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hopes of bringing the community closer together, all while showing support to a cause that is near and dear to a lot of people.

"We've been having a dessert contest from time to time but we would always get a set of judges to come in," said Cummings. "Well, it's hard to find someone around here who doesn't know everybody. So we wanted it to be as unbiased as possible."

"I kept thinking, what could we do to remove that potential. I saw a barbecue contest where the community got to vote for their favorite product by putting a dollar bill in a cup for each dish. "Well, the Relay For Life has always been a partner of the Farmers Market and I thought, why couldn't we ask them to be more involved in the Farmers Market, as far as community involvement, on a different basis other than the Relay For Life."

"So I asked if they would give leadership to the event and in turn all the money generated would be donated to the Relay For Life."

"It's just a way of getting more community involvement. It seems to have worked well."

Thirteen desserts were entered in the contest, ranging from homemade cherry cobbler to Coca-Cola cake to an authentic Italian trifle. A big crowd favorite that had many coming back for seconds was a delicious apple bundt cake with homemade caramel icing.

Patrons lined up outside the cannery, mouths watering as they taste-tested each dessert, trying to pick the best in the bunch.

"As far as I'm con-



Dot Patterson, left, holds up her Best Dessert Award on Saturday at the Union County Farmers Market. Mia Crowe and Mickey Cumming agree.

cerned, every one of them was a winner," said local Bob Kinnie. "If I were served any of these for dessert, I would be thrilled."

"It was a difficult decision but the one I liked most was the cherry cobbler. My mother used to make one and it kind of took me back home."

"It wasn't too sweet, it was just right. And the Coca-Cola cake was excellent."

"Really, every one of these desserts was absolutely fantastic. It's wonderful to have a community and a Farmers Market that wants to support this."

The sweet treats were arranged along three tables in the cannery, each anonymously listed with a plastic cup sitting beside the tag. Taster-testers were invited to put money in the cup of the dessert they deemed the pick of

the crop, and the dessert with the most money raised by the end of the event was declared the winner.

Dot Patterson won the dessert contest with her crowd favorite homemade peach cobbler and was presented a personalized plaque from the Relay For Life committee. All in all, the contest raised \$280, bringing the total earnings for the Relay For Life thus far to \$71,300.

It was a wonderful day for everyone at the Farmers Market, with a good crowd, great food and a wonderful sense of harmonious interaction. Saturday, July 2 will be the open house for the cannery, with tours available all day, starting at 9 a.m. Everyone is invited to come out and see what the Farmers Market and Union County Canning Plant has to offer.

## The Sawmill Place featured on *Bon Appetit, Appalachia!*

The Sawmill Place is part of *Bon Appetit, Appalachia!*, a new map showcasing the wide spectrum and growing density of Appalachia's local food economy. Produced by the Appalachian Regional Commission, *Bon Appetit Appalachia!* lists over 830 locally owned farms, brewers, distillers, restaurants and other food business across Appalachia.

"Appalachia's local food economy is growing as hundreds of local food entrepreneurs are hard at work," said ARC Federal Co-Chair Earl Gohl. "The farmers, chefs, brewers, bakers and other food entrepreneurs featured on *Bon Appetit, Appalachia!* are only a snapshot of what is happening in the region. We hope that consumers, travelers, researchers and others will use *Bon Appetit, Appalachia!* to taste, toast, and discover Appalachia's entrepreneurial spirit."

The Sawmill Place is Blairsville's first "Farm to Table" restaurant sourcing ingredients from local farmers and purveyors. The Southern restaurant in North Georgia serves a full cooked-to-order breakfast as well as a harvest-driven lunch menu with daily specials.

"The local food supply is fresh and abundant in North Georgia and we're proud to contribute to the local economy and our dedicated farmers," says



Shawn & Amy Kight

owners Shawn and Amy Kight.

In addition to the over 830 food businesses listed on the *Bon Appetit, Appalachia!* website *Bon Appetit, Appalachia!* has published an abridged printed version of the map, featuring 161 locations. Over 200,000 copies of the printed map are being distributed through thirteen state tourism agencies across the region and as part of a media partnership with Edible Communities. As part of this media partnership, the printed map is available in 13 regional Edible Community magazines in and around Ap-

palachia. Edible Communities has also produced *Backroad Journeys*, a monthly podcast on edibleradio.com profiling *Bon Appetit, Appalachia!* locations to highlight Appalachia's growing local food economy.

Members of the Appalachian Regional Commission's Tourism Advisory Council helped identify locations for *Bon Appetit Appalachia!* Map and website materials were developed by Destination by Design in Boone, NC which is also launching a companion social media campaign using #bonappalachia. NTJun29,24/CA

## We Are Still Here Memorial float takes top honors

The 2016 Memorial Day parade in Blairsville a few weeks ago found the committee of the We Are Still Here Memorial taking top honors, with their float being named Best in Parade. The committee really capitalized both on what the day meant and what the statue will mean to the community. If you don't already know the committee has begun raising funds to have a 10-foot bronze statue of a Native American stickball player to be cast by Cherokee/Pawnee artist Daniel Horsechief of Sallisaw, OK.

Since the statue has been commissioned to honor the three Cherokee tribes and the Muscogee Creek Nation all of whose ancestors originally can call Union County and the surrounding mountains home, the group thought that the only way not to isolate the other tribes was to utilize the game of stickball. Stickball being an ancient game played to settle differences and sometimes to even avoid all-out war. The game is best known as the "little brother to war" due to its propensity for violence. The only rule being that the ball cannot be touched with the bare hands. Other than that lone rule the game has no restrictions. Young men grew up playing the game and it taught them how to fight and survive and also to show bravery in the face of fear. All of



2016 Memorial Day parade float participants with representatives of We Are Still Here Memorial committee.

these lessons would serve the young ball players well when they grew into adulthood and fighting age as they would be expected to serve their tribes. Even today the game is still played much as it was in the past. Today Native peoples serve the nations' military in greater numbers per capita than any other ethnicity.

The float that took top honors featured three different scenes of the game. In one scene an arbor shaded two Muscogee Creek women in period dress much as would have been seen next to stickball grounds 150 years ago. The middle scene featured two Muscogee boys, one dressed in period attire of his ancestors and one wearing the same outfit worn by stickball players of today. Tying the float into the theme, For God and

Country Support Our Troops, two Muscogee Creek young men were dressed in US Army combat gear referencing the Native's commitment to this nation's defense.

The committee has been overwhelmed by the support of the Union County community and the outpouring of support of businesses from outside the community as well. The \$32,000 that is needed to cast the statue is over halfway raised and the project is beginning to draw more and more attention from communities in Oklahoma.

The plaque that was awarded the float has been sent to the Muscogee Creek Nation in Oklahoma and now hangs in Chief Lloyd's office as a reminder of Blairsville's commitment to honor our communities original inhabitants. NTJun29,216/egg

## Be independent with the Blairsville Cruisers



What better way is there to kick off your Independence Day weekend than with a car show? Plan to begin your celebration of this great country of ours with the Blairsville Cruisers at their "Park It At the Market" car show, which will be held at the Union County Farmers Market this coming Friday, July 1st! The fun begins at 4 p.m. with covered parking spaces for 87 classic cars and trucks. This event will feature a trophy being given for "Best Work In Progress" vehicle, as well as scrumptious food, 50/50 drawing, door prizes, music and gorgeous rides for all to see. And if that isn't enough, for a donation of \$5 per ticket (or 5 tickets for \$20) the Blairsville Cruisers will provide you with an awesome opportunity to take home a fabulous 2002 Silver Mustang GT Convertible (or \$3,000 cash; winner's choice), for which all proceeds benefit local children's charities! Whether you participate as a driver of a classic (there is no registration fee) or simply attend as a spectator, the Blairsville Cruisers and their many valued car club sponsors look forward to seeing you at the Blairsville Farmers Market this Friday for a terrific night of fun!

Oh, and let us not forget to mention that the original "Cruise-In-On-The-Square" car show will be held on Saturday afternoon, July 16th. Mark your calendar and look for a

## Hope House

Hope House is a faith-based, non-profit benevolence center to help Union County residents and homeless in times of critical need. Hours of operation: Monday 9 a.m.-12 p.m. & Thursday 1 p.m.-4 p.m., located at 178 Brackett's Way, Blairsville, (706)781-3090. NTJun29,21/CA

## Retired Firefighters Breakfast

The Retired Firefighters Breakfast is held the first Friday of each month, 9 a.m. at Hole in the Wall Restaurant, Blairsville, GA. NTJun29,21/CA

reminder in the *North Georgia News* a few days before this event! NTJun29,21/SH

## Bentley graduates from Georgia Tech



Morgan Bentley

Morgan Bentley graduated Magna Cum Laude (High Honors) from the Georgia Institute of Technology with a Bachelor of Science degree in Mechanical Engineering in the Class of 2016. She also graduated Magna Cum Laude (High Honors) from Presbyterian College with a Bachelor of Science degree in Physics and a minor in Mathematics. Morgan begins her career with Deloitte Consulting, LLC in July based in Atlanta, GA. Morgan is a graduate of Union County High School. She is the daughter of Tsali and Jacque Bentley of Blairsville, GA and the granddaughter of Jo George of Blairsville, GA. NTJun29,26/CA



Winner of Best in Parade float supports parade theme and memorial committee.

## National Trails Day 2016 celebrated at Vogel State Park



Andy Baker, Don Hicks, Joe Boone, and Towdy Tipton and the Greening Youth Foundation volunteers celebrate National Trails Day.

Submitted by: Joe Boone  
National Trails Day is a celebration of the great outdoors. This year, on June 4, 2016, the celebrants included 55 participants, who set out to enjoy the outdoors in very nice weather at Vogel State Park.

Participants were from the Georgia Appalachian Trail Club (GATC), Benton MacKaye Trail Association (BMTA), Mountain High Hikers (MHH), Georgia Forest Watch (GFW), Southeastern Foot Trail Coalition (SEFTC), Blue Ridge District of the U.S. Forest Service, Vogel State Park, and the Greening Youth Foundation. Activities included work on constructing steps on a Vogel State Park Trail, a family hike on the Coosa Backcountry Trail, a class on invasive plants, as well as a potluck luncheon. A welcome to the park was offered by Vogel's Assistant Park Manager Jennifer Jones and new Park Manager Jack Becker. After recognition of presidents or representatives of participat-

ing organizations, the group joined in a game of answering questions to a hiking quiz. They were then engaged in a drawing for door prizes. Everyone was invited to enjoy the rest of the day, with the GATC Prospective Members staying for a GATC orientation session.

The day's events were organized by Dayton Miller and Joe Boone. Special thanks was offered to Lawson Herron and Dayton Miller for organizing the trail maintenance activity, to George Owen for leading the family friendly hike, to David and Pat Stelts with Laura Northrop for the class on invasive plants, to Melanie Spamer, Kathy Chastain, and Candy Retter for organizing the luncheon and to the six volunteers funded



Don Hicks and Wes Clonts performing trail maintenance

by the Greening Youth Foundation (GYF) brought to the event by District Ranger Andy Baker and Recreation Manager Towdy Tipton of the Forest Service. The GYF volunteers provided assistance to the trail maintenance activity. NTJun29,27/CA