

OUR HOMETOWN

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MAY 2026

SERVING TENNESSEE



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MOM'S VOICE: BUT LASTING

SMALL

BY MAYRA ZAMBRANO

There is something both funny and profound about realizing the voice in your head is not entirely your own.

Sometimes it sounds like reason, other times like instinct. And sometimes, if you are very lucky, it sounds like your mother.

For Caelum, his mother, Mave, could make an ordinary Tuesday sound like something to be survived: Charge your phone. Text me when you get there. Don't ignore the weird feeling. It often felt excessive, like interference, a running commentary of caution interrupting the already exhausting work of growing up.

He thought she worried too much, but what he didn't understand then was that Mave was never trying to make life smaller. She was trying to make sure the small stuff did not get in the way of bigger goals.

That lesson took time. At sixteen, after a party, Caelum was about to get into a friend's car. The music was loud, the driver seemed distracted, and something felt off.

"Don't ignore the weird feeling."

He could almost hear Mave in his ear. So he made up an excuse and walked home, annoyed with himself. He felt embarrassed listening to a voice

he'd spent years trying to outgrow.

The next morning, he found out there had been an accident. No tragedy, thankfully, but enough damage to divide life into a before and after for the boys inside that car. That was when Caelum understood: listening to your gut isn't a weakness. It is wisdom arriving early, often sounding like your mother.

As he got older, Mave's voice changed in his mind. It no longer screamed restriction. It landed as reassurance.

That may be one of the most underrated things mothers teach us: care is not only emotional, but it's also practical. It checks the locks. It saves the receipt. It notices the wobble in the railing. It asks what happens next. Love, in its most durable form, thinks ahead.

Years later, during a spring storm, Mave's roof began to leak. Buckets lined the floor, towels were soaked, and rain slipped into the living room like it belonged there. Mave tried to laugh it off, but he could see the strain in her face, the fatigue of someone who had spent years being the plan, the backup plan, and the person reminding everyone else to have one.

And in that moment, something shifted. The tiny voice in Caelum's ear, the one that had warned him for years about bad ideas, shaky plans, and anything that sounded "probably fine," had become his own.

So he did what Mave had taught

him. He did not panic. He paid attention. He made calls, asked better questions, and reached out to the insurance agent Mave trusted, someone who showed up like a steady hand in the middle of the mess, an ally helping him protect what mattered.

That was when Caelum finally understood something important about Mother's Day: we honor their tenderness, yes, but also their strange genius for seeing around corners, and repeating practical truths until one day they become part of us. Like the ones that came from Mave:

Love thinks ahead.

Mave was never trying to keep Caelum from leaping through life. She was protecting what mattered most, so one day he could leap even further.

Small habits matter.

Paying attention early, asking questions, and planning ahead may not feel dramatic, but it often makes all the difference.

Trust what you feel.

Caelum's instincts were not random. They were shaped by years of listening to Mave notice what others ignored.

Protection makes life steadier.

In many cases, protection is exactly what allows the good things in life to keep going.

Good advice

stays with you. The voice Caelum once resisted had become the way he now moved through the world.

Mothers do not just raise children; they become a voice carried into uncertain seasons. In a world that changes quickly, there is comfort in something solid to fall back on: instinct, preparation, or the right protection before life gets messy.

BECAUSE WHEN STORMS COME, LITERALLY OR OTHERWISE, PROGRESS DOES NOT HAVE TO DISAPPEAR WITH THE RAIN.

BUILDING HOPE THROUGH CARE

BY David Williams

Strong communities are built on compassion, connection, and care, and The Care Cabinet is turning those values into action every day.

This Christ-centered 501(c)(3) nonprofit organization is dedicated to meeting the basic needs of students and families in our community. By partnering with schools, The Care Cabinet identifies spaces where essential care items can be stored and easily accessed, providing immediate support when students face unexpected challenges. From deodorant, toothpaste, and socks to backpacks, snacks, and school supplies, The Care Cabinet ensures every student has what they need to feel confident, cared for, and ready to learn. These small acts of kindness make

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a big difference, helping children stay focused in class and reminding them that they are seen, supported, and valued. At Williams Insurance Advisors, we believe that caring for our neighbors strengthens us all.

That's why, for every referral we receive this month, we'll donate \$15 to The Care Cabinet to help stock school-based care spaces with essential supplies for local students.

Every contribution helps restore dignity, comfort, and hope, one student at a time.

Together, we can make sure no child goes without the basics they need to thrive.

Let's build a stronger, more caring community, one act of kindness at a time.

YOU'RE APPRECIATED!

We often run easy-to-win customer appreciation **PROMOTIONS** to keep you feeling rewarded, too. Stay tuned to this monthly **MAGAZINE** and our **FACEBOOK PAGE!**

facebook.com/profile.php?id=100026537035801

GET REWARDED!

+ For each **QUOTED FRIEND** you send our way, get...

+ A **\$15 DONATION** to a worthy cause!

+ **1 entry** for our **LUXURY PRIZE** Quarterly drawing!

+ **AND 1 entry** for our **LUXURY PRIZE** yearly drawing!!!



THANKS FOR SHARING FRIENDS!

To recommend someone now, visit us at:
dlwins.com/rewards

LAST MONTH'S ANSWER: "TRUST"

I grow stronger when shared
but never diminish,
I'm built over time but can vanish in minutes,
I'm worth more than gold
but cost nothing to give,
I'm the foundation on which relationships live.
I can weather great storms
when properly tended,
I'm easily broken
but can sometimes be mended.

WHAT AM I?

Winner will be announced on our
Facebook page by **mid-May**. Stay tuned!

COOK THIS RECIPE

Honeyed Rhubarb-Strawberry Galette

BY DAVID WILLIAMS

May 21 is Eat More Fruits and Vegetables Day, and while this holiday might have been created with something like kale in mind, we are celebrating it with a little more...sweetness. Technically, it does include fruit, and rhubarb has serious vegetable energy, so we are calling it an enthusiastic nod at healthy living. Edible wellness wrapped in decadent pastry crust. With a honey rosemary drizzle fancy enough to look intentional, this is soon to be your favorite spring dessert. And on a day devoted to produce, you'll feel completely justified with the ingredient list:

Ingredients

- **1 1/4 cups** all-purpose flour
- **1/2 teaspoon** salt
- **8 tablespoons** cold unsalted butter, cubed
- **3-4 tablespoons** ice water
- **2 cups** fresh strawberries, hulled and sliced
- **1 1/2 cups** rhubarb, chopped into

1/2-inch pieces

- **1/3 cup** granulated sugar
- **2 tablespoons** cornstarch
- **1 egg**, beaten, for brushing
- **2 tablespoons** coarse sugar
- **3 tablespoons** honey
- **1 tablespoon** fresh rosemary, finely chopped
- Pinch of sea salt

Preparation

1. Mix flour and salt. Cut in cold butter until crumbly, then add ice water and stir until dough just comes together. Wrap and chill for 1 hour. **2.** Preheat oven to 400°F. In a large bowl, toss strawberries, rhubarb, sugar, and cornstarch until coated. **3.** Roll dough into a 12-inch circle on parchment and place on a baking sheet. **4.** Mound fruit in the center, leaving a 2-inch border. Fold and pleat edges over fruit. Brush crust with egg and sprinkle with coarse sugar. **5.** Bake 35-40, minutes until golden and bubbling. Meanwhile, warm honey with rosemary and sea salt for 2 minutes. Cool galette for 10 minutes, then drizzle with rosemary honey before serving.

This sweet and tart produce-day dessert has it all!



The more you stack, the better it gets.



We're talking about your **COVERAGE**, of course.
But honestly, the same rule applies to burgers.

This May 28, National Hamburger Day, make sure your protection is stacked, your peace of mind is layered, and your coverage is anything but plain.



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