

# the Local Voice

Read at Maximum Volume - Issue #10 - August 31-September 14, 2006 - www.TheLocalVoice.net

## Local Girl Plans to Get Wasted Sunday

by Sarah Reddick [sbrocket@hotmail.com](mailto:sbrocket@hotmail.com)

OXFORD, MISS. (TLV) - Most of us are aware by now that the Sunday drinking ban in Oxford is being temporarily lifted on September 3 for the Ole Miss vs. Memphis State football game. After the amazingly thorough coverage in other area publications, I decided to take a more personal approach. Just how has the decision to allow drinking on a Sunday affected the residents of Oxford?

Allison Moore, 26, local graduate/coffee drinker/grain alcohol connoisseur extraordinaire was eager to share her feelings over a few preparatory drinks.

"Now, my daddy was a Fighting Okra from Delta State, so I've been around football. I have respect for it. But I also have respect for a cold one on a Sunday afternoon." (Raucous, snorting laughter) "And anyway, I'm not careless with much of anything. I'm making a plan."

Indeed she was. Her much abused black and white composition book contained her pencil outline for this historic day.

"I'm gonna start by going to Parrish's at about 9:30 a.m."

I interrupt to ask if Parrish's is actually open at 9:30 a.m.

"Don't know," she answers, "but I'm sure I know someone with keys. Glen, maybe. He might have keys. Then I'm gonna call Jim Dees and tell him 'Time for breakfast!' and we'll have some Bloody Marys! Who hoo! Then after a few of those it's noon. Happy Hour! And I'm hittin' up the High Life!"

She pauses to take a generous swig, and



light an American Spirit.

"By 3:30 I will be too drunk to pay attention to any football game. I will scream when the crowd screams, and do my damndest not to spill anything. But by 4:30, I will be fist fighting with Bob. He gets touchy-feely. He won't get thrown out, so I'll have to leave."

I ask if this is when she plans on calling it a day and heading home.

"Oh, honey, I don't pass out. I keep going and going, and after I leave Parrish's I'll be going to Proud Larry's. For gin and tonics. I'll run into Jim again, and he will

tell me that my poetry rocks, and propose marriage in Mexico!"

She stabs her ash strewn notebook for emphasis, and snaps the lead off. We talk for several more minutes, and then she gracefully lays her head on the bar. Her long, sun streaked brown hair spills across it. She closes her eyes, and mumbles/slurs these thought provoking words.

"You know, drinking in Oxford on Sunday is not a right. It's a privilege."

*Sarah Reddick is a local writer originally from St. Louis, Missouri.*

## Ole Miss Pep Rally Saturday

UNIVERSITY, MISS. (OMSI) - Rebel fans can get pumped up for the football team's season opener against Memphis on Saturday, as the Ole Miss Student Spirit Committee will hold a pep rally from 4:30-8 p.m. CT in The Grove.

Head Coach Ed Orgeron and several Rebel standouts will be on hand for the rally, which will also feature the **Pride of the South Band**, the **Ole Miss Rebelettes** and cheerleaders and Chancellor **Robert Khayat**. The Delta-born classic rock band **The Krackerjacks** perform at 5:30 p.m.

All Rebel fans are urged to

bring picnic items and chairs to enjoy the whole Grove experience. Stanford Financial of Memphis, the event's sponsor, is providing free water, hand fans and pompons.

Coca-Cola and the spirit committee are teaming up at Sunday's game to provide commemorative cups to the first 500 students who pass through the student gates at the stadium. During the game, students can take the cups to concessions stands for a free Coke product.

Ole Miss' season opener against Memphis is set for 3:30 p.m. and will be televised nationally on ESPN.

## CodeTalkers to Play Oxford

OXFORD, MISS. (MHP) - Many tributaries flow into the vast ocean of sound that is **The CodeTalkers**, who encompass the shake of New Orleans soul, the hard electric edge of real blues, fleet fingered acoustic picking, and huge scale epic rock. Founded in 1999 after a Halloween encounter between singer-multi-instrumentalist **Bobby Lee Rodgers** and southern alternative music legend **Col. Bruce Hampton**, the group makes glorious pop music infused with the spirit & technical grace of jazz.

This sound is in full bloom on their new album, **Now**. The

album has already attracted critical attention, including exposure on NPR's Morning Edition. Now's 12 tracks run a wild gamut, from the chugging blues of "Saved By The Same Thing" to the Zappa-like "Victor The Snakeman". Loud & soft, direct & elusive, the record flows in an organic, unforced manner that's positively engaging.

The CodeTalkers' rhythm section features bassist **Ted Pecchio** and drummer **Tyler Greenwell**.

The CodeTalkers will play at **Two Stick** in Oxford on September 7, 2006.

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### Local Q&A: What will you be drinking Sunday?

Bobby Rea  
Lazy Magnolia  
Suicide."



Jeffery Hood  
"At least three."

Bridgett  
Springer  
"Well...Bud Light,  
since the bars are  
going to be open!"



Kyle Arnett  
"Lots of beer. Lots  
and lots of beer."

Brandon Niemeyer  
"Communion wine.  
Praise Jesus."



Chad Collier  
"Why wait til sunday?  
Let's do happy hour."

The "Mo"  
"Whatever she's  
having."



Ma Bell  
"Liquor, cause  
it's quicker."



Craven Cooter  
"Corn Liquor."



Jamo  
"The sweet taste  
of victory!"





**Thursday,  
August 31<sup>st</sup>**

**Clint  
Jordan**



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**Friday, September 15th  
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**On the cover: Katrina's  
destruction in Ocean Springs**  
This house once stood in Ocean Springs, Mississippi on Front Beach, just down from the Highway 90 Bridge. All the other houses on this block were completely missing. Photo taken in November 2005 by Gara Gillentine.

**COMMUNITY CALENDAR: August 31<sup>st</sup> through  
September 14, 2006**  
calendar sponsored by **MURFF'S BAR & GRILL**  
submit your event by email: [thelocalvoice@thelocalvoice.net](mailto:thelocalvoice@thelocalvoice.net)



**MUSIC**

Thursday 08.31.2006  
**Murff's:** Clint Jordan  
**Two Stick:** King Elementary & Cheap Trucker Speed  
**Proud Larry's:** Tate Moore & Cosmic Door  
**The Levee:** Trotline  
**Oasis:** Karaoke

Friday 09.01.2006  
**The Library:** Los Tres Amigos  
**Proud Larry's:** Pithecanfunkus Erectus  
**Two Stick:** The Ward  
**Oasis:** Karaoke  
**Petra:** Big Rig

Saturday 09.02.2006  
**Two Stick:** Taylor Grocery Band  
**Proud Larry's:** Wiley & The Checkmates with Memphis Records DJs  
**Longshot:** Rocket 88  
**Oasis:** Karaoke

Sunday 09.03.2006  
**Oasis:** Karaoke

Monday 09.04.2006 Labor Day  
**Two Stick:** Pithecanfunkus Erectus

Tuesday 09.05.2006  
**The Levee:** Daniel Sparks

Wednesday 09.06.2006  
**The Library:** Cory Morrow  
**Two Stick:** Duff Durrough & Friends  
**Oasis:** open mike night

Thursday 09.07.2006  
**Two Stick:** The Codetalkers  
**Proud Larry's:** DJ Hush & Bill Mysteryo  
**Oasis:** Karaoke  
**The Levee:** Fly By Radio  
**Off Square Books:** Thacker Mountain Radio, featuring Amy Lavere plus Greg and Eric Browndeville

Friday 09.08.2006  
**Proud Larry's:** The Cooters  
**Two Stick:** Earthbound & Saint Andrew  
**Ford Center:** Sandy Duncan Celebrates Broadway

Saturday 09.09.2006  
**The Library:** Jason Eady Band  
**Two Stick:** Stevi & Dave Woolworth  
**Proud Larry's:** Gunboat  
**Oasis:** Karaoke

Monday 09.11.2006  
**Two Stick:** Pithecanfunkus Erectus

Wednesday 09.13.2006  
**Proud Larry's:** Killface Johnny  
**Two Stick:** Cary Hudson Trio  
**The Levee:** Zoso  
**Oasis:** open mike night

Thursday 09.14.2006

**Proud Larry's:** Pine Leaf Boys  
**Two Stick:** Jessie Lacey of Brand New, Jessie Coppenbarger of Colour Revolt, Andy Hull of Manchester Orchestra  
**Oasis:** Karaoke  
**The Levee:** Jerry Ashley  
**Off Square Books:** Pine Leaf Boys

**MOVIES & FILM**

**Hollywood Type Films:** Movies and showtimes change often. To get the most up-to-date information, call 662-234-5625 for the Cine 4 and 662-236-4962 for Oxford Studio Cinema.

**Public Library Children's Movie:** 10 a.m. **Every Monday** - Children's Movie at the Lafayette County & Oxford Public Library.

**Bondurant Hall Auditorium:** Free public screening of "Inherit The Wind."

**VISUAL ART**

**Southside Gallery:** NIA Group Exhibition August 7 through September. 2, 2006. Mixed media by Anthony D. Lee, Edwin McSwine & Frank D. Robinson, Jr.

**Meek Hall and Triplet Alumni Center Lobby:** Until Tuesday, June 19th, 2007 Rotating displays of work by Ole Miss students, faculty, alumni and art classes. 8 a.m. - 5 p.m., Monday through Friday.

**Gallery 130, Meek Hall:** Mary Hardy of Ocean Springs presents "Pulling Threads: Seeking Structure." Through Sept. 14th There will be a slide presentation on Sept. 14 at 2:30 p.m. in Barnard Observatory & a reception at 4 p.m. in Gallery 130.

**Southside Gallery:** Through Sept. 30. Paintings by Eric Abrecht & Glenray Tutor.

**READINGS & SIGNINGS**

Saturday 09.02.2006: **Square Books, Jr.:** *Wild Thing* for children, 10:00 AM  
Tuesday 09.05.2006: **Off Square Books:** *How to Cope with Suburban Stress*, by David Galef, 5:00 PM

Wednesday 09.06.2006: **Off Square Books:** *Sesame Street Dad: Evolution of an Actor* Roscoe, by Roscoe Orman, 5pm  
Thursday 09.07.2006: **Off Square Books:** *Queen of Turtle Derby*, by Julia Reed, 5:30 PM

Wednesday 09.13.2006: **Off Square Books:** Mark Doty, 5:00 PM

**Ole Miss-Oxford Depot:** Mark Doty will read from his forthcoming *New and Selected poems*, to be published by Harper Collins, 7:00PM

Thursday 09.14.2006: **Off Square Books:** Barry Hannah, 5:30 PM

**SPORTS**

Friday 09.01.2006: **Rugby:** Arkansas St. Indians vs. Ole Miss 6 PM at the Club Sports Fields behind the Womens Soccer Stadium. Free admission.  
**High School Football:** New Albany vs. Oxford, Oxford High, 7 PM. Shaw vs. Lafayette County, Lafayette High, 7 PM  
Sunday 09.03.2006: **Football:** Memphis vs. Ole Miss, Vaught-Hemingway Stadium, 3:30 PM (live on ESPN)  
Friday 09.08.2006: **Soccer:** Southern Mississippi vs. Ole Miss 7 PM  
Sunday 09.10.2006: **Soccer:** Southern Mississippi vs. Ole Miss 7 PM

**CONFERENCES**

**Women's Conference:** "Nothing's Going to Still My Joy" Joani Tabor-Speaker. First Baptist Church, 15 East Long Street, Abbeville, Mississippi

**THE POWERHOUSE**

Friday, September 7, 2006: Keith Stewart's Ceramics Class for Adults, 5:30 p.m.  
Thursday, September 14, 2006: Theatre Oxford presents "Winners in Ten" - Five 10-minute plays. Thu.-Sat. 8 p.m.; Sun. 2:30 p.m.

**PUBLIC LIBRARY**

**401 Bramlett Blvd.:** Open Mon. 10AM-8PM, Tues. 10AM-8PM, Wed. 10-8PM, Thurs. 10-8PM, Fri. 10AM-8PM, Sat. 10AM-5:30PM, Sun. 2PM-5PM **Every Monday at 10 AM is a Children's Movie.** On **Thursdays at 6:30PM is Storytime.** On **Fridays at 10AM is Toddler Time** and at **10:30AM is Storytime.**

**GOVERNMENT**

Tuesday 09.05.2006: Board of Alderman Meeting, 6PM, Courtroom of City Hall  
Tuesday 09.05.2006: Lafayette County Board of Supervisors Meeting, 7PM, Chancery Court Building

**FARMER'S MARKET**

Every Wednesday All Day and Saturday 7-11AM: at the Mid-Town Shopping Center on North Lamar with fresh, locally-grown fruits, vegetables, eggs, dairy items, baked goods, herbs, flowers and potted plants.

**PUBLIC SKATEPARK**

Open every day all day from Daylight til 11:15PM located on Bramlett Blvd. across from the Public Library.

**CYCLE OF THE DAYS**

Thursday 08.31.2006: Sunrise: 6:30am, Sunset: 7:26pm, Moonrise: 1:52pm, Moonset: 11:30pm, First Qtr: 4:57pm  
Friday 09.01.2006: Sunrise: 6:30am, Sunset: 7:25pm, Moonrise: 2:56pm, Moonset: none  
Saturday 09.02.2006: Sunrise: 6:31am, Sunset: 7:24pm, Moonrise: 3:56pm, Moonset: 12:21am  
Sunday 09.03.2006: Sunrise: 6:32am, Sunset: 7:22pm, Moonrise: 4:50pm, Moonset: 1:22am  
Monday 09.04.2006: Sunrise: 6:32am, Sunset: 7:21pm, Moonrise: 5:37pm, Moonset: 2:31am  
Tuesday 09.05.2006: Sunrise: 6:33am, Sunset: 7:20pm, Moonrise: 6:17pm, Moonset: 3:45am  
Wednesday 09.06.2006: Sunrise: 6:34am, Sunset: 7:18pm, Moonrise: 6:52pm, Moonset: 5:00am  
Thursday 09.07.2006: Sunrise: 6:35am, Sunset: 7:17pm, Moonrise: 7:24pm, Moonset: 6:15am, Full Moon: 12:43pm  
Friday 09.08.2006: Sunrise: 6:35am, Sunset: 7:15pm, Moonrise: 7:55pm, Moonset: 7:29am  
Saturday 09.09.2006: Sunrise: 6:36am, Sunset: 7:14pm, Moonrise: 8:26pm, Moonset: 8:42am  
Sunday 09.10.2006: Sunrise: 6:37am, Sunset: 7:13pm, Moonrise: 8:58pm, Moonset: 9:55am  
Monday 09.11.2006: Sunrise: 6:37am, Sunset: 7:11pm, Moonrise: 9:35pm, Moonset: 11:08am  
Tuesday 09.12.2006: Sunrise: 6:38am, Sunset: 7:10pm, Moonrise: 10:16pm, Moonset: 12:20pm  
Wednesday 09.13.2006: Sunrise: 6:39am, Sunset: 7:08pm, Moonrise: 11:04pm, Moonset: 1:30pm  
Thursday 09.14.2006: Sunrise: 6:39am, Sunset: 7:07pm, Moonrise: 11:59pm, Moonset: 2:33pm, Last Qtr: 5:16am

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# What the Coast Needs Now Are Homes, Sweet Homes

article and photos by Gara Gilentine sarabluesky@dixie-net.com www.sarabluesky.com

One year after Katrina, we have 100,000 people in FEMA travel trailers – that's 38,000 Mississippi families.

More than 75,000 homes, including apartments, condos, and mobile homes were destroyed in the six coastal counties of Hancock, Harrison, Jackson, Pearl River, Stone, and George.

410 Jackson Ave., Ocean Springs, MS - just one of those 75,000 casualties.

Please remember that when you hear about certain points of progress along the coast – that casinos are opening, that a home is being rebuilt, that a new

apartment complex is going up, or that a condo project has been approved, or that more money "is coming" – remember that there are many people who are not in those particular boats of "progress."

Many people continue to need help and many communities will continue to need help for quite sometime.

Remember too, that jobs, small businesses, and the local fishing industry, which is a way of life, have been disrupted and/or completely lost. Why not make this one year anniversary of Katrina a time to do some research on the coast and see for yourself, if you haven't in a while, what needs to be done. Find a way to help. [www.mississippi-journal.net](http://www.mississippi-journal.net)

*Gara Gilentine is a local artist and writer currently visiting the Mississippi Gulf Coast for the one year anniversary of Hurricane Katrina.*



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**September 7th  
Colonel Bruce's  
Codetalkers**

Upcoming Live Music:  
August 31: King

Elementary & Cheap Trucker Speed

Sept. 1: The Ward  
Sept. 2: Taylor Grocery Band  
Sept. 4: -Pithecanfunkus Erectus (Ladies Night)  
Sept. 6: Duff Durrrough & Friends (FREE PBR)  
Sept. 7: The Codetalkers  
Sept. 8: Earthbound & Saint Andrew of The Blood-n-Guts  
Sept. 9: Stevi & Dave Woolworth  
Sept. 11: Pithecanfunkus Erectus (Ladies Night)  
Sept. 13: Cary Hudson Trio (FREE PBR)  
Sept. 14: members of Colour Revolt, Brand New & Manchester Orcestra- Thomas Jackson opens

# AN INTERVIEW WITH JOSH COOKER FORMERLY OF NEW ORLEANS, LOUISIANA

**1. Where did you live (specifically) and what was your occupation before the storm?** I lived 2 blocks from City Park, in what's called Mid-city, New Orleans, Louisiana. I worked as a musician mostly and sometimes worked the door at Dos Jefes Cigar Bar.

**2. Describe your life as Hurricane Katrina approached and you realized danger was imminent.** I was generally living it up in Mid-city. We heard something about a hurricane on Friday but just shrugged it off. We didn't think it'd be dangerous. We just didn't want to be there with the electricity out. We couldn't comprehend the damage that could occur. I was actually getting a massage on Saturday, when my brother called up and told us that this was the big one. I packed up all my guitars and enough clothes for a weekend. My masseuse asked if she could come with me, so of course I brought her along. I had no idea it would be so bad. The hurricane, not the masseuse!

**3. Where did you go when you left your home?** Oxford Mississippi, the place of my birth.

**4. How much time passed before you went back to your home?** Almost 6 weeks

**5. Describe what you saw and felt when you returned to your home.** As we drove south, we started to see more and more destruction. By the time we got to my house, I had seen some really bad areas. My place almost looked normal on the outside. I couldn't go in the front door, because the floor had swollen up. I crawled through the window, and almost passed out from the toxic mold fumes in the house. We kept having to run out for air every minute, or so. It was like being underwater. I just couldn't breathe. Seeing the things my friends and I owned totally destroyed and covered with mold was numbing, to be sure. The water had moved all of our stuff into different rooms.

I saw a slice of pizza I had left out for my roommate, right before we split. He never made it back to the house. It was covered with mold. For some reason, this made me really sad. Just imagine being separated from the people you live and party with everyday. Then start thinking about if you'll ever see them again. Remember, some cell phones are still not working and you can't account for everyone. Even casual acquaintances start popping into your head. Will you ever see them again? Are they alive or dead? Is she still having car trouble? etc.

I was just overwhelmed at the destruction of the whole town, way more so than my house. I mean, I've seen fires destroy buildings, but this was like our whole world was gone. The thing about New Orleans is, living there, you feel like you're getting away with something, like it was this awesome secret that the whole city shared. When I started to realize THAT was gone, I finally broke down.

**6. Did you own your home or rent?** I bought my house in February!

**7. What (if anything) were you able to recover from your home?** Mostly clothes and a lot of CD's. I saved my Grateful Dead ticket stub from Garcia's last show. I recovered a Keyboard and my iMac. I was really lucky compared to a lot of people. I washed all of my clothes at least 5 times. I put my all of my stuff outside and hit it with the garden hose for hours.

**8. Did you have insurance, and has your insurance com-**

**pany treated you fairly?** I had flood insurance. They're handling the actual house, but they screwed me on the contents. I lost about 50 thousand dollars worth of stuff. But like I said, I was luckier than most. I can live without my stuff, but I miss my people.

**9. Where are you living now and what are you doing?** I just moved to Nashville. Putting together my next rock band! What else? [www.captainmidnightband.com](http://www.captainmidnightband.com)

**10. Do you want to go back home?** I miss the Hell out of New Orleans. I've travelled all over the country and have never found any place remotely like NOLA. The thing that makes New Orleans is the people. If the people aren't there, what's the point of going back? The climate? If all of my friends moved back, I might move back one day.

**11. Do you consider yourself a refugee or evacuee?** Neither. Enough time has passed that I just consider myself Lucky. I do think refugee is a little insulting, though.

**12. Tell us about the rebuilding effort in your coastal community.** I have a few friends who are taking the initiative to rebuild their homes, or at least do the demo work, but it's not going well in a lot of cases. They're living in filth. Lots of friends who initially went back are leaving now. Crime is worse than ever. The money is all going to the rich areas of town and the middle class and poor folks aren't getting the help they deserve and need. On a positive note, my 'hood is actually almost totally back, but it took 9 months. We've actually got a grocery store now, and the traffic lights work! My neighbor told me almost everyone on my street is back but me. Anybody wanna buy a house?

**13. Are you satisfied with the federal government's response to the disaster?** Why can't there be one single word for "Hell F\*\*\* No"?

**14. What about the local and state response?** It's now apparent that there just wasn't a plan in place. Louisiana is a hustler's paradise. Generally, if you can hustle your way to being in charge of something important, you're probably crooked as Hell, and unable to perform your real job with any competence. I love the footage of the cops looting at Wal-Mart. Classic. To be fair, those of us who never experienced a hurricane didn't take the warning very seriously. It was like "Cool. No work Monday."

**15. Tell us something that was unexpectedly good about the rebuilding effort.** I could talk about how people are helping each other out, but that was always New Orleans. One good thing is that more people are hopefully realizing how inept and criminal our government really is. If they don't, God help us.

**16. Tell us something that should be done differently about the rebuilding effort.** They should allot more money to the poorer sections of town to get them up and running. The mayor came on TV and welcomed tourists by saying that The French Quarter and Uptown were up and running. Then he said "All the places you want to visit are back. Most of the devastation occurred in places you wouldn't want to go anyway." If that's not the biggest "F You" to people living in other areas, God, I don't know what is. Ironically, many people who own homes in those areas are so rich, that they hardly ever even stay there. They're in Aspen, or on the beach.

**17. Do you have any FEMA stories?** I have to say that FEMA sent me 2 checks very quickly. As far as FEMA stories go though, I heard gangs were coming in from Chicago and Atlanta with FEMA shirts and caps they had silk-screened, and were just cleaning

out mansions and selling coke. The fake FEMA beat the real FEMA down there! Way to go, Brownie!

**18. Do you feel that Americans have forgotten about the disaster?** Yes. Most Americans are too busy worrying about making ends meet for their own families. Thanks Bush!

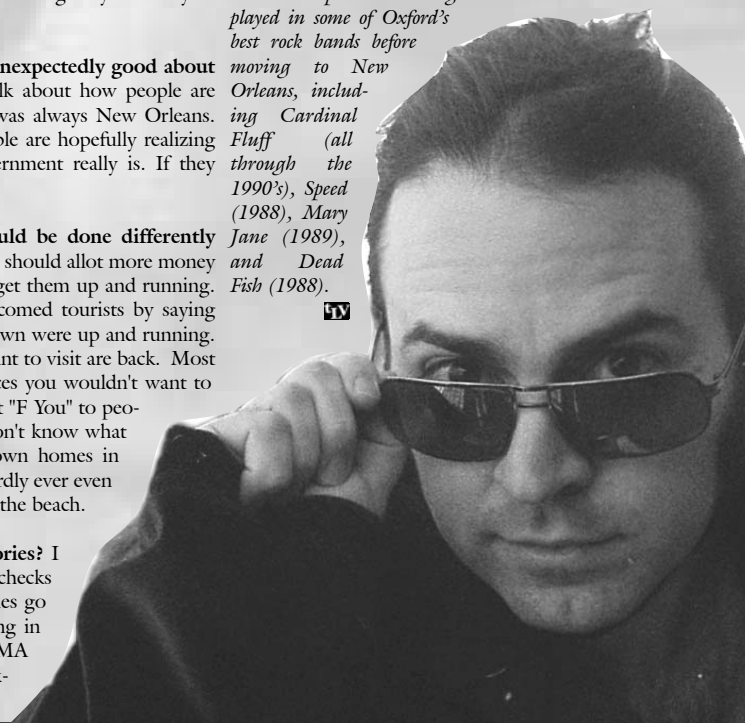
**19. How do you feel about the media's coverage of Hurricane Katrina?** I think they haven't focused enough on Mississippi. New Orleans was just a more sensational story. Mississippi is still hurting and getting very little coverage. The media should re-address the situation. The story isn't the Hurricane. The Story is the state of our Government. This IS gonna happen again. Our government has failed us, and nobody realizes it. There are still kids driving around with those cute little "W" stickers on their cars! They don't even realize how bad they're being cornholed! Unreal!

**20. What should be done differently to prepare for the next major hurricane?** They need to try and build up the wetlands. Protect the environment. This isn't a hippie, tree-hugger position. It's the only way to survive. For real. We're not hurting the Earth. The Earth will be fine. We're just hurting our ability to live on it. Also, take the 100 million dollars that was originally allotted to build stronger levees and use all of it for levees, rather than spend 20 million on the levees and pocket the other 80 million, like they did last time. I don't want to say too much about this, but I have 3 words for you: Scalar Wave Technology. Google it.

I just want to say one last thing. The people of Oxford have been very generous and helpful to me. I appreciate the free beers and waived cover charges. I've mostly enjoyed visiting my old friends and making new ones. Everyone has been super-cool, which has helped me a lot, however, I have to say...

For the record, anyone currently calling Oxford "The Little Easy" as if comparing it to "The Big Easy", obviously hasn't spent much time in New Orleans. When you call Oxford "The Little Easy" you are basically letting everyone know you are a complete ass and have no idea what you're talking about. That's like comparing Trent Lott to George Clinton. (Kids, ask a grown-up who George Clinton is). Seriously. Stop it. Thanks!

*Josh Cooker aka Captain Midnight is one of Oxford's home grown heroes. Captain Midnight played in some of Oxford's best rock bands before moving to New Orleans, including Cardinal Fluff (all through the 1990's), Speed (1988), Mary Jane (1989), and Dead Fish (1988).*



# AN INTERVIEW WITH HEATHER SNEED

## FORMERLY OF WAVELAND, MISSISSIPPI

**1. Where did you live (specifically) and what was your occupation before the storm?** I lived about a block off the beach in Waveland, Mississippi. I worked as a waitress at Trapani's Eatery, which was right down the beach in Bay St. Louis. I also worked part-time at a cool gardening store called Sol Garden, just a few doors down from Trapani's.

**2. Describe your life as Hurricane Katrina approached and you realized danger was imminent.** I guess it was the Saturday before the hurricane when we all started to realize that this thing was going to hit us. I worked my last shift at Trapani's that Saturday night. I met some friends at the Good Lite Beach Bar in Bay St. Louis after work (which is now gone), and we all talked about the hurricane, of course. We all knew that it was going to be bad, but there was no way we could have imagined the reality of Katrina. I woke up Sunday morning, looked at the weather report, and started packing. I took a small suitcase of clothes, a beach bag with some photos and books, my dog and my cats. My then-boyfriend pack up some of my records for me in his car (I have a Miata) and a couple of pairs of boots and 2 jackets. Then we left.

**3. Where did you go when you left your home?** My boyfriend's parents had a beach house in Bay St. Louis (which is where he's living in a FEMA trailer now), but their main residence is in Ellisville, Mississippi, about an hour and a half inland from Waveland. It took us about four hours to get there that Sunday because of the traffic. Katrina hit Ellisville Monday as a Category 2 hurricane, and as I watched trees snap and powerlines fall, I knew that my house, my neighborhood, was probably gone.

**4. How much time passed before you went back to your home?** I waited about five weeks before I went back.

**5. Describe what you saw and felt when you returned to your home.** Well, first of all, the Bay Bridge was gone. It was on Highway 90 and connected Bay St. Louis to Pass Christian. Every time I ever drove over that bridge, I would think to myself how lucky I was to live somewhere so beautiful. I couldn't drive down Beach Blvd. to get to my house because parts of it were gone, so I took the back way. It sounds wierd, but when I passed the "Waveland Corp. Limit" sign, the devastation seemed to get so much worse, *immediately*. When I pulled onto Marcus Drive where I lived, I had to stop my car and make sure I was even on my street because everything was just gone. It looked like someone had put my whole neighborhood in a blender, then dumped it back out. I found my lot only because I had this warped pine tree in my back yard that somehow made it through the storm. There was a solid pile of debris about four feet high *everywhere* except for where they had cleaned the streets. All of the debris wher my house had been wasn't even from my house.

**6. Did you own your home or rent?** I rented.

**7. What (if anything) were you able to recover from your home?** I found what might have been one of my flower pots about a block away from my house. As for my house, I never even found a piece of wood from it.



**8. Did you have insurance, and has your insurance company treated you fairly?** I had no flood insurance.

**9. Where are you living now and what are you doing?** Now I live in Yocona, Mississippi and work at the Yocona River Inn.

**10. Do you want to go back home?** I think that someday I would like to move back to the coast. I was very happy there. I loved the fishing, the water. I guess I'm a beach girl. Oxford is my home town, though, and I feel so lucky I had this place to come back to. So many people had nowhere to go.

**11. Do you consider yourself a refugee or evacuee?** I guess, technically, an evacuee, but I don't know. Those two words seem so dire or something. Sh\*\* happens and you have to move on. I don't feel like a refugee or an evacuee anymore; I just feel like an Oxonian again.

**12. Tell us about the rebuilding effort in your coastal community.** I've noticed more relocating than rebuilding. Business that lost their buildings have started moving to already existing places that made it through the hurricane. Trapani's Eatery, where I worked, was on the beach in Bay St. Louis. Now its on Highway 90 in a rental space. The owners of Trapani's plan on rebuilding at their original location on the beach, but its going to be a while. As far as private residences go, when I was in Waveland the first week of July, I saw way more FEMA trailers than houses. All in all, the rebuilding effort seems to be moving slowly, but I guess there's no quick fix to what happened down there.

**13. Are you satisfied with the federal government's response to the disaster?** Absolutely not. All you have to do is watch the coverage of the Superdome in New Orleans to know that things were screwed up from the beginning. We could sit and watch these people suffering on the television, but nothing could have been done to get them out of the Superdome earlier? Give me a break. It also took a lot of people a long time to get their FEMA trailers. It seems that the politics of recovering from this disaster overshadowed the actual victims of Katrina. I'm not saying the the Federal Government had an easy task, but I feel that if they would have put a fourth of the effort they put into, say, organizing a war, into cleaning up after Katrina and taking care of its victims, that things could have moved much faster and much more efficiently.

**14. What about the local and state response?** In general, way better than the Federal Government's response. Pretty much everyone here in Mississippi and in Louisiana felt some impact from Katrina and people are quicker to respond when something like this happens in their backyards.

**15. Tell us something that was unexpectedly good about the rebuilding effort.** Some lower-income families received grants & money that allowed them to rebuild better homes than they had originally.

**16. Tell us something that should be done differently about the rebuilding effort.** Not sure about that.

**17. Do you have any FEMA stories?** No.

**18. Do you feel that Americans have forgotten about the**

disaster? Somewhat, I guess. But Katrina isn't the only bad that's happened in this world. Americans have lots of different things to worry about.

**19. How do you feel about the media's coverage of Hurricane Katrina?** Lots of people have said that not enough attention was paid to the Mississippi Coast, and too much to New Orleans. I don't think it matters that much. When you've lost everything, who cares if New Orleans gets more press than Waveland or Bay St. Louis? More air time isn't going to rebuild your house for you or get you your old job back.

**20. What should be done differently to prepare for the next major hurricane?** At the very least, make sure that big cities, i.e. New Orleans have an effective way to evacuate their citizens that are financially or physically incapable of getting themselves out of harm's way. **TV**



by Louis Bourgeois louisbourgeois@hotmail.com

## I'll Never See Cousin Street Again

*After Katrina*

Century old law offices and pharmacies,  
bombed out and old bricks  
scattered on the cobblestone sidewalks.

Once I walked this street happy just  
to chase pigeons when I was a boy.

Once, I escaped a gang beating  
from the Boy's Club on Front street,  
because my long hair terrified them.

Another time I had an epiphany about myself,  
too sacred to put into words.

Now, I walk the same street in a distant  
falling December evening, walking  
hand-in-hand with my young daughter,  
myself, and I'm three years old again.

She and I walk under the leafless willows  
where wild bantam roosters begin to crow,  
some survived the storm, not many.

At the end of the street, four old men  
have camped in the middle of the road,  
where they're boiling mullet heads in rusty  
paint cans over pine cone flames.

From a shattered window, someone  
chants in perfect French over and over,  
*un vent noir est venu est pris notre ville.*

No, I'll never see Cousin Street again. **TV**



Don't feel like fighting the traffic for the food you love? No worries! Just call the Munchie Mobile.

**236-2773**

**HOURS**  
MONDAY - SATURDAY 11-2, 4-10; SUNDAY 5-9

**HOW IT WORKS**  
- Decide what you want from our menu  
- Call the Munchie Mobile 236-2773 and place your order with us (not the restaurant)  
- Get back to whatever it is you'd rather be doing  
- Meanwhile, we place your order with the restaurant, pick it up and deliver it fresh to you as soon as its ready!

**METHODS OF PAYMENT**  
Cash / Check / Visa / Mastercard / American Express  
We do not accept restaurant coupons, specials or gift certificates. Drivers only carry \$20 in change. \$30 service charge on all returned checks. All sales are final once your order is placed. Menu prices and items are subject to change without notice. Delivery hours are subject to change without notice. We reserve the right to add gratuity on business orders and orders over \$50. Please include the following checkwriter's information on any check: 2 phone numbers, Local physical address (not PO Box), Driver's License number.

**DELIVERY RATES FOR EACH ORDER**  
Food subtotal under \$40..... \$4.99  
\$40 - \$49.99.... \$5.99 \$50 - \$59.99.... \$6.99  
etc..... Add \$1 for each additional \$10  
\$12 minimum food order - Orders of subtotal under \$12 will be charged \$5.49 delivery fee

More menus are on our website, [www.MunchieMobile.com](http://www.MunchieMobile.com)

**TWO STICK**  
**Sushi Bar & Grill**  
Mon-Sat 11-2, 5-10, Sun 5-9

**SALADS**  
(Choose from tomato-lime vinaigrette, creamy wasabi, carrot ginger, or peanut dressing)

- spring salad -5-
- spring salad with seafood -6-
- sunomono salad -3-
- seaweed salad -5-
- squid salad -5-
- spicy beef salad (hot or mild) -7-

**SOUPS**

- miso soup -3-
- hot and sour soup -4-
- egg drop soup -6-
- mr. phat's vietnamese hot & sour soup -4-
- spicy thai noodle soup (hot or mild) -6-
- spinach & tofu soup -5-

**APPETIZERS**

- edamame -5-
- hork or vegetable gyoza (6) -5-
- homemade pork or vegetable dumplings -6-
- wasabi shumai -5-
- tempura appetizer -5-
- egg rolls (2) -5-
- vietnamese spring rolls -6-
- chicken, beef, or shrimp yakitori -7-
- vegetable fried rice -5-
- beef, chicken or shrimp fried rice -6-
- combo fried rice -7-
- indian flatbread -6-
- wontons (8) -6-
- appetizer sampler platter -16-

**TEMPURA**

- vegetable tempura -8-
- shrimp tempura -12-
- coconut curried shrimp -10-

**ENTREES**

- cool thai chicken noodle salad -8-
- fish tacos -13-
- yakusoba -12-
- polynesian chicken -10-
- polynesian shrimp -12-
- grilled shrimp & peppers -12-
- mongolian beef -14-
- jumbo crab cake -15-
- mr. phat vietnamese flank steak -16-
- sautéed sizzling platter (beef, chicken, or shrimp) -17-
- combo sizzling platter -20-
- vegetable sizzling platter -10-
- mr. phat's mon. night special -market price-
- weekend special -market price-

**\*New menu items available august 24**

**FUTOMAKI**  
california roll -8.25-  
crab, cucumber, and avocado with masago  
florida roll -8.50-  
jamaican-jerk fried shrimp, seasonal fruit, cilantro, avocado, and lime  
surf and turf roll -10.00-  
marinated flank steak, shrimp, asparagus and cocktail sauce  
dragon roll -9.00-  
fried catfish, eel, cucumber, spicy sauce, and eel sauce  
spider roll -9.00-  
softshell crab, cream cheese, red pepper, sriracha  
garden -7.00-  
cucumber bell pepper, carrot, avocado, red onion, lettuce, tomato, fresh seasonal herbs, with toasted nuts and seeds

**\*club roll -12.00-**  
ham, turkey, swiss cheese, lettuce, tomato, bacon, creole raspberry mustard

**\*luxury shrimp roll -12.00-**  
fried shrimp, avocado, topped with eel, spicy sauce, sriracha, scallions, and tobiko

**\*pad thai roll -12.00-**  
shrimp, tamago, green onion, peanuts, red bell pepper, cilantro, lime and pad thai sauce

**NIGIRI**

- maguro tuna -5.50-
- hamachi yellowtail -5.00-
- namesake smoked salmon -4.00-
- sake salmon -4.00-
- ebi shrimp -4.25-
- tako octopus -4.50-
- unagi freshwater eel -4.75-
- kani crab stick -3.50-
- tobiko flying fish roe -4.00-
- masago smelt roe -4.00-
- soft shell crab -4.75-
- kohisaira grilled scallops -5.00-
- seared tuna -5.00-
- tamago sweet omelet -4.00-
- avocado -3.00-
- cucumber -3.00-

**PLATTERS**

- sashimi appetizer -9.75-
- small portions of fresh fish selections
- sushi platter -13.25-
- 4 piece california roll, 5 pieces nigiri (choose from nigiri menu)
- sashimi platter -14.50-
- fresh fish selections served with ponzu sauce
- chirashi sushi -17.50-
- \*scattered style 'sushi served on a bed of sushi rice with wasabi and ginger

**MR. PHAT'S PLATE LUNCH SPECIAL**  
your choice of one entree, an eggroll, and vegetable fried rice -8.50-  
entrees include: vegetable tempura, shrimp tempura, hot and spicy chicken, shrimp or beef with vegetables, garlic chicken with vegetables, polynesian chicken or shrimp, spicy fried tofu, human beef, kang pao chicken, and hot braised chicken  
\*add \$2.00 for miso soup, hot & sour soup or egg drop soup

**MAKISUSHI**

- tuna roll -4.75-
- spicy tuna roll -5.50-
- seared tuna roll -6.25-
- blackened tuna roll -9.25-
- rocket roll -7.50-
- yellowtail roll -8.00-
- fresh salmon roll -5.50-
- smoked salmon roll -5.25-
- salmon tempura roll -7.00-
- shrimp tempura roll -6.00-
- spicy shrimp roll -5.50-
- crunchy shrimp roll -5.25-
- crab roll -4.00-
- octopus roll -5.50-
- spicy octopus roll -5.75-
- soft shell crab roll -6.25-
- eel roll -7.25-
- alaskan roll -7.00-
- dynamite roll -8.00-
- seafood salad roll -9.00-
- rainbow roll -7.00-
- caterpillar roll -8.75-
- oxford roll -6.75-
- philly roll -6.25-
- spicy crawfish roll -7.50-
- fried crawfish roll -8.25-
- volcano roll -8.50-
- grilled scallop roll -4.00-
- creamy avocado roll -4.00-
- veggie roll -4.25-
- spicy veggie roll -4.75-
- veggie bacon roll -5.25-
- grilled asparagus roll -3.00-
- cucumber -6.00-
- japanese black mushroom roll -5.00-
- tropical fruit roll -8.00-
- italian roll -9.00-
- grilled flank steak roll -7.50-
- black and bleu roll -9.50-
- rebel roll -9.50-
- tiger roll (orange soy paper) -9.50-
- green goddess roll (green soy paper) -9.50-
- rabbit roll (pink soy paper)

**BEVERAGES**

- hot tea -1.25-
- (green, oolong, jasmine)
- iced tea -1.25-
- coffee -1.25-
- fruit juice -2.00-
- coke, sprite, diet coke, dr. pepper -1.25-

**SUSHI LUNCH SPECIAL**  
your choice of one roll, miso soup, spring garden salad or sunomono salad -7.50-  
\*add \$1.00 for all rolls priced above \$6.50  
\*add \$1.00 for soup and salad substitutions  
\*rice bowl can be substituted for soup or salad at no charge

**DESSERTS**

- green tea ice cream -4.00-
- bananas tempura over ice cream -6.00-
- mango sherbet -5.00-
- served with fried sweetened wontons

**PROUD LARRY'S**  
ON THE SQUARE OXFORD, MISSISSIPPI

**PIZZA and CALZONES:** Choice of Original Herb or Whole Wheat Dough  
Lunch Special Monday-Friday 11am to 4pm Any slice listed below with a side salad and tea

- Fat Larry** - Italian sausage, beef, pepperoni, Canadian bacon, peppers, onions, mushrooms and black olives Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Four Cheese & Roasted Garlic** - Mozzarella, cheddar, feta, parmesan and roasted garlic cloves Slice \$4.95 10" \$10.95 14" \$14.95 18" \$18.95
- Garden of Larry** - Assorted seasonal vegetables Slice \$5.95 10" \$11.95 14" \$15.95 18" \$19.95
- Pesto Pie** - Basil pesto, grilled chicken, red onions, roma tomato and fresh mushrooms Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Mediterranean** - Garlic olive oil, artichoke hearts, sun-dried tomatoes, red onions, kalamata olives, feta, shredded parmesan and mozzarella Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Larry's White Pizza** - Ricotta cheese base, sliced roma tomatoes, artichoke hearts, hearts of palm, spinach and feta cheese Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Margherita** - Roma tomato, fresh basil, feta and mozzarella Slice \$5.95 10" \$11.95 14" \$15.95 18" \$19.95
- Rio Grande** - Grilled chicken, black beans, onions, peppers, tomatoes, jalapenos, cheddar and mozzarella served with a dollop of sour cream Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Aloha Larry** - Canadian bacon, pineapple, bell peppers, red onion and feta cheese Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95
- Bar B Que Chicken** - BBQ chicken, red onions and smoked gouda cheese Slice \$5.95 10" \$12.95 14" \$16.95 18" \$20.95

**Create your own pie:** Canadian bacon, grilled chicken, sun-dried tomatoes, artichoke hearts, feta, basil pesto, heart of palm, Italian link sausage, kalamata olives, \*crawfish, \*andouille sausage, \*shrimp, pepperoni, onions, jalapenos, pineapple, Italian sausage, black olives, spinach, beef, peppers, mushrooms, garlic, tomatoes, green olives, squash, broccoli, pepperoncini peppers, black beans, hot banana peppers, roasted garlic, anchovies

**DESSERTS:** Mississippi Mud Pie Totally Turtle Cheese Cake

	Toppings	Toppings	*Toppings
Slice -	\$ .50	\$ .95	\$ 1.95
10" -	\$ 8.95	\$ 7.75	\$ 1.05
14" -	\$ 12.95	\$ 1.00	\$ 1.50
18" -	\$ 16.95	\$ 1.25	\$ 1.95

**CALZONES**  
Spinach & Mushroom \$7.95  
Grilled Chicken, mushroom, tomato and pesto \$8.95  
Italian sausage, peppers and onions \$8.95  
Bar B Que Chicken, red onion and smoked gouda \$8.95  
Any above specialty pizza as a calzone 10" price

**APPETIZERS**

- Italian Sausage and Cheese Plate** - Spicy Italian rope sausage simmered with onions, bell peppers and Cabernet, served with white cheddar, Kalamata olives, pepperoncini peppers and toasted pita \$9.95
- Basket of Fries** - Fresh-cut Idaho potatoes, deep fried and well seasoned \$3.95
- Mozzarella Sticks** - Italian style breaded mozzarella cheese served with marinara \$5.95
- Spinach-Artichoke Dip** - Blend of spinach, artichoke hearts, herbs and cheeses served with chips \$6.95
- Bread Sticks** - Herbed or whole wheat dough, garlic olive oil and mozzarella served with marinara \$6.95
- Fried Ravioli** - Breaded and fried beef ravioli served with marinara \$6.95
- Larry's Salsa and Chips** - Tomato, onion, cilantro and lime salsa \$5.95
- Quesadilla** - Tomatoes, black beans, cheddar and mozzarella in a flour tortilla with a side of salsa and sour cream \$7.95

**SALADS**

Dressings: Ranch, Bleu Cheese, Creole Honey-Mustard, Lemon-Red Wine Vinaigrette, Balsamic Vinaigrette, Cumin-Citrus Vinaigrette

Add Chicken to any salad \$2.95 Add Gulf Shrimp to any salad \$4.95 Add Blackened Tuna to any salad \$5.95

- House Salad** - Mixed greens, roma tomatoes, black olives, feta and your choice of dressing \$6.95
- Caesar Salad** - Romaine, house made garlic croutons, and fresh grated parmesan \$7.95
- Grilled Chicken Salad** - Mixed greens, fresh mushrooms, toasted almonds, red onions, feta and grilled chicken \$8.95
- Bacon-Cheddar Chicken Salad** - Mixed greens, roma tomatoes, bacon, red onions, cheddar, mozzarella and grilled chicken \$8.95
- Blackened Tuna Caesar** - Blackened yellowfin tuna, served rare, over our caesar salad \$10.95
- Shrimp Salad** - Mixed greens tossed in our lemon-red wine vinaigrette with roma tomatoes, hearts of palm, red bell peppers, red onions and feta topped with lemon-garlic sauteed shrimp \$9.95
- Larry the Greek** - Mixed greens, roma tomatoes, red onions, Kalamata olives, fresh cucumber, artichoke hearts and feta \$8.95
- Popeye Salad** - Fresh spinach, bacon, red onions, mandarin oranges, toasted walnuts and bleu cheese crumbles \$8.95
- Fajita Salad** - Mixed greens tossed in our cumin-citrus vinaigrette with roma tomatoes, jalapenos, black beans, grilled onions and bell peppers, cheddar, mozzarella and tortilla chips served with a side of salsa and sour cream \$9.95

**SANDWICHES:** All sandwiches served with Larry's seasoned fries. Add a side house or Caesar salad \$2.95  
Add Swiss, Mozzarella, Provolone, Cheddar, Pepperjack or Bleu Cheese \$.50 each Add Bacon, Grilled Onions, Grilled Peppers, Grilled Mushrooms, or Roasted Garlic \$.95 each

- Larry's Roast Beef Po-Boy** - Slow roasted, debris-style roast beef on French bread dressed with mayo, Creole mustard, sliced pickles and shredded cabbage \$9.95
- Larry's Creole Catfish** - Pan-seared Mississippi catfish filet on French bread with lettuce, tomato, red onion, pickle and Larry's remoulade sauce on the side \$9.95
- Larry's Meatball Sub** - Larry's meatballs in marinara, served on French bread and topped with mozzarella \$8.95
- Philly Cheese Steak** - Chopped rib-eye steak, grilled onions, grilled bell peppers, banana peppers and provolone cheese served on French bread \$7.95
- Larry Burger** - 8 oz. seasoned beef grilled medium and served on a whole wheat bun with mayo and Creole mustard with lettuce, tomato, red onion and pickle on the side \$7.95
- Grilled Chicken** - Marinated 6 oz. chicken breast served on a whole wheat bun with mayo and creole mustard with lettuce, tomato, red onion and pickle on the side \$7.95



# The Munchie Mobile

## 236-2773

Open Monday through  
Saturday 11-2, 4-10 PM  
Sunday 5-9 PM  
www.MunchieMobile.com



### HOW IT WORKS

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### DELIVERY RATES FOR EACH ORDER

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\$50 - \$59.99.... \$6.99 etc..... Add \$1 for each additional \$10  
\$12 minimum food order - Orders of subtotal under \$12 will be charged \$5.49

Get the latest edition of *The Local Voice* delivered with your meal!

# Volta Taverna

Monday through Saturday 11am- 10pm Sunday 11am-3pm

### appetizers

- hummus dip** served with warm pita bread and topped with olive oil 6.88
- eggplant dip** served with warm pita bread 6.88
- dolmas** grape leaves stuffed with herbs and rice 6.88
- dip plate** hummus dip, eggplant dip, and pimento dip served with warm pita bread 11.25
- basket of fries** 3.13
- basket of cheese fries** 5.00
- pita melt** grilled feta or mozzarella on flat bread 5.63
- phyllo pies** spinach and cheese pies 7.50
- falafel balls** served with ziki sauce 6.88
- greek pimento cheese** spicy feta cheese served w/ warm pita bread 6.88
- fried calamari** served with garlic and almond sauce 10.00

### soups

- bean and veggie soup** cup 4.38 bowl 6.88
- chicken stew** cup 5.63 bowl 8.75
- soup and salad** combo your choice of either soup or stew and a small salad
- bean and veggie soup** 8.75
- chicken stew** 10.00

### salads

- greek caesar** romaine lettuce, hearts of palm, and kalamata olives tossed in a caesar dressing served with olive bread croutons small 5.00 large 8.44 add chicken, shrimp, or gyro meat 3.13
- traditional** kalamata olives, feta cheese, artichoke hearts, cucumbers, tomatoes, and red onions tossed with mixed greens in a greek vinaigrette small 5.00 large 8.44
- choice of dressings: greek vinaigrette, creamy feta, caesar, comeback, and ranch (extra dressing \$.63)*

- drinks** coke, cherry coke, diet coke, sprite, dr. pepper, ice tea 1.88 lemonade 2.08 coffee, hot tea and hot chocolate 2.19

- wraps** all wraps are dressed with ziki sauce, lettuce, tomato and onion unless specified. all wraps are available as a platter: a larger portion served open faced with pita on the side \$2.50 add cheese or mushrooms to any wrap \$.94

- gyro** thinly sliced mix of seasoned beef and lamb 7.50
- chicken gyro** a lighter version of our original gyro 7.50
- lemon chicken** lemon and oregano grilled chicken 7.50
- chicken yavne** grilled chicken with bbq sauce 7.50
- fried chicken tenders** crispy chicken tenders in comeback sauce 7.50
- philly** thinly sliced steak with mozzarella and horseradish mayo 8.13
- hummus wrap** our famous hummus 6.25
- crawfish** crawfish in spicy sriracha hot sauce 8.13
- falafel** fried spicy ground garbanzo bean balls 6.88
- grilled shrimp** seasoned flat grilled shrimp 8.13
- wild mushroom** sauteed in red wine 6.88
- veggie** grilled mix of zucchini, squash, onions, and red bell peppers 6.88
- souvlaki wrap** marinated cubes of pork 8.13
- tilapia wrap** fried tilapia fillet 8.13

- fries** 1.88 **cheese fries** 3.13 **tabouli** 3.13 **pita bread** 1.25
- side salad** 4.38 **marinated green beans** 3.13

### pita pizzas

- the greek** kalamata olives, artichoke hearts, hearts of palm, onions, mozzarella and feta cheese 8.75
- grilled chicken** grilled chicken, hearts of palm, red onion, mushroom, and mozzarella cheese 8.75
- surf-n-turf** shrimp, pepperoni, basil, mushrooms, & mozzarella cheese 9.38
- the volta** gyro meat, sausage, pepperoni, onions, and green peppers 9.38
- veggie** grilled eggplant, sun-dried tomatoes, mushrooms, onions, and feta cheese 8.75
- cheese** add your own toppings 6.25

- regular toppings** (\$.94): grilled eggplant, wild mushrooms, fresh basil, bell peppers, tomatoes, artichokes, sun-dried tomatoes, kalamatas, red onions, hearts of palm, pepperoncinis peppers, feta, cheddar, & mozzarella
- meat toppings** (\$1.88): grilled chicken, pepperoni, sausage, & gyro meat
- seafood toppings** (\$2.50): grilled shrimp & crawfish

## SOUP ON THE LOOP

Monday-Saturday 7AM-2PM Now Serving Breakfast everyday until 11AM

### STARTERS

- Chips and Salsa** Classic snack served with salted tortilla chips and mild salsa on the side \$1.49
- Black Bean Nachos** Tasty black beans piled on salted tortilla chips, smothered with melted cheese. Served with sour cream, salsa, and jalapenos. \$2.99

**SOUPS** Cup \$2.79 Bowl \$3.79 Bread Bowl \$1.99

- Potato au Gratin, Chicken Gumbo, Broccoli and Cheese, or Vegetarian Black Bean Chili.** Additional soups vary daily, including **White Chili, Stuffed Pepper Soup, Taco Soup, Spaghetti and Meatball Soup, and Red Beans & Rice.**

- HOMEMADE SANDWICHES: Toasted Cheese, Pimento and Cheese, Peanut Butter and Jelly , Tuna, and Chicken Salad (Regular or Smoked).** Available on white, wheat, or ciabatta bread. \$2.99

- BREAKFAST: One Egg - \$3.50 Two Eggs - \$4.50** Served with bacon or sausage, biscuit or toast

- Awesome Omelet - \$5.99** Choice of fresh ingredients and bread
- Omelet Wrap \$4.99** Choice of fresh ingredients

- Pancakes/French Toast - \$3.99** Served with bacon or sausage (Country Ham or Tenderloin add \$1)

- Eggs Benedict - \$5.99 Biscuit with Ham, Sausage, Bacon or Tenderloin - \$2.99 Hashbrown Casserole - \$1.50 Grits - .99**
- Potato Pancakes - \$1.99 Bagel with cream cheese - \$1.99**

- DESSERTS** Our homemade desserts are fresh and include a variety of cheesecakes, cobblers, cakes, and pies. \$2.99



LUNCH: MON - SAT 11 til 2  
DINNER: MON - WED 5 til 9  
THUR - SAT 5 til 10

DINNER MENU (Lunch menu available upon request)

### Appetizers

- FRIED GREEN TOMATOES** Topped with green onions, crawfish tails, mushrooms and a spicy Creole sauce. \$7
- BLACKENED CHICKEN SPRINGROLL** Topped with a fresh mango salsa. \$6
- BEGGAR'S PURSE** Wontons filled with gulf shrimp and cream cheese and fried. Topped with a shallot Creole sauce. \$7

**Soups** Cup - \$3 Bowl - \$5

**POTATO AND HAM or SOUP OF THE DAY**

- Salads** Our fresh daily dressings are tarragon vinaigrette, bleu cheese, orange balsamic vinaigrette, honey mustard and ranch.

- MIXED GREEN SALAD** Fresh mixed greens with tomatoes, red onions and carrots topped with your choice of dressings. \$5
- CAESAR SALAD** A traditional recipe made with anchovies, freshly grated parmesan cheese and homemade croutons. \$6
- SPINACH SALAD** Topped with grated eggs, mushrooms and smoked bacon. \$5

- Beverages** FRESH GROUND COFFEE \$1.25 LEMONADE \$1.15 HOT SPICED CIDER \$1.95 HOT CHOCOLATE \$1.95 SOFT DRINKS \$1.15 PELLIGRINO \$2.50 PERRIER \$2.50

### Entrees

- CATFISH LAFITTE** Our award-winning recipe. A farm-raised fillet lightly fried and topped with sauteed gulf shrimp, julienne ham and a Creole cream sauce. Served with bacon-wrapped asparagus. \$17
- FILET MIGNON** Grilled to temperature and served with Roquefort scalloped potatoes and julienne vegetables. \$25  
- add a lump crabmeat and bleu cheese sauce \$3.00  
- add Gulf shrimp, crawfish and a Creole sauce \$3.00
- SURF'N'TURF** Catfish fillet topped with Gulf shrimp and a Creole cream sauce and a petite filet mignon grilled to temperature. Served with bacon wrapped asparagus and whipped potatoes. \$27
- CHICKEN AND ARTICHOKE SAUTE'** Pan seared chicken breast topped with artichoke hearts, mushrooms and redonions. Served with fresh angel hair pasta tossed with a white wine garlic sauce. \$17
- PAN SEARED TILAPIA** Topped with a crawfish compound butter and served with tender risotto and sauteed asparagus. \$17
- GRILLED PORK TENDERLOIN** Topped with a wild mushroom demi-glaze and served with potato croquettes and sauteed vegetables. \$16
- CHICKEN ROULADE** Roasted chicken breast stuffed with Andouille sausage, sun-dried tomatoes, spinach and feta cheese. Served over a bed of angel hair pasta tossed in a light white wine feta cream sauce. \$17
- FRIED SHRIMP & PASTA** Jumbo Gulf shrimp lightly fried and served over a bed of angel hair pasta tossed with feta cheese, basil, artichoke hearts, roasted red bell peppers and a light olive oil sauce. \$17

# Pearl Street Pasta

(Available Tuesday - Sunday 5:30-9:00 PM)

### STARTERS

- Bruschetta** Garlic bread topped with roma tomatoes and cheese. \$5
- Fried Green Tomatoes** Topped with sauteed crawfish in a Louisiana Hot Sauce buerre blanc. \$8
- Marinated Portabella Mushrooms** Served with balsamic field greens and a goat cheese aioli. \$8
- Crab Cakes** Served with a roasted red bell pepper coulis. \$9
- Antipasto Platter** Salami, provolone, pepperoncinis, imported olives, basil rotola and pepper shooters. \$12

### SOUPS & SALADS

- Soup of the Day** A cup of house-made soup made fresh daily. \$5
- Side Salad** Served with an entree and your choice of dressing. \$1
- Side Caesar** \$2
- Dinner Salad** Garden fresh vegetables on a bed of mixed greens with choice of dressing. \$5
- Chicken Caesar Salad** A grilled chicken breast in crisp ribbons of romaine lettuce tossed with a creamy caesar dressing and topped with croutons and parmesan cheese. \$10
- Pearl Street Chicken Salad** A grilled breast of chicken on a bed of fresh mixed greens, mushrooms, shredded carrots, cucumber, grape tomatoes, almonds and topped with our famous sweet herbal vinaigrette and bleu cheese sprinkles. \$10
- Grilled Salmon Salad** A grilled filet of salmon on a bed of mixed greens, hearts of palm, dried cranberry, mandarin oranges and topped with pecans, marinated goat cheese and a citrus vinaigrette. \$12

### PIZZA

- Margherita Pizza** Roma tomatoes, basil and mozzarella cheese. \$7
- Chicken Pizza** Grilled chicken breast with artichoke hearts, spinach and feta cheese Served with a side of red sauce. \$8

### LITE FARE AND VEGETARIAN

- Scampi** Six large shrimp sauteed with garlic, red bell pepper, plum tomatoes and scallions over fettuccine, topped with parmesan cheese. \$15
- Pasta Primavera** Sauteed garden vegetables, cooked with olive oil or fat free chicken broth and served over spinach fettuccine pasta. \$11
- You may add chicken for \$3.00 or shrimp for \$5.00

**Bottle of our Famous Sweet Herbal Vinaigrette.** \$7.00

### FROM THE GRILL *Not responsible for meats cooked past medium*

- Pan Seared Red Snapper** Served with sweet pea rice pilaf and topped with clam sauce. \$18
- Grilled Salmon** (7 oz.) Served with wilted spring greens and topped with mandarin orange glaze. \$18
- Grilled Mahi Mahi** (7 oz.) Grilled and served with crawfish mashed potatoes and pepper chutney. \$18
- Grilled Chicken Breast** Served with roasted artichoke hearts and angel hair pasta with our classic spaghetti sauce. \$13
- Pork Tenderloin** Topped with demi sauce served with mashed potatoes and green beans. \$17
- Double Cut Rib-eye** (12 oz.) Served with a potato risotto and roasted artichoke hearts. \$25
- Filet of Beef Supreme** Angus Beef, an 8 oz. grilled filet, topped with a cabernet compound butter and served with mashed potatoes and asparagus. \$24

### CLASSIC PASTA DISHES

- Fettuccine Alfredo** Fettuccine pasta tossed with fresh parmesan cheese and our rich alfredo sauce. \$9 Chicken may be added for \$3.00 or shrimp for \$5.00
- Spaghetti** Classic red sauce over vermicelli pasta with a bolognese sauce and topped with parmesan cheese. \$10
- Lasagna** Layered pasta with ricotta, mozzarella and parmesan cheeses, baked in a classic bolognese meat sauce. \$12
- Chicken Parmesan** A breaded chicken breast, topped with classic red sauce and mozzarella and parmesan cheeses, baked and served over vermicelli. \$14
- Veal Picatta** Two tenderloin filets sauteed with green onions and mushrooms in a lemon caper cream sauce served over angel hair pasta. \$16
- Veal Marsala** Two tenderloin filets, sauteed with mushrooms, roasted garlic and a marsala wine sauce over angel hair pasta. \$16

### PASTA SPECIALTIES

- Pearl Street Pasta** A grilled chicken breast served over angel hair pasta with pearl onions, mushrooms and our rich cream sauce. \$14
- Shrimp and Crawfish** Large shrimp cooked with green onions, mushrooms, and a generous portion of crawfish tails, tossed with our rich cream sauce over penne pasta. \$15
- Shrimp and Crabmeat** Sauteed shrimp and fresh crabmeat in a white wine cream sauce over fettuccine pasta. \$16
- Lobster Ravioli** Lobster stuffed ravioli in a rich cognac lobster sauce. \$17
- Seafood Pasta** Shrimp, bay scallops, clams and mussels tossed with vermicelli pasta in a spicy tomato sauce. \$17

# AN INTERVIEW WITH **KLARE BAIR** FORMERLY OF LONG BEACH, MISSISSIPPI

**1. Where did you live (specifically) and what was your occupation before the storm?** I lived with my 3-year old at Long Wood Apartments in Long Beach, Mississippi. I was unemployed and nine months pregnant.

**2. Describe your life as Hurricane Katrina approached and you realized danger was imminent.** I got out of the hospital the day before the storm hit. I couldn't pack anything or do anything to prepare. I stayed at my mom's house in Orange Grove - the northern part of Gulfport, Mississippi, for the storm.

**3. Where did you go when you left your home?** Immediately after the storm, there was no place for me to go - my sons stayed at my mom's house in Gulfport. I bought a tent and camped out on the end of half-blown away bridge behind the Imperial Palace Casino for a week. It was cool because every morning I woke up to the most kick ass view of the Back Bay, but sucked because I didn't have very much padding to put down to sleep on, so it was like sleeping on concrete. When the cell phones finally started working again, I called the one person I no I can always count on. I had a quarter tank of gas left in my car and I was only able to make it to Hattiesburg where I met up with my best friend April and her husband Roland. They went around and borrowed as many gas cans as they could from people they knew here in Oxford, filled them, and drove down to Hattiesburg and rescued me.

**4. How much time passed before you went back to your home?** Three months.

**5. Describe what you saw and felt when you returned to your home.** That's hard. It was the most f\*\*\*ed up sh\*\* I had ever seen. Everything I knew and grew up around was

either gone or destroyed. I didn't know if my friends were dead or alive. My apartment was on the top floor, and the bottom floor was completely gone - my apartment was sitting in the parking lot, in three pieces. It was not like anything I've ever seen or felt before in my life - craziness. I lived about two blocks off the beach, which I couldn't see before the storm, but now everything was gone and I could see the water from where my apartment was. I found my top floor apartment sitting in the parking lot and crawled into my bedroom window. There was a pick-up truck where my hallway was.

**6. Did you own your home or rent?** I rented.

**7. What (if anything) were you able to recover from your home?** As my apartment was in three pieces, the bedroom closet was one of them. It was still standing upright and the door was still closed. Luckily, I had packed a lot of my stuff in this closet. All that was left was a few cds and a couple of pieces of clothes that were still hanging. Everything else was flooded and destroyed. My son's room was gone, there was a huge gaping hole in the kitchen wall and the living room ceiling was now on the ground. Everything was gone. I did find one of my shoes sitting on a rock about a block away - I didn't keep it, though.

**8. Did you have insurance, and has your insurance company treated you fairly?** No insurance.

**9. Where are you living now and what are you doing?** I went city-crawling for awhile and found that Oxford was the best place for me to stay. I've technically been living here since June. I've been partying a lot and trying to get myself back to "normal".

**10. Do you want to go back home?** Never, I hated it there before the storm.

**11. Do you consider yourself a refugee or evacuee?** At first I was a refugee - until I learned that it was politically incorrect, so I was forced against my will to become an evacuee. People in the relief centers would become highly offended if you called yourself a refugee.

**12. Tell us about the rebuilding effort in your coastal community.** I know that when they finally bulldozed my apartment complex, they found 13 1/2 dead people. They're rebuilding condos and casinos where all the beach plantations and estates use to be. Rent is \$1800 for a two bedroom apartment.

**13. Are you satisfied with the federal government's response to the disaster?** I am now that it's passed, but at the time I wasn't. It was too slow and I had to live in a tent 3 days after having a baby.

**14. What about the local and state response?** They didn't really help me that much. They did eventually, but by then, it was a little bit late. My friends helped me more than the government did.

**15. Tell us something that was unexpectedly good about the rebuilding effort.** The ghettos got more getto-fied, so at least the crackheads still have a cheap place to live. The homeless people are living in all the abandoned houses, which I'm sure they're grateful for. They are much classier than under the park gazebos they slept under before.

**16. Tell us something that should be done differently about the rebuilding effort.** They should build affordable housing instead of \$100,000+ condos. People need to actually start their lives over, outside of a FEMA trailer. No one can afford what they're charging for rent (for the apartments left) down there.

**17. Do you have any FEMA stories?** When I was staying on the bridge, the thing I needed most was ice. The president held up the FEMA trucks of ice for weeks. When they finally got around to sending out the trucks, they would always tell us that they would be at one location, but end up being in another place - this would prevent crowds. It was like a jigsaw puzzle to figure out where the FEMA trucks were going to be. After Sam's reopened, I finally got ice.

**18. Do you feel that Americans have forgotten about the disaster?** No, because if they did, you wouldn't be reading this.

**19. How do you feel about the media's coverage of Hurricane Katrina?** They showed too much of New Orleans and not enough of the Mississippi Coast. Where ever I went, everyone assumed I was from New Orleans. WLOX (Gulfport/Biloxi news station) put out Hurricane Katrina-Before and After it's very accurate and very good, I highly recommend it. It was put out immediately after the storm and I think its very accurate.

**20. What should be done differently to prepare for the next major hurricane?** They should have both the north and south bound lanes on Hwy 49 open for north bound traffic. The north bound lane during any hurricane evacuation is always bumper to bumper of stand still traffic while the south bound lane is completely deserted.



# I GREW UP IN LONG BEACH AND THE TOWN THAT I KNEW AND LOVED IS NO LONGER THERE

## AN INTERVIEW WITH TERESA RUSSELL NOW OF WATER VALLEY, MISSISSIPPI

**1. Where did you live (specifically) and what was your occupation before the storm?** I lived on East Old Pass Road in Long Beach, Mississippi, which is about a half mile from the beach, 2 blocks from the railroad tracks and approximately two and a half miles from Memorial Hospital at Gulfport. I was a legal secretary in downtown Gulfport. My husband was a Return to Vendor manager at Home Depot in Gulfport.

**2. Describe your life as Hurricane Katrina approached and you realized danger was imminent.** Because my husband worked at Home Depot and they're always the last store closing when it comes to hurricanes, I began making preparations early on. I'm not in the least bit interested in going to the store at the last minute when a hurricane is approaching and standing in line for what seems like hours listening to EVERYONE talk about the upcoming hurricane! I'd rather go early and get home before the real crunch begins (plus have a better choice of items!).

Even though family members in Abbeville were insisting, we had no intention of evacuating, even though the threat was for total devastation. Like most others, we figured we were fairly safe. After all, "we'd been through hurricanes before and came out okay." (Actually, I survived Hurricane Camille, albeit as a teenager, but I survived.) Luckily, my husband was off on the weekends, so we had time to board up the windows; clean out the ice chests; get all the laundry done; pick up plants, yard ornaments and furniture; take pictures off the wall and put them between mattresses and box springs, gather important papers and basically do all the necessary hurricane preparedness things you do when a hurricane is approaching. We were "hunkering down"!!

By Saturday afternoon, we had received two phone calls from the county advising what zones were being evacuated and ours wasn't one listed, so we thought we'd be safe. Because our house is in Zone C, which is the same zone Memorial Hospital at Gulfport is in, they couldn't mandatorily make our zone evacuate. As we watched the local news, the civil defense director came on and BEGGED people in Zone C to leave. That got our attention. It didn't take long for us (my husband, myself, our daughter and two dogs) to load up and leave. Needless my family in Abbeville were relieved when we called with changed minds. Her father-in-law (also in Abbeville) had also opened up his house for any friends or relatives we needed to bring with us.

All this is actually very nerve wracking, but, after years of hurricanes, you learn to do what has to be done, hurry up and do it and then sit back and wait. To tell you the truth, I really wasn't expecting the hurricane to be as bad as they were forecasting so I didn't think we were in that much danger, but agreeing to leave because I had come to know that once it's too late to leave - it's TOO LATE. I'm sure that comes from a family of fishermen that tend to forecast the weather for themselves!! So, as far as devastation, I really had no clue what was waiting for me in the days to come.

I did, however, have two major concerns: 1) My deceased father's only remaining brother (yes, a lifelong fisherman) and his wife, both pushing 80 years old, live south of the tracks in Gulfport - which is only about three blocks from the

beach - decided they weren't leaving their house. Stubborn old coots!!! He had become a very important part of my family's life and it really bothered me that he wouldn't leave. I begged him to come with us and even offered to come and get them. Nothing doing. He "survived Camille and would certainly survive this one." The last thing he said to me as we headed north out of town was "don't listen to the news." 2) My next door neighbors had decided they weren't going anywhere, but were staying in their house and having a "hurricane party." (This involved a middle school teenager and a 3 year old child). The last thing we heard as we got into our vehicle to leave was the teenager excitedly saying "we're having a hurricane party."

**3. Where did you go when you left your home?** We evacuated to my sister-in-law's house in Abbeville, Mississippi.

**4. How much time passed before you went back to your home?** 8 days passed before we were able to head south.

**5. Describe what you saw and felt when you returned to your home.** Our "hurricane party" neighbors had contacted us by cell phone and told us our house was okay. What they didn't tell us was that they were looking from the street side and not the back of the house. A tree had fallen on our bedroom roof and tree limbs that had broken off the trees during the storm became missiles and lodged themselves in our roof. Water had been standing in our attic/roof area for eight days, so the smell almost knocked us down when we opened the door. Trees were down in the front yard and across the fence keeping us for pulling up in the yard, so we had to park next door and actually climb through the wooden fencing and tree limbs, etc. By the time we got to Long Beach, I was pretty numb after having seen pretty much nothing but destruction from Hattiesburg down. I remember thinking "I gotta get out of here - I can't take this."

**6. Did you own your home or rent?** Own.

**7. What (if anything) were you able to recover from your home?** Fortunately for us, we didn't lose a lot. We did have to have the carpet replaced throughout the house and had to have a new bed.

**8. Did you have insurance, and has your insurance company treated you fairly?** We did have insurance. Again, we were blessed. We did have to wait for an adjuster to come out, which took approximately four to five weeks. The day the adjuster came out, he made his measurements and sat down with me and wrote out two checks to cover the damages. We are totally satisfied with the way in which we were treated. Even when I would call the agent's office to get an idea when they might get to me, the employees there were kind, considerate and very compassionate.

**9. Where are you living now and what are you doing?** My husband and I live in Water Valley. I work in Oxford as a legal secretary and he works in the receiving department at The Home Depot in Oxford.

**10. Do you want to go back home?** I grew up in Long Beach and the Long Beach that I knew and loved is no longer there. Even when rebuilt, the "old town" charm will be gone. My son and his wife are expecting my first granddaughter at the end of the year and still live in Long Beach.

My daughter lives in Gulfport and will be getting married in October. We travel back and forth to visit them and that's enough for me. Water Valley is my home now. I have found a peace like I have never known and definitely enjoy the quietness I experience every day out in the "country".

**11. Do you consider yourself a refugee or evacuee?** Neither anymore. Right after the hurricane, though, I insisted on being called an evacuee - not a refugee... In fact, I corrected several people for calling me a refugee.

**12. Tell us about the rebuilding effort in your coastal community.** The only rebuilding efforts that I know of are what I read on *The Sun Herald* website.

**13. Are you satisfied with the federal, state, and local government's response?** We were expeditiously helped by the Red Cross and Department of Human Services.

**14. Do you have any FEMA stories?** My experience with FEMA was a pleasant one. I did apply for federal assistance, but since my insurance company responded as quickly as they did and covered all my needs, I withdrew my application. The people there that I talked to were very sympathetic, understanding and willing to do whatever they could to assist without needs.

**15. Do you feel that Americans have forgotten about the disaster?** I don't so much think they've totally forgotten about it, I just think that maybe some have pushed it aside.

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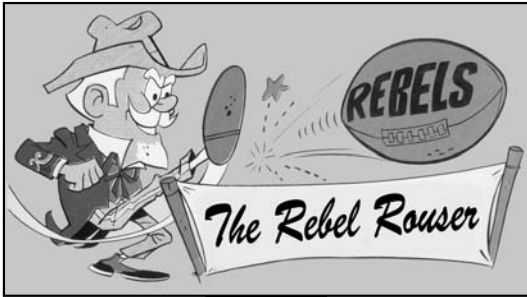
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# THE LIBRARY

MUSIC VENUE & SPORTS BAR  
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by Carver Rayburn [cr\\_xpress@yahoo.com](mailto:cr_xpress@yahoo.com)

Disclaimer: I reserve the right to refer to the team playing my Ole Miss Rebels this weekend as Memphis State. Apparently, the college decided to change its name sometime in the 1990s, but I didn't get the memo. I have long since been over the annoyance of other schools referring to my dear alma mater as Mississippi. In my personal opinion, one must attend The University of Mississippi or directly linked to by blood to refer to her as Ole Miss. Let's call it an elite club.

By the way, Ole Miss and Memphis State will open up their 2006 football seasons against each other on Sunday in Oxford. The debut of highly ranked quarterback Brent Schaeffer will take place before a national television audience on ESPN.

Since the departure of Eli Manning, Ole Miss has been without a quarterback that has shown any confidence. For two years, the Rebels Faithful have patiently waited in The Grove for another messiah to make the Walk of Champions come back to life three hours before kickoff.

Is Schaeffer that man? Many sportswriters across the nation think he is. Ole Miss received three votes in the AP Preseason Poll. The JUCO transfer has been ranked the number four quarterback in the country by a few different websites.

The defense is the biggest question mark going into this game. The defensive line is very thin and inexperienced. Can O figure out away to clone a few Patrick Willis' before next week? My magic eight ball says: Outlook Not So Good.

So if you're kid or wife asks you the million dollar question "Is Ole Miss gonna be any good this year?" Just respond with a "We'll score more points than we did last year. That is about as factual as it gets right now."

One thing you won't want to miss at this game is the Retirement of Chucky Mullins Jersey

Number. The late Mullins wore No. 38 on the field for Ole Miss until he was paralyzed in a game against Vanderbilt in 1989 and was represented by a rising senior on the defense each year for the Rebels. Prior to kickoff, No. 38 will be retired forever and become only the second number to be retired in Ole Miss history. I don't have to tell you the other number. Hint: It's the speed limit on campus.

The Tigers from Memphis State don't bring much to the table either so we may in store for a barnburner. Seriously, their best offensive player is a guard and the best defensive player is a free safety.

My gut says: Rebs 27 Tigahs 10  
Ok, so you're tired of all the hype being built every year about Ole Miss which precedes a Saints like performance come go time. I really don't know what to tell you there, I'm just glad its football season.

*Carver Rayburn is an Ole Miss Rebel who was born and raised in Oxford. He is currently writing and living in New Orleans.*

Friday, September 1st: **LOS TRES AMIGOS**

Sunday  
September  
3rd 2006  
live on our screens  
**Memphis vs. Ole Miss**

Wednesday, September  
**CORY MORROW** 6th  
Texas Rock

Saturday, Sept. 9th  
**Jason Eady**

Friday, Sept. 15th  
**Shooter Jennings**  
(Waylon's Son)  
with Shady Deal

**Sports on TV**  
**11 Big Screens**  
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**Monday-Friday**  
**and 12 Noon**  
**on Saturday**  
**Wi-Fi & NTN Trivia**  
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Friday, September 1: **Los Tres Amigos** (country covers)  
Wednesday, September 6: **Cory Morrow** (Texas Rock)  
Saturday, September 9: **Jason Eady Band**  
Friday, September 15: **Shooter Jennings** with **Shady Deal**  
Wednesday, September 20: **Particle**  
Wednesday, September 21: **Blueground Undergrass**  
Friday, September 22: **Roger Creager**  
Wednesday, September 23: **Daybreakdown**  
Wednesday, September 27: **Cowboy Mouth**  
Tuesday, October 3: **Corey Smith**

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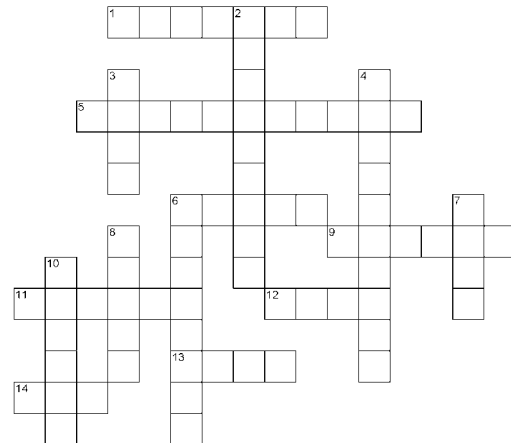
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# the Local Voice Crossword Puzzle

Welcome to The Local Voice Crossword Puzzle #4. All of the words used in this puzzle can be found in the articles, advertisements, and pages of this magazine. The solution is on our website: [www.thelocalvoice.net](http://www.thelocalvoice.net)



ACROSS

- 1 The most destructive hurricane in U.S. history
- 5 devastation, ruin
- 6 Paul McCartney's other band
- 9 to make totally useless
- 11 movable
- 12 a stone
- 13 Cleaning brand
- 14 spirited activity

DOWN

- 2 to protect against loss
- 3 a thin, flat organ of a tree
- 4 Speaking in signals
- 6 Ground Zero for Hurricane Katrina
- 7 Federal Emergency Management Association
- 8 cooked in oil
- 10 a Southern turtle



# TOTALLY USELESS TRIVIA

Leonard Horatio McCoy Ole Miss Class of 2249, UMMC class of 2253

There are no words in the dictionary that rhyme with the words orange, purple, or silver, or month. The very first bomb dropped by the Allies on Berlin during World War II killed the only elephant in the Berlin Zoo. Scissors were invented in Rome in about 100 AD (or CE, if you want to be politically correct). If one places a tiny amount of liquor on a scorpion, it will instantly go mad and look like it is stinging itself to death. Most scorpions will glow under black (ultraviolet) light. Bruce Lee was so fast that they actually had to SLOW a film down so you could see his moves. If you have three quarters, four dimes, and four pennies, you have \$1.19. You also have the largest amount of money in coins without being able to make change for a dollar. The first CD pressed in the US was Bruce Springstein's 'Born in the USA.' The mask used by Michael Myers in the original Halloween was actually a Captain Kirk mask painted white. The first product Motorola developed was a record player for automobiles. Thus, Motorola.

**READ AT MAXIMUM VOLUME**

# Hurricane Katrina

Locals share their experience

# the Local #10 Voice

August 31st - September 14, 2006

**FREE!**



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**Shooter Jennings**  
Sept. 15th

**THURS: August 31<sup>st</sup> TATE MOORE & COSMIC DOOR** with guest RON ETHRIDGE

**FRI: September 1<sup>st</sup> PITHECANFUNKUS ERECTUS**

**SAT: September 2<sup>nd</sup> Wiley & The Checkmates** with Memphis Records DJs!

**SUN: September 3<sup>rd</sup> OPEN 11 AM-10PM** with Ole Miss game on TV

**MON: September 4<sup>th</sup> CLOSED FOR LABOR DAY**

**THURS: September 7<sup>th</sup> DJ HUSH & BILL MYSTERYO**

**FRI: September 8<sup>th</sup> THE COOTERS** Oxford's Punk Metal Legends and 2006 Band of the Year!

**SAT: September 9<sup>th</sup> GUNBOAT**

**MON: September 11<sup>th</sup> MONDAY NIGHT FOOTBALL** Minnesota at Washington and San Diego at Oakland  
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**WED: September 13<sup>th</sup> KILLFACE JOHNNY**

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Tickets are on sale now for **SHOOTER JENNINGS** with Shady Deal

at the Library Sept. 15<sup>th</sup> (\$15), **PARTICLE** at the Library on Sept. 20<sup>th</sup> (\$15),

and Sub Pop recording artists **BAND OF HORSES** with Chad Vangaalen Sept. 21<sup>st</sup> (\$12)



**Particle**  
Sept. 20th

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