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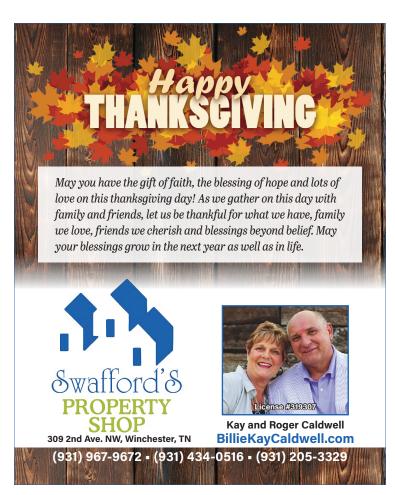
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NOVEMBER 2022

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Experiencing lives, sharing stories, & healing hearts one family at a time.

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LETTER FROM THE EDITOR

Life's short; Eat dessert.

The fall holidays bring food of connection, made with love.

E DUST off the artificial pumpkin decorations and pull orange and purple wreaths from storage. We pull out rakes and sweaters as the weather drops like the leaves do. The weather feels therapeutic and makes you want to go for a walk on your lunch break instead of sitting in a car with the air conditioner on full blast. Along with the flannel and pumpkin spice latte, we bring out the dinner plates. And this time, it's the heavy hitters: turkey, gravy, stuffing, potatoes, veggies, and pie. You may even sit in the gentle breeze on the front porch with your favorite aunt and carve pumpkins together. We make memories that still pop up every time we taste pumpkin seeds and sweet potatoes.

Our taste is just one of our five senses, but it's oh so powerful. It can make your mouth water and your stomach growl. It can bring back cherished memories. Hands of love gently merge spices and ingredients together. It makes its way from the pot to paper as a recipe that lasts generation after generation, creating a new cook to take the throne as Nanny with a recipe no one can beat.

We took food from just something to give us energy and keep us alive to something that brings us together. It gives birth to much more than just a tasty dinner; it creates what we're all looking for: connection.

> This issue of Good News is a special food edition. We're featuring cooks, generations of family, the connection

> > between cook and customer, and hard-working business owners who give us delicious food options on every street in our towns...

> > > Life's short. Eat dessert.

MANAGING EDITOR

From our readers



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- Kay Bartley, Good News reader

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GOOD NEWS

There is enough bad news out there. Good News is hearing about your neighbor's successes. It's listening to your five-year-old niece tell a story that seems to go on forever; she stumbles over her words, but it's worth listening to. Good News is everywhere. It's in our community; it's in our homes; it's in our future.

GOOD NEWS STAYS ALIVE AS LONG AS WE SHARE IT.

PHOTO BY BROOKE SNYDER





▲ Emily Hooton

Jadon Vanzant A

GOOD COMMUNITY NEWS

Thrive Youth Conference

Youth today... leaders tomorrow. Teens leading teens.

By Amanda E. West // Photo's provided by Melanie Morrow

Y OUTH AMBASSADOR for the Franklin County Prevention Coalition Jadon Vanzant earned bragging rights this summer. Vanzant, a grad student at Middle Tennessee State University, working toward a degree in school counseling with the help of Emily Hooton, who will be attending Western Governors University, successfully planned and executed the recent Thrive Youth Leadership Conference at the Camp Rain facility in Decherd.

The conference, which began in 2020, was a collaboration between the Franklin County Prevention Coalition and Camp Rain to reach at-risk students in both middle and high school. Vanzant was the perfect candidate to fill the role of Youth Ambassador, due to his prior involvement in the conference over the past two years,

and his previous attendance at both the Tennessee Teen Institute and the Tennessee Strong Conference. "Vanzant drove every aspect of the Thrive Conference," says Jessie Sheehan, director of the Franklin County Prevention Coalition. "He fully led the conference, chose the speakers, planned the dates, scheduled training sessions, and handled all of the marketing. Vanzant is a youth himself, but he came in and led other youth, and it was the best conference we've had yet. It was truly magic."

Representatives from prevention coalitions across the state, and teens attended the conference. "My favorite part was getting to interact with students and form connections with them," says Vanzant. "Some of these kids just needed someone to listen and show they cared. I enjoyed





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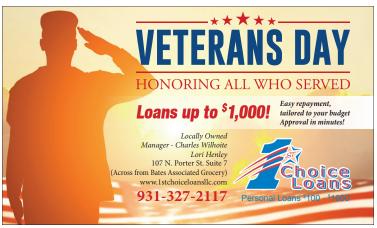
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"Some of these kids just needed someone to listen and show they cared. I enjoyed getting to be that person, learning about who they are and who they wish to become."

- Jadon Vanzant, Youth Ambassador

getting to be that person, learning about who they are and who they wish to become. Without people in our community, the Thrive Conference could not have taken place. We also had organizations from the community to donate money for scholarships that paid for students to attend, that couldn't have attended otherwise. Working for the coalition this summer felt like a step toward fulfilling my purpose in life. I am incredibly grateful for the opportunity I had to work with such amazing people and do things that have an

impact on the lives of others."

The Prevention Coalition also offers weekly activities at the Rain Teen Center located in Winchester. Teens are invited to attend every Wednesday and Friday from 5:30 p.m.-9 p.m. Activities include dinner, prevention programs, games, etc. "We want to develop leaders right here in Franklin County," says Sheehan. "We are always telling our youth to be leaders, not followers. This conference and our weekly activities teach them the tools they need to accomplish that. They learn how to find their voice, how to

identify problems in their lives, and how to solve those problems."

"I, by myself, cannot help every person in my community," said Hooton, who worked for the Coalition this summer. "But with the people I work with and the resources we make available, we're able to reach more people than we could if we worked alone." GN

For more information go to www.fcpctn.org, www.camprain.com, or www.therainteencenter.com

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Jennifer Howland A

GOOD EDUCATION NEWS

Let's Make a Note

Creative minds think alike. Teachers join forces to teach the arts.

By Amanda E. West // Photography by Brooke Snyder

S EWING, CRAFTING, learning to play a musical instrument, voice lessons, art, painting... whatever your passion—you can find it at Let's Make a Note Music, Art, and Enrichment Center in Winchester. Owner Jenifer Howland has assembled a team of gifted artists and teachers who have made it their mission to pass on their talents to others.

Howland has taught music for 27 years at several schools including, most recently, St. Paul Catholic School, and she earned a Bachelor of Science degree from the University of West Florida. Howland would not be complete without her trained service dog, Phoebe, who helps provide emotional support for those on the autism spectrum, or those with PTSD. "I love to see my students' faces when they have succeeded in meeting their goals," says Howland. "Their joy is priceless."

Brian Fleck encourages his students to be creative and to find their unique inner voice. He specializes in classic era, ragtime, blues, and classic rock, to name a few, and gives private instructions for playing guitar, ukulele, banjo, and bass. He has developed lessons that keep his stu-

dents engaged and motivated to play guitar. Beginners to advanced, he can spark the imagination of musical understanding. Fleck graduated from San Diego State University with a bachelor's in performing arts. Instructor Hi Newman also specializes in teaching guitar, bass, and ukulele, and also offers private lessons at the enrichment center.

John Harris, adjunct professor at the Moore County campus of Motlow State Community College, is a violinist and conductor. Harris has earned two bachelor's degrees from Florida State University; one in music education and

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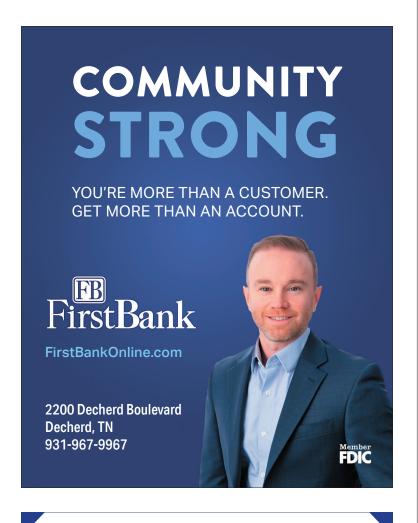
— Jenifer Howland, owner

the other in violin performance. He earned a master's in conducting, from Florida Atlantic University. He has performed in many types of ensembles but prefers the symphony. Harris previously taught as a high school band and orchestra director before relocating to Tullahoma. "My passion is to teach and to one day build and conduct an orchestra program in this area. I am looking forward to working with all of you," says Harris.

Teachers Beth Thomas, Sunday Perkins, and Tamara Russell specialize in enhancing their students' artistic flair in the Let's Make a Note classroom. Thomas studied at the Appalachian Center for Crafts and specializes in ceramics, glass, and art with metal. Perkins holds a Bachelor of Fine Arts degree from Kent State University in Ohio and is a retired art teacher from Franklin County. She teaches classes in the basics of acrylics, oils, watercolor, and dry sculpting. Russell combined her love for children and her passion for education into an art program geared toward children.

"The community has been very supportive of our Enrichment Center," says owner, Jenifer Howland. "I love Winchester with all my heart. My prayer is to be a productive member of the community, serving with a glad heart and positive outlook. The talents of our teachers and our students will be showcased at the Merry Downtown Christmas on December 10." GN

For more information, or to register for lessons: (931) 691-7937 www.letsmakeanote.com



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GOOD NONPROFIT NEWS

Finding hope at HorsePlay

From silence to sentences; a good horse can make all the difference.

By Amanda E. West // Photos submitted by Mr Joe Blanton

A S A toddler, 7-year-old Hope Smith babbled like others her age, then, on the autism spectrum disorder, and became non-verbal. When Hope and her adopted sister Allie, who has cerebral palsy, began taking therapeutic riding lessons at HorsePlay Inc., a miracle took place. "I thought HorsePlay was really just for the physical aspect which Allie needed," said their mother Kim Smith. "I wasn't thinking of the emotional impact it could have on Hope. At first she was terrified of the horses. She couldn't respond to us or demonstrate that she understood we were even around."

Smith said that everything changed after a second







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session. "We started noticing the connection she had to a horse named Peck. It was almost like he knew right away this child had no words. But no words were needed. He met Hope right where she was. I've never seen an animal bond with a child the way Peck has bonded with Hope. He was the one who first introduced us to our child who'd been locked inside a world of her very own."

At 5 years old, Hope said her first sentence. Hollie Holder, director of HorsePlay said, "When Hope first came to HorsePlay Inc., she bonded with Peck, one of the best horses God ever created. Over the course of eight weeks, she started saying 'walk' and 'Peck.' Hope not only speaks in complete sentences now, but she's also bubbly and kind. She shares encouragement with other participants who are afraid to ride, and her compassion towards other riders is admirable."

Three years have passed. Hope has found her voice, and the effects of time and age have taken their toll on Peck's health. "He's getting older and sometimes doesn't feel well," said Holder. "We put the needs of our horses ahead of riding, so on his bad days Hope has to ride a different horse. Before she leaves for the day, she always visits Peck, brings him sweet notes for his stall, and prays for him to feel better."

Hope's 8 year old sister Allie is also finding her unique voice — sign language. Holder said, "I love that HorsePlay is not only helping Allie with therapy, but she's taking the role of teacher. She is teaching us how to sign words, and she's not afraid to correct us if we make a mistake. I love how confident she's becoming."

Sessions at HorsePlay currently span eight weeks and are free to participants. With increased funding and more volunteers, Holder said they could extend lessons. "We want to serve as many children as possible. I get to watch these children grow in confidence, move past their fear of animals, strengthen muscles, learn to follow directions, express themselves, and take on more responsibility with each lesson."

As Hope now says, "That's good stuff. Good stuff." GN

For more information or to donate, go to: www. horseplayinc.org



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DOGS ON WHEELS catch us if you can!

By Paige Cushman // Photography by Brooke Snyder





Cortney & Jeremy Wood ▲

ORTNEY WOOD, co-owner of C&J Dogs & More, is a naturally shy person. But when she's in her food truck, she's in her happy place.

"When I'm in my little second home here, I'm comfortable and can talk to anybody," she said.

Cortney's husband Jeremey dreamed of opening a food truck but didn't know exactly where to start. In 2021, Cortney got a job at the popular local food truck, Lupita's Tacos, to learn the fundamentals and see if she'd like running a restaurant out of a trailer. After about eight months, Cortney determined that she didn't just like it, she loved it.

"[Lupita's] food is so good. It's delicious, and I learned a lot [by] working in her truck," she said. "I never touched the grill, but I asked people what they wanted and gave them their orders. It was just a great experience."

Jeremey and Cortney opened C&J Dogs & More in Franklin County in May 2022. The couple decided to set

up shop around Franklin County not only because it's where Jeremey is from but also because "the people are just so nice."

The owners of Lupita's Tacos – Lupita and John – helped the couple get started by walking them through which business and food licenses to get, what needed to be done to stay up to code with the state, and helping them overcome the countless obstacles people face in opening their own small business. From helping them file their business name to finding contacts and setting up their trailer, other food truck owners have always been willing to help them out. Recently, they had a hard time hooking up to the electricity at Decherd City Park during an event, and the owner of GoGo Hoagies N' More lent them a cord so they could have power.

"The food truck community is just amazing and very welcoming," she said. "Everybody has been so nice and helpful. I can ask a question and always find an answer."



Food Truck Friday in Winchester hosts over a dozen different food trucks in the area alone. Cortney said the food truck community is an excellent one to be a part of, even though at first she said she was very afraid of running a truck. While she had worked in retail before and had cut her teeth in the food truck industry with Lupita's, she hadn't ever worked at the grill and definitely hadn't run her own business.

"I was terrified, but once we got one thing down we'd move on to the second thing, and it just keeps going," she said. "We were trying to dip our toes in to find out if we liked it, if we could do it, but it's been a full bath." The couple serves hotdogs with all of the fixings, Jeremey's homemade chili, hamburger sliders, fried bologna, Cortney's special potato soup, patty melts, tater tots, and grilled cheese with carnitas supplied by Lupita's Tacos.

C&J Dogs & More, in their bright yellow trailer, is parked at Decherd City Park on Tuesdays, the Tractor Supply parking lot on Wednesdays, the Tullahoma Airport on Thursdays, and The Pavillion (where the Winchester Farmers Market is held) for Food Truck Friday.

Jeremey still works full time but helps Cortney park the trailer at their various locations throughout the week. He works in the truck when they're at events or have catering opportunities on the weekends. They have one helper, Robby, who works in the truck a few days a week.

"I like being my own boss and meeting different kinds of people," Cortney said. "It's my favorite thing to do."

Through C&J Dogs & More, she has been able to find her place, and the community response according to Cortney has been great. She said that one Thursday Jeremey set up the truck at the Tullahoma Airport for an air race, and the leaders at the airport liked them so much they asked them to come back every week.

"It's pretty good if I can say so," Cortney said of their growing menu. "We've gotten great feedback, and the community has been good to us."

For anyone thinking about opening their own restaurant or food truck Cortney suggested giving it a try. And there's no better place for it than in Franklin County.

"I was scared at first, but go for it and see what you can do," she said "Just do one thing at a time and don't be scared to do it." GN

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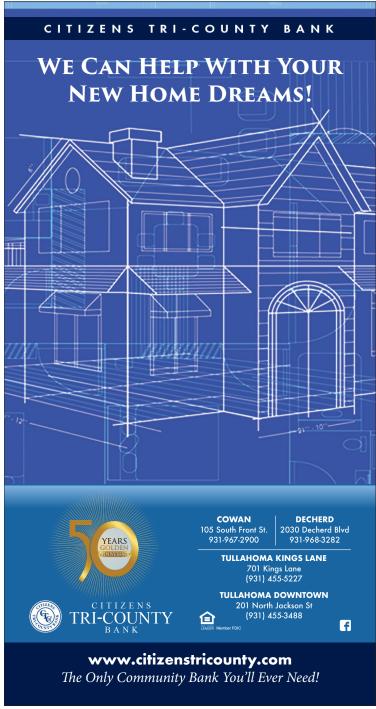
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BRINGING THELOCAL BUTCHER

NYC butcher spreads happiness through unique "art" in Franklin County NYC butcher spreads "art" in Franklin County.

> By Paige Cushman Photography by Brooke Snyder





EFF EBNER was riding his motorcycle on a hot Florida day when he stopped at a stoplight and noticed his shoe was stuck to the road.

"I checked my shoe thinking I had stepped on a piece of chewing gum," he said.

But what he thought was gum was actually the asphalt under him melting under the Florida sun. He decided then that it was time for a move. He and his wife Laurie Geisen took a trip north, and while riding his motorcycle through the hills and mountains of Tennessee, Ebner told his wife, "I could live here."

"I could breathe here," Geisen said, reminiscing about how she fell in love with the state of Tennessee on that trip.

After returning to Florida, the pair brought out a map, focused on the region between Nashville and Chattanooga, and threw a dart. It landed near Winchester.

"People now will tell us, 'you couldn't have picked a better place,' but I think it picked us," Laurie said. "We couldn't be happier. We love this area."

The couple spent six months making their new home their own, but after completing several updates to the house, Ebner grew restless.

"I need to wake up and have a destination," he said. "I need to have a purpose, and I have the need to help others. I wanted to work."

Ebner grew up in New York City and was getting into trouble as a young boy. His father owned a meat store with a 12-foot service case and a freezer section. His parents felt Jeff would benefit from working at the meat market instead of running the streets of Manhattan.





First it was just cleaning around the shop, but by the time he was 15 years old he was breaking down sides of beef and cutting them into steaks and roasts. On Saturdays, his father would take him to the meat market's kill floor where Ebner learned to skin, gut, and debone steers, pigs, and lambs.

"I'm breaking down whole carcasses of meat and making steaks and roasts," he said. "It's a lot of physical work which I've always liked anyway."

While he learned how to process and cut meat from his dad and other skilled butchers in several New York City meat markets, his real expertise is customer service. A skill he learned from his mother.

"My mother taught me to treat people like you want to be treated, always be nice to everyone, and try to spread sunshine and happiness," he said.

In 1978, Ebner moved down to Florida and built a successful career as a meat trainer and meat manager at Publix Supermarket for nearly 40 years. Now, in the quiet town of Decherd, he needed an outlet for his work ethic and tireless positivity.

"When I wake up in the morning and my feet hit the ground, the rest of the day is so easy for me," he said. "The thought of making a difference in just one life making someone smile excites me."

He found work at Mac's Slaughtering & Processing in Winchester, but it wasn't long before Decherd's United Grocery Outlet (UGO) heard of Ebner's unparalleled workmanship. Since February, Ebner has helped transform UGO's meat market. A once run-down meat case with a subpar selection of basic cuts now houses a sparkling case of specialty products and quality meats expertly crafted by an NYC-made butcher – one who is always there to greet customers with a smile.

"Jeff is a ray of sunshine, and people go into the market to visit him," Geisen said.

Geisen is an artist and began painting attention-grabbing signs for Ebner's market. They are colorful and bold to match the man behind the counter.

"It's nothing like you've ever seen," Ebner said. "There's not a store anywhere with signs like this. The brightness and happiness... it makes it so unique."

Ebner's work is an art form on its own.

"Jeff knows how to cut every type of meat," she said. "It's a dying art, and it's incredible to watch him... but the people are what motivates him."

Ebner offers pork pinwheels with spinach and cheese, chicken cordon bleu, stuffed peppers, beef pinwheels with mozzarella and Swiss cheese, and more. He prepares seasoned chicken and pork dishes that are ready to cook, and his specialty items have cooking

directions right on the package.

"So if the customer is buying something I prepared, I know they are going to be pleased," he said.

> His customers frequently ask what to prepare for dinner or how their meat should be cooked.

"When you're walking through a typical grocery store, very rarely will employees say hello to you," Ebner said. "You're throwing food into your cart and figuring out meals the best you can. When a customer comes to my store, someone is there to greet you and help with meal sugges-

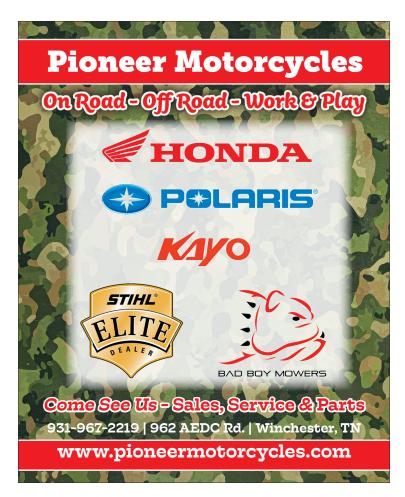
tions and preparations."

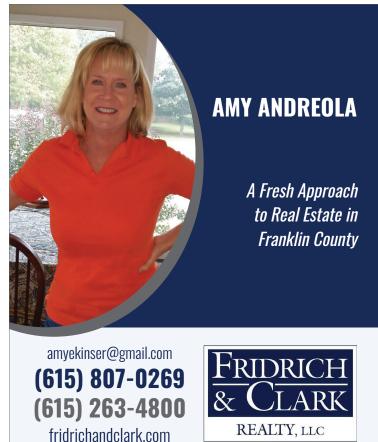
In his time at UGO, Ebner has amassed a growing base of happy customers. Parents will bring their children in to say hello and watch Ebner work through the window. Regular customers will come to visit, get a hug from the local butcher, and chat about their day.

"At United Grocery Outlet, we take care of the customer by building relationships and trust, by building community and serving," Ebner said.

And it pays off. He has watched UGO's business significantly increase. He said he enjoys watching the numbers rise, but that's not the primary reason he's there.

"This is my art; I can cut a piece of meat and turn it into something beautiful and nourishing, and I love that," he said. "But the thing that excites me more than anything is the customer's appreciation of my art. Their excitement is my reward." **GN**







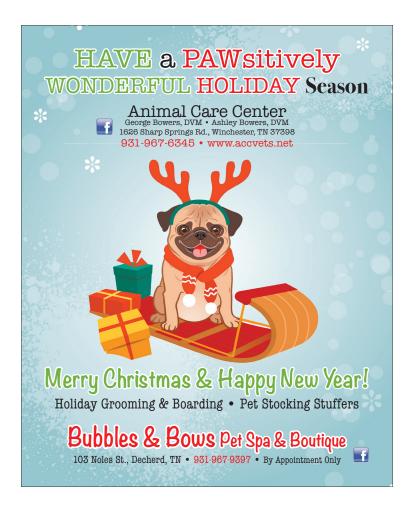
Marshall C Casper, CFP*, AAMS* Financial Advisor 1805 Bypass Road Winchester, TN 37398 931-967-8003

Edward Jones*























The Fellowship of the table

Seated around a table, we share more than a meal; we share our lives.

By Julia Eads

NE OF the most sacred places in the world is a seat at the table. A seat at the table means you belong. It means come as you are and don't worry about what you lack. Come, bring what you have even if it's just yourself.

A quaint mountain town, Buena Vista, Colorado is home to the nation's largest dining room. With a population of merely 2,900 people, the small community gathers yearly to share a meal on the main drag in town. At dawn on the day of the event, the streets are shut down and an army of local volunteers hustle around to set up rows of tables and chairs. By dinnertime, the tables are carefully set with white linen. They are festive and ready for an evening of breaking bread, laughing, drinking, and being merry. The town of 2,900 ends up serving dinner to closer to 5,000 people. Why? Be-

cause they understand the sacredness of sharing a meal. At their banquet table, all are invited, all are fed, and all are welcome. Everyone has a seat. The town practices hospitality that doesn't look past differences but embraces them. They welcome and prepare for not only themselves but for strangers and bystanders as well.

A community coming together and sharing life around food doesn't just exist in Colorado. It happens right here in Middle Tennessee too. Therefore, we invite you to sit down and rest amid your everyday workload. A well-crafted meal will be set before you momentarily. Let the salivating smell of pot roast float up toward your nostrils bringing a smile to your face and eliciting a growl from your stomach. Did you know you were thought of and considered as this meal was prepared for you? Utmost care and

intention went into every detail. So give thanks and eat up; let this food bring the much-needed refreshment to your body.

After you've had your fill, don't hurry off. Relax and recharge. Maybe even eat dessert. A table is where all of life's demands and toils can and should be set aside for a moment. Sitting around the table is not just a place to fuel your body but also a place to connect and engage. Recline, bump elbows with your neighbor, and be vulnerable and free. Put down your phone. Tell a joke. Ask a question. You might find that connection is just the nourishment your soul needs.

In time, you will find that sitting around a table is not just about sharing a meal, but sharing life. We present to you: people hard at work in your community who make this fellowship of the table possible. Cheers! GN



Brewing up The Best

Walnut Hill Coffee Co. serves up good coffee, good food, and good company.

By Kali Bates// Photography by Brooke Snyder

HERE ARE those that say that breakfast is the most important meal of the day. The magic of coffee could be why it's so important. For some, it is the life fuel that starts the engine of the day. It is also a perfect accompaniment to a conversation between friends, a captivating book, or just taking a moment to relax and enjoy one's surroundings. For locals, Crista and Chuck Rogers, and Karen and Rob Yannayon, coffee has become their livelihood and their way to give back to their community. The two couples are partners in the well-known coffee shop Walnut Hill Coffee Co. Located on the square in Winchester, the shop offers gourmet coffee, delicious pastries, savory breakfast tacos, sandwiches, and that's just the tip of the delicious iceberg that is the menu. The brick-and-mortar coffee shop started with a dream from Crista that blossomed into a food truck and eventually grew into a permanent sight where the masses gather daily for good coffee, good food, and good company.



That Could

It was always a dream of Crista's to be the proud owner of a food truck that served delicious coffee paired with equally delicious food. Looking to make her dream come true, she called upon the help of her brother and sister-in-law, Rob and Karen Yannayon. The couple agreed to help Crista get the business off the ground.

"This has always been a dream of mine," she said. "I don't think [Rob and Karen] knew how much work they were roping themselves into. It was first thought that it would be something I would do, and they would just help me financially."

Rob and Karen's involvement grew as Rob, who is in construction, helped to ready the truck from the inside to the outside, and Karen helped with the menu and other preparations.

Crista said that often they would travel out of town to find good coffee. The whole idea of the truck was to bring good coffee to them and the community.

"We knew nothing other than we liked coffee and good food. It was something that brought us joy, and we wanted to share that with people," she said.

Upon officially opening to the public in May 2021, Karen said the response from the public made it evident that such an enterprise was both needed and wanted locally.

"We were blown away. We didn't even realize there was such a need for it," she said.

Rob added that it was exciting to know that they weren't alone in wanting their good coffee.

"We kind of felt that we were the only crazy foodies around that would drive an hour or more to find something," he said. "We immediately found that there were a lot of people in the community who were doing the same thing. So when we started serving our favorite coffee, we immediately saw that there were lots of people around who were very excited to have us here in Winchester."



Growing Pains

Once the little white food truck began to roll, Crista and the others began to see that this venture was moving toward a bigger and busier direction. It was now evolving the work of all four.

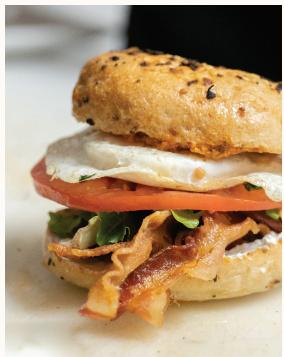
The demand was growing but the size of their food truck was not. So they began kicking around the idea of a brick-and-mortar.

"With the volume of business we were doing, it quickly got to where the amount of time for prep and cleanup was just becoming a lot longer," Rob explained. "While we only open from 7 a.m. to 1 p.m., we were getting there at 5 a.m. and staying until 5 p.m., with prep and cleaning up. Having a base to operate out of was one of the foundational reasons we started thinking about a brick-and-mortar. And while we wanted a commercial kitchen to have the space to make the ingredients that we needed. Also, Winchester didn't have a place to grab a friend and go sit and talk over coffee. Years ago, there was a coffee shop on the other side of the square, but there had been a 10year span since anything had been there. So we thought, why not?"

The group began looking at possibilities around the square in Winchester, taking into consideration things such as size, parking, and accessibility.

"We already had a good following with our truck, so we kind of knew what we wanted to bring to our community but also what our community expected it to be," Rob explained. "And trying to predict how much space we would need, this [space] may have been a bit overzealous. But we also thought if we have the space, we'll be able to use it. Also, we are all from Winchester, and we've all seen the Winchester square through its most painful days, so to be right here on the square bringing life back to dead bones was exciting for us."





The Building, the Food, the People

The whole process of opening a permanent store took place during the height of Covid, providing added stress and worry for opening up a storefront. However, the group banded together and saw it through, opening their doors on May 11, 2021.

Upon opening, Crista said she felt that they had created a place where everyone would feel at home.

"There are a lot of great restaurants in Winchester, but when you are sitting down eating you feel like you have to finish and get out for the next person," she said. "What was important to us was that people felt very much at home, and they could bring their computers or their books and sit for as long as they wanted, because there is plenty of space."

The menu also reflects the passion of the group and their mission. Crista said she often looks to travel for culinary inspiration.

"Traveling is always inspiring and so is coming back home and trying those new things I've experienced," she said. Items such as the tacos, were something that my husband contributed and brought with him. He is from Texas, and breakfast tacos are just biscuits and gravy down there. That's like you go to breakfast. Those have been a huge hit."

Rob said that they also strive to offer something different to their customers.

"One of the core things about our menu and what we serve is that we do our best to not bring anything to our menu that is not already being served in Winchester," he said. "Part of the reason we started bagels is that there is no place in town to get a bagel. We just recently added Acai bowls because there is no place to get them. It's out of not needing to compete with others who are already doing the same thing and also to bring in things that are not always here."

While the food is delicious, the coffee is rich and the seats are filled, none of Walnut Hill's magic happens without a successful team.

"I think we all play off of each other," said Crista. "I feel like I am the dreamer, Karen is the organized one who can make things happen, and Rob is the muscle and the pusher. When we are tired, he's the one who pushes us to keep going."

She also gives credit to their employees and managers, Sarah Lapp and Acelynn Dykes, along with the baker, Susanna Miller. Crista said she is grateful for a staff that dedicates themselves to carrying out the vision of the restaurant.

"I feel like we have been extremely blessed in the people that we have found to help us carry out our vision of what we want this place to be," she said. GN

A Recipe for a Cisetime of Success

Local bakery has been serving up homemade baked goods for over three decades.

By Kali Bates// Photography by Brooke Snyder

OU SMELL the aromas of both sweet and savory as soon as your feet hit the pavement. Friendly flowers blooming along the walkway and carved into the cheerful red shutters offer a welcoming sight to all that enter.

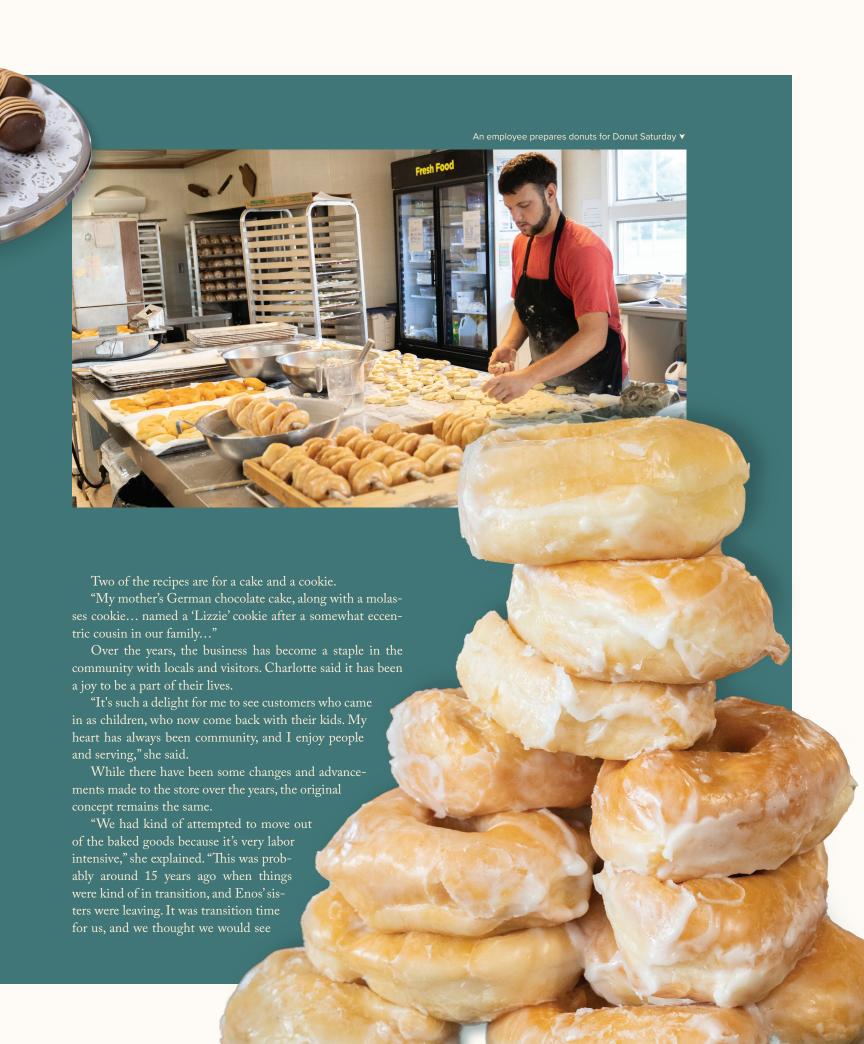
Upon stepping inside, you are surrounded with sights and smells that might remind you of stepping back in time to your grandmother's kitchen where homemade baked goods were a staple and offered a warm hug of sorts to those who stopped in for a visit and a sweet treat. This same warm-hug feeling has been offered daily for over three decades by Charlotte Miller and her dedicated group of both family and employees.

Since 1987, the Miller family has been welcoming both locals and visitors into their bakery and bulk food shop, The Swiss Pantry. Upon moving to Belvidere from Virgina, the family fell in love with the beautiful farmland and the area's rich Swiss heritage and close-knit community. This then led to the decision to open a bakery that reflected their own heritage and the heritage of the locals, thus the Swiss Pantry was born.

"We realized that there was a door opening up for us to be baking," said Miller. "There was a demand for baked goods. My husband Enos had three sisters that were looking to relocate. They moved down here, and we wound up going into partnership with them. We started out primarily as a bakery... The idea of a bakery and a bulk food store is kind of a unique niche. It is something that is very popular in the Mennonite and Amish communities where we would have came from and grown up with."

According to Charlotte, family recipes being used in the bakery was the biggest focus upon opening.

"We used some family recipes," explained Charlotte "We had a really close friend who lived in Virginia who also had a bakery, and some of her recipes followed us down here."









▲ Employees prepare donuts for customers ¥

if we could get away from the baking and just go into the bulk foods part of it. But it did not work. Our customers were not happy with it at all. We have changed some things but primarily our focus is the bakery and bulk food. We've added the health line and crafts, and as always, we focus on carrying local products as much as we can."

One of Charlotte's biggest accomplishments over the last three decades with the shop is being able to raise a family along with the business.

"I grew up in a family business, and I really loved the concept of raising our children and having them work with us here," she explained. "So the boys know, as well as the girls do, how to make bread and all of that. I love being able to raise our children here in this kind of environment..."

For the most part, the Miller children stuck with the family business until they were 18 or 19 years old.

"Some of them are still here today. They come and help with the donuts on the first and third Saturday of each month."

For the future, Charlotte said she hopes to continue to welcome the smiling faces and hungry bellies of regulars and visitors alike.

"We plan to stay here as long as God has us here." GN



Come

Gather Gathere

Fill your soul, mind, and stomach at The Blue Chair.

By Kali Bates // Photography by Brooke Snyder

HEERS, THE Central Perk, Paddy's Pub, MacLaren's, and Monk's Cafe. What do they all have in common? They are all iconic gathering places. Places that came into our lives each week, via our television screens, and showed people coming together to share stories, laughter and of course some good food and brew.

Luckily, these places not only exist on the small screen but also in real life. They can be found in big cities, small towns, off winding roads, and even atop a mountain.

Atop the Cumberland Plateau in Franklin County, you'll find the small town of Sewanee. As unique as its name, are the businesses located in what is deemed the Sewanee Village.

One such establishment, that hails as the community's gathering spot, is the Blue Chair Cafe, Bakery, & Tavern. True to its name, the establishment is a friendly color of yellow, with cheerful blue shutters and trim all along

its facade. A stone walkway leads to the entrance where outside seating is available with protection from the elements. Just the seating alone calls patrons to come and sit a spell while owner Jimmy Wilson eagerly greets each to do the same. To say that Wilson doesn't know a stranger would be an understatement. Each customer is considered family, and Wilson and his crew go out of their way to make sure each customer feels just as such.

Wilson can be found at the restaurant most days, spending time making sure customers are taken care of properly. His job is easily done, as he puts his trust in a crew of employees that are as unique and lovely as the business itself.



An Unexpected Opportunity

Eleven years ago, Wilson would find himself and his wife, Sarah, as the new owners of the restaurant. Both are graduates of the University of the South, located just up the road, and the couple always carried a fondness for the area, especially The Blue Chair.

Then known as a coffee shop that sold baked goods, the establishment was owned by Susan Binkley. Binkley is the founder of The Blue Monarch, a 501(c)(3) nonprofit that provides a residential and therapeutic Christian community for women and their children, to break adverse cycles and rebuild their families. Hence, where the name of the eatery comes from.

Sarah was sitting on the board of the nonprofit. After a few conversations between friends, it was decided that she should move forward with focusing on Blue Monarch, and the Wilsons would take over management and later purchase the building. This would be the first time the couple would take on such a restaurant venture, but they were determined to give the

historical establishment the care it deserved.

The Bakery

If fresh-baked goods, prepared with as much love as your grandmother would have poured into her own, are your thing, then a stop into the bakery should be first on your list when entering the shop. The restaurant's baker, affectionately known as "Ms. Andie," prepares the delicious, savory, and sweet baked goods that attract the masses each morning. Gourmet coffee is available to complete one's breakfast routine properly.

Lunch is also a must try, as the menu includes a meatand-three that's a staple on the menu, honoring the former City Cafe that was housed in the building when the Wilsons attended Sewanee. Folks can also enjoy an award-winning burger, or chicken salad.

"We serve a terrific meat-and-three. Fried chicken always stays on the menu, with the other protein changing daily," Jimmy said.



The Tavern

The Blue Chair's Tavern opens in the early evening to welcome supper-goers to classic bar food with the Blue Chair's own twist.

"The menu on the Tavern side has a lot more diverse items that appeal to the university students," said Ed Hawkins, business associate with The Blue Chair. "One of our most popular items is chicken strips. We don't batter them until the customer orders them. Another favorite is our fish and chips."

Items on the menu are also named after university favorites, such as the former vice-chancellors, professors, trainers, and campus spots. Even the mascot has its own place on the menu with Tiger Bowl, which is said to have special properties for those who have enjoyed a late night.

The Tavern side also carries what Jimmy refers to as

"grown-up beer." As a large shareholder of the Jackalope Brewery out of Nashville, the restaurant carries several different types of the craft brews. They have options for those who like a lighter beer or ciders.

Jimmy added that they are also working on more vegetarian friendly options to add to the menu.

"We are trying to offer more vegetarian options with items such as vegetarian egg rolls, and black bean and mushroom burgers," Jimmy said. "My son, Felix, did an internship with a group called Midway Mushroom. They are growing mushrooms for high-end restaurants out of Chattanooga and Nashville. One of the students here, who is a senior, has put together a mushroom burger. It will be another option for our vegetarians. We have all tested it and loved it."







Bring on the People

When the Wilsons say they want people to gather, they mean it. The eatery not only offers a place to dine, but they also host a number of events during the week that include, Spoken Word, Trivia, and Coffee with Coach.

"We want to see the college and the community come together. [Everyone] from students [and] professors, to business owners and people who live in the area," Jimmy said.

The Wilsons and Hawkins are also members of the Sewanee Business Alliance. The grassroots group of local business owners work diligently in creating events and opportunities for the community to come together and enjoy all that the Village has to offer.

For the future, Jimmy invites hungry patrons that are looking for good food and conversation to come and be a part of the magic of The Blue Chair. GN



Chocolate Caramel Nut Cake

Submitted by Melinda Dyer

1 pkg. German chocolate cake mix with pudding, prepared according to package directions1 bag caramels, 14 oz.

1/2 c. butter

1/2 c. milk

1 c. pecans, chopped

1/2 c. milk chocolate chips

Spoon half of the prepared cake batter into a greased and floured 13"x9" baking pan. Bake at 350° for 10 minutes. Cake will not test done; cool for 10 minutes. Combine caramels, butter, and milk in a saucepan. Cook over low heat, stirring constantly until caramels melt. Spread over the cake. Sprinkle pecans and chocolate chips over caramel mixture. Spread remaining cake batter evenly over top. Bake for 20-25 minutes. Cut into squares and serve.

Mom's Apple Crisp

Submitted by Debbie Miahnahri

5 med. tart apples, peeled, sliced

11/4 c. sugar, divided

13/4 t. ground cinnamon, divided

1 c. AP flour

1t. baking powder

1/2 t. salt

1/2 c. cold butter

1c. water

In a large mixing bowl, combine apples, 1/4 cup sugar, and one teaspoon cinnamon. Transfer to a greased 8" square baking dish. In a small mixing bowl, combine flour, baking powder, salt, and remaining sugar. Cut in butter until crumbly. Sprinkle over apples, pressing down to smooth top. Slowly pour water over the top. Sprinkle with remaining cinnamon. Bake uncovered at 400° for 45 minutes or until apples are tender. Serve warm.



Nana's Pumpkin Pie

Submitted by Gabby Madewell

4 eggs, beaten

1 can pumpkin, 29 oz.

2 c. brown sugar, firmly packed

1t. ginger

1/4 t. cloves

2 t. cinnamon

1t. nutmea

2 T. flour

1t. salt

3⅓ c. evaporated milk

2 T. flour

2 pie shells, unbaked, 9"

Preheat oven to 425°. In a large mixing bowl, combine eggs and pumpkin. Blend in sugar, spices, flour, and salt. Add evaporated milk and mix until well blended. Pour mixture into pie shells. Bake for 15 minutes. Reduce heat to 350° and continue baking for 35-40 minutes or until done. Cool before serving.



FAITH

Go straight to the best

Martha, Mary, and the well woman knew the secret ingredient.

By Tina Neeley

Jesus replied, "I am the bread of life. Whoever comes to me will never be hungry again. Whoever believes in me will never be thirsty."

- John 6:35 NLT

T AKE A deep breath and smell the aroma of lunch cooking in the kitchen. It was a very important meal. Jesus and the 12 stopped in to visit the home of Martha and Mary, in Bethany. Through the swirling steam of the boiling pots, Martha glimpsed Mary sitting at the feet of Jesus. Sitting was a luxury she couldn't afford with all the cooking to do. Surely Mary knew she needed her help in the kitchen.

I bet Martha really wanted to sit with Jesus. I imagine she told herself she would

as soon as she finished the task at hand. She meant well, and the desire was sincere, but the tyranny of the next urgent thing forced itself before her like a spoiled child demanding to be reckoned with or else.

And while we're boldly imagining, suppose Mary really meant to help Martha or even planned to help Martha as soon as Jesus paused in His teaching. But perhaps He alluded to something that left Mary believing He'd explain it in more detail, so she lingered longer. She





knew she preferred Martha's burning youknew-I-needed-you speech over missing Jesus' words, sensing a possibility that their days with Him were numbered.

Martha was worried and anxious over lunch when the bread of life was in the house.

The Samaritan woman at the well was looking for something to control. She'd go to the well at noon, the hottest hour, to draw water in order to avoid drawing gossiping crowds. Five husbands and living with a man that she wasn't married to gave them plenty to talk about. She could avoid the heat of their condemning gazes and whispers of disapproval. This was something she could control.

She was unnamed in the story. Perhaps her lifestyle caused her to be guarded in sharing it, her shame naming her.

Strain and listen for the low screech of the wheel that lets down the rope with the bucket day after day, sweat trickling relentlessly down her back. She was looking to fill the caverness hole in her heart until she encountered the living water; Jesus.

Look at their shoulders, Martha and the well woman, how they're keened forward under the weight of their loads.

Feel the heat – the scorching noonday sun, the steam from the boiling iron kettle pots.

What would one good, long drink do to satisfy parched lips?

Like Martha and the Samaritan woman, we stand, our hands reaching for the potholder, glancing over our shoulders at Mary as she sits at Jesus' feet, straining to hear a word of encouragement or a nugget of truth. We let down our empty buckets, tired and weary of the world's demands and so many times draw it up only half-filled or empty altogether.

But we don't have to.

Time spent with Jesus will refresh and renew our spirits and fuel us for the day ahead. He is the one thing needful, and He is always waiting for us to come to Him with our empty buckets and weary hearts.

Our time, our heart, and our presence are all He needs. **GN**

RECIPE FOR REST:

When life is too noisy, and you are dying for the smallest of breaks to catch your breath before the next wave crashes, sneak away and spend time with Father. Go back again and again and let Him refill you with His truth about you. As one glass of water can never satisfy a lifetime of thirst, He invites us to come and be filled.









WHAT'S IN YOUR TRUCK?

FOOD TRUCK FRIDAY PROVES TO BE A SMASHING SUCCESS.

By Paige Cushman // Photography by Brooke Snyder





N AUGUST OF 2020, when local elections were in full swing, a local business owner called Franklin County Mayor David Alexander to see if he could set up a food truck in the parking lot while people voted. He told administrative assistant Sharon Byrum that he was "a hometown boy, just trying to make a living."

Due to county property and election regulations, the mayor's office had to decline. But it got Byrum and the mayor thinking.

"A couple of weeks went by. I was thinking, 'how could we do this?" Byrum said.

There was already one food truck in town – Fully Involved N Smokin BBQ – but the area needed more dining variety. And according to Byrum, members of the community were complaining about not getting new restaurants in the area.

Mayor Alexander brought it up to Byrum again: "Have you thought about that call we got?" he asked. "I haven't stopped thinking about it," she said.

They began to concoct a plan. The Franklin County Farmers Market was in full swing on Tuesdays, Thursdays, and Saturdays, but sat empty on Fridays. Thus, "Food Truck Friday" was born.

"Everybody wants to support local [businesses], so that's been a really, really good thing," Byrum said. "We want to continue to grow it for the Franklin County community to give people a variety of options here."

Once their plan was approved by the pavilion board, it wasn't long before vendors began to apply. Fully Involved N Smokin BBQ lent a helping hand and helped get other vendors started, some of which include Walnut Hill Coffee Company, Crazy Daisies, The Dinner Bell, Sassy Chef Catering, and several more. The first official Food Truck Friday was held on March 5, 2021, with seven vendors.



"It's a heart-warming thing to see our vendors. They're like a big family," Byrum said. "They work hand in hand with one another."

The local business owners offered each other advice and mechanical help when needed, as they often were facing or had faced the same obstacles. Some trucks come from a little farther away, but regardless, Byrum said "it's just one big family, and it's very welcoming."

Since the first Food Truck Friday, over 15 different restaurants have participated, including GoGo Hoagies N' More, Hill-billy Q, Lupita's Tacos, and more.





"It's allowed them to spread their wings and fly," she said. "Getting that rapport with the community is a great thing because they're following their dreams, and if the customers like it they're going to come back again."

Some have expanded to cater special events and community activities, or even open brick-and-mortar stores. Some are there every week in the same spot. But Byrum said new trucks apply all of the time.

The local community counts on them being there every Friday. Many come every week to kick off the weekend with their favorite meal on wheels or to try something new. In October, the county hosts Food Truck Friday's Truck or Treat. Owners decorate their food trucks, offer special menus, and hand out candy. The first one was a smashing success.

"It was shocking to see the outpour from the food truck vendors and especially the community that participated," Byrum said.

Byrum said that with inflation and local restaurants having a hard time finding workers, she thinks Franklin County is taking a step in the right direction.

"All it takes is that dream and two or three people," she said. "I see food trucks as the future." GN

COMMUNITY EVENTS



Library kicks off back-to-school with a bash!

Photography by Brooke Snyder

The Franklin County Library kicked off the return of school with the help of the community during the back-to-school bash that was held on Wednesday, Aug. 24, at the Winchester City Park. Kiddos of all ages enjoyed water slides, games, food trucks, and more.





Writin' a song or two Photography by Brooke Snyder

Well-known local musician and songwriter, David Watson, recently held a songwriting workshop, "Stories to Songs" at the Franklin County Library. The free event aided aspiring songwriters and musicians in transforming stories into lyrics and then putting those lyrics to music.





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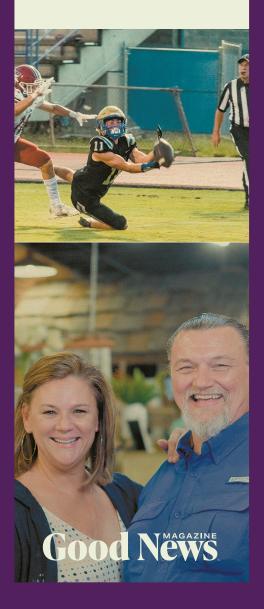


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EVENTS CALENDAR

October 15

5:00 pm Baby Steps 4th **Annual Walk**

839 Dinah Shore Blvd. Winchester.

October is Pregnancy & Infant Loss Awareness Month.

1 in 4 pregnancies in America ends in a loss. 1 in 100 pregnancies that make it to 20 weeks ends in stillbirth, and each year in the US, about 24,000 babies are stillborn

October 29

11:00 am Halloween **Costume Ride**

Begins at Pioneer Motorcycles, Visiting local Historical & Haunted places. \$10 Donation per bike or auto.

2:00 pm Winchester **Downtown Boo Bash**

Downtown Winchester

There will be a pumpkin carving contest, costume contest, and trick-ortreating

Historic Ghost Tours start at 7 p.m.

November 1

6:00 pm Beauties in

Business - Ladies Networking Night

Camino Real, Winchester

Ladies Networking Nights are a free laid-back gathering for female small business owners and businesswomen in general who have a desire to share their knowledge, build relationships, learn from their peers, and grow together.

November 3

9:00 am Holiday Market 2022

Nov. 3 - 5 839 Dinah Shore Blvd, Winchester



This is our 8th Holiday Market which brings in money for scholarships for high school students in our five surrounding counties.

Market times: Nov. 5th: 9 a.m. - 5 p.m. Nov. 6th: 9 a.m. - 3 p.m.

November 4

5:30 pm The Rain Teen Center

1910 Sharps Spring Rd, Winchester

Snacks, activities, and games for you and your friends. For students between 6th and 12th grade.

November 5

1:00 pm Estill Lions Club Turkey Shoot

Nov. 5 - 6 308 Rock Creek Rd., Estill Springs

\$5.00 per shot. Shells provided. For more info call: 931-808-2504

November 12

1:00 pm Miss Music Row Pageant

Franklin County High School

Miss Music Row Beauty Pageant - a fundraiser pageant for scholarships. Beauty Competition only. Newborn to 17 years old categories. For additional information contact: Yvonne Stewart 931-308-5754 Tiffany Stewart 931-580-5986

For more events and to submit an event visit:

www.GoodNewsMags.com/events or call (800) 247-7318









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