

## Paris ... from Page 4A

homes or facilities for their own use and not for use by the general public. However, if an owner builds and before the two-year anniversary of receiving the CO, sells his own home or facility, he will not be able to build another project for a period of two years after the date of the sale, unless he obtains a license or hires someone who is licensed. If you have any questions whatsoever about whether you need to be licensed or need a licensed contractor, please call the Building Department. It could potentially save you a lot of headaches down the road.

**Q. Is there still an age limitation on a mobile home being brought into Union County?**

A. All counties in Georgia had to adopt an ordinance in 2010 to place new guidelines on used mobile homes. Even though the less than seven-year age requirement no longer exists, there is a requirement for the home to have a HUD label which can be no older than June 15th, 1976.

Now, before a home is moved into or within Union County, an inspection is done prior to the home being moved.

The Building Department looks at all aspects of the home including date of manufacture to ensure safety guidelines are met for the person buying the home. So, to answer the question, any home older than 1976 is not permitted to be relocated into or within Union County.

## Leone...continued from Page 4A

Sicily, along the Ionian Sea, when I discovered a combination better than chocolate and peanut butter. My sister and I were seated at an outdoor café, trying to talk ourselves warm, with the weather having blighted our hopes of a day of sunbathing. Our B&B host had told us to try this café and be sure to ask for Pietro, and tell him where we were staying. He assured us Pietro would take good care of us. And that he did. Upon his recommendation, I had a salad, the memory of which lies sweetly on the brain.

The salad was a bed of crispy romaine, graced with pitted kalamato olives, thin slice rings of red onion, carefully sliced segments of sweet, juicy citrus orange and lightly battered fried fresh anchovies. It was drizzled with a fine olive oil and served with a little salt and fresh ground pepper. The combination of all these flavors and textures was amazing. I'd like to replicate this experience, but unless I take a trip to DeKalb Market, I won't have access to fresh anchovies anytime soon. By the way, if you have only had canned anchovies, the fresh experience would surprise you. Fresh, they are

similar to a mild smelt, and are just tasty enough to add to the unique combination of olives and oranges.

OK, before I wrap this column up, I feel the need to let you know that there is scientific evidence that supports my olive addiction. One of the reasons why humans are attracted to food is because of its rewarding, pleasurable properties. When we experience pleasure, our brains learn to associate the pleasurable experience with the cues and conditions that predict it. The brain remembers not just what the food tasted like but also the sensation of the pleasure itself. That memory actually becomes stronger and stronger. When you remember that food, you also automatically expect the pleasure that comes from it.

We all have our weaknesses when it comes to the pleasures of food. I've shared mine with you, now share yours with me. Visit us on Facebook (Union County Farmers Market) and like us. Then look for the post that asks what your favorite guilty food pleasure is and share. Stay warm and cozy with thoughts that we are one week closer to the Market opening in June!

## Williams... from Page 4A

Mountain Shelter's Puttin' On The Dog event.

Bill McGlamery is passionate about wine, passionate about business, and passionate about helping others. This is witnessed through his stellar customer service and ability to remember customer favorites, his willingness to mentor others based on his current and past business experiences, and his burning desire to give back to the community that he now calls home. One specific example is the McGlamery Family's annually Christmas Carol singing to residents of Branan Lodge during the holidays. After a short conversation with

him, it is easy to recognize his desire to be a "giver" rather than a "taker" and his desire to change lives and transform our community through ongoing contributions of time and treasure.

The Chamber is proud to work on behalf of members like *The Wine Shoppe*. Please join me in applauding them for this worthy recognition. Stop by and congratulate them at their location at 305 Murphy Highway, Suite B in the Union Station Plaza. If you would like to nominate a future Business of the Quarter, contact the Chamber at (706) 745-5789.

## Thibodeaux...from Page 4A

individuals in this fledgling republic would be protected. So, right there in the Constitution, they made a remedy. Article V. The time has now come for the American people to exercise their authority under Article V. It is time for a Convention of States for the purpose of limiting the powers of the federal government.

This is a true grassroots effort which does not rely on the United States House or Senate to take any action. It does not require the President

to sign it, or a Supreme Court to uphold it. The initiative comes from the individual states' legislatures. It is not a Republican/Democrat or Liberal/Conservative issue. Its purpose is to preserve individual liberty and curb the power of the federal government.

For more information on the process of calling for a Convention of States, and for ways you can get involved, visit [www.conventionof-states.com](http://www.conventionof-states.com).

**Pat Thibodeaux**

## Parris ...continued from Page 4A

generations to come. Personal and national freedom seems to be eroding quickly before our eyes.

As a result some people have become deaf and unaware to what is going on around them. Those that are aware seem to be indifferent.

Spiritually, it seems many have lost their faith in

Almighty God.

There are masses of intimidating forces against Christianity but God is still on His Throne and He is very much in control. Jesus taught that in order to win you have to lose. Please read, heed, plead and lead others to accept the challenge of Jesus in Mark 8:34-38 for 2014.

## Cummings ...continued from Page 4A

up and we went to milk the cow. That old cow didn't like being teased. So, she kicked me three times just because I pulled her tail. Next, I caught the cats and tied their tails together. Don't ask me why or I'll tell you the same thing I told Granny, "I don't know." My energy level was just beginning to wind down when Granny called us to supper and as I went to the house I soon realized I wasn't hungry. As a matter of fact I felt a little green around the gills. As I sat down at the table I saw my favorite foods, fried chicken and banana pudding. As I sat there a wave of nausea hit me and I barely made it out the backdoor.

Granny soon was wiping my face with with a damp towel. She asked, "Son, what made you so sick?" I said, "I don't know I only had four soddy waters, three bags of peanuts and a giant candy bar while we were at Eb's store."

I saw a slight flash of anger in Granny's eyes. Soon the conversation between her and Papa got very spicy, he

should've stayed in the field. It has been a long time since I drank a Mountain Dew or ate a Butterfinger and I have never had another buzz like the one on that day in 1968.

Please remember the Certified Foods Processor Training for Acidified Foods at the Canning Plant on Wednesday and Thursday. Remember, if you plan on selling these foods you must be certified and have an approved process. It is important to be certified because that is the law. However, another reason to become certified is the protection of the public.

Many people think they can open a jar of chow chow and smell to determine if it is safe to eat. That is not true. Smelling will tell a person if the contents have spoiled. However, you cannot tell if the contents will give you botulism. You can't smell botulism, but, you can die from it. And this course will tell participants how to prepare food and keep the food safe for the consumer. For more details please call our office at (706) 439-6030.

## McGuirk... from Page 4A

put the remainder of the fire out. The firemen told us if we hadn't caught the flames when we did we could have lost our entire house. So you see, Minnie is our hero!

Now for the rest of the story. Earlier in the year, late one afternoon, Minnie started having violent seizures. It was so frightening - we immediately took her to Blairsville Animal Hospital and Dr. Livings-

ton and Dr. Newsome worked on her to try to determine what was wrong. Dr. Livingston advised us if we wanted her to live we should take her to the University of Georgia College of Veterinary Medicine, which we did. They kept her for several days and administered so many tests. Finally she was diagnosed as having epilepsy and they put her on pheio barb. Miraculously, Minnie has not had another seizure in nearly a year!

Her treatment was very expensive and did some damage to our budget, but we think Minnie paid us back - saving our house and very possible our lives! She surely deserves her new name, Hero!

**Carole McGuirk**

## AARP Driver Safety class

The AARP Driver Safety Program has a new classroom course call Smart Driver and it will be taught at the United Community Bank in Blairsville on Thursday, February 6, 2014. We will start at 9:30 AM and end at 4:30 PM with a lunch break included.

AARP's Driver Safety is the nation's first and largest course especially designed for drivers aged 50 and older. It addresses age-related physical changes that can affect our driving ability and provides compensating techniques for use in the driving environment. More importantly, the Driver Safety class helps participants identify individual problem areas, which helps to improve their own driving behavior. Completing this course and submitting your certificate to your insurance company may result in a reduction in your insurance premiums.

The cost for the class is \$20 per participant. AARP members receive a \$5 discount to bring their cost down to \$15. Please register before January 30th by calling Kellie Collins at the bank at 706-745-2151.

## Thanks for stocking up WEC

The Women's Enrichment Center would like to express great appreciation for the generous donations and participation in our "Stocking Up WEC" Christmas project. Thank you to the many churches in the tri-state area, individuals, families, clients, and volunteers who gave gifts.


We would also like to thank everyone who supports and prays for the constant success of Blue Ridge WEC and Blairsville WEC. Without the support and love for the ministry, the centers would not be able to serve the communities.

# UNION COUNTY COMMUNITY CALENDAR

Boy Scouts #101	<b>Every Monday:</b>	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	6:30 pm
	<b>Every Tuesday:</b>	United Methodist Ch	6:30 pm
Sweet Adelines			
	<b>Every Thursday:</b>	Cooks Restaurant	11:30 am
Masonic Luncheon		Cadence Bank	Noon
Rotary Club			

Chamber of Commerce events			
For details and future events see events calendar at <a href="http://www.VisitBlairsvilleGA.com">www.VisitBlairsvilleGA.com</a>			
<b>Wednesday, January 22</b>			
1 pm	Knitter's Knitch Class - 64 Bracketts Way, Ste. 6		
<b>Thursday, January 23</b>			
8 am	Mountain Networking Referral Group Meeting - Cooks Country Kitchen		
12 pm	Rotary Club of Union County Meeting - upstairs Cadence Bank		
6 pm	Knitter's Knitch Class - 64 Bracketts Way, Ste. 6		
6 pm	Union County Lions Club Meeting-Steve's Steakhouse, Cookie Jar Restaurant		
6 pm	Blairsville Cruisers Car Club General Meeting- <a href="http://www.BlairsvilleCruisers.com">www.BlairsvilleCruisers.com</a>		
6:30 pm	Trivia at The View - Union County Community Center		
<b>Friday, January 24</b>			
<b>Saturday, January 25</b>			
10 am	Knitter's Knitch Class - 64 Bracketts Way, Ste. 6		
<b>Monday, January 27</b>			
12 pm	Blairsville Kiwanis Club Weekly Meeting-Steve's Steakhouse, Cookie Jar Restaurant		
10 am	Crochet Class - 64 Bracketts Way, Ste. 6		
1 pm	Knitter's Knitch Class - 64 Bracketts Way, Ste. 6		
<b>Tuesday, January 28</b>			
8 am	Tri-State Business Women's Meeting - Blairsville Restaurant		
4 pm	Kids Night at Waffle House - Hwy 515, Blairsville		
<b>Wednesday, January 29</b>			
1 pm	Knitter's Knitch Class - 64 Bracketts Way, Ste. 6		

**Bell Ringing Union County Old Courthouse**



In memory of  
**Loretta Honea**  
by UC Historical Society

**Bell ringing information**  
at 706-745-5493