to musical entertainment by Lisa Palmer and sample the distinctive menu selections from AJ's Seafood Grille.

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1955, Rowland Medical Library serves all schools and programs on campus and is the statewide resource for health professionals and the health-consumer community.

ALISTOGA

Comprised of faculty, staff and community members, the Friends of Rowland Medical Library fosters and supports the programs, resources and facilities of the UMMC library.

Friends holds one annual fundraiser for the purpose of building an endowed fund that can begin to support planned but currently unfunded initiatives.

Some of the silent auction items up for bidding include Air Combat for a Day, a Viking Cooking School Class for 12 and a complete set of 16 *I Spy* books.

SUMMERHOUSE

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For additional information, please contact Mary Hagaman at (601) 984–2300 or Sheila Henderson at (601) 815–3302.



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DECEMBER 2009

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dining out



A Fresh Start A family legacy welcomes a new generation

By Amanda Wells Photography by David Wiggins I n February 2008, on the heels of a career in sales, Richard Shapley jumped headfirst into the restaurant business, and has yet to look back. Shapley, who is of Lebanese, Italian and Irish descent, says that, when he was growing up, food was an experience like no other. "I was eating things like Mediterranean food as a kid, along with so many other flavors and dishes," he says. "I have never had reservations about trying new things." Named for Richard's grandfather, Elias Shapley, Ely's is one of the area's freshest upscale restaurants.



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Perhaps that adventurous mindset is what made Shapley, who has no culinary training (besides helping his mother in the kitchen as a child) take the leap into opening his own restaurant, Ely's in Ridgeland.

"At the time I was single, no children, so I figured it was now or never," he says. "If the ship went down, at least I was the only one on it." But, much to Shapley's delight, that ship has experienced smooth sailing.

Named for Richard's grandfather, Elias Shapley, Ely's is one of the area's freshest upscale restaurants. Ely's main goal is to offer the finest menu selections and service around. "While I love all types of food, there is nothing better than the food in the South," explains Shapley, who mixes the influences of his upbringing with Southern classics.

Love for food and the restaurant business seems to run in the Shapley blood, and as a result, Richard wasn't scared of it. His aunt and uncle, Mary and Mark Shapley, founded Shapley's, a staple in the metro area. Another aunt, Melanie Shapley Flowers, owned Willows and Shapley's in the Delta, while his greatgrandfather Tuminello owned a grocery store in Clarksdale. Although Richard is of the Shapley legacy, he hopes to blaze his own trail in the business. "I want people to know that at Ely's we have a different atmosphere and it's not the same," he says. "Even though I want to be set apart, I am incredibly proud of my family's history."

At Ely's you will find the top mouthwatering cuts of beef, broiled to perfection and offered with your choice of toppings, ranging from a gorgonzolaasiago cheese cream sauce to fresh lump crabmeat. Shapley says a must-try is the 40-ounce, thick cut porterhouse steak. Yes, 40 ounces, plenty to share! If you aren't in the mood for red meat, indulge in some of the freshest seafood around. Don't miss the stuffed flounder, a whole deboned flounder stuffed with Ely's crabmeat dressing and topped with a butter cream sauce.

In addition to fantastic food, Ely's has an interesting atmosphere. "The ambiance is great," says Shapley. "We are overlooking the railroad tracks on Jackson Street and when a train comes by the building shakes and you can hear the sounds."

With the holidays around the corner, Ely's is gearing up for private parties. "We have a private room that seats 24 and our dining room seats 80," Shapley says. "We have opened up the whole restaurant for a private party before and we're looking forward to people booking their holiday parties with us."

Shapley's long term goals include adding more fish selections as well as branching out into catering, but for now he says he is focused on doing what they do best – offering delicious food and great service. But rest assured – he promises the steaks, which are already broiled to perfection, won't change a bit. – MC









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feature story



BOOMERS IN BLOOM

Many of us "of a certain age" are willing to consider cosmetic surgery to improve our looks and self-esteem.

ith baby boomers reaching (ahem) middle age and the rise of reality television, more and more of us are considering a nip or tuck for our faces and physiques. According to a recent article on About.com, plastic surgery is growing in popularity each year. As of 2009, almost two million surgical procedures were performed in the United States. In the last decade, the total number of plastic surgeries has increased by 98 percent, a tremendous increase when one considers that the vast majority of procedures are paid for out-of-pocket by the patient.

But this is not your mother's plastic surgery. New advancements in technology, surgical techniques and non-surgical options mean today's client has myriad options to improve Dr. Michael Jabaley her (or his) appearance. And although

cosmetic surgery isn't inexpensive, many women are choosing procedures or treatments as a gift they give themselves, correcting or improving the things they dislike about their looks ---small,



uneven or sagging breasts, flab that's resistant to diet and exercise, crooked noses or uneven skin tone. You name it, there is probably a way to "fix" it.

Liposuction is one of the most popular procedures in the United States for both women and men. Every year since 1997, The American Society for Aesthetic Plastic Surgery (ASAPS) has listed liposuction as the most popular plastic surgery procedure. When the organization announced its 2009 numbers, though, breast augmentation took the place of liposuction as the most popular cosmetic surgery in the United States.

Dr. Michael Jabaley of The Face & Body Center in Jackson says this is a local trend as well. In fact, administrators at The Face & Body Center indicate that their patients

choose breast augmentations over liposuction by about 5 to 4. "I am not surprised by this change; we are seeing more women of modest means choosing breast lifts and breast augmentation,"

Jabaley says.

The most popular reason most people have cosmetic surgery is to improve their self-esteem. Dr. Jabaley, a Madison County resident, is a plastic and reconstructive surgeon. He says, "For most of my patients the decision to have plastic surgery is about building confidence. More and more women are willing to make the investment to do something that makes them feel better about themselves."

Fewer women are shy about touting their surgeries — and their results. "Gradually over the years it has become more acceptable to talk about plastic surgery," Dr. Jabaley says. "Today many of my patients consult with their friends who have had breast surgery to help them make decisions about size and shape, type of implant and incision, and so on."

Dr. Michael Kanosky, another surgeon at The Face & Body Center, agrees with this idea. "There is less of a stigma attached to the idea of plastic surgery," he says. "Patients today are much more comfortable and open in talking with their friends about their procedures."

This greater comfort level has led to more informed plastic surgery patients, says Dr. Jabaley. He has seen an increase in his patients' knowledge about their desired procedures over the past few years. While this can be attributed in part to the use of the Internet for research, it is also the result of women discussing their potential surgeries and gathering information through their network of friends. Whatever the reason, patients are coming to an initial consultation armed with many factual details, and Dr. Jabaley thinks this is a positive trend. He believes that patients should take every opportunity to educate and inform themselves before making a decision to go forward with any surgery.

Most women choosing breast augmentation are between the ages of 25 and 35. However, there is a growing number of women deciding to have this surgery in their 40s or 50s. "They say they've raised their children and now they have the time and money to do something for themselves," says Dr. Jabaley. "It can help them begin the next phase of their lives."

Anecdotally, you can ask 10 women why they chose breast enhancement and you will get 10 different answers. Some women want to look better in clothes; some want to prepare for a big event such as a wedding or class reunion. Some women want to look younger following a divorce or in preparation for re-entering the workforce. The bottom line, says Dr. Jabaley, is that women who choose breast augmentation want to look and feel their best and that is their preferred method for building confidence in themselves.

Don't assume that men are immune to the benefits of cosmetic surgery. While the percentage of men seeking to change their appearance doesn't approach that of women, the numbers are rising.

As recently as 2008, according to the New York Times, the top cosmetic procedures among men were liposuction of the abdomen and love handles, eyelift and facelift. But according to Dr. Michael Zenn, a plastic and reconstructive surgeon at Duke University Medical Center, many men are still unlikely to pursue surgery — at least not to the degree women do. He says, though, that the numbers are rising. "As the workforces ages and more and more men are working longer, we are seeing more men having surgery to look younger — to help stay competitive in the workplace — for right of wrong." - MC

Professional Magazine Layout & Design



feature story



A shot BIG TIME

By Leah Tolbert

"It's back where I grew up, we're living on Country Standard Time, grab a blanket on a starry night and watch the world unwind we're living on Country Standard Time, the laid back life is what you're gonna find on Country Standard Time."

-- From Matt Haynes' new single Country Standard Time





att Haynes grew up on "Country Standard Time," spending 21 years in Madison living a laid-back life, but for the past year, he's been in Nashville recording and writing songs for his first album, playing guitar and singing at open mike nights.

He dreamed of one day singing for large audiences since he learned to speak, but he never imagined he'd pack all his belongings and move to Nashville at the drop of a hat. "I had a tendency to talk big, but never actually follow through," says Matt, now 22. "My friends and family even started a betting pool!"

In June 2008, he found himself torn with the idea of working towards a career in music as a singer/songwriter or going back to finish his education at Mississippi College. His father, Jack Haynes, decided the best way to determine if a career in music was what he truly wanted, he would have to visit Nashville and just take a chance.

"When he came to me and said, 'Mom, I wanna be in Nashville,' it shocked me," his mother, Sheila Haynes, says. The weekend he and his father traveled to Nashville, he signed a lease for an apartment and moved there only two weeks later. He didn't know anyone; he just knew at the time that Nashville was where he needed to be.

Matt had lived in "Music City USA" a mere three months when a friend, Canaan Smith, a songwriter for Disney Music Publishing, introduced him to a producer in Franklin, Tennessee. Smith co-wrote two songs, "Runaway" and "Me Without You", for Love and Theft's album, "World Wide Open."

"When I met Matt, I was working kind of as a janitor for the apartments we now both live in," says Smith. "He told me why he was in Nashville, and we just sort of struck it up, then stayed in touch and became good friends."

By December, he managed to secure a development contract to make an independent album, then began the process of putting it together. Smith wrote six of the songs on the album, and Matt co-wrote "Country Standard Time," the title track.

When Matt first started laying down tracks in the recording studio, he thought his album would be complete within a month, but he was surprised to learn that the process was highly complex and required a substantial amount of time to perfect. On October 13, 10 months after signing a contract, Matt's first album, "Country Standard Time," was released on his website and iTunes.

"It was a really fun experience, he says, about producing the album. "When I started, I thought I knew who I was an artist, but I had no idea. I think I know a little better now." Before he left home, he had never written a song. He learned that being a music artist in today's world is more demanding than it appears to be.

During the week, Matt spends time in vocal and writing sessions working on new songs in which someone else may help with a melody so that a song can slowly begin to develop.

"The more you write, the more you find out about yourself as an artist," says Matt. "Country music is changing so much, it's all about finding your niche. Just gotta find where you belong."

An official album release party is on December 12 at Poet's at 8 p.m. FL/GA Line will be the opening act. Everyone is welcome to attend.

To learn more about Haynes and his music career, visit www.MattHaynesMusic.com. - MC

in the kitchen



Good Food, Good Works

A new cookbook celebrates faith, fellowship and family, just in time for Thanksgiving and Christmas.

By Jane Alexander Photographs by David Wiggins fter the terrorist attacks on September 1, 2001, a group of local citizens felt driven to do something to make a difference in their community and their world. Through a feature story on the news, Madison County residents Ronald and Debbie Logan learned that donations to small non-profit organizations drop during highly publicized tragedies, as people divert their giving to the more visible need. Galvanized with this knowledge, the Logans started the Faith InDeed Foundation,

to provide financial support for Christcentered missions and ministries, and to provide opportunities for Christians to get active in supporting missions and ministries that they are passionate about.

"We believe you are saved by grace through faith in Jesus Christ," Debbie says, "and that the Bible instructs us to do good works, as well. We named the foundation to emphasize the concept that, as it says in James 2:14-26, our faith is perfected in our deeds or works."

As part of their ongoing fundraising ef-



forts, the foundation has published its second cookbook just in time for the Christmas season.

Debbie, says, "This is our second cookbook. It includes recipes from people in the Madison area as well as other communities in Mississippi. All the recipes were tested, and there is a great variety."

The Logans count their board members among their friends — some have been friends for many years. "We gather all the year round and eat, have fun, visiting and catching up. At Christmas, we always have a special meal at one of our houses and visit, talk about our Christmas plans, and enjoy each other's company," Debbie says.

"The giving of gifts is a wonderful expression of the love and good will that surrounds the Christmas season," Debbie says. "But ultimately, gift giving at Christmas should be done in remembrance of the greatest gift of all — Jesus Christ the Son, the gift of the Father. We celebrate the wonderful gift our Heavenly Father gave to us through Jesus Christ."

Debbie and her friends collected these memories to share as the holiday season begins.

ACTS OF SERVICE

I have a "cat" tree with cat ornaments collected through the years. Bailey and I also give a letter and a small gift box to each child and grandchild several weeks before Christmas. Then each places an act







of service to Jesus in the gift box to lay at the manger on Christmas Eve as an anonymous a present to Him. Then we read the Christmas story after the gift boxes are opened and shared. I also do a photograph calendar of the grandchildren to give to family members. — Carol Chandler

JESUS GIFTS

The McIntosh/Given family has a very meaningful tradition we do on Christmas Eve. Before we gather for our snack supper, everyone from youngest to oldest writes down some act of kindness we have done for someone. We do not sign our name, as this is our gift to Jesus. These are wrapped in little boxes and put under our Jesus tree. First, Pop,(Jim McIntosh) reads the Christmas story in Luke 2, and then before we open our OWN gifts, the Jesus gifts are opened and read aloud. This reminds us that in Matthew 25:40, Jesus said, "I tell you the truth, anything you did for even the least of my people here, you also did for me." What we get is not what counts. It is what we do for others that really makes us happy. — Jane McIntosh

HAPPY BIRTHDAY, JESUS

Our family has held to the traditions started by our parents, Charles and Mary Gladney. We have added spouses, children and grandchildren to our family. My



husband Ron and I love sharing our traditions with our children, Mary Ann and her husband, Robby Spell and daughter, Kelly and fiancé, Steven Stafford and our grandchildren, Matt, Will, and Mary Taylor Spell. We celebrate these traditions with my brother and family, Mike, Aleen, Melanie, Jennifer, and David Gladney.

We begin our celebration as a family each Christmas with breakfast. This has been a family tradition since we were young children. We have breakfast at the home with the youngest children to see what Santa Claus has brought on his visit. We all arrive bringing our favorite breakfast foods. Some of our favorite foods are breakfast casserole, sausage balls, cheese grits, and fruit dishes. We enjoy breakfast, playing with the children and cherishing our Christmas memories.

Each year, my daughters, Mary Ann Spell and Kelly Logan, and I host a cookie swap a few days before Christmas. We have a light supper and lots of laughter and fellowship. Everyone brings 3 dozen of their favorite cookies. This year I plan to make the caramel brownies recipe from the cookbook. Everyone loads a plateful of cookies to take home to share with their family. It is a fun way to relax and visit with family and friends during such a busy time. Once you throw a cookie swap, it is sure to become a holiday tradition that you all look forward to.

After breakfast, we continue our celebration as we exchange gifts and share stories of how God has blessed our lives this year. We talk about the opportunities He gave each of us to share with others. We read the Christmas story in Luke 2.

We eat a wonderful traditional Christmas lunch including turkey, dressing, and all our favorite desserts.

After our grandchildren were born, my husband started a new family tradition. He wanted the children to remember the reason we celebrate Christmas. Each year the children place an envelope under the Christmas tree that says Open Me First. This is the first gift they open each year. Inside the envelope is a note that says Happy Birthday Jesus. As we celebrate Christmas Day, we have a special Happy Birthday Cake for Jesus. — Debbie Logan

Cookbooks are \$15 each, \$12 for 3 or more. Contact Debbie Logan at 601-853-4511 or dglogan@att.net to purchase, or for information about the Faith InDeed Foundation. Monies raised by the foundation support Christ-centered ministries and missions, including evangelical ministry, missions to help young people, faith-based financial and philanthropic counseling and a scholarship for ministerial students at New Orleans or Southwest Baptist Theological Seminaries. - MC



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Ladies Night Out

Madison the City Chamber of Commerce recently held its Ladies Night Out event honoring their "Dynamic Women of Mississippi and this year featuring the musical stylings of American Idol Contestant Jasmen Murray. The annual event features a festive reception and dinner with exhibits and lots of give-a-ways.

Photos by Elwin Williams



Jane Bryan, Sandy Powlett, Kelly Scrivner



Alton and Hilda Westbrook



Jenny Jennings, Rosie Vassallo



Terri Fitzhugh, Jennifer Dulaney and Marcy Cader all of Trustmark



John Anthony and Sherry Howell



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Kay Little, Mayor Mary Hawkins-Butler and Rep. Rita Martinson



Jean Ann, Mary Blackwell, Jo Luby

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