

MURFREESBORO

MAGAZINE



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Meet our
COVER DOG
WINNER
AMMO

EXCLUSIVE
LOOK INSIDE
**BELLE
MEADOWS**

hosting
The Main Street
Summer Party



PEOPLE
AND THEIR

pets
the 'Boro's
FURRIEST FRIENDS

June/July 2012
murfreesboromag.com

FLOWER POWER

Posh Posies offers chic floral design

CYNTHIA HOLLOWAY HAS FOND MEMORIES of helping her grandmother tend to perennial gardens and make sumptuous floral arrangements. “Hers were grandiose and mine were well, quirky,” Holloway says. But the experiences led her to become passionate about growing flowers and using eco-friendly methods to do so.

Developing an idea from her graduate school days, she created Posh Posies—a small flower farm that provides locally grown, seasonal, specialty cut flowers and floral design services to event planners, flower enthusiasts, designers and brides throughout the Middle Tennessee area.

Located in the rolling hills of Woodland, Tenn., Posh Posies grows a variety of unusual heirloom and native flora and foliage not typically available through regular floral outlets.

Holloway decided to put her idea into action when she came to the realization all the elements needed were at her fingertips—rich bottom land, a natural water supply and—most importantly—the desire to make a business happen.

“Were it not for the endless and dedicated help from my family and friends my dream would have withered on the vine long ago,” says Holloway. “There is just something about standing in a field surrounded by thousands of flowers that makes my heart sing.”

Posh Posies’ flowers are harvested during the peak growing season and are available at local farmers’ markets or by special order.

Contact Posh Posies at (615) 848-4644 or find them at [Facebook.com/poshposiesflowerfarm](https://www.facebook.com/poshposiesflowerfarm).
—Meagan Flippin



TAG'Z YOU'RE IT!

A great Murfreesboro butcher underlines the importance of shopping local

MIKE TAGLIO TURNED A LAY-OFF into a “dream come true” with faith and commitment, when he opened Tagz Five Star Meats here in town in 2000. He and his family have been providing the finest quality meats and cheeses, exceptional customer service and the cleanest shopping experience in town from day one.

“Most people like our “Pick 5” sale,” says Mary Beth Taglio, Mike’s daughter. She has been helping out in the family business for years and loves providing great service to the community. The “Pick 5” is your choice from a listing of 15 or so entrée meats. You can mix and match to plan your meals for the week. Try the boneless chicken breast, lean ground beef, sirloin steaks, pork tenderloin, stuffed gourmet Italian chicken breasts and more for just \$39.99. Want a special cut,? Well, the butcher is in and ready to accommodate.

While you’re there, you can check out the fresh seafood shipped in daily. Wild and farm-raised salmon are always available. Custom dips, jarred pickles and relish, chicken and steak seasoning and more are made specifically to Mike Taglio’s specifications and sold exclusively at the store. They also offer seven varieties of homemade sausage.

This is a one-stop shop for entrées to create any meal. Farm fresh milk from local source Hatcher Family Dairy and free-range eggs from Greener Pastures are also available. If you want an exotic meat or specialty cheese, give them a call. They can usually find it for you within a couple days. Alligator meat is currently available, as is the full line of Boars Head deli meats and cheeses.

Stop in today and check out the value. Don’t leave until you let them create a custom deli sandwich so meaty it should be named the “Dagwood.”

111 E Mtcs Rd # D, (615) 867-6328. Find out more at tagz5starmeats.com.

—Chuck Rainey