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PUBLIC AUCTION SATURDAY, MARCH 4, 2023 AT 10:00 A.M.

111 WARTRACE
CREEK ROAD
WARTRACE, TENNESSEE

Directions: From Murfreesboro, take I-24E to Exit 97. Turn right onto Highway 64E. Go approx. 8 miles and turn right onto Wartrace Creek Road. Go approx. 1/2 mile and sale will be on the left. From Shelbyville, take Highway 64E to Wartrace Creek Road. Go approx. 1/2 mile and sale will be on the left. Watch for auction signs.

Attention Classic Car Collectors

CLASSIC CARS



1946 Studebaker Truck
(restored, straight 6, 3 speed floor, 62,277 miles)



1968 Volkswagen Square Back
(4 speed, new interior)



1968 Volkswagen
(2 door, 1,228 miles)



1931 Ford pick-up
(completely restored, 4 cylinder, 3 speed)



1977 Porsche 911

WAYNE DEAN, AUCTIONEER
LIC. #2593
LEWISBURG AUCTION INC.
1-931-703-9547

PERSONAL PROPERTY

- | | | | |
|-----------------------------------|--------------------------------|-----------------------------|------------------------|
| Lots of glassware | Honeycomb drink dispenser | Antique press | Popcorn machine |
| Bentwood wood churn M. Brown Co. | Oven bake ware | Assorted hand tools | Coffee maker |
| Oak Singer treadle sewing machine | Toy metal pedal tractor | Ninja mixer | Several sets of china |
| New metal bed frame in box | Large wooden chest | Linens, quilts, etc. | Cookbooks |
| Vacuum sealer | Cast iron lamps | Small electric I appliances | Oak rocking chair |
| Metal Volkswagen bar | Lodge cast iron skillet & pots | #3 Crock & 2 #5 crocks | Large wall clock |
| Silver tea service | Fiesta & Pyrex pieces | New cedar chest | Wooden end table |
| Antique ice box (excellent shape) | Lots of pictures & frames | Butter churn #2 1 Gal | Small wooden chest |
| Stained glass lamp shade | Large beveled mirror | 2 Large area rugs | Several smaller crocks |
| Food processor | Christmas items | Wing back chairs | |

OTHER ITEMS TOO NUMEROUS TO MENTION!
Visit www.charleswoodard.com For More Complete List & Additional Photos
REAL ESTATE & AUCTION COMPANY
211 McLemore St., Dickson, TN 37055 | 615-446-4508



Terms: Cash, check or credit card. There will be a 4% charge on all credit card purchases.
ANNOUNCEMENTS DAY OF SALE TAKE PRECEDENCE OVER ADVERTISING

CASH IN

on your Garage/ Yard SALE

Boost your profits with an ad in the Classifieds.
It's an easy and affordable way to bring more business to your sale.
Advertise in the Tuesday Shopper and Thursday Tribune before your sale to reach over 37,000 potential buyers!!



Marshall County
Tribune

1175 Nashville Hwy.
Lewisburg 37091

EAT THE RAINBOW

FAMILY FEATURES

Focusing your menus on health-conscious recipes that look as good as they make you feel is key to making positive lifestyle changes. Adding big flavors that satisfy cravings to easy, go-to recipes can be a big step toward reaching health goals throughout the year.

"Eating the rainbow" refers to adding fruits and veggies of varying colors to your diet, such as red tomatoes and beets, green cucumbers and avocados, orange carrots and pumpkins and beyond. Complementing fresh produce with the nutritional benefits of tuna and salmon – like heart-healthy omega-3 fatty acids, protein, vitamin D and potassium – can take your meal planning one step further.

Whether you're commemorating a special occasion, hosting a gathering of friends and family or simply enjoying a night in, good food shouldn't mean ditching good eating habits. With new packaging but a continued focus on flavor, wild-caught Low-Sodium Pink Salmon from Chicken of the Sea is a perfect complement to vibrant, rainbow-inspired recipes.

Try these Salmon Chili Bites for a quick and delicious snack option. They can easily be doubled, tripled or more for a party appetizer. Feature the recipe with a "rainbow" of veggies, crackers, meats and cheeses on a charcuterie board for a crowd favorite that can satisfy guests with big, bold flavor.

Ditch boring salads and find joy in food while maintaining healthy eating goals by upping your salad game. Say goodbye to bland, boring greens and enjoy salads with your favorite toppings, like a colorful combination of protein-packed tuna and fiber-rich veggies in this Mediterranean Tuna Salad, which is completed with a bright dressing and topped with feta cheese and parsley.

For more than 100 years, Chicken of the Sea has provided fresh, tasty seafood straight from the ocean, so whether you're reaching for wild-caught tuna for this homemade salad or another option like salmon or sardines, you can enjoy a high-quality product that's delicious on its own or used to elevate favorite recipes.

To find more health-focused snacks, appetizers, meals and more, visit chickenofthesea.com.



Mediterranean Tuna Salad

Prep time: 20 minutes
Servings: 1-2

- Dressing:**
- 2 tablespoons lemon juice
 - 1 tablespoon extra-virgin olive oil
 - 1/4 teaspoon dried oregano

- Salad:**
- 1 can (5 ounces) Chicken of the Sea Chunk Light Tuna, drained
 - 1 cup halved cherry tomatoes
 - 1/3 cup sliced Kalamata olives
 - 1 cup chopped English cucumber (about 1/2 cucumber)
 - 1/4 cup feta
 - 1 tablespoon minced parsley
 - pita chips (optional)
 - crackers (optional)

To make dressing: In large bowl, whisk lemon juice, olive oil and oregano.

To make salad: In dressing bowl, add tuna, tomatoes, olives and cucumber. Gently toss to cover salad with dressing then top with feta and parsley.

Serve with pita chips or crackers, if desired.

Pair seafood and seasonal produce for colorful, healthy recipes



Salmon Chili Bites

Salmon Chili Bites

Prep time: 15 minutes
Servings: 2

- 2 pouches (2.5 ounces each) Chicken of the Sea Low Sodium Wild-Caught Alaska Pink Salmon
- 1 tablespoon chili crisp
- 2 teaspoons rice wine vinegar
- 1 teaspoon toasted sesame oil
- 2 bell peppers, cored and cut into 2-inch squares

- 1 green onion, thinly sliced
- minced cilantro
- black sesame seeds

In bowl, combine salmon, chili crisp, vinegar and sesame oil.

To serve, top each bell pepper square with some salmon, green onion, cilantro and sesame seeds. If leftover pieces of bell pepper remain, chop and add as additional garnish.

Note: If serving with cheese plate, place salmon mixture in small bowl and garnish with green onion and sesame seeds.

Mediterranean Tuna Salad