Paris...continued from Page 4A

about 4.5 miles down the river into Lake Nottely at Canal Lake. Or you could take a short 7/10 mile trip just below the Dog Park, but we do not yet have an outtake area there.

Q. When will the new access area to Meeks Park from the Blue Ridge Hwy be completed?

A. It will be a work in progress for the next year and a lot will depend on the weather and other projects that may have a higher priority. But we hope to have the basic road project completed within two months.

Q. We have heard it said that you spend too much money on recreation in our county. Do you agree?

A. I do not believe you can spend too much money on recreation (within reason of course). More kids are kept busy and out of trouble with sports and recreation than anything else. For adults and kids, there is no better way to take care of our bodies than to exercise and especially jog, walk, swim or play tennis. The more pleasant and entertaining we can make our park, the better for all our residents. Recreation, and property for future expansion, will always be a high priority for me because I think it defines our community and helps make our quality of life second to none.

Q. With the budget for Recreation being so high, does this negatively impact other areas of our county services?

A. Absolutely not. Our recreation budget is well within reasonable bounds. All you have to do is compare our county roads with other rural counties, our public safety personnel and facilities, our public health, our library, our historic preservation, our arena and Community Center, Farmers Market, and our maintenance of all of the above, to see that we have one very special place in which to live, especially when you consider that we have the third lowest property tax rate in the entire state of Georgia.

Cummings...continued from Page 4A

house still lacked facilities. So, the family still used the ancient out house which was located behind and off to the east side of the house. Directly in front of the house the lawn was flat and about 30 yards long.

Later the next day the weather had cleared and we boys wanted to play football. We divided teams and had been playing about 30 minutes. Charles was the quarterback on our team and he instructed me to run a fly pattern toward the old outhouse. I did. But, my short, fat legs just could not catch up to the ball and it landed about 10 yards in front of me. The ball had actually landed and then bounced and hit the door of the outhouse. Unknown to me was the fact that Vernon's sister had gone into the outhouse to use the fa-

So, I ran to the outhouse and as I picked up the football I noticed the big knothole in the door of the outhouse. As I peered into the knothole in the

door I couldn't help but notice the "girl" sitting there in the outhouse. I didn't know what to do. But, I did know the look on that girl's face said, "If you tell anyone about this I'll kill you". So, I panicked and ran. I tossed the ball to Vernon and said, "I've got chickens to feed". And this is the first time I have told anyone about the girl in the outhouse. I hope she don't read this story.

Please remember the Union County Canning Plant is open each Tuesday and Thursday from 6 a.m. until noon. Bring your jars and produce to the canning plant where you can cook the produce, place it in the jar and process the produce. Do not bring cold produce in the jar. Any produce must be 150 degrees before it goes into the pressure retorts. Also, remember that next Saturday is our customer appreciation day at the Farmers Market and we will be serving tomato sandwiches beginning

Williams ... continued from Page 4A

the tour pricing which starts at \$2,499 per person for double occupancy if you book before October 24, 2014.

Interested travelers can learn more about the tour by attending an upcoming, free and informational presentation on Tuesday, August 5, 2015 at 9 a.m. at the Union County Community Center. Please

7 am 1 pm 2 pm 4 pm 6 pm

7 pm

9 am 12 pm 1:30 pm 6 pm

8 am 3 pm 6:30 pm

11:30 am pm 5:30 pm

Masonic Luncheon

Blairsville City Coun.

Brownie Scouts

note that this trip is open to the entire community - business owners, families, retirees, etc. For more information about the Tropical Costa Rica tour and to RSVP for the presentation, please call the Blairsville-Union County Chamber of Commerce at 706-745-5789 or email travel@blairsvillecham-

Chamber of Commerce events

For details and future events see events calendar at www.VisitBlairsvilleGA.com

Wednesday, July 30

Every Wednesday Bingo – Haralson Memorial Civic Center Thursday, July 31 8 am 10 am 12 pm 6:30 pm Trash and Treasures Sale – Union County Farmers Market
Ribbon Cutting for N. GA Trading Company – 37A Young Harris Street
Rotary of Union County Meeting - 706-745-5565
Trivia at The View – Union County Community Center Friday, August 1

Trash and Treasures Sale – Union County Farmers Market
Cruise In at the Farmer's Market – 148 Old Smokey Rd
Friday Evening Tapas – Crane Creek Vineyards
Atomic Boogie – The Copperhead Lodge
Live Music – Monet's Café 130 Blue Ridge St. 8 am 4 pm 6 pm 6 pm 6:30 pm 7 pm

Live Music – Monet's Café 130 Blue Ridge St.
Friday Night Concert Shape Note Gospel Singing-Old Historic Courthouse
Saturday, August 2
Union County Farmer's Market – 148 Old Smokey Rd.
"Live Music" Odom Springs Vineyards -637 Odom Rd., Blairsville
"Live Music" Summer Concert Series-Paradise Hills Winery Resort & Spa
Cruise In On the Square – downtown Blairsville
Mike Watson – The Copperhead Lodge
Sunday, August 3
Hot Summer Nights Goldhagen Art Studios – 7 Goldhagen Studio Drive
Monday, August 4

Monday, August 4
Garden Tours – GA Mountain Research & Education Center
Blairsville Kiwanis Club Weekly Meeting – Steve's Steakhouse
Misty Mountain Model Railroad Tours M.W.F. & S-16 Misty Mountain Lane

Missy Moulitain Moder Kaninoad Tours M,W,F & S-10 Missy Moulitain Alzheimer's Support Group – Cadence Bank 2nd Floor

Tuesday, August 5

Tri-State Business Women's Meeting – Blairsville Restaurant
Union County Farmers Market - 148 Old Smokey Rd
Smokey Mountain Melodies Chorus – First UMC of Union County

Wednesday, August 6
Ribbon Cutting for Brasstown Manor – UC Community Center
Better Breather's Club – Union General Hospital
Women & Wine Series – The Paradise Hills Winery

Union County COMMUNITY CALENDAR

	Every Monday:	
Garden Tours	GMREC (May-Oct)	9 am - 1 pm
Boy Scouts #101	United Methodist Ch	7 pm
Children's Story Time	Union County Library	11 am
Kiwanis Club	Steve's Steakhouse	Noon
Civil Air Patrol	Blairsville Airport	6 pm
Every Tuesday:		
Sweet Adelines	United Methodist Ch	6:30 pm
Get Fit	First UMC	5:15 pm
Hi Country Harmonizers	Branan Lodge	6:30 pm

Every Thursday:

Cooks Restaurant

11:30 am

8:30 am

5:15 pm

Noon

6 pm

7 pm

7 pm

7:30 pm

10:30 am

Butternut Ladies Golf Golf Course (Apr-Oct) Rotary Club Cadence Bank First UMC First Monday of each month:

Volunteers/Handicap 6 pm 6:30 pm First Baptist, H Bldg. Allegheny Lodge Masonic Temple St. Francis of Assisi 6:30 pm CERT Blairsville Restaurant Lockheed-Martin Ret. 9 am Allegheny Masonic Lodge #114, off the square 6:30 pm

City Hall

First Tuesday of each month:

United Methodist Ch

3-5 pm 7:30 pm Enotah Ch. #24 RAM Masonic Temple Woody Gap Gaddistown Hmakers Business Women Cook's Restaurant 8 am Knights/Colum. #2563 place TBA Amateur Radio Club . Branan Lodge

First Wednesday of each month: Tri-Cty Wom. Lunch Monet's Rest. Senior Citizens Center Exercise class First Thursday of each month:

Awake America City Hall 11:59 am Blairsville Sorghum Fest. Fort Sorghum 6:30 pm Open Road ORV Civic Center First Friday of each month: UG Hospital Aux UC Nursing Home Noon

Cruisers Block Party Farmer's Market 5 pm (Apr-Oct) Feel Good Friday 7 pm 'Nailed" Book Club G-N-G Bakery 10 am First Saturday of each month: On the Square Cruise-In 4 pm (Apr-

Parris ... continued from Page 4A

into human history through the channels of a woman's life.

The Bible portrays the ideal woman in Proverbs 31:10-36. In Hebrews we see women inducted into God's Hall of Fame: Sarah and Rahab. Again Jesus exalted woman as He chose to illustrate the Church as a woman bride. The first convert to Christianity in Europe was a business woman named Lydia. Paul listed numerous names of women in his epistles who were his most devoted helpers.

Gentlemen, we need to give our wives their lofty place in the marriage and in the home. "Men, love your wives as Christ loves the Church and gave Himself for it." {Ephe-

Leone...continued from Page 4A

layer of the squash and top it with another tablespoon of the

For you "aspiring" chefs, let's get a little more creative. The Farmers Market has two crops that are in abundance this week. Eggplant and Okra. Let's take the eggplant first. Eggplant is a staple in the Mediterranean diet. Greeks use a simple blend of onion, mint and oregano to get the flavors that you love in a Greek Salad dressing. In your resealable plastic bag, add the following ingredients. 1/2 cup of olive oil. 1/4 cup of balsamic vinegar or lemon juice, 1 teaspoon of onion powder and one tablespoon each of dried mint leaves and dried oregano. (Or you can buy a jar of Greek Seasoning in the spice section of the grocery store and add three tablespoons of that to the oil and vinegar). Hint. Whenever using dried leaf spices, always crush them with the palms of you hands to bring out the flavors.

Now slice the eggplant the same as you did with the squash, making the slices just a little thicker. Poke them with a fork and then soak them in the bag with the marinade. I like the eggplant to soak at least three hours, but overnight is even better. Grill it the same way as the squash. Serve it over a Greek Salad with crumbled feta cheese or as a side to grilled lamb chops. If you like a Caprese salad, try adding the eggplant to the sliced tomatoes and fresh mozzarella and chopped basil. It's an incredible com-

bination of flavors. Okra is my new veggie favorite. This little seed pod is not something you find in Northern gardens. The mucus that exudes from this vegetable with most preparation styles is a turnoff to a lot of folks. I came up with a grill recipe that is simple, and creates a treat that is tastier than French fries. Grab another resealable plastic bag. Combine the following for your marinade: 2 Tablespoons of finely chopped garlic, ½ cup of olive oil, ¼ cup of lime juice, 1 teaspoon of hot sauce and

Ramsey ...

continued from Page 4A

that appears on the Opinion page is commentary in form (there is a difference between opinion and commentary), perhaps it would be more logical as well as correct to title the page "Commentary" instead of "Opinion." Ah, but what to do about the catchy "Everybody has one..."?

Ruth Elizabeth Ramsey Editor's Note: The North Georgia News runs the letters that it receives. The newspaper has never had a shortage of space regarding Letters to the Editor, and certainly has never had a shortage of space when it comes to running the letters of Ruth Elizabeth Ramsey.

Sullivan ...

continued from Page 4A

in states that went along with the program than in states like Georgia that opted to obstruct it.

This coming November we get to, once again, vote for our government representatives. I would hope that each one of us would take a careful look at the claims made by those running for office and the actual results of the programs about which they have made claims. Then, go out and vote for the ones who actually understand what's happening. We certainly lack that kind of understanding in Georgia where job creation is lagging and where our health care system is still plagued by large numbers of the uninsured. It didn't have to be that way. Pam Sullivan

Bell Ringing Union County Old Courthouse



Bell ringing information at 706-745-5493

2 tablespoons of fresh, finely chopped cilantro. Wash and dry your okra, but do not take the stems off. Put them in the bag and really toss it so that all the okra gets covered. Refrigerate until you are ready to grill. With your grill hot, but at medium heat, spread the okra out and keep turning until they start to get a little charred. Take off and serve immediately. When eating, hold the stem and eat from the bottom. Toss the stem when finished. This is an ideal way to get kids to eat this vegetable, for there is no slime to contend with.

This Saturday at the Market is when we thank you for your support. It's Customer Appreciation Day and that means free tomato sandwiches, starting at 10 a.m. Come and