



Chamber Chronicles

The official source of Towns County Chamber News

Wednesday May 26, 2010

Angel's Chamber Messages



New Chamber Member

The Towns County Chamber of Commerce would like to welcome some of our newest members: **The Citgo (The Friendship Store), Turpin's Electric, Jones Mountain Electric & Beading Bee Creations** - all of Hiwassee. Please join us in welcoming these new members.

Mountaintop GA Yard Sale

It's that time of year again for the Mountaintop GA Yard Sale. As always, the sale will be along highway 76 from the Rabun County Line to the Union County line, June 4, 5 & 6. Join the residents of Hiwassee and Young Harris from sun up to sun down during this three day sale extravaganza! Yard sales will be road side as well as retail sidewalk sales.

****Please Obtain Permission from a Property Owner if Setting Up in Front of a Business or Home. ****

Annual Golf Tournament

The Towns County Chamber of Commerce is holding its annual Lake Chatuge Scholarship Golf Tournament June 12 & 13 at Chatuge Shores Golf Course and Brasstown Valley Resort. For information on how you can participate as a sponsor or player, contact the Towns County Chamber of Commerce at 896.4966.

Member Calendar of Events

5/28/2010 An Evening with Compassion International
1028 Georgia Road • Franklin, NC 28734 • Cost: \$15
Phone: 866-273-4615 • Website: www.greatmountainmusic.com
Sponsor: Smoky Mountain Center for the Performing Arts
Description: Steve Fee, Addison Road and Shaun Groves headline this concert night. Experience Christ through worship and Compassion International

5/28/2010 - 5/30/2010 Southern Hospitality
301 Church Street • Hayesville, NC 28904
Location: Peacock Playhouse • Sponsor: Licklog Players
Hours: Fri & Sat 8pm Sun 2:30 pm • Phone: 877-691-9906
Email: licklog@verizon.net • Website: www.licklogplayers.org

Description: The Futrelle Sisters – Frankie, Twink, Honey Raye and Rhonda Lynn – are in trouble again. This time, the problem is bigger than ever: their beloved hometown, Fayro, Texas, is in danger of disappearing and it's up to the sisters to save it from extinction.

5/29/2010 Annual Vineyard Road Ride

Hayesville, NC 28902 • Hours: To be announced
Contact: Joanna Atkisson • Phone: 828-389-8085
Email: president@sabacycling.com
Website: www.sabacycling.com
Sponsor: Southern Appalachian Bicycling Association
Description: Annual Vineyard Road Ride, beginning and ending at Crane Creek Vineyards. This ride takes you on very scenic back roads in NC and GA. For more info check their website www.sabacycling.com

5/29/2010 Branson on the Road

1028 Georgia Road • Franklin, NC 28734 • Cost: \$10
Phone: 866-273-4615 • Website: www.greatmountainmusic.com
Sponsor: Smoky Mountain Center for the Performing Arts
Description: What do you get when you bring together a fiddle, mandolin, banjo, guitar, upright slap bass, rhinestone costumes, hilarious comedy and great classic country, bluegrass, rockabilly and gospel music....Branson on the Road! Branson on the Road has over 20 years of experience performing at the top theatres.

5/29/2010 Fire in the Mountains Chili Cookoff & 5K fun run

Hwy. 76 • Hiwassee, GA 30546 • Location: City Square
Hours: 10:30 AM - 3:00 PM • Contact: Joan Crothers
Phone: 706-896-6240 • Email: global101@windstream.net
Website: www.townscountyfirecorps.org

Sponsor: The Towns County Fire Corps
Description: The Towns County Fire Corps will be sponsoring the second annual chili cookoff on Memorial Day. The Chili Cookoff is open to the public. This is a family event with chili samples, hot dogs, drinks and ice cream all for a nominal price. If you are interested in cooking call 706-896-6240 and we will send you an application. Register on our website for the 5k Fun Run

5/29/2010 Annual Spring Festival at Crane Creek Vineyard

916 Crane Creek Road • Young Harris, GA 30582
Hours: 11:00 am to 6:00 pm • Contact: Crane Creek Vineyard
Phone: 706-379-1236 • Email: info@cranecreekvineyards.com
Website: www.cranecreekvineyards.com

Sponsor: Crane Creek Vineyard • Cost: 21 and over \$20. under 21 \$10
Description: Celebrate the welcoming of Spring by spending your afternoon with the Crane Creek Family! Local artists will be featuring their work and we will be serving lunch and having wine tastings. Bring the whole family and let the kids enjoy the Kiddie Craft Tent and take their chance trying to catch a fish from the pond! Tickets will be sold at the door: 21 & over - \$20, under 21 - \$10. Call the tasting room for more details.

5/29/2010 - 5/30/2010 North Georgia Mountain's Horsin' Around BBQ Showdown at Brasstown Valley Resort

6321 US Highway 76 • Young Harris, GA 30582
Location: at the Stables • Hours: Saturday 10:30 am - 5:30 pm Sunday 11:00 am - 5:30 pm • Contact: Brasstown Valley Resort
Phone: 706-379-9900 • Website: www.brasstownvalley.com
Sponsor: Brasstown Valley Resort • Parking is free.
Cost: Gate Admission \$5.00 per person/valid for both days.
Description: Brasstown Valley Resort is proud to present their annual Horsin' Around Barbeque Showdown in the beautiful North Georgia Mountains on Memorial Day Weekend. This contest is operated under sanction of the Kansas City Barbeque Society. (KCBS) In addition, there will be the All American Arts & Crafts Festival, Kid's Fun Zone, Live Entertainment, Blacksmithing, Soap Making, Pottery Demonstrations and More. Cruisers Car Show, Pony Rides, Southeastern Reptile Rescue exhibit, Great Food and Fun for the Entire Family!

5/29/2010 Young Harris Memorial Day Parade

Young Harris, GA 30582 • Location: Main Street
Hours: 9:00 a.m. • Contact: Parade Committee
Phone: 706-379-4606 • Cost: Free
Sponsor: The City of Young Harris & Brasstown Valley Resort
Description: If your organization, church, business or other category wishes to participate in the Parade, please contact the Parade Committee for an entry form.

5/29/2010 Horsin' Around Family Cook Out and Magical Mystery Theater (to be enjoyed by the guests during dinner)

Young Harris, GA 30582 • Hours: 6:30 - 9:30 PM Location: Brasstown Stables at Brasstown Valley Resort
Contact: Amy Gibby Rosser (706) 896-4131 x 1233
Phone: or Karen Rogers (706) 379-460
Email: argibby@towns.k12.ga.us

Sponsor: Towns County Family Connection
Cost: \$14 Adults, \$7 Kids, 5/Under Free
Description: There will be a kids fun zone with activities, bounce slides at no additional cost * A portion of the proceeds benefits Towns County Family Connection

5/29/2010 OTM Music on the Square

Hiwassee, GA 30546 • Location: on the Square in Downtown Hiwassee • Hours: 6-8pm • Sponsor: OTM • Cost: Free
Description: First concert of the year. Bring your own chair or blanket

6/4/2010 - 6/6/2010 Southern Hospitality

301 Church Street • Hayesville, NC 28904
Location: Peacock Playhouse • Phone: 877-691-9906
Hours: Fri & Sat 8pm Sun 2:30pm
Email: licklog@verizon.net • Website: www.licklogplayers.org
Sponsor: Licklog Players

Description: The Futrelle Sisters – Frankie, Twink, Honey Raye and Rhonda Lynn – are in trouble again. This time, the problem is bigger than ever: their beloved hometown, Fayro, Texas, is in danger of disappearing and it's up to the sisters to save it from extinction.

6/4/2010 - 6/6/2010 County Wide Yard Sale

Towns County, GA • Location: throughout the County
Contact: Towns County Chamber • Phone: 800-984-1543
Website: www.mountaintopga.com • Cost: Free
Description: Everyone in the County is encouraged to join in this community wide yard sale.

6/5/2010 Grand Opening

195 Georgia Mountain Experiment Station Road
Blairsville, GA 30512 • Cost: Free
Location: 3 miles south of the Blairsville Square on Hwy 19/129
Hours: 11am - 2pm • Contact: Clare Johnston
Phone: 706-745-2655

Email: gmrec@uga.edu • Website: www.gmrec.uga.edu
Sponsor: The Georgia Mountain Research & Education Center
Description: The Historic Cannery building located at the Georgia Mountain Research & Education Center has been converted into an Interpretive Center. This building, built in 1930, will house exhibits on native plants and their uses, as well as local history.

6/5/2010 Annie Moses Band

1028 Georgia Road • Franklin, NC 28734
Phone: 866-273-4615 • Cost: \$15-18
Website: www.greatmountainmusic.com
Sponsor: Smoky Mountain Center for the Performing Arts
Description: The Annie Moses Band is a Christian family of Juilliard trained musicians and award winning songwriters dedicated to virtuosity in the arts. Led by lead singer/violinist, Annie Wolaver, the Band includes her six siblings, Alex, viola, Benjamin, cello, Camille, harp/keyboard, Gretchen, violin/mandolin, and Jeremiah, on guitar and banjo.

3rd annual Horsin' Around BBQ Showdown

The 3rd Annual Horsin' Around BBQ Showdown & Arts & Crafts Festival will be held Saturday, May 29 and Sunday, May 30 from 10:30 a.m. until 5 p.m. \$5 per person gate fee/valid both days. Free parking. Located at the stables at Brasstown Valley Resort, Young Harris, GA. Phone: 706-379-4606.

Arts & Crafts, Kids Fun Zone, Live Entertainment, Blacksmith, Pottery, Soap Making and more, Pony Rides. Over 35 Professional BBQ teams will be competing.

There will be a Peoples choice event for the BBQ teams. Great food and fun for the entire family. Benefiting the S.A.F.E. Organization and the Family Connection. Call Karen Rogers for more information at 706-379-4606.

(N)May26,A2,SH

the PINK RIBBON
Thrift Shoppe'

'Priced Less than Your Local Yard Sale'

Clothing - Jewelry - Furniture - Formals - Antiques/Collect. - Books/Media - Shoes - Home Decor - Housewares

50% Off Clothing Purchase
Must Have Coupon - Exp. 6/2/10

2132 Old Murphy Hwy
Blairsville, GA
706-781-PINK

Mon, Wed-Fri 10-5
Tues 12-7
Sat 10-4

From the desk of Commissioner Bill Kendall



Commissioner Kendall Opposes Fee Increases Mandated by New State Law

House Bill 1055 was on the agenda for the May County meeting. Towns County Clerk of Court Cecil Dye was on the meeting agenda to explain the fee increases that he is required to collect by this new law which took effect immediately upon the signature of the Governor. Commissioner Kendall is officially informing the Governor and legislators that Towns County Government is asking for the repeal or major amendments of these high fee increases, one of which increases the per page charge to file an appeal from \$1.50 to \$10.00. This fee hike goes to local governments. Dozens of others raising the costs of services at courts and other parts of the government (i.e. from \$25 to \$50 for making out and executing titles to land) most of which goes into the state treasury designed to help the state manage an expected revenue shortfall.

Kendall stated that HB-1055 is another unfunded mandate passed on to the Clerks of Court, Probate Court and County Governments by making them the collection agencies for the state to collect and do the financial bookkeep-

ing for these exorbitant fees most of which are mandated to be sent on to the state treasury. The new law states (b) "Each superior court clerk shall collect the fees provided in the Code section and the moneys shall be paid over to the County Government by the last day of the month after the month of collection, to be deposited by the authority into the general fund of the state treasury. (c) The authority (County Governments) shall, on a quarterly basis, make a report and accounting of all funds collected pursuant to the Code section and shall submit such report and accounting to the Office of Planning and Budget, the House Budget Office, and the Senate Budget Office no later than 60 days after the last day of the preceding quarter.

Kendall stated that this new law is another example where the hard working middle class is getting hit the hardest and will be limited to access the justice system and in many other areas. The wealthy will be able to afford these exuberant fees and the indigent (those unable to pay) are exempt from paying any fees. The hard working citizens trying to make an honest living will again, as in many other cases, be hurt the most. (T)May26,L1,SH

Thyme To Cook!

The Oaks Restaurant at The Ridges Resort
Executive Banquet Chef, Karl Engelmann

Fire up the AC and the grill!

It's time for creating those great summer meals and nothing is better than a nice juicy STEAK! One of my favorite cuts of beef to grill is the flat iron steak. Flat iron steak is a relatively new and untraditional cut of beef from the top blade off the shoulder of the animal. It contains a good amount of marbling, is very tender to the tooth, and at about half the price of tenderloin, is quite affordable! Flat iron steaks are making their way into our stores and are usually available upon request from your local butcher. Look for organic fed and antibiotic free meat such as "Brasstown Beef" or "Harvest farms" labels.

When grilling flat iron steak it's always a good idea to incorporate a nice marinade to add flavor depth and tenderizing agents. One of my favorite marinade recipes is my Red Wine Marinade which works perfectly with the deep flavor and tender characteristics of this flat iron cut. (See below)

I like to use a gas grill just because it allows me to have more control over the heat and takes less time to preheat, but if you are using a charcoal grill, make sure your charcoals are good and grey. I usually preheat the grill to hot/medium hot or about 500° F in the firebox. If you do not have a firebox or a firebox thermometer, then just use the Mississippi method. No, that's not a method created by some southern delta barbecuing guru, it is simply a method in which you hold your hand over the grill grate and count Mississippi's until you can't withstand the heat and pull your hand away. The grates are ready at about 2 to 3 Mississippi's.

The most important thing to do when grilling steak is to season it! There are all

kinds of seasonings you can use such as Lawry's, Tony Chachere's, Paul Prudhomme's, and Emeril's to name a few. But if these are not available, a good bit of kosher salt and pepper will do just fine.

Since we are using steaks that have been swimming in marinade, it is important to take the steaks out of the mixture and lightly scrape the marinade off before sprinkling on the seasoning and placing on the grill. Lay the meat on the grill orderly and with all of the meat facing the same direction. Cook for about 1 1/2 to 2 minutes then rotate the steaks 90° to give them a nice criss-cross pattern. Give it about another couple of minutes and then flip em' over. Cook for about a minute, turn 90° again and cook for one more minute (it always takes less time for the second side to cook). This approximates to a medium rare temperature for a 3/4 inch thick steak. Make sure you let them rest after they come off of the grill for at least 5 minutes before cutting. This relaxes the meat fibers and helps to retain the juices of the steak.

For a beverage, I recommend the Milton Park 2008 Shiraz from Southern Australia; it is flavorful, has just the right amount of spice, and at about \$9.99 a bottle you can't go wrong! Enjoy!

Flank Steak Marinade

Whisk together in a bowl: 1 cup of red wine (any varietal will do), 2 cloves of garlic minced, 2 teaspoons Dijon mustard, 1 teaspoon dried oregano, 1 tablespoon red wine vinegar, 1/4 cup Tamar soy sauce, 2 tablespoons Worcestershire sauce, 3/4 cup of olive oil.

Place the steaks in the bowl and marinate for about an hour turning a couple of times every 15 minutes. (N)May26,W1,SH

Licklog Players presents

Southern Hospitality

Written by
Jessie Jones, Nicholas Hope
& Jamie Wooten

Directed by Vianne Payne

May 28 - 30 & June 4 - 6, 2010

at the Peacock Playhouse, Hayesville, NC

Evenings 8p / Sunday Matinees 2:30p

Call 828 389 8632 or 877 691 9906 for Reservations

Sponsored by
John Boone

Produced by special arrangement with Dramatists Play Service, Inc.