

STANDING STRONG AT SIXTY!

SEAMLESS SOUTHERN

SPRING 2023

seamless southern style™

Style!

WITH
SONYAMACDES

SIXTY
STRONG

CELEBRATING

MEN OF COLOR IN EVERY SEASON OF 2023

Smooth FINISH roller set

FIVE ways to FASHION
the table for a FEAST

FEATURE FILMS & FOOD



The
good news
sunday show



Chit - Chat
with
sonya mcclough lockridge

SEASON 9 - 2 JULY 2023!



[@thegoodnewssundayshow](https://www.thegoodnewssundayshow.org)
[thegoodnewssundayshow.org](https://www.thegoodnewssundayshow.org)



WELCOME

TO OUR SPRING 2023 ISSUE!

Welcome to the Summer Issue of Seamless Southern Style Magazine with sonyamacdesigns! This jewel of a seasonal magazine has been a dream of mine for many years. As the founder and Chief Creative Officer of Key Word Bible Studies I am overjoyed to welcome you to the newest publication in our product line up. Our aim here at Seamless Southern Style Magazine is to glorify our heavenly Father in all that we do. And folks, family friends and foes please know, our lives are more than Bible Study. The lifestyle of a believer is full to the rim with homes and gardens, food and fashions, fish and fixing and so much more. We joy to linger in lower case, while living, loving and leading a One And Only Jesus lifestyle in this our one life.

I hope and pray you enjoy perusing this summertime gathering of words and images as much as I have enjoyed the task of making.

SONYA MCCLLOUGH LOCKRIDGE
Editor-In-Chief

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EDITOR'S NOTE

I don't know what to say. I'm at a loss for words, which never really happens. Standing flat footed on the sandy steady sea shore of sixty, has done something to me. I feel as if I'm starting over at sixty. I've silently voiced it a few times, but now I'm declaring it to you, today marks the day, I fully declare myself to be nothing more than a seed sower. This realization settled deep into my soul as I set about to discover exactly what Key Word Bible Studies was birthed to be. The tag line for Key Word Bible Studies is: **She Plants A Vineyard of Truth.** So, it makes sense for this Planter to also state: Seamless Southern Style with sonyamacdesigns is sowing seeds and starting over small at sixty. There it is I said it.

I'm super blessed with the gift of starting over at sixty, as I'm starting over with extremely full hands. My cup runneth over!

When I first started sharing my creativity online fourteen years ago as sonyamacdesigns, I simply had no idea of what was to come and I am no thing but awed and amazed at our Father in Heaven, the God of Abraham, Isaac and Jacob, the one who sent his one and only son Jesus to die on a cross for the likes of you and me. 4/15/2023

Sonya McClough Lockridge

EDITOR IN CHIEF

IN THIS ISSUE

The State of The Black Man

The most recent statistics are staggering, Pew Research reports An estimated 47.2 million people in the US. identified as Black in 2021. The Black population has grown by more than 10 million since 2000, when 36.2 million of the US population identified as Black, marking a 30% increase over two decades.

In 2021, there were 4.8 million foreign-born Black Americans, about 10% of the US. Black population. This is an increase from 2000, when 2.4 million people, or 7%, among the Black population were foreign born. Nearly half of Black Americans are under 30 years old.

According to Black Demographics, African American males ages 16 to 64 had a lower participation rate in the labor force (69%) compared to 'all males' (79%). Labor force participation refers to the percent of men who were either working or looking for work. Males not in the labor force include those who may be full time students, disabled, and others who are not looking or gave up looking for employment for other reasons.

If you think Black men are struggling, simply refer to the above most recent statistics to understand why. But, know, we at Seamless Southern Style Magazine wish to encourage and empower black men and for this reason, we've decided to dedicate this entire year of magazine editions to the black man.

cont. on page 25



5 DAYS TO FASHION THE TABLE FOR A FEAST!



COLLECTING FLATWARE

WORDS: SONYA MCCLLOUGH LOCKRIDGE

Y'all

I did'nt even really know, it was a thing! But, not long ago I decided I could have more than one set of flatware in my kitchen. So, I did it! I purchased a black set and a chrome set for my tableware. Having a choice in the drawer to draw from, makes me so very happy. Not long after the purchase of the black and chrome set, I started thinking about a gold set. Since I plan on having multiple sets, I'm keeping the place setting number to four.

I super love a vintage find and a vintage find in the flatware department is equally loved. Below, please find several online resources in regards to the collection of vintage flatware, because friends, this is where I am at!

[A Beginners Guide](#)

[10 Tips for collecting](#)

[7 Tips on collecting silver](#)

[How to Start Collecting](#)





FABRICS

Did You Notice

I said fabrics and not Tablecloths? I said fabrics and not tablecloths, because our foundational table decor is not limited to tablecloths. Please feel free to layer whatever beautiful fabrics you have around the house to build the tablescape of your dreams. Just, be sure the entire surface of the table remains flat as you add your layers.

3



2

FLOWERS

OF COURSE: we can never forget the addition of flowers.



FOOD

5

RECIPE

JIMMIE D'S BBQ RIBS

WORDS: STAFF

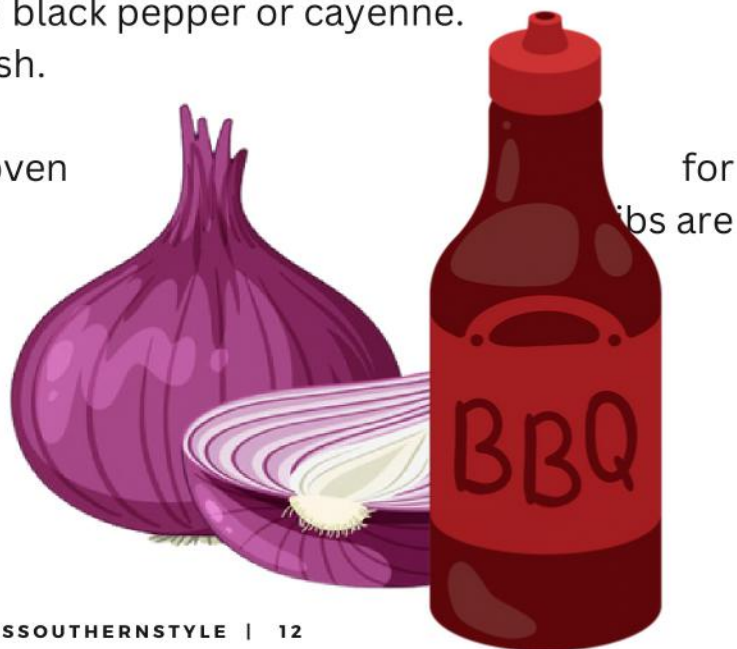
INGREDIENTS

3 lbs pork side ribs
1 teaspoon powdered meat tenderizer
1 large red onion (leave whole)
1 small yellow onion, finely chopped
1 tablespoon minced fresh garlic
1 large bottle of BBQ sauce

1 ½ cups ketchup
¼ cup prepared yellow mustard
2 tablespoons honey
2 tablespoons brown sugar
1 teaspoon cayenne pepper
1 teaspoon black pepper

DIRECTIONS

- Place the ribs in a large pot.
- Cover with water, then add in the powdered meat tenderizer and whole onion; cover and bring to a boil; reduce heat and simmer for 40 minutes.
- Prepare a baking dish or a medium size roasting pan.
- In a bowl mix together chopped onion, garlic, BBQ sauce, ketchup, mustard, honey, brown sugar and black pepper or cayenne.
- Place the ribs into large baking dish.
- Pour the sauce over the ribs.
- Bake uncovered in a 425 degree oven about 30-35 minutes, or until the desired tenderness.



BACON POTATO SALAD

Yield: 6 -8 Servings

Ingredients

4 pounds small Red potatoes
4 large eggs hard boiled.
Separate yolks from whites and chop whites.
8 oz bacon cooked to a crisp and crumbled
Be sure to reserve bacon drippings.
1/2 bunch green onion chopped
3/4 cup mayonnaise
3/4 cup sour cream
3 Tbsp Dijon mustard
Salt and Pepper

Directions:

Clean (but do not peel) the potatoes and cut into 1" cubes. Immerse in salted water; bring water to a boil and boil for 7-10 minutes, testing potatoes to see if they are done. They should be firm but easily penetrated with a fork.

Remove from heat, drain and place back into pot.

Add the marinade and stir gently to cover all of the potatoes; refrigerate for at least one-half hour.

Mash egg yolks finely with a fork in a medium size bowl. Make the dressing by combining the yolks with the mayonnaise, sour cream and Dijon mustard; mix with a whisk and season with salt and pepper.

Add dressing, chopped egg whites, bacon and green onion to potatoes and mix gently. Taste and adjust seasoning with salt and pepper if necessary.

Refrigerate for a minimum of one hour before serving. Garnish before serving with green onion and bacon bits.

For the Marinade:

4 oz olive oil
2 oz bacon drippings
2 oz cider vinegar
6 basil leaves
1 sprig of fresh rosemary
2 Tbsp of fresh thyme
1/2 tsp garlic salt

Directions:

Combine the bacon fat, olive oil, vinegar, herbs and garlic salt in a small food processor or shaker jar and combine well. Season to taste.

RECIPES

LALA'S

JACKED UP BEANS

Yield: 8 servings

Ingredients:

2 (22 oz) cans Bush's Barbecue Baked Beans
1 pound ground beef
1 tablespoon Worcestershire sauce
2 tablespoons pickle relish
1/2 cup brown sugar
1 small sweet onion, diced in small pieces – cooked
1/4 cup maple syrup
2 teaspoons prepared yellow mustard
4 slices bacon

Directions:

Preheat the oven to 325 degrees.

Cook ground beef in a large skillet over medium heat. I chop my ground beef when it is cooked so that the meat is in very small pieces. Set meat aside.

Chop and cook onion over medium heat with a Tablespoon of olive oil for 4-5 minutes.

In a 11×7-inch baking dish combine the cooked ground beef, onion and relish with all remaining ingredients. Stir until ingredients are thoroughly combined.

Top with bacon and bake for 45 minutes, stir the baked beans 1/2 way through the baking time.



"The First Law of Pies:
"No Basting,
No Die."

— Janet Clarkson



RECIPE

Pastry

Ingredients:

3 cups pastry flour
or all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
1/2 cup cold unsalted butter
1/2 cup ice cold water
1 tablespoon white vinegar

Directions:

Sift the flour and salt into a large bowl.

Add the shortening and the butter to the dry ingredients until the flour mixture resembles coarse crumbs.

Mix the water and vinegar together in a cup.

Add the mixture to the crumbs. Mix together just until the dough is combined and handles well.

Sprinkle flour on the counter before rolling out the dough. Split the dough into two discs.

Roll out one disk on a floured surface. Roll the dough about 1 an inch larger than your pie pan.

Lay the crust in the pie pan and press down lightly on the bottom and up the sides of the pan.



If you are making just a bottom crust, turn the edge under and use thumbs "flute" the edges of the dough.

If you are making a double crusted pie, fill the pie, roll out the other half of the dough and lay it over top the filling. Fold the top dough under the bottom dough and use your fingers to crimp or seal it together. Use a fork to poke vent holes in the top crust.

Bake according to your pie recipe.

This recipes makes enough for a double crusted pie.



Die

Super Easy Fruit Pie

RECIPE



Ingredients

1 cup sugar
1/3 cup oil
1 cup flour (plus 1 tablespoon)
1 teaspoon baking powder
2 eggs

Fruit of your choice, such as 1 cup blueberries (fresh or frozen), fresh or canned apricots, fresh plums, or frozen cherries, cut in half or pitted.

About 1 Tablespoon turbinado sugar (sugar in the raw) or regular sugar.

1 teaspoon lemon zest (optional)

Instructions

Instructions

Preheat oven to 350°F.

In a bowl, combine sugar, oil, flour, baking powder, and eggs. Using a fork, mix it until combined.

Place batter into a round pyrex pan, or any shape you like. Works in a disposable pan too. The batter will look scant, but it rises over the fruit as it bakes.

If using frozen fruit, defrost fully. If using canned, dry them slightly, so that they aren't very wet. Line up fruits over the batter. Sprinkle fruits with sugar and lemon zest, if using.

Bake for 45-50 minutes. Remove and cool; refrigerate or freeze. You can serve it at room temperature or rewarm it briefly.

Tea Time



THE HISTORY OF ICED TEA

Revolution Tea states, the first version of iced tea as we know it today, was made with green tea leaves, in 1879. Housekeeping in Old Virginia published a recipe by Marion Cabell Tyree calling for green tea to be boiled then steeped throughout the day. Finally, "fill the goblets with ice, put two teaspoonfuls granulated sugar in each, and pour the tea over the ice and sugar." Ms. Tyree also called for lemon in her drink.

In 1884, the head of the Boston Cooking School, Mrs. D. A. (Mary) Lincoln, printed her recipe for presweetened iced tea calling for cold tea to be poured over cracked ice, lemon and two sugar cubes. Mrs. Lincoln's recipe called for the black tea used today in iced tea as well as sugar proving sweet tea is not just a southern tradition.

MAKING HOMEMADE PEACH SYRUP

You'll need two peaches, peeled, pitted, and diced, plus one cup of sugar and one cup of water.

Boil the peach syrup: add the peaches, water, sugar, and vanilla extract to the pot and bring the liquid to a simmer. Stir occasionally until the peaches break down. This will take about 10 minutes.

Once the peaches have broken down, place a fine-mesh strainer over a bowl and press the syrup out of the peach mixture into the bowl. If there's any foam, scrape it off and discard. Once the syrup is cooled, transfer it to a sanitized jar and store it for 2 weeks in the fridge.

Use this peach syrup for a flavor twist to your iced tea.





Freda's Family Tea

Boil $\frac{1}{2}$ gallon of the water on stove in a pot. Once water comes to a roiling boil, pour into gallon pitcher.

Add 3 family-size tea bags to the pitcher. Just make sure the bags are submerged in the water.

Let steep for 15 minutes. After 15 minutes, take out tea bags.
Do not squish tea bags

Add sugar and stir.

Add the other $\frac{1}{2}$ gallon of cold water to the pitcher and stir again.
Cool completely in the refrigerator for several hours then serve in a glass with ice.

LIFE MOMENTS WITH LILLIAN



WORDS:
LILLIAN
LOMSDALE

TIK TOK TRENDING WATER TOK

Water Tok is one of the latest fast growing trends on TikTok! This growing trend of habitually creating crazy water drinks for your special cup is also likely the reason your favorite grocery store may be out of single drink flavor packets. Please note the Water Tok hash tags below:

#water #watertok #hydrationation

#hydrationtok #skinnysyrup

#skinnymix #wateroftheday

#watermix #drinkpackets

#hydrationstation.



THE BEST MOM
**HAPPY
MOTHER'S
— DAY —**

**SUNDAY
MAY 14**



HOW TO ROLLER SET YOUR HAIR

12 Tips for a Perfect Roller Set on Natural Hair

WORDS: STAFF

Start with clean hair

Use a detangler

Use a light styling product.

Use rollers with a smooth finish.

Use different size rollers.

Divide your hair into small sections

Don't put too much hair on each roller.

Focus on consistent tension when rolling the hair.

Use a hooded dryer or air-dry

Make sure your hair is completely dry.

When separating the hair, use a lightweight oil.

Protect your hair at night. therighthairstyles.com

Three Benefits of Roller Sets

1. Little to Zero Heat Damage: Probably, I don't have to remind you that heat can leave your hair with weak ends and cause breakage – this is what makes heatless curls such a good idea! Whether you choose to blow dry hair twisted around the roller sets or let it air dry, the damage will be still minimal compared to the use of a wand or a curling iron.
2. Versatility: Knowing your hair type doesn't mean being tied to one look. Roller sets differ in shape, size, and structure, which allows amazing versatility of curls that you can get.
3. Styling Extensions: Heat can be damaging to hair extensions such as wigs, clip-ins, and ponytails, but you can always style these using a set of roller sets and change up your look while enjoying the added volume and length. naturallycurly.com





*As every man hath
received the gift,
even so minister the
same one to another,
as good stewards of
the manifold grace
of God.*

1 PETER 4:10

THE STATE OF THE BLACK MAN



cont. from page 06

As, the Editor and Chief of *Seamless Southern Style Magazine* Online and in print, you should know and understand that my husband and my son are both men of color. I don't usually share photos of my son online because I know he is an endangered species. I wrote the book: *To Love A White Man, the reality of roots* because I know the love of Jesus Christ is the only thing which trumps hate! It's been forty years since my former fiancée was shot in the head outside of the Hermitage Hotel and the state of the black man in America is worse and not better.

The Brookings Institution reported in 2019: "No other demographic group has fared as badly, so persistently and for so long." and I agree.

I don't have any solutions but I do have the ability to put this issue on the table again and again, as we wait for a new deal for the black man, but while we wait we also acknowledge the other hard statical fact: of the black man no longer being a minority by the year 2044.

Eight 2023 US gatherings for equipping, encouraging and empowering the black man

Please find below a list of 2023 conferences and gatherings which also support the betterment of the black man in the US.

Black Men In Tech

Black Men Summit

Black Men Healing

Black Men XCEL

Kings & Priests

Man Up Conference

100 Black Men In America

The Black Boys & Men Symposium

“If you wanna make the world a better place, take a look at yourself, then make that change.”

— Michael Jackson



HOUSE

& HOME

SENT WORK MOVIES AND MORE



SCENT YOUR HOME WITH EUCALYPTUS

3 Types of Eucalyptus
Plants to Grow Indoors:

1. Cider Gum
2. Silver Dollar
3. Alpine Cider

ENJOY THE SCENT
OF EUCALYPTUS
ALL YEAR ROUND
WITH:

BRANCHES
WREATHS
SACHETS
CANDLES
WAX TABLETS



EUCALYPTUS

The art of

writing is the art of applying the seat of
the pants to the seat of the chair.



— Mary Heaton Vorse



WHERE WOMEN WRITE

10 Characteristics of a Capisco Chair

1. Height adjustment
2. Welcoming
3. Upholstered
4. Lumbar Support
5. Moulded Foam Seat
6. Seat Depth and Width
7. Armrests
8. Alternative positions
9. Castors or wheels
10. Headrest

Floral Maxi Dress

Fiddle Leaf Fig

Faux Tulips

Hammock Chair

Sun Glasses

Plaid Tablecloth

Dutch Oven

Table Top Fire Pit

A vintage movie projector sits on a rustic wooden table in a lush green backyard. Next to it is a large bag of popcorn, some of which has spilled onto the table. Several film reels are also on the table. In the background, there are wooden chairs and a large white screen hanging from a tree, ready for a movie. String lights are visible hanging from the trees.

HOW TO SET UP A BACKYARD MOVIE THEATER

Double Feature Words: Sonya McClough Lockridge

Call the gatherings, *Movies and Meals* or *Film and Food*, either way it's the fellowship of folks, family and friends. One idea I've been tossing around in my mind lately is to host a mid-summer spend the night with a double feature! This Family Night would begin early enough in the day for old fashion ice cream making, watermelon carving and of course burger grilling.

As soon as the sun sets, run the Kid Friendly first feature with plenty of popcorn and kool-aid, then put the super tired children to bed and run the not rated PG second feature.

For more ideals on hosting a Backyard Movie Theater see: [House Beautiful](#), [The Spruce](#), [Women's Day](#) and [CNET](#)



NATIONAL
Poetry
MONTH



POET Brenda Demonbreun

“CHOSEN”

Humanity claimed above firmaments glory
Imagine the love of our majestic creator
Sovereignly woven threaded in His image
Fearfully, wonderfully, lovingly we are adored
Chosen we stand, chosen by love

Shattered pieces of a distraught soul
Pierced in heart hardened by its resolve
Lament nights gripped by its grief
Toxic shame, iniquities blight
Chosen we stand, chosen by love

Powerful are the winds of an agape love
Redemption a legacy we all want to know
Conquering every fiery flame
With melodies of His word
Chosen we stand, chosen by love

Purposed the hand to the fallen one
Rescue in prosper upon pastures of no hope
Life in covenant to thy Father's will
Seeds of love yet will we remember?
Chosen we stand, chosen by love

Fragrant love splendors of a forgotten valley
Desolate strain searching for loves reserve
Taunted by burdens, hindered in pain
Rekindled love inspirations of grace
Chosen we stand, chosen by love

Yet this day as we stand chosen by love
Labored in decision to extend the same love
Miraculous is the healing
The love of a lamb slain
for His innocent blood

Choose love!

©HOLY ANTISEPTIC® 2022



HOLY ANTISEPTIC®

The poem CHOSEN is another one of my on demand christian creations!

I am often hired to write for very special life events. You may purchase my first collection of poetry on [Amazon](#), check out my interviews on [YOUTUBE](#) or learn more about me on my website: [HOLY ANTISEPTIC.](#)

STANDING STRONG SIXTY

KENNETH

KAREN

SONYA

AT HOME WITH

Kenneth

SHIRLEY

THE MAN

THE MISSION

THE MINDSET



SIXTY

STRONG

Kenneth SHIRLEY

THE MAN THE MISSION THE MINDSET



KENNETHSHIRLEY.COM



THE MAN

Kenneth Shirley is a native of Franklin Tennessee, he even played an instrument in The Franklin High School Band! He graduated from Franklin High School and Middle Tennessee State University and began what turned out to be a life long career in corporate America. Working, mostly in Human Resources for Fortune 500 companies was Kenneth's mainstay throughout his budding career.

THE MISSION

After working out of state for a number of years, Kenneth once again calls Middle Tennessee home. He has a life long passion for house and home and greatly understands, the sanctity of both. Since making home is what brought Kenneth home, he quickly decided to begin his second act by helping other people buy and sell homes. And with so much experience in corporate America, residential and investment Real Estate is an additional knowledge based for Kenneth.

THE MINDSET

Although, well traveled, Kenneth also enjoys simple activities, such as landscaping and gardening. With a knack for interior design, Kenneth's design knowledge is an additional asset in the home buying process. His sportsman eye leans toward tennis and swimming, but, on a warm day the golf-course can easily become home. Kenneth's faith and his genuine concern for the wellbeing of the family unit and home are the lifelong foundation and approach to his experienced style of customer service.

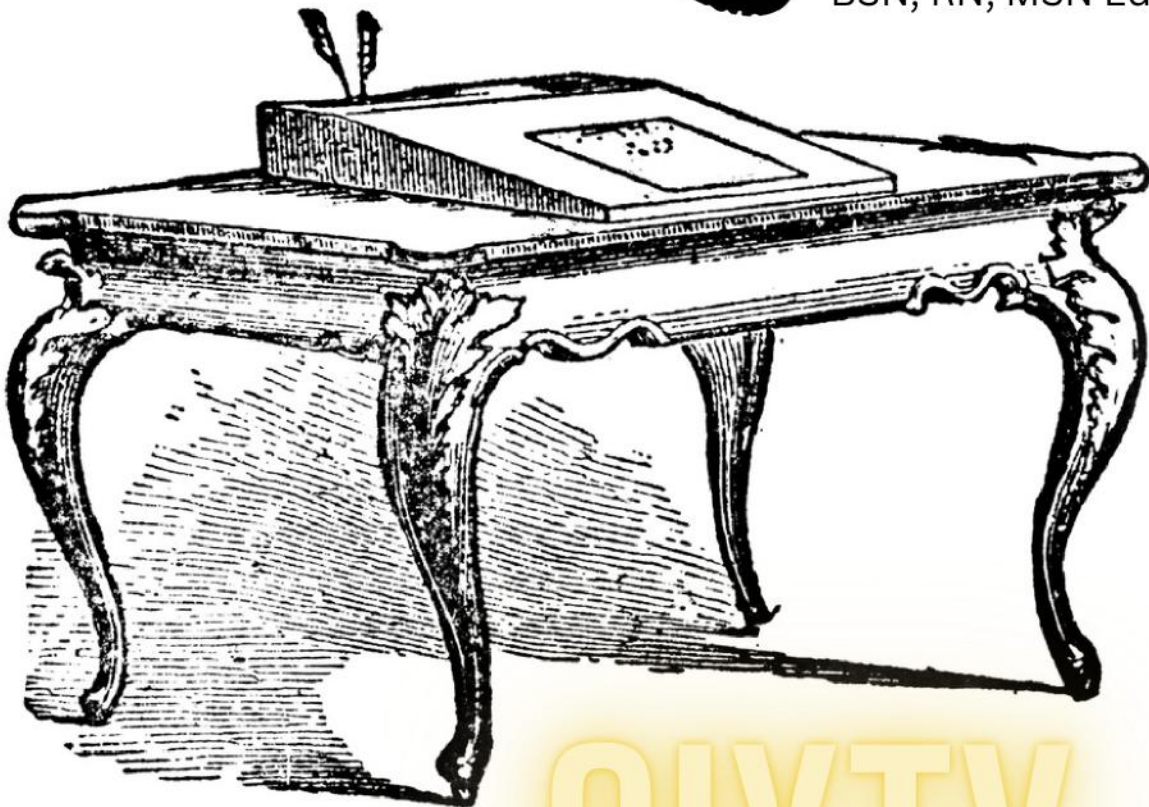
IN THE KORNER

with



Karen

SCRUGGS BRISCOE
BSN, RN, MSN Ed



SIXTY STRONG

What I Know at 60

WOW! Just yesterday it was Puppy Love and Ponytails. Looking over my life, I must say this is the BEST chapter yet! I breathe, smell, and think happiness with no regrets.

This is what I Know at 60:

1. I Remember the days I dreamed, and prayed for all the people and things I have now.
2. Write a letter to your younger self: Dear self, hang in there, you're going to make it.
3. Promote yourself to number one!
4. Reward yourself.
5. Oil your knees before you kneel to pray.
6. Forget to remember and sometimes remember to forget.
7. The Hardest part is OVER.
8. Grandchildren are GREAT.
9. Others' opinions are just that!
10. Nothing is THAT Serious.
11. Mental and Physical Health is more important than anything!
12. Live your purpose with No Obligations.
13. It depends, Maybe, Maybe NOT, Maybe I Will, Maybe I want.
14. Time Heals.
15. Retire, Relive, Rejoice.
16. God is Good ALL THE Time.

I'm Karen Scruggs Briscoe, with *Karen's Nquisitive Korner*. I would love for you to meet me in the **Korner** on Saturdays at 12PM CST and let's talk about physical, mental, and emotional health.

SHE PLANTS A VINYARD OF TRUTH



IN THE GARDEN
with *Sonya*
MCCLLOUGH LOCKRIDGE

**SIXTY
STRONG**

SOWING SEEDS AND STARTING OVER SMALL AT SIXTY!

Words: Sonya McClough Lockridge

I never planned on being in ministry. I planned on being a great fashion or graphic designer. During High School, my focus was art, graphics, fashion and of course english. I never planned on being in ministry. But, a college level visual communication class introduced me to the Gutenberg Printing Press, years after I received salvation and The Holy Word of God became real to me in that very moment.



I never planned on being in ministry. My dream was to create graphics for any fashion magazine. I never planned on being in ministry, after finishing the visual communications program at what was then known as Nashville State Technical School, I landed an ad designer job for a weekly local newspaper. I later moved from designing ads to designing full pages at a different newspaper. Finally, I ended up being responsible for getting that daily newspaper to the press nightly. But, in 2008, Blogging hourly was added to my job description and Blogging, my friend is how, my ministry began.

I never planned on being in ministry. Ministry found me and I said yes. But, now I have a chance to not only pursue this gift of ministry, but to plan for this gift of ministry. So, I'm sowing seeds and starting over small and strong at sixty, with all the Good Lord has ever so gently placed in my hands. I've come to realize I'm a seed planter and seed planting is exactly what I intend to do.

What, I now know for sure standing or sitting on the sandy shores of sixty is our Great and Mighty God has plans for us, we know not one single thing of. Later, this month, I will celebrate fourteen years of Blogging. What it boils down to is this: It's a Believer's Blog to Books to Business to Brand lifestyle, all because I just kept saying yes to the one and only Jesus.

A collection of makeup products is arranged on a white surface. In the foreground, two makeup brushes with black handles and gold ferrules are prominent. The brush on the left has a large, rounded, light brown brush head, while the one on the right has a smaller, flatter, black brush head. Above the brushes, two gold lipstick tubes with clear red caps are positioned. To the right of the brushes is a round, black compact of orange-toned powder. In the background, an eyeshadow palette with various shades of brown and gold is visible, along with a black eyeliner pencil and a pink blush compact. The text 'FRESH FACE' is overlaid in large, bold, pink letters on the left side of the image.

FRESH FACE

FRESH FACE

Achieving the FRESH FACE look is in style and in motion these days!

WORDS: STAFF

We here at Seamless Southern Style Magazine highly recommend using an **oval make-up brush** for application and blending. I use one every single time I apply foundation and yes you can purchase the **oval make-up brushes** on Amazon.



TERMS & TRENDS



FRESH FACE

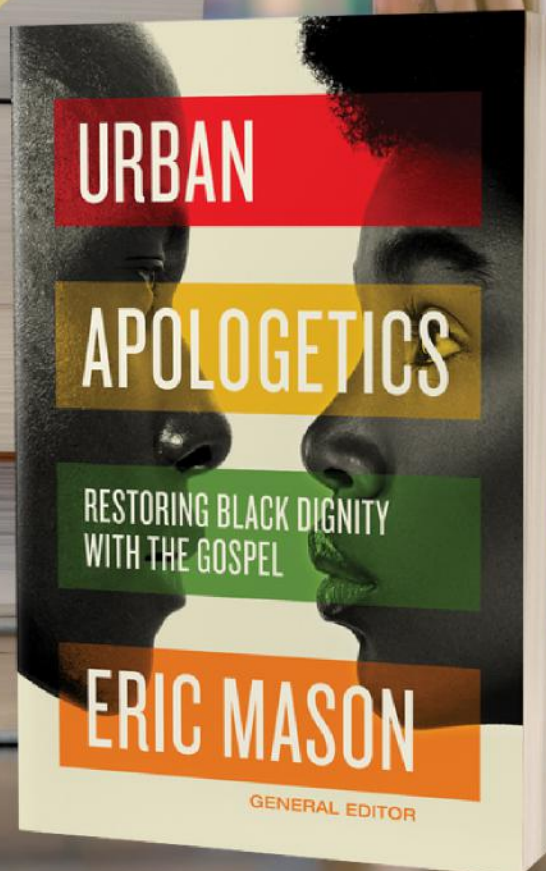
SUPER SAFE SKIN CARE TikTok Terms & Trends

WORDS: STAFF

The Tok Tok cosmetic terms of **slugging** and **making a moisture sandwich** are most definitely new terms used to describe ancient skin care practices and routines. **Slugging** is the practice of locking in moisture with a protective such as vaseline. Making a moisture sandwich is simply just adding an additional layer of protectant.

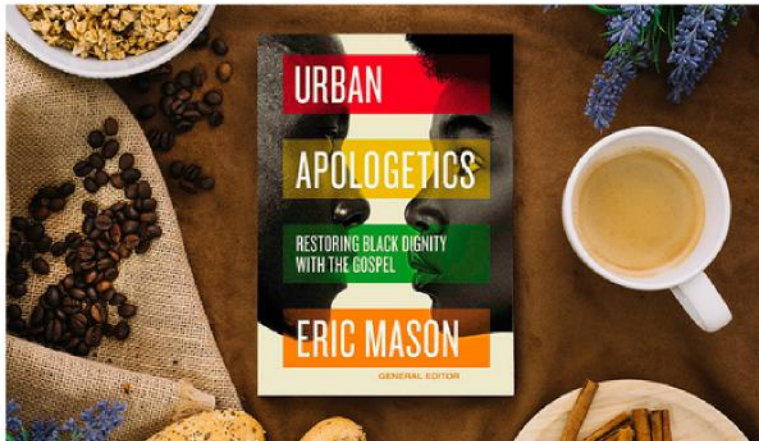
SPRING SALON READING STACK

OUR SPRING 2023 BOOK CLUB PICK



BOUND WORKS BY SIXTY (60) MEN OF COLOR

TOP AUTHOR PICK



Whenever I or we visit someone's home we are immediately drawn to their bookshelf. When they step out of the room, we look closely at all the books they have read or at one point were interested in reading. Often, we peak at the stacks of books they have displayed around their home. The books we read shape us, the knowledge we glean from others, rather in person or otherwise both form and inform us into who we are today and who we may become tomorrow.

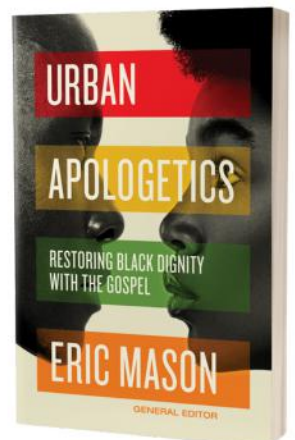
This past winter for *Black History Month*, I gathered the *Bound Works of Sixty Men of Color* and I highly recommend we read one particular author from the list for the balance of the calendar year. The author's name is Eric Mason and his book: **Urban Apologetics: Restoring Black Dignity with the Gospel** is teetering on the very top of the Spring Salon Reading Stack.



"Urban apologetics is doing the work of sharing the gospel by giving a defense of Christianity to Black people in light of the intellectual, emotional, and ethnic-identity concerns of minority communities.

It is giving Black people a reason for the hope of the gospel despite the cultural, historical, spiritual, and theological barriers Blacks have to the Christian faith. "

— Dr. Eric Mason



SEAMLESS SOUTHERN STYLE LINKPLUS MARKETPLACE

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