

Rising Star Brandon Bowen Smithsonian Institute Berrien Sport Heros Lakeland Court Magicians Harlem Legends

Fitzgerald Tour of Homes Market Recipes

How Did You Do That?

NICE MICE NICE MICE NICE MICE NICE MICE MICE Nice naughty Nice naughty Nice naughty Nice naught

Merry Christmas to all...



Enjoying a visit with Santa

Top: Dallas Rowan and Maddie Sapp

Right: Levi Watson and Riley Hillhouse

On Our Cover:

How Did You Do That?

Levi Watson and his friends get a carving lesson from the toymaker himself, Santa Claus. From left to right: Riley Hillhouse, Santa, Dallas Rowan, Levi, Anastacia Gibbs, and Maddie Sapp. Special thanks to Daniel DeCristofaro.

Giving Santa the List

Don't make the little girls cry; don't give away all of my fudge;



....and when you're done, sweep up all the wood shavings and scoop all that reindeer poop off my roof.



...and to All, a Good Night

NICE MICE NICE MICE NICE MICE NICE MICE Nice Naughty Nice Naughty Nice Naughty Nice Naughty NICE Nice NICE Nice NICE Nice NICE Nice

CONTENTS

My Georgia Hometown Magazine

106 North Davis Street Nashville, Georgia 31639

229-543-1301 229-686-9762 Fax 229-686-9850 mygahometown@windstream.net

> Vickie Harsey Publisher & Editor

Stanley Harsey Advertising & Sales

Josh Clements Staff Writer

Carmen Statham Staff Writer

Photo & Story Contributors

Wenda G. Baily Trevor Clayton Jeremy Roberts

Copyright Statement

My Georgia Hometown is self-published, Copyright 2016. Reproduction in whole or part without permission of My Georgia Hometown is prohibited. Any ideas or opinions expressed in the content of My Georgia Hometown are not necessarily the views of the publisher or staff. All claims, materials, and photos furnished/used are, to the publisher's knowledge, true and correct. Therefore, liability for errors or omissions cannot be assumed by the publisher.

Advertising and/or subscription rates are available upon request.



Heroes

14 Sports Legends Berrien Sports Heroes

26 Letters to Home Civil War Soldier's Story



Hometown Folk

- 21 Farm Bureau Awards Banquet
- 20 Ernie Baldree Raisin' Turkeys

Teens & Tweens

- 8 Brandon Bowen Trending Now...
- 19 Chason Warren Eye in the Sky

Winning Big

- 7 LCHS Drama Regional Champs
- 6 Playing the Dome Hurricans & Wildcats

Art 25 Family Heirloom Quilt donated to Museum



Events

- 12 Tour of Homes Christmas in Fitzgerald
- 22 Wiregrass Market Farm to Table Recipes
- 16 Harlem Legends Globetrotters Take on Lakeland All-Stars
- 28 Nashville Jam



- 10 Halloween Spectacular Costumes
- 29 Fun & Festivals Artists & More

In Our Next Issue:

A Passion Play A Floralist in Bloom More Teens & Tweens



Congratulations You Got It Done!

Congratulations to Joshua Clements for graduating Summa Cum Laude! Josh has completed his Bachelor of Science Rural Studies: Writing and Communication at Abraham Baldwin Agricultural College. Sharing the moment with Josh is his "friend, guide, mentor, and motovational impresario," Dr. Tom Grant, Assistant Professor of Journalism and Faculty Advisor for *The Stallion Newspaper* and *Stallion TV*.

Our Grand Opening

Thank you to all who came out to help us celebrate our Grand Opening! The staff of My Georgia Hometown Magazine is proud to be part of Nashville and the communities we serve.



Thank You For subscribing with us We hope you enjoy reading our quarterly publication.

My Georgia Hometown

Serving the counties of Atkinson, BenHill, Berrien, Cook, Irwin, Lanier & Tift



Name					One Year - \$8.00
Address					Two Years - \$16.00
Addiess		 			Payment Enclosed
City		 		 _ □	Bill Me
State/Zipcode		 _	or faster service: all (229) 686-9762		
					Fax (229) 686-9850

Have questions? Give us a call or drop us an email at mygahometown@windstream.net

Cut out this subscription and mail to our home office: 106 N. Davis St., Nashville, GA 31639

My Georgia Magazine Hometoum

God is with us!

Here at My Georgia Hometown Magazine, we've been in holiday mode for a couple of months now. Between Halloween, Thanksgiving, and now Christmas, we've been working hard to produce a wonderul magazine with plenty of feature stories and pictures to showcase the many festivals and parades throughout our coverage area.

We're thankful for our readers and advertisers and wish you all a wonderful holiday season.

See you next year!

Carmen Statham Staff Writer

Look for the holiday window art of Jill Whitley scattered throughout this issue. Her work is on display on the windows of downtown Nashville.



Stanley & Vickie Harsey



Carmen Statham



Joshua Clements

Congratulations on a Game Well-Played!









Georgia Dome for the GHSA State Championship

Valdosta Wildcats

Class AAAAAA State Champions Coach Alan Rodemaker

This year, the Wildcats took their first state championship in 18 years, with a score of 17 - 7 over the Tucker Tigers. The win makes the Wildcats the winningest high school football team with a total of 914 victories. The next stop is Texas Stadium where they will take on Chandler High of Chandler, Arizona.

Fitzgerald PurpleHurricanes

Class AA Runner-up State Champions Coach Jason Strickland

The Purple Hurricanes also made a great showing, holding their opponents, Benedictine Cadets, at bay throughout much of the game. The Canes proved that they are a force to be reckoned with when they held tight on the one yard line, refused to let the Cadets score, and gained control of the ball. It was beginning to look like the Canes might bring home a trophy, but the Cadets rallied in the last minutes and scored the winning points. The final score: Canes - 26; Cadets - 49. Overall, the Canes played hard and made the folks in the Georgia Dome take notice. It was a great game. Well-done, gentlemen!





LHS Off-Broadway Acting Company Rocks South Georgia

Submitted by Trevor Clayton

Hi, my name is Trevor Clayton, and I am a student at Lowndes High School. One of my loves at LHS is my job as a technician in the LHS Off Broadway

technician in the LHS Off-Broadway Acting Company. Our company consists of 40 amazingly talented kids led by a phenomenal director, Sheri Dorsett. Every year, our company performs at least six fascinating and challenging shows.

LHS Off-Broadway takes pride in



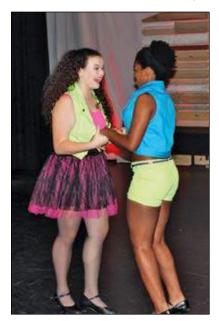
Flowers for a beloved teacher, Sheri Dorsett. The troupe caught her totally by surprise.

our shows and entertaining the public. We demonstrate this through our hard work. Everyone in our company shows his/her unwavering dedication by staying after school each day from 3:15 to 6:15 for rehearsal, and then going home to study and complete homework.

Being part of the company is very challenging at times because we all strive to maintain A's and B's and good GPAs. Even though keeping up is tough, we all succeed. School and grades are very important to us.

Another challenge for us is that LHS Off-Broadway is financially selfsustaining. Every year our company has to reach a certain budget for us to present our shows, and most of the time this is not easy. Our shows are not cheap to perform. Every year each student must raise hundreds of dollars for us to be able to produce our season. We are very thankful to have local sponsors, and dedicated parents who work so hard to make our program successful. We love entertaining, and we meet the challenge with enthusiasm every year. We have already performed several shows for the 2016-2017 school year. Our first show in the season was *Footloose*, shared with the public on October 20th,

Continued on Page 18



Time to rejoice in victory!

"I've always had that creative mind." Brandon Bowen





Hazard and zombie bite patches from Bowen's "Fight of the Living Dead" costume.

Haters Be Gone! Brandon Bowen Rises to the Top

By Carmen Statham and Vickie Harsey

Zombies, ghostly ghouls, super heroes, princesses, and a myriad of costumed characters roamed the streets of downtown Fitzgerald in search of sweet treats and fun and games. The event, Halloween Blast, drew children of all ages from the surrounding communities. One of the biggest kids was Vine and YouTube star, Brandon Bowen.

Bowen, a rising star, donned his padded, leather racing suit and mingled with the crowd, signing autographs for his fans. He sat down with My Georgia Hometown for an enlightening interview about his unexpected fame and future plans.

Some might know Bowen from his Vine and YouTube video shorts. Recently, he co-starred in episodes of YouTube Reds': "Fight of the Living Dead: Experiment 88," where he survived a zombie attack. In July of this year, he also co-starred in the Fox Digital Studios movie, "Mono."

His flight to fame began with his vine, "Blocking Out the Haters," which received massive attention when it went viral in 2014. He has since been the subject of multiple interviews and was invited to appear on "Good Morning America." Receiving his first phone call was a shock to Bowen and his family. He knew his videos were popular by the number of followers he was getting (3.3 million), but he never dreamed of getting national media attention or a movie role.

This home-town kid hales from the Irwin and Tift county area. He is now 18 and has already accomplished more than most teens his age.

His latest accomplishment, "Fight of the Living Dead," threw Bowen a curveball.

"At first I thought it was cool because I thought it was going to be something totally different, but once I kinda figured out what it was actually going to be ... I was, like, this is going to be terrifying. And it truly was," said Bowen, who prepared himself by watching the first season.

Blindfolded with animal masks and cuffed on a bus, Bowen and 9 other well-known YouTubers headed for an abandoned hospital. When they arrived, they were ushered inside and left to fend for themselves. The crew spent the next 72 hours trying to survive a simulated zombie apocalypse. Trapped in a life or death struggle, Bowen and his co-stars sprinted from zombies coming at them from all directions. Though Bowen was followed by camera crews throughout the dark halls, he couldn't get over a spine-chilling fear.

"Even though it was reality—all of us going through it it's basically like walking through a haunted house," Bowen said.

The dark, dreary hospital scene set the stage for Bowen.

"It put that fear into your mind that even though you're not really going to be killed, it felt like they could kill you," he said.

It was this feeling which Bowen attributes to post-traumatic stress syndrome amongst his crew and himself.

"We would have nightmares and text each other," he said. His earlier flight to fame began with an email.

Hearing from Fox Digital Studios about "Mono," and being cast in the role of Melvin was "really cool," Bowen said. "Mono" tells the story of several social outcasts who take over a high school after the popular kids contract mononucleosis.

Viners Christian DelGrosso and Jake Paul, as well as YouTube star Eric Ochoa, co-starred with Bowen. Bowen said he was already familiar with DelGrosso and Paul. His quirky personality gained friendships with Ochoa and Ty Parker.

"He was really fun to work with," Bowen said about Parker. "He's a good friend of mine now."

Better

Bowen especially liked working with Ochoa on audio commentary for the movie. While Bowen was in Atlanta and Ochoa was in Los Angeles, both stars watched and made comments about the movie in real time.

"He was really awesome," Bowen said about Ochoa.

After seeing the movie, quite a few people praised Bowen for his accomplishments.

"I've always had that creative mind," Bowen said.

Bowen first developed an interest in Vine while he was being home-schooled.

"I was just very bored," Bowen said. "I didn't have anyone to talk to, or anything, so I would make vines in my down time."

Unfortunately for its fans, Twitter has since announced plans to shut down Vine.

"It's sad, but it's been coming for a while," Bowen said

about the app. "It's just not what it used to be."

After his recent successes, Bowen says he has his eye on producing.

"I want to make bigger and better things," he said.

Meanwhile, Back in.... NTASHYILLE





Downtown Nashville became Monsterville.

They were everywhere, searching for sugary treats!



Ben Hill



Zombie showdown: Gimme all a ya candy! Mini Hurricane, Ethan Shiver (7) faces down Rebel zombie cheerleader, Kirsten Kenworthy. Nobody messes with his candy.







Monster street fight. Keegan Rathbun (yellow) attacks a masked demon, J. T. Batten.

> Lots of family fun at Fitzgerald's Hallloween Blast.



Britteny Roberts YES! I am Wonder Woman... Any questions?



Cook



All popped out.



D'em Bones, D'em Bones: Valerie Freeman plays the skull game with contestants.



Taylor Fender (7) plays toss at the Girl Scouts booth.



ZZZ-Zipper Faced Jadan Rodriquez (9)



Treat hunting made Penelope tutu tired.



Well, if we can't ride the fire truck, we'll take the candy.



Cinerella, looking for her white mice. Allie Anna Cowart (2)



Neela Grace Megow and Kamilah Merritt



David and Ashley Gay with children, Anna (1) and Adilynn (3).

All dressed up to win!







The 101 year-old home has been a bed and breakfast for 20 years and hosted many well-known patrons. It

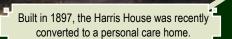
assee

Jason & Abby Holt

Dorminy

was built by Massee's grandfather and is a showcase of heirlooms and antiques. Tour Helpers: (Left to Right) Mary Jo Reeves, Donna Waller, Christy Guy, Hope Hutchinson, Anna Kate Kimbrell.

The Holt's craftsman home was built in the late 1970s. It features original brick and exposed woodwork. The spaceous house is just right for raising three small boys. The home is very much lived-in.



Harris House

The historic home (circa 1940) belong ed to Lidia's mother, who wrote "Of Ships & Shoes" for the *Fitzgerald Herald.* Her parents added unusual architectural features to the home. Ask Lidia the story of the tiny cross

idia & Kalen Martin

on the ceiling.

The house was built around 1904. It is filled with an eclectic mix of art and artifacts that reflect the philanthropic lifestyle of its owner. Ask Jay about Arg's story.

Philip Jay

Ben Hill

HOMETOWN TEAMS: HEROES & LEGENDS

S Georcia Humanities Smithsonian Intitution





TOP: Berrien County Historian Bryan Shaw (left) teamed up with the Smithsonian Institution and Georgia Humanities, to help make the Hometown Teams exhibit possible. His helper Jane Knight (right) worked behind the scenes to keep everything on track.

BELOW: Young old-fashioned venders handed out boxes of Cracker Jack to the crowd.









ABOVE: Arden Williams (left), of the Georgia Humanities and Jamil Zainaldin (right), President of Georgia Humanities, came for the grand opening of the exhibit. "What we're trying to get everyone to do is honor the fact that—yes, this is about sports, but it's also about the people in the community.

Williams gave a synopsis of what sports can do in a child's life: "...Say a little boy plays little league baseball and loves it so much and is so inspired by the coach and his team mates that he grows up to become a business leader and goes back and says, this all started when I was playing in Nashville, Georgia."

Of course, one of Ray City's own, Bill Strickland grew up to be a major league baseball player and prominent businesnessman.

LEFT: Women's basketball legend, Coach Dona Fields and teammate Becky Davis.

BELOW: Another legend, Coach Fred Tucker.

BOTTOM LEFT: Tucker cut the ribbon for the offical opening of the Berrien County Smithsonian Sports Exhibit.



The Berrien County Hometown Teams will remain on display until Fall 2017 in Nashville's old courthouse on the spuare. For more information, contact the Berrien Co. Historical Foundation at 229-686-5123





Visitors to the museum can find many informational panels such as the 1914 baseball team (above) and Winnie K. Moore (below).







ABOVE: Like so many of the visitors to the Sports Museum, Joseph Nevarro and Jasmine Bernardo, Barbara Luke's family was impressed by the rich athletic history of their family.

BELOW: Will Tucker (12) and his mom, Lori, marveled over grandpa Fred Tucker's sports exploits. "It's really lovely to have all of the people gathering and remember the impact and see some of the interesting people," Lori said. "...It's fun to kind of look back to see the influence of those people in the community and beyond." Coach Tucker's granddaughter was suprised at all of the stories her grandpa suddenly started sharing with the family and friends gathered at the exhibit.





Basketball (above and below) Throughout the exhibit dates, former teammates, like the Alapaha ladies and men, gave demonstrations on how the games were once played.



Grandpa's got some explaining to do!

RIGHT and DOWN: On display are memorabilia from the late Bill Strickland's major league career. Front and center are baseballs signed by the entire 1937 St. Louis Browns team for Strickland. They are treasured mementos by Strickland's children and grandchildren. The family was honored by Strickland's inclusion in the display. When asked if the pitching arm was passed down, the answer was "Yes", to a grandson.

BELOW: Among the sports memorabilia on display at the courthouse museum are uniforms of days gone by. Shaw has taken great care to preserve and display the donated items.





Top: Debra Franklin Cornelius found her team picture. Throughout high school, Cornelius played basketball under Coach Dona Fields, who carried her team to state championships more than once.

Below: Darrel Jernigan enjoyed reminiscing with Skeeter Parker and fellow athletes.









Shooting Down Discouragement



"Once you master the fundamentals, you will be surprised how good you can be..." Michael 'Memphis' Douglas

HARLEM LEGENDS COME TO LANIER COUNTY

Story by Carmen Statham

The tune, "Sweet Georgia Brown," bounced through the air above the roar of the fans at the Lanier County High School gym when the Harlem Legends and the Lanier County All Stars hit the court for a friendly game of hoops, Globetrotter style.

The Legends delighted the fans with a combination of athleticism and comedy during the Hoops and Health Celebrity Basketball Show. The team consists of former members of the Harlem Globetrotters, the NBA, the NFL, and past USA Olympians. They joined Head Coach Tyrone Randolph and the LCHS basketball program to bring a fun-filled evening to the Lanier County community.

Randolph called the experience "a treat" for everyone who came to see the players, both old and new.

"Our mission here is to have fun and to show you what basketball really is all about," he said.

Michael "Memphis" Douglas, who founded the Michael Douglas Youth Foundation, said bringing the show to small communities around the country and actually interacting with the people was one of the things he wanted to do.

"People actually get a chance to get up close and personal with us. And it's just one of the most fun things to do – especially at my age," Douglas smiled mischievously.

Larry "Shorty" Coleman, another legendary Harlem Globetrotter, brought his on-court comedy routine and love of the game to the show.

"We're going to have a lot of fun. God does extraordinary things—even for short people like me," he said.

And the Legends certainly gave the fans an evening of fun with fantastic feats above the hoop and rip-roaring antics on the court, displaying their athletic abilities throughout the game.

The energy from the teams and the theatrical interchange between Douglas and referee Jimmy Bolden had the audience eager to see more dazzling basketball magic.

"Do you have my ball?" asks Jimmy Bolden.

"Here it is," Douglas answers. Jimmy makes a grab for the ball, and Douglas launches it in the opposite direction. The



16





Getting tips from Larry "Shorty" Coleman



David Cantey (back) and Carli Garrett (front) enjoy a pre-game basketball clinic.

Lanier All-Stars huddle

joshing sends the fans into fits of laughter so loud not much else can be heard.

The All Stars were full of smiles as they bounded one-by-one onto the court. The Legends quickly took the lead at the start of the game. Even though the Legends beat the All Stars, when it was all said and done, they demonstrated why they were such a phenomenal team by letting the All Stars gain some points to catch up.

Carolyn Jones, a paraprofessional at LCES, was excited to be at the game and support her son, Keith Wright, who played on the All Stars team.

"I love it. I enjoy every time they come," she said.

Gina Raines, wife of former Harlem Globetrotter and 1983 LCHS graduate Gene "Iceman" Raines, was pleased to be at the game with her husband.

"It's exciting, and it's monumental for him to come back here and play tonight," she said.

The evening would not have been possible without the Michael Douglas Youth Foundation. According to the Harlem Legends website, "the MDYF encourages our youth to shoot down discouragement, rebound from poor selfesteem, handle peer pressure, and keep a positive attitude above the rim."

It is this message of hope to youth all over the country which continues to be the foundation's mission.

Before the show, children were welcomed to a first-hand look at basketball in a clinic led by Douglas, an energetic people-person, who never missed a chance to offer his hand in greeting to children and adults alike.

LEGENDS Continued on Page 18

WINTER 2016

LaToya's School of Dance group entertained the crowd at half-time



MY GEORGIA HOMETOWN 17

Above: The Lakeland All-Stars (from left to right); Patches Phillip, Tammy Hatten,

Susan Schools, Troy Foster, Kelsey Howell, Karri Shankel, and Will Watson. Not

pictured are Walt Moore, Gene "Iceman" Raines, and Keith Wright.



LCH Rocks, Continued...



Clayton at the controls.

High school drama troupe steps ahead with "Foot-Loose" performance 21st, and the 22nd. The productions were amazing!

We took our show to compete in Region One Act Play, and we won first place. Then we represented South Georgia in State competition and placed in the top eight. We are currently preparing our "5, 6, 7, 8: Imagine!"

This year, the play's setting is a world history museum where the exhibits come to life and dance. The moral teaches the significance of history to two teens in the museum after hours. LHS Off-Broadway will present this production on December 2nd and 3rd at 7 p.m., and the 4th at 3 p.m. in the Lecture Hall of Lowndes High School.

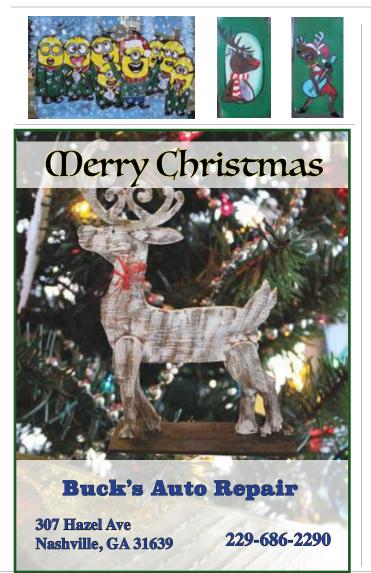
We will also perform Shakespeare's Macbeth on January 19th, 20th, and 21st, South Pacific on March 9-11 and 16-18, and The Senior Showcase on May 12, 2017. All shows will be presented at 7 pm in Lowndes High School's Lecture Hall. These will all be entertaining to watch and perform.

I encourage you to come out and experience at least one of our amazing plays. Tickets are \$8.00 and, while they last, will be sold at the door. We also would love additional sponsors.

If you would like more information or wish to be a sponsor, please don't hesitate to contact my director or me.

Ms. Dorsett's contact information is sheridorsett@lowndes.k12.ga.us and mine is 2019trevorclayton@student. lowndes.k12.ga.us.

You may also visit the Lowndes High School homepage, click on Fine Arts, then click on Sheri Dorsett. The site also has an updated calendar of our performances. I look forward to seeing you at LHS Off- Broadway and writing more for you later.



LEGENDS, Continued...



"You might see us do all types of ball bounding moves and different trick shots, but do you know before we start learning all of those things, we had to learn the basic fundamentals of the game," Douglas addresses kids of all ages during the clinic.

"Once you master the fundamentals, you will be surprised how good you can be with this basketball," he said.

It is this message of dedication and determination which proves that the Legends are more than just a highspirited, fun-loving basketball troupe.



Berrien

A Soaring Imagination



By Carmen Statham

To people who know him, creativity is one of Chason Warron's best qualities.

At 12-years-old, he demonstrates that there is no age limit to being an aspiring innovator. His numerous enterprises have already established him as an active member of this Do-It-Yourself generation.

One of his latest ventures involves a camera-wielding drone, which he naturally modified to suit his purpose. Perhaps you have seen him around Nashville taking aerial photos with his DJI Phantom 3 Standard with its customized camera mount.

His amazing bird's-eye view photos have caught the attention of business owners and individuals alike. Rising nearly 800 feet above the ground and moving at speeds up to 30 miles per hour, the drone and its camera give Warren's clients a panaramic view of property or romantic surprises, such as the anniversary gift one gentleman gave to his wife. Warren says he especially liked taking that one.

Among the photos in his aerial portfolio are some local Nashville buildings, such as the old Courthouse, and a breathtaking view of a Florida river surrounded by a rolling valley of trees.

Upon first meeting Warren, it's easy to see he's a thinker with excellent analytical skills. He is continually examining things and thinking of ways to make things work better.

As a natural DIY engineer, Warren found inspiration for some of his earliest projects behind his dad's (Buck Warren) auto repair shop. According to his mom, Brenda Warren, he was always naturally inquisitive--even as a small child.

"When he was old enough to see parts come off cars, he would look at the part and try to figure out what made it work," she said of her son's beginnings.

"Most parts are enclosed; and the things that make it work are internal. He [Chason] would ask if he could take it apart," she said. "They'd give it to him, let him have at it; and he'd grab screw drivers and different things and take it apart and see what made it tick."

The Amazing Mind of Chason Warren



Aerial shot of Nashville's Courthouse square taken by the drone's camera.

It's this sense of curiousity and ingenuity that leads him into building highly creative projects.

In recent months, Warren, with the help of classmate Nathan Nicks, has built a working model of a World War II tank for a school project. With another classmate, Jacob Dillard, he built a 3-D-printed working rocket and designed 3-D duck calls. Warren has also built both a smokeless oil burner for disposing of used motor oil and a slider, a lowriding combination go-cart/bicycle.

"He's always had a love for figuring things out like that," his mother said.

Warren plans to become a mechanical engineer. Based on what he has already accomplished, he is well on his way, his creative ingenuity soaring higher and higher.

Creativity is defined as the use of imagination or original ideas.

Imin

Ernie Baldree



farm, and Ernie Baldree is making the most of it, in spite of its sandy soil.

"I'm not a tractor-jockey, by any means," said the decorated USAF veteran.

After several years of serving his country, Baldree has returned to the family farm to raise turkeys and other meat livestock. Wander around his farm and you will find cattle, chickens, pigs, goats, peacocks, and a menagerie of other farm animals; all raised naturally.

Natural is the way Baldree likes it. He raises grass-fed beef, chicken, and turkeys for the market. In fact, some of his turkeys recently made it to a fundraiser dinner for the Wiregrass Market. Delicious!

Baldree's decision to not grow row crops is partially based on the nature of the sandy soil, which needs fertilizer and other nutrients to make it farmable, a need which the livestock seem to fulfill.

Daily, he drags the bottomless mobile chicken pens to a new spot in the pasture. He does the same with the turkeys. The bird droppings provide what the soil needs to grow grass for the cattle, whose droppings attract insects (food) for the birds, as well as nutrients for the sandy soil to grow more grass. It's all a natural rotating cycle.

Anyone interested in getting a farm-fresh turkey for their next Thanksgiving needs to put the order in before May. That's when Baldree gets his hatchlings for the coming year.



Definitly a social bird is what Ernie Baldree of Irwinville says of his white broadbreasted turkeys. The Irwinville farmer has found that a little fencing goes a long way to keep his pasture-raised birds out of trouble and protected from predators The turkeys' friendly, curious nature prompts them to get up close when a visitor drops by.

Check out Grandaddy's Farm on FaceBook.



Homecoming

Ready for Homecoming

The Berrien High cheerleaders led the pep rally as the team prepared for the big game. The evening was spent with a parade down North Davis St., followed by a pep rally in Connie's Children's Park.

HOW DO YOUR SAVI STACK UP? CD SPECIALS 4 Months 0.80% 6 Months 0.90 37 Months 45 Months 62 Months **Todd Applewhite**

1618 Whiddon Mill Rd **Tifton GA** 229-382-1707



Berrien

2016 Farm Bureau awards Banquet



ABOVE: A lifelong farmer, Jerry Moore (right) of the West Berrien community was awarded *Farm Family of the Year* at the Berrien County Farm Bureau Annual Members' Meeting. His son, Cameron Moore, (left) also helps on the farm and is an entrepreneur, operating a new agribusiness from the family's farm.

The Berrien County farm office recently held their annual members' meeting where they presented awards to the *Farm Family of the Year* and essay winner. They also said good-bye to out-going president, Vinson Griffin. The speaker of the evening was Chamber Director, Crissy Staley, who discussed the importance of agribusiness, and specifically agri-tourism in Berrien County. Many farm families from throughout the county attended the banquet.



Deborah Boyd opened the evening with "The Star-Bangled Banner."



Farm Bureau Board of Directors and speakers (From Left to Right) Back Row: Lamar Vickers, Brion Akins, Roger Odom, Terry Danforth, Wayne Nash. Middle row: Rickey Boyd new president, Winston Brogdon and Parrish Akins Front Row: Vinson Griffin, out-going president; Steve Dixon, secretary; Jodi Redding (from Senator Johnny Isakson's office); Crissy Staley, Chamber of Commerce; Melissa Williams, Women's Chair; and Linwood Rowan.



ABOVE: Farm Family Award was presented by Brion Akins to Jerry Moore.



ABOVE: Essay winner, Kyrianna White, and family.

BELOW: Members of Berrien County FFA served the evening meal.







The Wiregrass Farmers Market recently hosted the third annual Harvest to Table dinner at the Spring Hill Country Club in Tifton. Supporters dined on a four-course meal full of local flavor.

The picturesque table settings were simple yet elegant with black and white southern-chic appeal and harvest-themed center pieces.

Throughout the dinner, guests were given an opportunity to discover more about their local farmers and their products while sitting at a table amongst friends and colleagues.

The menu included appetizers, artisanal breads and cold-pressed oils, fruit and vegetable salads, turkey pot pies featuring turkeys grown especially for the event, and a seasonal dessert. Local musician, MacKenzie Brown, entertained.

Amy Hightower, a WFM board member, spoke with *My Georgia Home-town* before dinner.

"The goal of the Wiregrass Farmers Markets is, one, to get local produce to local people in the community and help farmers reach out among surrounding counties, and secondly, to educate," said Hightower.

The WFM champions educational approaches for sustainable farming with



workshops and market demonstrations led by volunteers. These volunteers give advice and technical assistance on growing, preparing, and preserving food.

Why shop at a farmers' market?

Right off the bat, produce is fresh and comes straight from the farmer. Buying from a market supports a network of local farmers and ensures they can continue their local growing operations.

The taste is superior to produce found at other outlets because farmers are able to pick their produce at the peak of flavor. An added bonus is that the produce does not need to travel far to get to customers.

All the proceeds from the event will be used to continue the services provided by the Wiregrass Farmers Market to the community, including weekly children's activities, educational classes, and skills demonstrations.

WIREGRASS FARMERS MARKET

"The goal of the Wiregrass Farmers Market is... to get local produce to local people... and to educate."

> Amy Hightower WFM Board of Directors



ABOVE: Ashburn musician MacKenzie Brown provided melodic vocals and acoustic guitar for the evening. Brown has been playing guitar since he was eleven, and recently started an entertainment channel on YouTube.com dedicated to his music. He attends Crisp Academy and hopes to continue playing guitar through college. His parents are Chris and Sandy Brown.









Recipes submitted by Wiregrass Market Prepared by B.J. Smith Events





Nothing hits the spot like a warm pot pie.

Vegetable Pot Pie

Serves 4 Originally from Barefoot Contessa

Note: 2 cups of cooked chopped turkey or chicken can be added to the recipe to make a turkey or chicken pot pie.

INGREDIENTS

12 tablespoons	unsalted butter (1 1/2 sticks)
2 cups	sliced yellow onions (2 onions)
1 cup	fennel bulb, top and core removed,
	thinly sliced crosswise
½ cup	all-purpose flour
2 ¹ / ₂ cups	good chicken stock
1 tablespoon	Pernod or any white wine
	pinch of saffron threads
1 1/2 teaspoons	kosher salt
½ teaspoon	freshly ground black pepper
3 tablespoons	heavy cream
1 1/2 cups	large-diced potatoes (1/2 pound)
1 1/2 cups	asparagus tips
1 1/2 cups	peeled, ³ / ₄ -inch-diced carrots (4 carrots)
1 ½ cups	peeled, 34-inch-diced butternut squash
1 ½ cups	frozen small whole onions (1/2 pound)
½ cup	minced flat-leaf parsley

THE PASTRY

3 cups	all-purpose flour
1 ¹ / ₂ teaspoons	kosher salt
1 teaspoon	baking powder
¹ / ₂ cup	vegetable shortening
¹ ⁄ ₄ pound	cold unsalted butter, diced
¹ / ₂ to 2/3 cup	ice water
1 egg	beaten with 1 tablespoon water for egg wash
	Flaked sea salt and cracked black pepper
	to taste

RECIPES Continued on Page 24

Pumpkin-Espresso Tiramisù

Serves 10 -12 No photo available

Originally from MyRecipes.com a division of Southern Living

Make Ahead: Loosely wrap baked and cooled tiramisù in plastic wrap, and refrigerate until ready to serve.

INGREDIENTS

- 1 cup granulated sugar
- 1 tablespoon all-purpose flour
- 2 large eggs
- 2 large egg yolks
- 3 cups heavy cream, divided
- 1 teaspoon vanilla bean paste
- 2 (8-oz.) packages cream cheese, softened
- 1 cup canned pumpkin
- 1/2 cup brewed espresso or dark roast coffee
- 3 tablespoons brandy
- 3 (7-oz.) packages crisp ladyfingers, divided
- 3 tablespoons powdered sugar
- Garnish: ground nutmeg

Butternut Squash and Apple Soup

Serve in shot glasses

2 tablespoons	unsalted butter
2 tablespoons	good olive oil
4 cups	chopped yellow onions (3 large)
2 tablespoons	mild curry powder
5 pounds	butternut squash (2 large)
1 ¹ / ₂ pounds	sweet apples,
	such as McIntosh (4 apples)
2 teaspoons	kosher salt
¹ / ₂ teaspoon	freshly ground black pepper
2 cups	good apple juice or cider

WIREGRASS FARMERS MARKET Recipe Spotlight

Vegetable Pot Pie Serves 4

INSTRUCTIONS

Melt the butter in a large pot over medium heat. Add the onions and fennel and sauté until translucent, 10 to 15 minutes. Add the flour, reduce the heat to low, and cook for 3 more minutes, stirring occasionally. Slowly add the stock, Pernod, saffron, salt, and pepper, and bring to a boil. Simmer for 5 more minutes, stirring occasionally. Add the heavy cream and season to taste. The sauce should be highly seasoned.

Cook the potatoes in boiling water for 10 minutes. Lift out with a sieve. Add the asparagus, carrots, and squash to the pot and cook in the boiling water for 5 minutes. Drain well. Add the potatoes, mixed vegetables, onions, and parsley to the sauce and mix well.

For the pastry, mix the flour, salt, and baking powder in the bowl of a food processor fitted with a metal blade. Add the shortening and butter and mix quickly with your fingers until each piece is coated with flour. Pulse 10 minutes, or until the fat is the size of peas. With the motor running, add the ice water, process only enough to moisten the dough and have it just come together. Dump the dough in plastic and allow it to rest in the refrigerator for 30 minutes.

Preheat the oven to 375 degrees. Divide the filling equally among 4 ovenproof bowls. Divide the dough into quarters and roll each piece into an 8-inch circle. Brush the outside edges of

each bowl with the egg wash, then place the dough on top. Trim the circle to ½ inch larger than the top of the bowl. Crimp the dough to fold over the sides, pressing it to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.

Pumpkin-Espresso Tiramisù

Serves 10 -12

INSTRUCTIONS

1. Whisk together sugar and flour in a large heavy saucepan. Whisk together eggs, egg yolks, and 2 cups cream in a bowl. Whisk cream mixture into sugar mixture, and cook over medium-low heat, whisking constantly, 15 minutes or until very thick. (Mixture will come to asimmer during the last 2 to 3 minutes.) Remove from heat; whisk in vanilla bean paste, and transfer to a medium bowl. Place plastic wrapdirectly on warm custard (to prevent a film from forming). Cool completely (about 1 1/2 hours).

2. Whisk cream cheese into cream mixture until smooth; whisk in pumpkin.

3. Stir together espresso and brandy. Brush flat sides of about 24 ladyfingers with espresso mixture. Stand lady fingers around edge of a 10-inch springform pan, placing rounded sides against pan. Line bottom of pan with additional ladyfingers. Brush espresso mixture over ladyfingers on bottom of pan.

4. Spread one-third of cream cheese mixture over ladyfingers on bottom. Repeat layers twice with remaining ladyfingers, espresso, and cream cheese mixtures, ending with cream cheese. (Reserve any remaining ladyfingers for another use.) Cover and chill 4 hours to 2 days.

5. Beat remaining 1 cup cream at high speed until foamy; gradually add powdered sugar, beating until soft peaks form. Drop dollops over cream cheese mixture.





Butternut Squash & Apple Soup Serve in shot glasses

INSTRUCTIONS

Warm the butter and olive oil in a large stockpot over low heat. Add the onions and curry powder and cook, uncovered for 15 to 20 minutes, until the onions are tender. Stir occasionally, scraping the bottom of the pot.

Peel the squash, cut in half, and remove the seeds. Cut the squash into chunks. Peel, quarter, and core the apples. Cut into chunks.

Add the squash, apples, salt, pepper and 2 cups of water to the pot. Bring to a boil, then cover, reduce the heat to low, and cook for 30 to 40 minutes, until the squash and apples are very soft. Process the soup through a food mill fitted with a large blade, or puree it coarsely in the bowl of a food processor fitted with a steel blade.

Pour the soup back into the pot. Add the apple juice and enough water to make the soup consistency you like; it should be slightly sweet and quite thick. Check the salt and pepper and serve hot.





Irwin County Coverlet Donated to Georgia Museum of Agriculture

"Although the coverlet is busy with embroidery to the naked eye, further examination reveals the strategic planning Henderson enforced in her stitching."

Polly Huff, Assistant Director & Curator

A beautiful hand-made Irwin County quilt passed down among family members for 120 years is now a part of the collection at the Georgia Museum of Agriculture and Historic Village at Abraham Baldwin Agricultural College. The historic coverlet recently became a permanent part of the Museum's artifacts. Hand sewn by Fereby Whiddon Henderson, the quilt is now on display at the Museum.

Museum Assistant Director and Curator Polly Huff loves to tell the story.

"Mrs. Henderson was born on September 28, 1821," Huff said. "She completed the piece in Irwin County six years before her death and handed it down to her daughter, Martha Van Henderson. On the quilt are written the words 'Executed by her March 3, 1896."

Huff said the quilt was passed down for generations and was held by family members Lillian Whitley, Amanda Whitley Brantley, Hazel Whitley, and Eloise Royal Luke. In 2006, the coverlet was gifted by Luke to her daughter, Karen Luke Jackson, Henderson's great-great granddaughter.

Jackson saw the historical significance of the piece and decided to loan it to the Museum because of the coverlet's local connection. She could have actually loaned it to the prestigious Smithsonian Institution, but decided South Georgia citizens would better appreciate the significance of the quilt.

After the quilt remained on loan to the Museum for 10 years, the family made the significant decision to donate the



The Irwin County heirloom is covered in hand-drawn and hand-stitched designs that suggest a family project between a mother and her young artistic son.



ABAC student intern Jana Register and Museum Assistant Director and Curator Polly Huff examine the craftmanship of Fereby W. Henderson.

coverlet to the Museum's permanent collection.

"We are thrilled," Huff said. "The rare and exceptionally well-preserved coverlet features hand embroidered designs of animals, fish, and flowers. The animal designs were most likely drawn by Henderson's son, Daniel J. Henderson, who is remembered in the family for drawing similar designs in the sand yard outside of his home. Some animals in the quilt include deer, peacocks, fish, lions, sheep, swans, and even what appears to be gar fish.

"Although the coverlet is busy with embroidery to the naked eye, further examination reveals the strategic planning Henderson enforced in her stitching. The center of the quilt portrays Henderson's name, her date of birth, and the date the quilt was finished. Encircled by her information are various animals, which are then encircled by various plants that break off to meet the edges of the coverlet."

Huff said the blanket depicts bilateral symmetry with exception to a few smaller embroideries boldly placed within the design. One interesting exception to the symmetry is a hand stitched into the bottom left corner. The crippled hand is assumed to have belonged to Margaret Young, Henderson's daughter-in-law.

Henderson's coverlet may be aged, but the history of the quilt is fresh to intern Jana Register, a rural studies–politics and modern cultures major at ABAC from Valdosta. Register is interning under Huff's direction this semester, and her work has focused exclusively on the Henderson coverlet. Her assignments on the project included fleshing out family history and provenance, detailed inventory, examination of the textile, and cataloging and digital recordkeeping related to the donation.

Register and Huff used the services of local historic restoration photographers Charles and Eloise Styer, who used digital technology to photograph the coverlet and subsequently uncover numerous details relating to its creation.

For more information on the Henderson coverlet or any other exhibit pieces, interested persons can contact Huff at phuff@abac.edu.

Cook

Man and a water -Is adore since lige light we have send it all the reserved and -st west ste was way as ft he any as a here to word by light hird Tillers that none said to a west off and when a wit the ortain as glass to been that you was all well have ablen I will be going to get the east and a part of Time we and the paper - and good

get at least the and of the a well and Alloom big set as Gralf stat 2 month non me a typica "Losh you to me booking

alle fame

"I remain your affectionate son till death. Fair you well Angus McDermid"

"The letters reveal not only the intimate life of the common soldier, his eating and sleeping habits, his shelter, his pastimes, his longings, his fluctuating morale, his gains and his losses, his fatigue, his hope and his despair, but also the picturesque, likeable personality of a callow boy who, under heavy fire, rapidly grew to manhood."

fair you to

Benjamin Rountree, Letters from a Confederate Soldier (originally published in the Georgia Review 1964)

Letters to Home: A Confederate Soldier's Story

Story by Carmen Statham

Letter writing was the main form of communication during the time of the American Civil War, and soldiers wrote many letters home to family, friends, and sweethearts on whatever scraps of writing paper they could find. One such soldier, Angus "Gus" McDermid, wrote to his family nearly every day between 1861 and 1864, and as luck would have it, many of his letters to family and friends have been saved and preserved for future generations.

Angus' hand-written words tell a touching and memorable story through a bundle of letters which were stored and forgotten among household storage for 76 years. A young Benjamin Rountree rescued the letters in 1940 from a trash fire when he saw his grandmother, Orpie Crosby, toss them into the trash. He has kept them safe for 74 years.

In March of 2014, Rountree donated them to the Adel-Cook County Tourism Authority with the understanding he has access to them for the remainder of his life.

A country boy, Angus entered the war when he was just 17 years old after convincing his father to allow him to enlist. He hailed from what was once Berrien County, near present day Sparks. He resided with his father, mother, and siblings during a time when southern Georgia was one of the least populated

sections of the state.

"He didn't really have much education, but what he possessed was an incredible ability to write. And although these letters are not always grammatically correct, and even though these letters are certainly not spelled correctly because he spelled everything by the way it sounded, they are a beautiful story of his experiences in the Civil War," Jerry Connell, President/CEO of Adel-Cook Chamber of Commerce, tells MGH.

One of the goals of the Adel-Cook County Tourism Authority is to introduce the public to what they have. Earlier this year, the Georgia Department of Economic Development's Tourism division awarded the Tourism Authority a grant to make an interpretative video about the letters, which was named the 'Letters from a Confederate Soldier' project. The project began shortly after the State Tourism Product Development Team shared its original findings with the community.

The video was made available for viewing in late October at the Cook County Historical Society Museum and Genealogical Library in Adel. At least thirty-five people stopped by to see the 16-minute video and to discuss Angus' letters.

After the success of the video, the Tourism Authority hopes to make it available to the surrounding historical societies. Berrien County has a stake in this because Cook was created from Berrien. All of the local soldiers who fought in the War are pretty well known as the "Berrien County Boys."

Another point of interest for the Tourism Authority is to

make the historic McDermid homestead accessible to the public. They also want to protect it and abate any further decay to the 180- year-old structure.

It's easy to see why Angus' story is so important to share. Although there are a lot of other Civil War letters around, many of the enlisted men were not educated enough or were not disciplined enough to sit down and write letters. Even today in the world of fast-paced social media, most people do not write letters with the antiquated art of the long hand.

Along with beautiful penmanship, Angus undoubtedly has a unique style to his writings, as demonstrated in this passage: "Want is my master now. I can't think of nothing but going home to get something good to eat. Mother put one little pig up in a pen for me to eat, if I should live to get home again so I can eat some porke and turnips." October 26, 1863 near Chattanooga, TN.

Much of his correspondence leaned toward this light because often times he went without decent meals, except for when he was able to visit home. Numerous times in his letters, he asks for suitable clothing for the different seasons such as shirts, shoes, and socks. He even asks for a pair of knitted gloves with fingers so he can load his gun in the cold.

More harrowing were the letters he writes regarding the deaths of his closest friends and family due to war and sickness. Not surprisingly, Angus was sick several times and wounded almost as many times. He also endured near starvation.

Through all of this, he still worries much about whether or not he was a good enough person, and whether or not he has been good enough to his family over the years. He often reassures his mother and father that he would not desert like so many others had already done. He intends to stay and fight.

Amazingly, Angus survives most of the war until the Battle of Cedars in Murfreesboro, Tennessee. He died on December 7, 1864 during an engagement with enemy forces. His death came just 4 months before the end of the War.

"We have so much detail about Angus McDermid's life. We have 86 letters that he wrote and they are kind of a chronical of one man's experience," Connell says. "It's not about North and South. It's not about political issues. He was every man and woman [who] has to go off and fight a battle."

Angus' story began over 150 years ago. In July of 2016, a memorial marker was placed at the Woodland Cemetery in Adel. His remains are presumed to be at Murfreesboro, Tennessee.

There is an effort being made by the Tourism Authority to petition Murfreesboro and the Evergreen Cemetery to agree to allow a stone to be placed in the cemetery marking Angus' final resting place. "The likelihood is very great that Angus' remains are buried at the Confederate Circle in Evergreen Cemetery, but there is no way to prove it," says Connell. "Some of the soldiers have been named, and Angus is not one of them, but it's possible the information was lost."

The practice during the Civil War was to map the battlefield, immediately after a battle, where soldiers were buried. After the Battle of Cedars, the maps were gathered and the Confederate soldiers were moved to the "Old Confederate Cemetery" south of Murfreesboro. Sometime around the turn of the 20th century, civilization began to encroach on the cemetery and the Confederates were moved again to a mass gravesite known as the Confederate Circle, less than two miles away. Thousands of mostly unnamed Confederate soldiers are buried today.

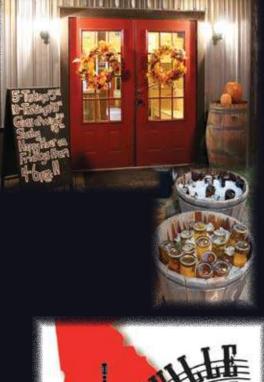
Though gone, Angus McDermid and others like him should not be forgotten. His letters serve as a reminder of America's past and can hopefully give future generations a first-hand look into the life of the common soldier.



The remains of over 2,000 Confederate soldiers who gave their lives in battles in and around Murfreesboro, Tenneesee are buried at the Confederate Circle in Evergreen Cemetery. Most of the dead, like Angus McDermid, are unnamed and unmarked. Only 144 men are known to be buried at the cemetery.



Angus McDermid's memorial marker stands between his father, John, and mother, Ann Eliza. His sisters and brother, Ansel, are interred in the cemetery as well.







Brent Browning

Andrea Perry & Vineyard Patron



Jamin' in the Vineyard

It was a mild October evening in the vineyard as fans gathered for a reunion concert of one of Nashville's favorite bands, The River. The wine flowed and the stars twinkled above as the bands took the stage. The River headlined the event.

Horse Creek Winery hosted several area musicians for the 2016 Nashville South Jams convert. The concert featured the original members from The River, as well as artists Blake Brown of Valdosta, and Brent Browning of Nashville.

"It's nice to be able to do something, to bring people into Nashville," said Andrea Perry, co-owner and operator of the winery.

"We sought out artists that were from the Nashville, Berrien County area that had played here locally and had performed either as themselves or a former group in Nashville, Tenneesee," said

THE RIVER

Crissy Staley, Executive Director of the Berrien County Chamber of Commerce and Development Authority.

Fortunately for the fans, the original band members of The River reunited for a spectacular performance at the winery. Among the large group gathered in the vineyard were fellow music artists like Tammy Kendrick.

"We have a lot of musical talent in Berrien County in addition to what we already knew about," Staley said.

Nashville, Georgia is discovering its rich musical heritage that keeps her linked to her sister city in Tennessee.

The Nashville South Jams event is a recipient of a Tourism Product Development Grant awarded through the Georgia Department of Economic Development's Tourism Division.



Henry McGill & Gary DiBenedetto

Photos by W. G. Bailey & Vickie Harsey



Blake Brown





Todd Griffin



Guitarist with Brent Browning





Festivals & Events

Ben Hill





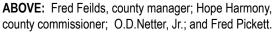




The Hit City Party Band of Atlanta entertained to crowd with MoTown hits and other classic rock tunes.

BLUE & GRAY CONCERT IN THE PARK







It was a perfect day for a concert, good food, and walking a pet rabbit.

Below: Chamber of Commerce Director Nessa Williams









Livestock wrangler Tim Anderson & kids



Anna Hubbard helped get the poultry ready for the market.

The Georgia Forestry Unit was on hand to answer questions about what they do to protect our woodlands.





Christopher Benardo loves

corn on the cob.









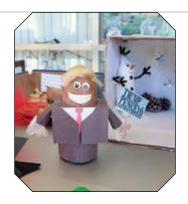


Marcus Williams, Haley Spivey, and Johnny Murray.

Irvin



Ryan & Shonda Jordan of Beasley Farms.



SWEET



Signs of the Times!



ABOVE: Georgia Forestry queens



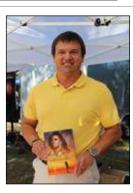
Mighty good popcorn!

Waylon Day, artist, demonstrated his simple technique.











ABOVE: Cambree Rice, Little

FAR LEFT: Kylie-Shaye Dean, Petite Miss GSP

LEFT: Jessi Young, Miss GSP & Averi Smith, Teen Miss GSP.



Meet The Authors

Look what we found in Ocilla...a gathering of local authors selling and signing their books. They are all members of the South Georgia Writers' Guilde founded by Tracey M. Cox and E.M. Knowles. The writers' works range various genres from children's to historical fiction to romance. On the left is Russ Underwood (Tifton), author of The One. In the group are: Amanda Hunter Williams, Tracey Cox, Amy O'Quinn, Janie Hopwood, Raven Price, Jamie Dodson, Beth Hallman, Jamie Dodson, Knowles, and Kristofer Hanson;



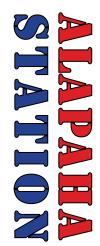




Abby McDonald, Grand Supreme and Overall Most Beautiful Tiny Miss



The ASC committee presented Alapaha Fire Chief Kenneth Griner with the J.H. Moore memorial plaques which now hang on the walls of the fire department.





It was good music, good food, and a fabulus parade in Berrien County.

Photos by Jeremy Roberts



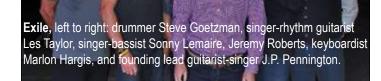
"America the Beautiful," 2016 Alapaha Station Celebration theme. The VFW Post 5978 and American Legion took third place on their float.



ABOVE: The Alapaha Station Celebration queens



Exile and Jeremy Roberts



Cook













Charactors galore entertained the crowd gathered for the 2016 Lean-Ox Festival.







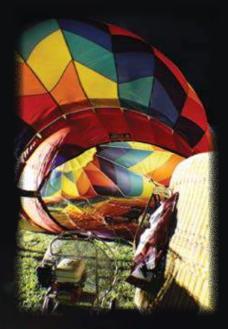




Ben Hill

HARMONY JUBILEE

It was a beautiful site at Turkey Creek as, one -by-one, hot air balloons rose into the night sky.



Upcoming Events

FITZGERALD

Annual Musical @ the Grand Theatre Fri., Jan. 27-28 - 7 pm

Swinging Medallions @ the Grand Theatre Fri., Feb. 10 - 7 pm

John Anderson @ the Grand Theatre March 16

Bushman Street Dance March 17 Wild Chicken Festival March 18

TIFTON

Rhythm & Ribs BBQ Festival March 4 10 am - 10 pm

NASHVILLE

Cotton Blossom Roundup March 24 - 25

ALAPAHA

Passion Play April 9

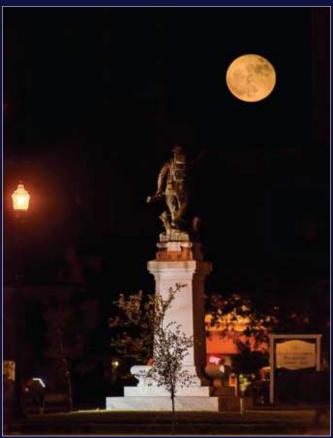


Congratulations!

The Berrien Co. Recreation Authority was chosen to host the 2017 Georgia Recreation & Park Association 8 and under Flea Baseball Pitching Machine State Tournament. The tournament will be held July 11-15, 2017.



▣



Super Doon Over Nashville

The staff of *My Georgia Hometown* wishes all of you a very, merry Christmas and a wonderful New Year.

May the coming year bring blessings, prosperity, and peace to you and your family. May the God of all Heaven and Earth keep you all in His great mercy, care, and grace, and may His radiant Glory illuminate your pathways.

Now, go forward in peace, love, and joy, in Jesus' name.