

Shakers...from Page 1

"It could burn your house, it could burn your subdivision, it could take out our infrastructure here in the county, and my goal is to protect this county."

So far, the RC&D, Towns County Fire and Rescue, the Georgia Forestry Commission, the U.S. Forest Service, and local citizens have been getting the job done.

And the numbers don't lie. According to Riley, Towns County was victim to four fires last year. Union County had 22 fires, and Fannin County had 23.

"Those numbers are for wildfires which means a fire that is out of control, burning in the woods or in a field,"



Frank Riley
Riley said, "But they all start out as small fires that turn into big fires and that's what we're trying to prevent."

Finally, the Mountain Movers and Shakers are sponsoring a public speaking contest.

Classes will begin Monday, June 2 and will be held each Monday in June.

The contest will be held on July 7. There will be cash rewards for first - fourth place and for the most improved speaker.

Public speaking was instrumental in the career of Georgia Gov. Nathan Deal. According to the Governor, public speaking prepared him for life and especially for his career as a public servant.

For more details contact Sam Fullerton at (706) 994-4658 or (706) 379-4001.

Barnhart...from Page 1

surface again," Barnhart said. "Here we are today, and I can say that God did have a plan."

"When I resigned my current job at Whitwell, I resigned not knowing where I would be this fall," Barnhart said. "I just put it in the Lord's hands and asked him to open a door where He wanted me to go."

"This was the door that He opened and it was as an assistant coach," Barnhart said. "I was excited about being an assistant here. There was another opportunity, I was in the right place and I got the head coaching job."

Barnhart's Tigers started out the 2013 season with a 1-5 record and finished winning the final four games by an average score of 50-9.

"I had a really good football team coming back," Barnhart said. "I only lost five

seniors. That was the hardest part about leaving that job. I hated to leave the guys behind, we had done a lot of hard work over the past three years."

Barnhart admits it's late in the year to be hiring a head coach.

"These guys (Indians) that are here started a good thing," Barnhart said. "These players are building a culture. The program is headed in the right direction."

"We'll continue to build on that 2013 success," he said. "We'll continue to move forward with this program."

Barnhart will pick up the Youth Football Program where former Indians' Head Coach Kyle Langford left off.

"The Towns County Indians football program is built on the foundation of its Youth Football Program," he said.

"We'll work with the youth program because we know that their destination is the Towns County Indians' high school program."

Barnhart brings a wife and three sons to Towns County. All three boys play football.

His oldest, Will Barnhart, will be a freshman in the fall, in the middle is seventh-grader Hunter Barnhart, and last, but not least, Seth Barnhart will be a third-grader at Towns County Elementary School.

Barnhart began his coaching career as a strength and conditioning coach. Towns County is his eighth coaching stop in a 20-year coaching career.

Former Kingston High School Assistant Coach Mike Huwe joins the coaching staff. Community Coach Rodney Thomas returns for his second year on staff.

Graduation...from Page 1



On Friday, May 16, parents, family and friends gathered in the Towns County Schools Auditorium for Senior Honors. More than 30 scholarships were handed out.

Gibson was more than pleased with the gathering as one of the last rites of the graduation process.

"This group, they are exactly what we want our sons and daughters to grow up to be like," Gibson said. "I hope my little girl grows up to be like the young ladies in this class."

"They are just good kids," he said. "I hate to see them leave, but at the same time, I know they're ready to move on. They're hard workers and they are truly dedicated."

Gibson paid special tribute to Nicole Garrett with a plaque for perfect attendance, grades K-12.

"That's dedication," Gibson said. "I'm so proud of Nicole."

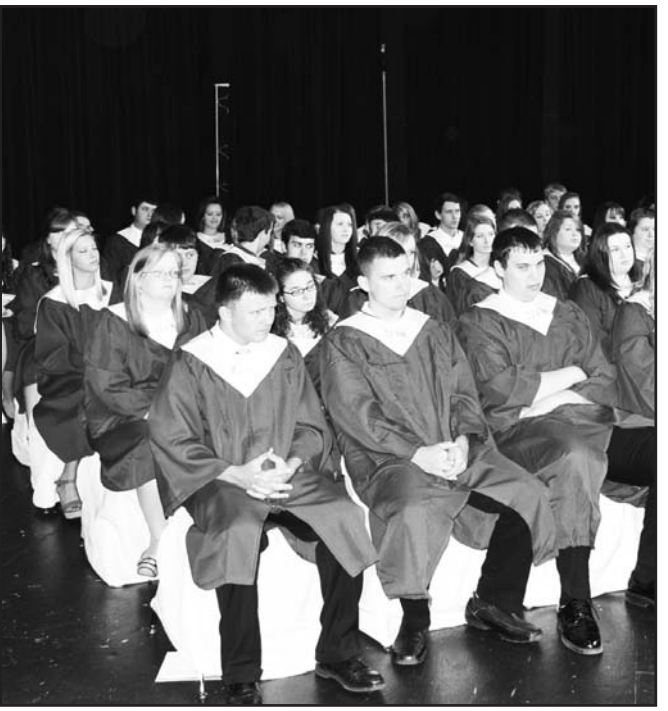
Gibson said Reece was a special and gifted student.

"I don't know that I've ever been around a more mature, responsible senior in high school," Gibson said. "She is such a driven young lady, it's fun to just sit back and watch her in a classroom."

"You know you're going to get top notch effort from Kaila," Gibson said. "Her spiritual life has an impact as well. Christ is first in everything that Kaila does. She's so focused and well grounded. She's going to do great things."

Vardeman, a two-time state champion Cross Country runner as a member of the Lady Indians, and the 2013 Individual Champion in Class A, also was honored as the winner of the John Philip Sousa Award as the best musician in the Towns County High School Band.

Vardeman will attend the University of Georgia and will be a Dance Dawg on the



school's dance team. Harrison Hobbs was honored with a \$70,000 full ride to the University of North Georgia as the school's top military student.

When the clock strikes 7 p.m. on Friday, the 75 Towns County seniors will come together for one last time as they turn their tassels and head into the future.

EggFest...from Page 1

"tasters" (people who bought a ticket) began to enter, and the Georgia Mountain EggFest began with the ceremonial "Lighting of the Eggs."

For a mere \$20 per ticket, tasters could stroll through the Fairgrounds, sample and experience an amazing variety of "Egged" foods - from meats to vegetables to desserts.

Tasters also could talk to the cooks about their techniques, and in some cases, pick up recipes on the spot. After the event, chef's recipes from this year's event (and past EggFests) will be available at: www.mountaineegg.com.

Barry Palmer and Bluegrass Alliance provided bluegrass music all day at the entrance, a nice addition to the already festive atmosphere.

Throughout the day, free classes were held on Green Egg related subjects such as: The Best Brisket, Egglicious Seafood Tips and Techniques, and Wok'n the Egg. Several vendors sold products, such as: barbecue rubs, spices, sauces, wood chips, and items like outdoor lighting constructed from wine bottles and decanters.

"The cooks come in at their own expense, buy their own food, and they pay \$10 to come in here and cook," John Hall of Hiwassee, one of the coordinators of EggFest, said. "They come just for the love of it - and they give it all away, just for the love of the Big Green Egg."

"The EggFest is a great tourist attraction," Hilda Thomason, general manager of the Georgia Mountain Fairgrounds, said. "It has brought a lot of people to Hiwassee. The campground is almost full of EggFest cooks and attendees, and fans have also filled local hotels and cabins."

During the event, Hiwassee Hardware sold the Big Green Egg at a discount. Cooks could cook on their newly purchased Eggs at the EggFest, let them cool down, and then take them home. One could also purchase a Big Green Egg from Hiwassee Hardware at the discounted rate if not cooking at the event. Approximately 65 Big Green Eggs were sold during EggFest.

The origin of Hiwassee's EggFest is quite interesting. Ten years ago, John Hall began attending and researching Green Egg Festivals across the country.

"Over a six-year span, I attended approximately 30 Green Egg Festivals, from San Francisco to Maryland to Florida, and every place in between, to see how they were done and to get ideas," Hall said.

Thomason then had the idea to bring an EggFest to Hiwassee.

"I went to the big EggFest at Atlanta Motor Speedway and passed out 1,000 flyers to get Hiwassee's event started," Thomason said. "What we have turned this into, now, is the biggest satellite EggFest in the world, right here in Hiwassee. I am already getting ready for next year's event."

Cooks and vendors love the event. Those who participated were overheard saying that they look forward to the event every year, and have come to feel as if fellow cooks and vendors are "like family."

Barrett Carter, from Smyrna, was one of the cooks at EggFest.

"I cook entirely for fun. Four years ago, we came up with a couple of Eggs to EggFest, and now it's grown to 15 team members," Carter said. "Today, at EggFest, we are cooking on 11 Eggs - eight large, one medium, and two small. One of my fellow team members is Trip McAlhany. We met in college over 20 years ago, but we lost contact. We reconnected right before the first Fairgrounds EggFest event. We've met other team members through each



other, or each other's Facebook pages or websites. The Egg has brought us together through social functions. Our team, we come up together, we rent a big house, we put out Eggs, and we make a big menu. Thirteen people start prepping the food on Thursday so that we can enjoy the day on Friday."

Carter said some of the team's most popular items at this year's EggFest have been: Sweet Tea Brined Chicken Wings, Asiago/Parmesan Potatoes, and Jalapeno Poppers stuffed with Seasoned Cream Cheese, topped with a shrimp and wrapped with Boar's Head bacon. Last year, Carter started a website, EggyBear.com, where he posts recipes that his team has cooked before.

Jim Stevenson, of "Team Coney," came from Frostburg, MD to cook at the EggFest, with Marsha Miller, and his brother, and sister-in-law, Bob and Galyna Stevenson, of Raleigh, NC. This was Team Coney's second year at EggFest.

"I participate in about six Green Egg Festivals a year," Stevenson said. "The Fairgrounds EggFest is always a nice event. This is probably one of the best events I have been to on the East Coast. I'm retired, and it's just a fun thing to do, because the people who attend are nice, and kind - and, are interested in food."

"Team Coney" served Stuffed Blueberry French Toast with a creamy sweet dipping sauce. Cowboy Ice Cream Cones, Kool Pickles (make with Kool-Aid), Cowboy Can-

dy (a pickled Jalapeno), and a Baked Fruit Pie with whipped cream.

One of the vendors at EggFest was Todd Hippo, from Jackson, owner of Big'Un's Enterprises (Carnivore BBQ Sauce Products).

"I have come to EggFest every year. The people are super nice - you couldn't ask for a nicer group of folks," Hippo said. "The town of Hiwassee always welcomes people with open arms. I always joke with the people from home that I am going to leave for the weekend to spend time with 1,000 of my closest friends."

Another vendor who enjoyed the Festival was Joe Hendricks, from Lilburn, of "Joe's BBQ Wood."

"I have provided wood chip products for the event for the past couple of years as a donation for the raffle," Hendricks said. "Then, Mr. Hall invited me to come up this year and participate. I like it - a lot of people, a very good turnout. I'll probably come back next year."

"About 20 Fairgrounds volunteers have run the trolley and sold drinks - they have worked really hard," Thomason said. Also, the staff of Hiwassee Hardware has helped by setting up, taking down, and selling the Eggs. The Band has also volunteered their time. We couldn't have done this without our staff and volunteers."

Be sure to put next year's EggFest on your calendar - May 16, 2015. As Thomason said, "People are happy when they're eating."

Elections...from Page 1

ers sought to complete the election process as the clock approached 2 a.m.

Equipment problems stood in the way as the Towns County Board of Elections struggled to finish the vote counting process Tuesday night.

Tuesday night turned to Wednesday morning and finally, the process was completed.

Board of Elections member Mark Dehler explains that the election faced two dilemmas.

"The issues that we were dealing with, first was a memory card from one of the machines in Young Harris," Dehler said. "One of the voting machines in Young Harris did not work from the beginning."

"We had to go back to Young Harris and find the memory card in the machine," he said. "Also, a memory card from a machine in Macedonia wasn't reading into the GEM Server."

"We were able to print out all the information from the card," Dehler said. "That card I want to say had 56 votes. We had to manually put those 56 votes into the server."



The election workers worked through those issues trying to finish the job. It was almost 2 a.m. before the task was finally completed. See the May 28th edition of the Towns County Herald for more election news.