

# NEIGHBORS

NEWSROOM: 606-528-2464 | FAX: 606-528-9850 | E-MAIL: bpoynter@thetimestribune.com  
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## BIRTH



### Julia Lee Hubbard

Julia Lee Hubbard, daughter of Leland and Dora Hubbard of Corbin, was born March 25, 2008 at 1:32 p.m. at Baptist Regional Medical Center. She was 6 pounds and 9 3/4 inches long. Julia is the first-born daughter of Leland and Dora Hubbard of Corbin. Her grandparents are Scott and Kathy Berry, and Betty and Eugene Allison, all of Corbin. She has two aunts, Julia Berry and Geneva Robinson, both of Corbin.

## ENGAGEMENT



### Abner - Lester

Johnny and Beverly Abner of Corbin wish to announce the engagement and forthcoming marriage of their daughter, Jessica Rayann Abner, to Micheal Len Lester, son of Janet Lester of Corbin and Michael Lee Lester and Rebecca Mahan of Woodbine. Jessica is the granddaughter of Joyce Mills of Barbourville and the late L.B. Warren, Jackie Wilburn and Lloyd Abner. Michael is the grandson of Mildred Rogers of Corbin, Hurlis and Wanda Standifer of New Tazwell, Tenn., Pauline Lester of Corbin and the late Johnny Lester. Jessica is a 2004 graduate of Corbin High School and is currently attending the University of Kentucky, pursuing a degree in family and consumer sciences education. Michael is a 1997 graduate of Corbin High School and is currently employed at Southeastern Janitorial Supply Company in Corbin. The wedding, followed by a reception, will take place at 6 p.m. Saturday, May 31, 2008 at the home of Mr. and Mrs. Johnny Abner in Corbin. All family and friends are invited.

## ENGAGEMENT



### Jasper - Baker

Hilary Christine Jasper and John Edward Baker are excited to announce their upcoming marriage on May 17, 2008. Miss Jasper is the daughter of Chris Jasper of Corbin and Patricia Martin of Berea. She is a 2004 graduate of Corbin High School and a 2008 graduate of the University of the Cumberlands. Mr. Baker is the son of Dr. Glen and Gail Baker. He was a 2003 graduate of Corbin High School and a 2007 graduate of The University of the Cumberlands. The wedding will take place at the First Christian Church in Corbin at 2:30 p.m. Invitations will be sent.

# Mother knows best

Mothers of Preschoolers share advice for motherhood

BY LISA ALIPERTI  
FOR THE TIMES-TRIBUNE

Local mom Kelli Moore wrote: "Someone once told me that becoming a parent is like taking your heart out and allowing it to walk around outside your body for the rest of your life. That is so true. Every joy, pain, heartbreak and victory is magnified once you have children."

Amid laughter and tears, four mothers from the Corbin group of Mothers of Preschoolers (M.O.P.S.) discuss raising children in today's world. The joys, the fears and concern for their children combined with the funny, embarrassing, and stressful moments are universal to mothers everywhere. With a combined 39 years of motherhood under their belts and children ranging in age from 1 to 16, Luann Anderson, Kelli Moore, Melissa Shackelford, and Charity Watterson have real experience in child-rearing.

Raising children is not easy. How did mothers of the past keep their children safe and still remain sane with all the dangers? Indeed how did we survive the days of no car seats, no bicycle helmets, no life jackets, and no cell phones?

Though great strides have been made in the technology

to keep them away from danger, children still find ways to make their parents' hearts stop. While we now have car seats, safety belts, baby gates, outlet covers, door latches and a myriad of other devices, nothing takes the place of a mother's attention.

"What amazes me is how fast they are," said Luann Anderson.

She remembers when one of her kids was 18 months old. One minute he was there, and the next he was at the top of the stairs — at the bottom of the stairs was the intact baby gate. The baby had climbed on the outside of the steps. A scary moment to be sure, but the child was rescued and both parents learned to never underestimate children.

Another challenge faced by these moms is in the discipline arena. While they juggle reward and praise for good behavior with punishing bad behavior, they all agree that effective discipline cannot be universal but must be individual. Just as children differ in age and understanding, they also differ in personality and temperament. One child may respond to privileges being revoked while another may need only a time-out.

Melissa Shackelford likes to prevent bad behavior. For her, consistency is the key. Behavior expectations and rules should be the same in public and at home. When children know the rules and understand consequences, order is maintained. One of the biggest problems with maintaining consistency is grandparents. All the moms' heads nodded when Kelli Moore said, "My kids have to go through detox when they come home from visiting the grandparents."

Luann, Kelli, Melissa, and Charity all agree that the grandparents seem to forget the rules and indulge the grandchildren with candy, television, and later bedtimes. They also agree that the extra attention and love from the extended family is more valuable in the long run than the short-term spoiling.

As their children grow up, go out into the world, and make decisions for themselves, moth-

ers have to know when to let them make mistakes and when a parent needs to intervene. When children forget their homework or fail to study for a test and earn a low grade, valuable lessons are learned when parents don't rush in but instead let natural consequences do the teaching. Charity has found that an adage from her own mother works just as well with her teenage daughter. Years later, "you will get what you deserve" is still being spoken when homework or studying is neglected.

However, there are times when a child cannot resolve a problem and the parent or other adult should step in such as when a child is being bullied. Talk to your children and reassure them that it's OK to ask for an adult's help, and being labeled a tattletale is not the end of the world.

"Kids are confused about when it's OK to tell someone," said Kelli.

Then there are the moments when the children push their mothers to the limit.

Mothers everywhere recognize the limp, boneless, jelly-leg syndrome. All have heard or will hear "it's not fair!" at some point, and public humiliation will come. Tantrums in public places, potty accidents, and inappropriate words spilling out of the mouths of babes — all will test a mother's resolve and make them wonder if it's all worth it.

Despite the fear, the pain and the embarrassment — and because of the joy, the laughter and the wondrous moments like no other — these mothers know it's all worth it.

Consider the advice of Luann: "relax, keep praying, do what you know is right, and trust the Lord."

And, all agree, just love them unconditionally.



PHOTO BY LISA ALIPERTI (ABOVE)/ SUBMITTED (RIGHT)

Above, Luann Anderson and her sons Nathaniel and Isaac play with their puppy. Right, Kelli Moore cradles her new daughter Sydnee.



PHOTO BY LISA ALIPERTI

Mom Charity Watterson in Halloween costumes with daughters Victoria and Sadie.

## COME HOME, IT'S SUPPERTIME

# No use crying over spilled devilled eggs

Hello again! Hope you're doing just great today; I'm alright, but more than a little bit "put out" with myself. Yesterday evening, I was lying on the couch, in that half-awake half-asleep twilight zone that I find myself in so often. I happened to think of the two devilled eggs left over from lunch, sitting there just waiting for me, so I got up, stumbled to the kitchen, opened the refrigerator door, and watched that plate land at my feet in about a dozen pieces — now that woke me up! That's probably the one dish I have that means something special to me — I bought it about a week before my daughter was born, and it was so pretty... painted with cute little fuzzy



Shelby Sizemore

chicks and trimmed in yellow and blue. We were very short of money, but I bought it anyhow — probably cost about 99 cents at the time. (Oh, and I was pretty upset over the eggs, too!)

This ice cream cake is incredibly easy to stir up and very good; I found it in an old 1967 church cookbook from Rockdale, Ill. It's really easy to divide in half

and bake in an 8 or 9" cake pan, until you see if you like it; can't waste food these days, can we?

Ice Cream Cake  
1/2 cup butter  
2 cups softened vanilla ice cream  
2 eggs  
2 1/4 cups sifted flour  
1 cup sugar  
1 tbs. baking powder (that's right, a big ole tablespoon!)

1/2 tsp salt  
1/2 cup milk  
Grease bottom of a 9 x 13" baking pan and heat oven to 350. Heat butter in a large saucepan until melted; remove from heat and add ice cream; blend with a spoon. Then add eggs and flour (which has been sifted with sugar, baking powder and salt) and milk. Beat

with spoon till smooth. Bake for 15-20 minutes. So good sprinkled with confectioners sugar and served warm with a bowl of sliced, sweetened strawberries — yummy! I didn't like the topping they gave at all, but that doesn't mean you won't. Combine 1/2 cup chopped pecans, 1/2 cup caramel ice cream topping and 1/4 cup sour cream — pour over warm cake.

Shelby Sizemore retired from the Postal Service in October, after 20 years as a rural carrier. She was born, raised, and still lives in London. She has written columns over the years for various local newspapers. She has 4 children (1 deceased), and 1 granddaughter.