

# Morgan County Today

Psalm 100:3

Volume 07 Number 43

Tuesday, October 26, 2021

Your Community. Your News.



75¢

## MoCo BBQ Review



### Inside:

MoCo BBQ Review:

4 Page Feature Story

History

Weather

[Photo by Jon Tyson on Unsplash]





Morgan County Today  
Your Community. Your News.

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RATHER  
BE  
READING.**

#mocotoday

**MORGAN COUNTY  
WEATHER THIS WEEK**

Tue 26	56°/40°	
Wed 27	64°/51°	
Thu 28	61°/48°	
Fri 29	53°/47°	
Sat 30	56°/44°	
Sun 31	60°/42°	
Mon 01	61°/38°	



**Michael Nance**  
*Columnist*

The old town of Montgomery has many locals convinced that strange things occur near the old town and cemetery. I must confess, the author is among those who will not visit the cemetery after dark. During the research for the book that Jean Pollard and I authored, (A Thin Veil Between this World and The Next) we found many stories concerning the old town of Montgomery.

I thought it fitting for Halloween to share a couple with the readers of the Morgan County Today.

One of the first documented stories of a haunting in Montgomery involves the Ye Olde, or Scott Tavern that formerly was adjacent to Montgomery Road about 150 east of Montgomery Bridge. This story is from an interview of Elisha Hall from a handwritten document located in the genealogical room of the Morgan County, Archives. Elisha Hall was 68 years old when he told this story:

I lived in the old Tavern when I was about 5 years old with my mother and father, Dave Hall and wife Lizzie Hall and my grandparents, Dudley Jones and wife Margaret Jones and my sisters, Gertie and Julia. The older people claimed they could hear people walking and chains dragging and people walking up and down the stairs. The kitchen door was a wide, wooden door. They heard a noise like the door was creaking like someone opening the door—but when they would check it – the door was closed.

They would also see lights coming from the cemetery toward the house near where the ford was- then it would disappear. At one time something hit the door and jarred the room where Mrs. Dave Hall was sewing. She jumped in bed.

Mrs. Creasy Jones, Dudley Jones' stepmother and a sister to John R. Davis and Luke Davis, she said that she heard (Mr. Scott) or someone come walking up the steps of the old tavern and go into a room. She said that Mrs. Scott would tell her that it was just Sam, who had drowned at the ford. She said that it sounded like he was breathing hard and seemed to be a very large person, but they could never see him.

Uncle Tom Morris said that he spent the night at the tavern, and someone kept pulling the

# Hauntings Near the Old Town of Montgomery

cover off him and the next morning his black hair had turned grey.

Another story that involves the former Scott family of Montgomery is associated with the Montgomery Bridge. According to the legend a stranger will from time to time will join drivers on their crossing of the Montgomery Bridge. This legend permeated throughout Morgan County for years with many people claiming to have wet spots occur on the back seat of their automobiles after crossing the bridge.



*Present-Day Montgomery Cemetery (Photo Submitted)*

According to legend, the ghostly traveler is that of Samuel or Julian Scott. The following are the details of the relationship of Emory River to the Scott family.

The same Emory (Emery) River that attracted the Scott family to the area of Montgomery would prove to also be a harbinger of death. The river claimed the lives of Samuel Scott in 1844 and his son Julian in 1881. As Samuel forded the river near flood stage he was thrown from his horse and drowned. His son, Julian F. Scott I, met a similar demise as he crossed the Emory (Emery) River at night; he too was overtaken by the current and drowned. Details of Julian F. Scott's drowning were communicated in a letter in 1937, from the law firm of Morris and Short to H.M. Webster of Knoxville, Tennessee. The letter was written by T.A. Morris a relative of Julian F. Scott. The excerpt, which mentions the life and death of Julian Scott is as follows:

Julian F. Scott, a son of Samuel Scott, lived in old Montgomery when the Civil War broke out in 1861 and continued to live there until after the court house was moved from Montgomery to Wartburg. He conducted a hotel and run what was

called at that time a tavern and it became a noted place. People traveling from Knoxville to Nashville and vice versa made it a rule to stop at this tavern. Andrew Johnson and Horace Maynard, who ran for Congress different times, stopped at this tavern and spoke at the courthouse at old Montgomery and Andrew Jackson, president of the United States, in going to and from Washington always stopped at this tavern. Julian F. Scott became a very noted man. He owned large real estate

interests, was sheriff once or twice. He was the father of Captain William J. Scott, who was elected attorney-general of this judicial district about the year of 1866-1867 but only served a year or so, becoming blind and had to resign his office. Uncle Julian F. Scott, as we all knew and called him, in 1881, about Christmas, was drowned in the ford of Emory River in a few yards of his house.

He had been to Lancing, Tennessee and was getting back home about dark. It had been raining heavily and the river was full and we always thought that because it was getting dark deceived him as to the depth of the water as he had known it for years and should have been familiar with it. It was very swift ford. Anyway, he rode into it and the swift waters carried him down. His horse lodged in a towhead just below the ford and was drowned. The river carried his body for several miles below Montgomery and it was not found for about two months. His friends and neighbors had given up hope and a railroad section man found it lodged against a bridge pier just above Nemo, about five miles below Montgomery.

I hope everyone has enjoyed these stories and has a happy Halloween!



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## In Loving Memory

### Robert Bryan Sanderson, 75

Robert Bryan Sanderson, age 75, of Sevierville, TN, passed away October 19, 2021, at Park-west Medical Center in Knoxville. Bryan was born in Harriman, TN to Garnet and Edna Sanderson on August 27, 1946. Bryan spent his early years in Gobey, TN.

Bryan is of the Baptist faith and spent his formidable years with his family at the First Baptist Church in Wartburg. He was an avid sports fan and enjoyed watching his favorite teams play on TV. Family was very important to him, and he enjoyed the time he spent with his grandchildren.

Bryan is a Veteran and spent 18 years in the United States Army from 1964 to 1982. He spent 2 years of that tenure overseas in Germany and also served on the staff of a Lt. Colonel at the Pentagon.

He had a varied work history, including retail, marketing positions, employment at Brushy Mountain Prison and as a delivery driver.

He is preceded in death by his parents, Garnet & Edna Sanderson and infant son, Robert Sanderson.

Bryan is survived by his wife of 31 years, Joan Sanderson; Joans daughter, Leelan Whaley; former spouse Rena Sanderson; daughter, Tara Lynn Sanderson; son, David Mitchel Sanderson; grandchildren, Ashley Morgan Wilson and Vegas Whaley; brother, David (Betty) Sanderson; niece, Amy Marie Simpson; nephew, Kevin James Sanderson and a host of extended family and friends.

The family is honoring Bryans wishes to be cremated. A private family memorial will be held at a later date.

“Once a brother, always a brother, no matter the distance, no matter difference, and no matter the issue” By Byron Pulsifier

Schubert Funeral Home is honored to serve the family of Robert Bryan Sanderson.

### Ann Wilkie, 83

Ann Wilkie, age 83, of Wartburg passed away October 17, 2021, at Common Wealth Senior Living. She was born April 6, 1938.



Ann was a loving mother, nana, and wife. She enjoyed giving special attention to all the children she was around. She was a member of the 1st Baptist Church in Wartburg for many years.

She is preceded in death by her husband of 62 years, Charles Wilkie; parents, Luther & Chrystal Finks; In-laws, Melvin & Ruby Wilkie; brother, Harlan Finks and son-in-law, Craig Williams.

She is survived by her daughters, Debbie Williams and Teresa (Cecil) McCarty; grandsons, Wayne (Kayleigh) McCarty and Bryson

McCarty; honorary granddaughter, Dorothy Williams; great grandson, Holden McCarty; sister, Barbara Houts and a host of nieces, nephews and extended family.

The family would like everyone to know that they can stop by the funeral home from 9:00-10:00 a.m. Wednesday morning, October 20, 2021, to show their respects. The family will gather at 11:30 a.m. at Piney Church Cemetery and the service will start at 12:00 p.m. with Bro. Tom Moody and Bro. Doug White officiating.

Schubert Funeral Home is honored to serve the family of Ann Wilkie.

Obituaries must come from a funeral home to be in the newspaper.



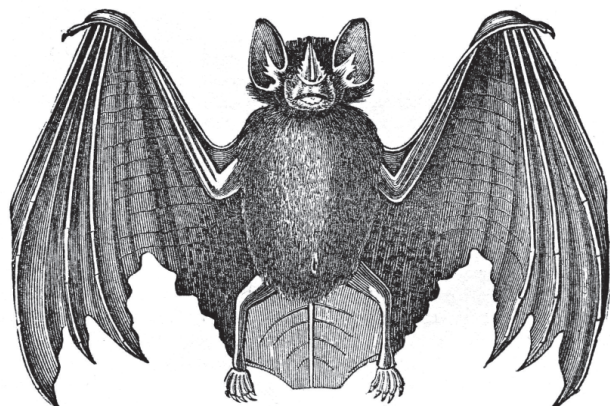
### Bats

These creatures are important to ecosystems in many ways. They are voracious predators of night-flying insects. Many tropical bats pollinate plants and help spread seeds from the fruit they eat.

Bat droppings can be used as fertilizer.

- Brenda Weaver

Source: Department of Energy and Environmental Protection



### NOTICE

ANNUAL MEETING  
OF MEMBERS OF THE  
HIGHLAND TELEPHONE COOPERATIVE, INC.

WILL BE HELD ON  
SATURDAY, NOVEMBER 6, 2021

AT THE  
SCOTT HIGH SCHOOL

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DOROTHY HILL WATSON, SECRETARY

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VOTING PRECINCT	ELECTION OFFICIALS
<u>OAKDALE EXCHANGE</u> Oakdale School	Darlene Headrick Diana Smith Donald Norris Michelle Dyer - Cooperative Representative
<u>DEER LODGE/SUNBRIGHT EXCHANGE</u> HTC Headquarters Building, Sunbright	Pat Judkins Polly Mayes Karen Bell Roxanne Shook - Cooperative Representative
<u>ONEIDA EXCHANGE</u> Highland Communications Corporation	Kathy Huff Princess Reed Curtis Thompson Jo Shaw - Cooperative Representative
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**Need part time workers for garbage pickup services for the City of Sunbright. Apply at 120 Melton Drive , Sunbright TN**

### PUBLIC NOTICE

**Yadira Reyes d/b/a Los Toritos Mexican Restaurant Has applied for a beer permit to sell beer ON AND OFF premises permit at the location known as:**

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**721 Main St.**

**Wartburg, TN 37887**

**Anyone having reason to believe that this permit should not be**

**issued, must appear before the City of Wartburg Beer Board on the**

**18th day of October, 2021 at 6:00 pm in the Conference Room at City Hall**

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Sandra Helton's weekly column  
**Oakdale Area News**  
 email: kvhelton@highland.net



Congratulations to the Oakdale Eagles on their Friday night win over the Harriman Bulldogs. The final score was 42-22. Oakdale clinches a playoff berth with the win. OHS will host Greenback this Friday, October 29 at 7:30. This will be the final regular season game.

There will be a special activity taking place during Friday night's football game. It will be family night with give aways before the game and during half time. You must be present to win. There will be a costume contest at half time. Prizes will be awarded by age level. Costumes must be family friendly. Gus the Bus and Randy Raccoon may be present. Make plans to attend the game to support the Oakdale Eagles and have some family fun at the same time.

The Hollis Eble tournament continues this week on Monday, Tuesday and Thursday at Oakdale School.

Brooke Mullins spent Fall Break vacationing with her family in Outer Banks, NC., then visiting Washington DC and Chesapeake Bay.

Oakdale Junior Beta is having a first ever Halloween Carnival Saturday, October 30 from 10:00-2:00 at Oakdale School. There will be plenty of fun, food and prizes!

Piney Baptist Church's Fall Festival will be Sunday, October 31 at 3:00 pm. There will be food, games, candy, bounce houses, and hay rides. Everyone is welcome so dress up and join the fun.

Boswell Chapel Baptist Church will have Trunk or Treat Saturday, Octo-

ber 30 from 5:00 – 7:00.

First Baptist Oakdale will have Trunk or Treat Saturday, October 30 from 5:00 – 7:00.

The 4th Annual Trunk or Treat in Harriman will be Thursday, October 28th from 5:00 – 8:00 p.m.

First Baptist Oakdale will have their 5th Sunday night singing on Sunday evening, October 31 at 6 p.m. Everyone is welcome to join them as they worship in song.

BLAST will be held at Pine Orchard Baptist Church each Wednesday from 5:45 – 8:30. Everyone ages 3 through High School are welcome.

Oakdale School PTO will hold an online auction November 5th – 7th. This is PTO's only fundraiser. All money raised goes directly back into the school for much needed supplies and various projects. Each class will choose a theme and create a basket for the auction. Parents, please watch for information from your child's teacher asking for theme related items. Thank you to everyone that continues to support PTO.

The "Find Randy" family event continues through Friday, October 29. Randy Raccoon is the mascot for Together Morgan County. This is a fun activity for all ages. A poster of Randy will be hidden in a different location in Coalfield, Oakdale, Petros, Sunbright and Wartburg for 5 days. Clues for where he can be found will be posted daily on the Together Morgan County Facebook page. Participants will "Find Randy" and post a picture on the Facebook page. There will be a daily

drawing from submitted entries in each of the five communities. The prizes will be buckets of Halloween candy.

The Clothes Closet at Pine Orchard Baptist Church will be open Saturday, November 13 from 10:00 – 12:00.

A Soup Lunch will be held Wednesday, November 10 at Pine Orchard Community Center to honor all Veterans in the community. The lunch will be from 11:00 - 1:00 and guests can stop in at their convenience to enjoy a bowl of soup followed by dessert. This is open to all members of all Military Branches. Spouses are welcome to attend as well.

Together Morgan County, along with several county partners, will hold a ribbon cutting for their new Story Walk in Solomon Park in Wartburg, Monday, November 1. Gus the Bus will be there with supper for families at 5:30. The ribbon cutting will take place at 6:00 p.m. followed by a walk around the walking trail to read the story. At the end of the trail, there will be a limited number of free copies of the featured book, The Berenstain Bears Clean Up For School, along with other free items. The book is sponsored by Morgan County Medical Center.

Sympathy is extended to the family of Mr. John David Barry who passed away Wednesday, October 20. He is survived by his sisters Penny Wilson Clark (Michael) and Betty Wilson Green, both of Oakdale as well as several other siblings. He is also survived by his stepson Erik (Sara) Morris and his grandchildren Zoey, Thomas and Robert Morris along with several other family members.

Mrs. Terri Miller passed away Wednesday, October 20. She is survived by her husband Richard, her son Richard, Jr. and his wife Kristin

and her granddaughters, Charlotte Miller and Mia Snell. She is also survived by her father, William Black, her brother Larry (Teresa) Price and sisters, Brandi (Michael) Snell and Lori Bruschi and numerous nieces, nephews and other extended family. Services were held Saturday, October 23 with interment following in Oak Grove Cemetery in Rockwood. Terri was a very active volunteer for Oakdale School until her health prevented her from doing so. She will be missed by her many friends in the community and at Oakdale School.

Condolences to the friends and family of Clayton Redmon who passed away Thursday, October 21. He is survived by his wife of 61 years, Nell Redmon, sons Mike and Tim, grandchildren Mikaela, Amber, Blake and Clay and great grandchildren Colt, Lilly, Grady, Cooper, Jackson and Miles. He is also survived by several brothers and sisters, nieces, nephews and many other extended family members. Services were held Saturday, October 23 at Mt. Vernal with interment following in the church cemetery.

A few reminders: Don't forget to link your Food City and Kroger Cards to Oakdale School. A percentage of sales is donated to the school.

Don't forget to register or update your voter's registration if necessary. There will be a couple of elections in Morgan County in 2022. Be prepared!

**"People often say that motivation doesn't last. Well, neither does bathing – that's why we recommend it daily." Zig Ziglar**

## Morgan County R.V. Park Ground Breaking



Bridget DeFee - Chamber of Commerce, Michelle Adkisson - Roane State Community College, Brian Langley - County Executive, Keith Kilby - Solid Waste Director

Ground was officially broken on Thursday afternoon for the Morgan County RV Park, which is slated to open in Wartburg in the Spring of 2022. Morgan County Executive Brian Langley is excited about the project, which has been in the works for over a year. "This RV Park will be ran by the County and all the revenue will go into the general fund. This is will be an opportunity to give Morgan County a boost in tourism. We get thousands of visitors a year into our great county but limited places for them to stay. The RV Park will help our local businesses with even more business," said Langley. The RV Park will be in phases. The first phase will consist of 15 pull through spots. The RV Park will be located between the Ambulatory Care and Roane State in Wartburg on property owned by Morgan County. This project is being funded by four different grants.

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# Around The World and Back Again

with Zack Ballinger



## Would you like to be a guest on The Zack Ballinger Show?

I shared with you my vision of The Zack Ballinger Show in last week's newspaper. In case you missed it; I am creating a virtual show that will provide a career resource library on every career pathway in North America. These pathways include both white- and blue-collar careers. The one stipulation for guests is you have to love your current career. I imagine putting together this career library will be a 3-5-year process, but I am definitely committed to the mission of the show.

Colleges and high schools are excited about this future resource. Many college career services directors have expressed positive feedback about this project. I have also interview many college students and they agree something like this would help them right now. I believe high schools and colleges from all around the world will eventually be utilizing this platform as a career development resource. I am currently in the infancy stage with The Zack Ballinger Show, but I feel like this career library will be a tool utilized in colleges across the spectrum.

I want Morgan County to be the center of attention through this show. I've heard all my life that people don't succeed that come from small towns. The stereotype is simply not true. Successful people come from all parts of the United States and for that matter all around the world. My quote is, "Don't let the size of your town limit the size of your dream." As a matter of fact, I know many of my high school friends from Wartburg, TN that have went on to accomplish some pretty amazing achievements in the career.

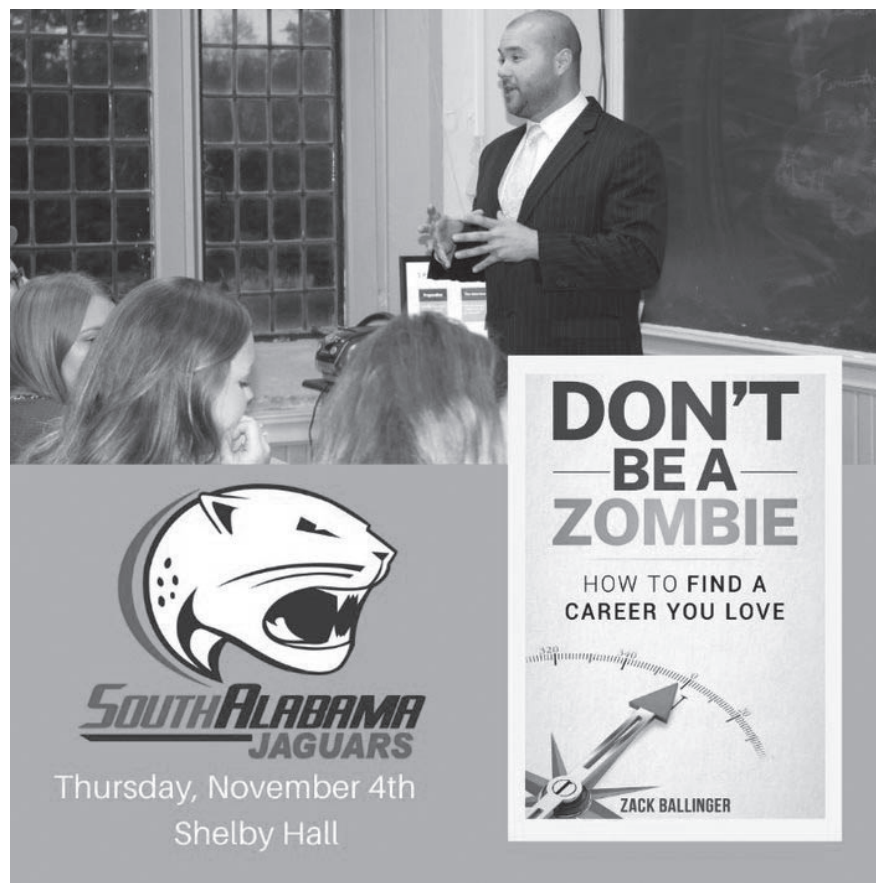
The Zack Ballinger show may need you

or someone you know to help with this mission. Think about your current career. Are you passionate about what you do? Do you love your job and would love to share your passion with others? Do you have a career you excited about or would love to shine a spotlight on a particular career field? If you answered yes to any of these questions you may be a perfect guest on the show. The show is virtual. As long as you have a smart phone, computer, or Pad with a camera, I can interview you.

How can I find or listen to The Zack Ballinger Show? The show will have 2 to 3 guests per week on various careers in The United States. You can listen live via YouTube by searching for Zack Ballinger

and subscribing. The show is also streamed live on Facebook on [www.facebook.com/thezackballinger](http://www.facebook.com/thezackballinger). What if you want to listen to a podcast ( audio)? The show can be found on iTunes and Spotify: search for The Zack Ballinger show and you can find all the episodes. We have already had guest form Morgan County. Since I am from the Morgan County area, I want to feature a lot of guests from the area. Support the show and our vision!

If you are interested email me: [zack@zackballinger.com](mailto:zack@zackballinger.com)



*Zack graduated from Wartburg Central High School in 2001 and from the University of Tennessee, Knoxville in 2004. Since graduation he has become a TedX Motivational Speaker, Author, and Career Consultant. He travels the world giving back and hosting seminars teaching people on various topics. Zack has established an ongoing annual scholarship at his Alma Mater, Wartburg, which has inspired others to give back as well. Visit [www.zackballinger.com](http://www.zackballinger.com) for more of Zack's travels and events.*

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# Davis Funeral Home's Veteran of the Week

United States Army First Lieutenant James A. Gardner served in Headquarters Company, 327th Infantry, 1st Brigade, 101st Airborne Division. He was awarded the Medal of Honor for courageous actions in combat while serving in Vietnam on February 7, 1966.

Medal of Honor Citation: For conspicuous gallantry and intrepidity in action at the risk of his life above and beyond the call of duty. 1st Lt. Gardner's platoon was advancing to relieve a company of the 1st Battalion that had been pinned down for several hours by a numerically superior enemy force in the village of My Canh, Vietnam. The enemy occupied a series of strongly fortified bunker positions which were mutually supporting and expertly concealed. Approaches to the position were well covered by an integrated pattern of fire including automatic weapons, machine guns and mortars. Air strikes and artillery placed on the fortifications had little effect. 1st Lt. Gardner's platoon was to relieve the friendly company by encircling and destroying the enemy force. Even as it moved to begin the attack, the platoon was under heavy enemy fire. During the attack, the enemy fire intensified. Leading the assault and disregarding his own safety, 1st Lt. Gardner charged through a withering hail of fire across an open rice paddy. On reaching the first bunker he destroyed it with a grenade and without hesitation dashed to the second bunker and eliminated it by tossing a grenade inside. Then, crawling swift-



ly along the dike of a rice paddy, he reached the third bunker. Before he could arm a grenade, the enemy gunner leaped forth, firing at him. 1st Lt. Gardner instantly returned the fire and killed the enemy gunner at a distance of 6 feet. Following the seizure of the main enemy position, he reorganized the platoon to continue the attack. Advancing to the new assault position, the platoon was pinned down by an enemy machine gun emplaced in a fortified bunker. 1st Lt. Gardner immediately collected several grenades and charged the enemy position, firing his rifle as he advanced to neutralize the defenders. He dropped a grenade into the bunker and vaulted beyond. As the bunker blew up, he came under fire again. Rolling into a ditch to gain cover, he moved toward the new source of fire. Nearing the position, he leaped from the ditch and advanced with a grenade in one hand and firing his rifle with the other. He was gravely wounded just before he reached the

bunker, but with a last valiant effort he staggered forward and destroyed the bunker, and its defenders with a grenade. Although he fell dead on the rim of the bunker, his extraordinary actions so inspired the men of his platoon that they resumed the attack and completely routed the enemy. 1st Lt. Gardner's conspicuous gallantry was in the highest traditions of the U.S. Army.

## Law Enforcement Officer of the Week

Presented by Marla Hines, Circuit Court Clerk



from his extensive and loyal law enforcement career.

Here's a recap of Jerry's law enforcement career.

He grew up in Morgan County and is a graduate of Wartburg Central High School class of 1985.

Jerry has served our community and state in law enforcement and criminal justice since he was nineteen-years-old. He began his career working for the Tennessee Department of Corrections on July 13, 1987 as a Correctional Officer at Brushy Mountain.

Throughout his career he has served in many different capacities such as; Correctional Officer, Internal Affairs Special Agent for East Tennessee, Tennessee Director of Internal Affairs, Deputy Warden at Riverbend Maximum Security Institution, Warden at Turney Center Industrial Complex and Warden at West Tennessee State Penitentiary.

You may have even seen Jerry in the television series, The Squad: Prison Police in 2010.

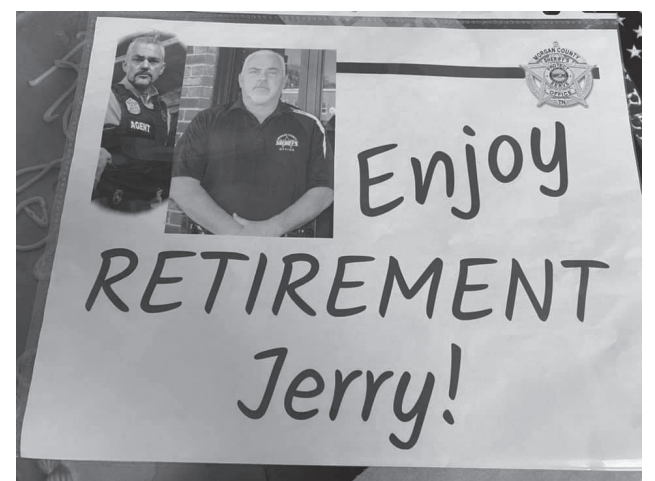
Jerry retired from the Tennessee Department of Corrections and now continues to serve our community at the Morgan County Sheriff's Office as a Correctional Officer, Court Officer, and a MCSO Patrol Deputy.

When Jerry isn't in uniform, he enjoys spending quality time with his loving wife Cheryl. Between the two of them they have been blessed with four children, four grandchildren and have one great-grandchild.

When Jerry was interviewed for his original law enforcement officer of the week article he quoted "it is both a privilege and an honor to com-

plete the final years of my law enforcement career serving under the leadership and administration of Sheriff Wayne Potter."

Jerry, Morgan County Today, thanks you for your amazing career in law enforcement and criminal justice. We pray that you enjoy retirement just as you enjoyed serving the people of Morgan County. Thank you and God bless.



The end of 2020 Captain Jerry Lester was selected as the law enforcement officer of the week. Jerry continued to serve our great community thereafter. Today we honor him once again as he retired on Thursday, October 21, 2021,

**Subscribe to the Morgan County Today by calling 423.346.2329 or emailing [publisher@mocotoday.com](mailto:publisher@mocotoday.com)**





**Tom Redmon**  
Columnist

## Bradley Walker Has Never Given Up on His Dreams

We've all no doubt have seen people with handicaps succeed in life. Have you ever wondered why a man totally blind wants to go to a college with many stairs and steps to challenge him? Have you ever seen a man with no hands play a steel guitar with his feet? Do you ever wonder why so many people with an almost perfect body and brain want to give up in life and end it all with an overdose of drugs?

In my long life of eighty-five-years I guess I have seen both sides of life. I have seen those who, although they seem to have three strikes against them when they come into the world, they want to succeed in life and they won't allow anything to stop them. I have also seen some with everything they needed to succeed throw it all away.

Bradley Walker was born in 1978 in Athens, Alabama. You could say that he had the most challenging situation that one could be born with. He had muscular dystrophy. This means that all of his life he would not be able to walk. He would be confined to a wheelchair all of his life.

But Bradley had some good parents who would support and encourage him. His mother found out when he was two or four-years-old that he could sing and stay in tune. At the age of five he was singing in church and at ten he got an opportunity; he was invited to sing with the Oak Ridge Boys. He said he was raised to never let the fact that I was in a wheelchair keep me from doing anything, and never use the wheelchair to get me special treatment.

Bradley drives himself everywhere he needs to go. M.D. has put him into a wheelchair for life, slowed him down a lot but has never stopped him from doing what he wants to do. Possessing both a fierce, creative spirit and a determined practical streak he got an education. He went to work as a material analyst at Brown Ferry. Later he wrote a song called, "Call me old-fashioned" which had these words that I really like.

I believe in making my money the hard way.

I went for it and every job I do it with pride. I believe in Ole Glory and putting my hand over my heart. Taking off my hat when the anthem starts calls me old-fashioned and calls me out of touch. Sitting round the supper table at 6 o'clock, talking about your day with the T.V. off.

In 1998 Bradley got in with his first band, but that was only a start for Bradley. He had dreamed about performing with the great country mu-

role, and he could have been, he chose to work and earn a living. What a man!

The two men I mentioned in the first paragraph with handicaps are also individuals who had a strong desire to succeed. The blind man could have chosen a college for the blind. He certainly could have beaten Tennessee Tech because of the many steps and stairs. The only time I saw him stumble was when someone tried to help him up the library steps. On his own he knew exactly how many steps every building had and how many he had climbed. He knew where the classrooms were located and Randy made it at Tech.

The man who had no arms or hands was Ray Meyers who played the steel guitar with his feet. He performed on the Mid-day Merry-go-round in Knoxville in the 1950's and I believe on the Cas Walker Show. He was a determined man. As for the ones with a lot of talent, and an almost perfect body, you like me, have seen a lot of them.

Notice to Readers

The articles I am writing now have an underlying message I want to portray

to you. The articles I wrote on the first Super Bowl was to reveal how pro-football has changed over the years. Football players in 1967 were patriots for most parts and they played for the love of the sport. None retired rich. Some made it big after football. Many were Christians.

The article I wrote about Joey Feek and Wanda Redmon was to relay the message to you that life here on earth is not all there is. There's a better place waiting for those who are ready to go, and the article this week about Bradley Walker is to relay to all of us, me included, that we need to use all the gifts and talent that the Lord gave us and quit complaining about what we didn't get. Unlike Alan Jackson's bad news recently Bradley Walker had his handicap from the start. He was born with M.D. Alan no doubt will be affected by his problem because it's in both his hands and legs. But just look at what Alan Jackson has already accomplished in the forty years he's been in country music. He gives God the credit. Alan has a real talent in writing songs. He can still record and I think he will. As far as touring I think as time goes on, he will have to cut down on personal appearances. He has a progressive disease and if he goes the way his dad went, he will one day be in a wheelchair.

I too have all the symptoms of this disease but it hasn't been diagnosed by a doctor.



sic stars in Nashville and his biggest dream was to perform at the Grand Ole Opry. He said he only wanted to sing one song at the Opry. He looked at it as being a special venue where only the great music stars would perform. But then he said he got to sing on the Opry four or five more times. Now his dream is to become a member of the Opry.

In his journey Bradley came into contact with Joey and Roy Feek and this is when his singing career really took off. Joey recorded several songs with Bradley and when she was getting near death because of cancer she told Bradley that one of her wishes was to have him sing at her funeral. Bradley felt it was an honor to sing for Joey and his selection of a song was one of her latest recordings, "Leave it There." Bill and Gloria Gaither were at Joey's funeral and they loved Bradley's singing and immediately signed him to a gospel record deal. Things couldn't look better for the young man with a terrible handicap.

Here is a man with muscular dystrophy who lives by himself, provides care for all of his needs, drives to work and earns his money the old-fashioned way, he works for it. He loves the Lord and thanks him every day for his blessings. Do we do that?

I am impressed with this man's voice, but also for his patriotism. He loves his country and I'm sure Bradley, if not handicapped would have served his country in one branch of the military, and he would serve with pride. Instead of being on the government

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## Disappeared: Chapter 11: Part 2

### Nick-Day 3, cont.



**Carol Hall**  
Author

"No footprints will be visible now because of all the rain, but there could be other clues," said Walter.

They all spread out and slowly scoured the area.

The woods smelled of damp wood and dead leaves.

Nick would give anything to smell Maggie's floral perfume again. He knew she was not wearing it when she

disappeared though. She never wore perfume while hiking, but the thought of some piece of her being discovered gave him hope. He sniffed the air, but no floral perfume smell was found. He dropped his eyes to the ground and continued looking for anything that might lead him to her.

They moved in a grid search pattern for well over an hour with no one saying a word. The dogs were even quiet as if waiting for a distant call or voice to be heard.

Suddenly, the silence was shattered by Chris. "Hey! I found something," he called to the others.

Everyone went running over to him. He was standing in what appeared to be long grass beaten down in an almost circular pattern in a small area that was devoid of trees. Fallen logs and branches were scattered across the ground while thick thorn bushes and tall undergrowth surrounded the clearing.

"What is this?" Nick asked. He walked into the middle of the grass and looked it all over. "It looks like an animal nest of some kind, but it sure is big."

"What kind of animal would make a nest this big?" Chris asked. "Maybe the heavy rain beat it down."

"No way," said Ted. "It's too perfectly made for rain to do it. Some animal made this."

Nick was walking around the nest, scouring the ground for any clue as to what could have made it when something in the bushes caught his eye. Leaning down, he reached in and grabbed ahold of the object.

Pulling it out, he realized it was a boot. Maggie's boot.

"Guys," he called to the others. "It's Maggie's boot!" He held it up for them to see. "Look around for the other one!"

They all began searching the bushes for the other boot. Within minutes, Walter found it. It was just a few feet from where Nick had found the first one.

"Here it is!" he yelled. "I got it!" He pulled the other boot out of the bushes and handed it to Nick.

Taking the boot from Walter, Nick said. "Look around. There could be more stuff."

They searched the area for several more minutes, but nothing else was found.

Nick clutched the boots tightly to his chest, looking around. Where was Maggie? If her boots were here, where was she?

"Why did she take her boots off?" Chris asked. "She's roaming around out here in her socked feet?"

Nick saw Ted give Walter a knowing look. He watched the two of them for a moment longer, but saw no further interaction between them. Curiosity and anger got the better of him.

"Alright guys, give it up. What's going on here," he demanded.

Everyone stopped what they were doing and looked at Nick.

"You two," he said pointing at Ted and Walter. "What's going on?"

They both shook their heads and looked at each other. "What do you mean? Why are you asking us?" Walter asked. He seemed uneasy and Nick knew he knew something he didn't want to tell.

"I saw you two exchange some weird look between you," Nick said. "You two know something. What is it?"

Ted looked over at Walter, then at Nick. He released a deep sigh and his shoulders dropped. "I tried telling you at base camp, but you just got mad and wouldn't listen."

"Tried telling me what?" Nick asked. "You told me that she could have been abducted or time warped away. Does finding

her boots have something to do with that?"

"We have been on searches before where the missing person's boots have been found. In most cases when that happens, we never find the person. Or if we do, they are miles and miles from where their boots were found. They are almost always found in impossible places too. Like way up a cliff where they couldn't possibly have climbed to, especially without boots. And we never find them alive."

"So you're saying that since we found her boots, we won't find her. Is that it?" Nick was desperately trying to hold on to his temper, but it was getting increasingly difficult to do so.

"Not exactly. I'm saying that we may have to expand the search out much farther than originally planned."

Nick lost the battle with his temper. "You are an outright jerk, you know that!" he yelled. "How can you stand there and tell me that if we find my wife, she will probably be miles away and most likely dead!"

"I am just letting you know what past experiences have taught me. Help me out here, Walter," Ted said.

"Don't look at me. This is my first search. I don't know anything about past searches."

"You're a stinking liar, Walter," Nick accused, hotly. "I saw you give Ted the same look he gave you. You've heard things, but you're too much of a coward to admit it!"

"Alright, alright," Walter said, giving in. "I've heard of cases where a person's boots are found, but they never are. I'm sorry. I didn't want to scare you or make you lose hope. You never know, this case could be different. We could find her out here. I sure hope we do."

Nick just shook his head and looked over at Les. "What about you?" he asked.

"I've heard of a lot of searches where, yes, that's true. In most cases, when the person's boots are found, the person usually isn't. Or if they are, it's miles away and they're usually found dead. But I wouldn't give up hope. We have the dogs and I have faith that if she's out here, we'll find her."

Chris, who had been standing quietly by, stepped forward. "Why do they remove their boots? Why would someone who gets lost out here, take their boots off. It doesn't make any sense."

"If someone experiences hypothermia, they think they're hot and will remove clothing, as well as boots. It's common in those kinds of cases, but it's not winter right now, and hypothermia wouldn't be a factor. So I really have no idea," Ted said.

Nick examined the boots. The shoestrings were untied on both boots, so she must have removed them herself. But why? He began stuffing them into his backpack.

"Wait, Nick," Les said to him. "Give me one of those boots. Maybe the dogs can pick up something from them."

Nick just shrugged and handed him one of the boots.

Les put the boot in front of the dogs, who sniffed it all over. Calliope yipped and let out a long whine. Orion jerked his nose back and sat down refusing to sniff it again.

"Well, that's weird," Les said. "I've never seen them act that way before."

"What do you mean," Nick asked.

"They seem afraid of the smell."

"What? What would make them afraid of it?"

"I don't know. I've never seen them do that before," Les said. He leaned down with the boot again, but the dogs refused to smell it.

He handed the boot back to Nick, who stuffed it into his backpack.

"Let's keep going," Nick said. "We're wasting time." He flung his backpack over his shoulder and stomped off into the woods.

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*Carol Hall was born and raised in Chester, West Virginia, but she currently lives in Lansing, TN with her husband and three cats. Her writing career began with her first book, Disappeared in November 2019. Since then she has written several more books including The Journey North, The Inheritance, Full Moon Rising, The Witch of Broenwyck and Saving Grace. Her love of writing began at an early age when her father would tell her and her sisters fun, adventurous stories he created out of his own imagination. These stories sparked an interest in Carol to tell her own stories.*

*Carol's love of writing has spread across several different genres including, action/adventure, mysteries, horror, and drama.*



# NOW HERE'S A TIP

By JoAnn Derson

---  
 \* "Need a new look for a favorite sweater? Change out your buttons. It's such a small thing, but makes a big change in look!" -- E.L. in Massachusetts

\* Instead of using costly brass polish, try a little lemon juice and salt. Another brass polish you probably have right now is ketchup. Apply a thin layer and buff off with a soft rag.

\* Experts say to always crack your egg on a flat surface, rather than using the edge of a counter or bowl. More egg-tastic advice is to crack eggs into a small bowl instead of directly into ingredients. If you have a sneaky "bad egg" in your dozen, it's better to find out before you ruin your baking.

\* "I love to search for recipes online, and I have learned to pay attention to the comments section. You'll find a lot of explanation and frequently a tweak

## STRANGE BUT TRUE

By Lucie Winborne

\* In Italy, pizza inspectors are hired by the government to ensure that restaurants are making their pizza at "Italian quality."

\* The cables of the Golden Gate Bridge contain a whopping 80,000 miles of steel wire.

\* Ray Bradbury wrote the first draft of "Fahrenheit 451" on coin-operated typewriters in the basement of a library at a cost of 10 cents for every 30 minutes. The first draft cost him a total of \$9.80.

\* The straw was invented by Egyptian brewers to taste beer without removing the fermenting ingredients that floated on top of the container.

\* James Christopher Harrison is an Australian blood donor whose rare plasma composition has helped in the treatment of Rhesus disease. In May 2018, he made his final donation (1,173rd) at the age of 81 after having saved 2.4 million babies during his lifetime as a donor.

\* No, alcohol doesn't kill brain cells -- it just makes them grow more slowly.

\* In 2009, the Wisconsin Tourism Federation changed its name to the Tourism Federation of Wisconsin because, in the 30 years since its founding, the abbreviation "WTF" took on new meaning.

\* Months that begin on a Sunday will always have a Friday the 13th.

that many people have found successful. Comments have saved me from oversalting a dish, as well as making necessary adjustments in temperature and cooking time. I have found complicated techniques broken down in ways that were helpful. It pays to check out the comments!" -- W.G. in Missouri

\* Attention salad eaters: Got a thick dressing that's high in fat? Rinse lettuce before dressing your salad. Wet or moist lettuce traps less dressing. If your dressing is light, give salad greens an extra spin. Drier lettuce holds on to dressing, making lightly dressed salad more flavorful.

\* Another great use for baking soda: Add a cup or two to your toilet bowl. Swish and let sit for 1-2 hours. Flush for odor control and shine.

Send your tips to Now Here's a Tip, 628 Virginia Drive, Orlando, FL 32803.

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\* Not that you'd ever want to swim in it, but the average person's body produces enough saliva in their lifetime to fill two swimming pools.

\* Plants grow larger and more quickly when watered with warm water.

\* In late 2020, a North Korean gymnast defected to South Korea by vaulting himself over the 3-meter-high border barricades without triggering sensors.

\* Newborn babies cry, but they have no tears. Their tear ducts aren't formed until they are a month old.

\*\*\*  
 Thought for the Day: "There are two ways of spreading light: to be the candle, or the mirror that reflects it." -- Edith Wharton

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## Weekly SUDOKU

by Linda Thistle

	2		9	4		6		
1		4		8				7
8					1		9	
	7	2			4		8	
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		1			3		5	

Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

**DIFFICULTY THIS WEEK: ◆**

◆ Moderate    ◆◆ Challenging  
◆◆◆ HOO BOY!

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## King Crossword

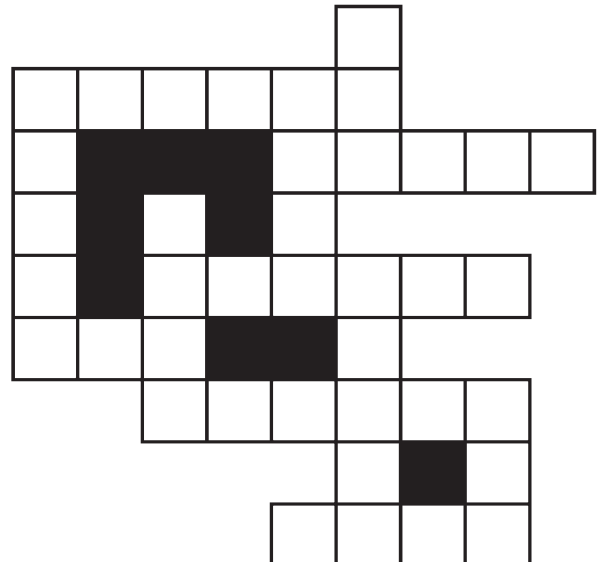
**ACROSS**

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- |                               |                         |                             |                      |
|-------------------------------|-------------------------|-----------------------------|----------------------|
| 23 Vivaldi's output           | 48 Borodin's "Prince —" | 8 Revolving server          | 31 Coloration        |
| 26 Reveal                     | 49 "Uh-huh"             | 9 Curved molding            | 34 Spell-off         |
| 30 Dating from                | 50 Perched on           | 10 Serving aid              | 35 Cavort            |
| 31 Embrace                    | 51 Like slasher films   | 11 Auction                  | 37 Checker moves     |
| 32 Salty septet               | 52 Mag. staff           | 16 Detail, briefly          | 38 Bluenose          |
| 33 "Citizen Kane" sled        | 53 Shetland, for one    | 20 Dallas hoopster, briefly | 39 Toy block name    |
| 35 Train tracks               |                         | 21 Biography                | 40 Cupid's specialty |
| 36 Observe                    |                         | 22 Peruke                   | 41 Regretted         |
| 37 "Ray Donovan" actor Voight |                         | 23 Scratch                  | 42 Car               |
| 38 Dish                       |                         | 24 Mil. morale booster      | 43 "Let's go!"       |
| 41 Pirate's drink             |                         | 25 "Mayday!"                | 44 Glimpse           |
| 42 Expert                     |                         | 26 Lemon                    | 46 Caustic solution  |
| 45 San —, Italy               |                         | 27 Wahine's gift            | 47 Potential syrup   |
| 46 Single payments            |                         | 28 Guy's date               |                      |
|                               |                         | 29 Curvy letter             |                      |
- DOWN**
- |             |                 |                      |           |             |                 |            |
|-------------|-----------------|----------------------|-----------|-------------|-----------------|------------|
| 1 In — land | 2 Slightly open | 3 Damon of Hollywood | 4 Chopper | 5 "Yippee!" | 6 Bassoon's kin | 7 Just out |
|-------------|-----------------|----------------------|-----------|-------------|-----------------|------------|



- WBO
- LEWDOG
- GUBSO
- ♥GSAW
- TWEGDI
- ♥EOD
- ♥DRIA
- WYGKA
- ♥KAS
- ROOBLE
- ♥EWDAN
- ♥NEYD



Unscramble these twelve letter strings to form each into an ordinary word (ex. HAGNEC becomes CHANGE). Prepare to use only ONE word from any marked (♥) letter string as each unscrambles into more than one word (ex. ♥RATHE becomes HATER or EARTH or HEART). Fit each string's word either across or down to knot all twelve strings together.



# THE RICH LOWRY COLUMN

By Rich Lowry

## The New Missile Gap

The Biden administration is hesitant to call our competition with China a new Cold War, even though Beijing has zero qualms about making the parallels with our decades-long struggle with the Soviet Union abundantly clear.

We are once again discussing a "Sputnik moment," a nuclear arms race, and a missile gap -- all throwbacks to the 1950s-1980s -- thanks to China's aggressive pursuit of military capabilities designed to deter and defeat the United States.

Whatever Beijing may say and however we may try to comfort ourselves with cushioning delusions, the Chinese have repeatedly made it plain that they intend to hold U.S. bases and our homeland at risk. The example of Sputnik, the primitive Soviet satellite launched in 1957 that raised the prospect of the U.S. losing the space race, was on everyone's lips with a bombshell Financial Times report over the weekend. According to the FT, the Chinese tested a nuclear-capable hypersonic missile that circled the Earth once before descending on its target, thus demonstrating "an advanced space capability that caught U.S. intelligence by surprise."

It's not clear why anyone would be shocked. It wasn't a secret that China and Russia were developing these technologies, and indeed, it wasn't a secret that China had leapt ahead of us. (The Chinese, bringing the same transparency they've shown regarding the origins of COVID-19, say it was just a routine space launch.)

Hypersonic missiles bring a new element to the ever-evolving competition between missile offense and defense.

As former state department official Christian Brose notes in his book "The Kill Chain," ballistic missiles travel fast but in a predictable parabolic path. Cruise missiles, on the other hand, travel relatively slowly but are maneuverable and therefore unpredictable.

Hypersonic missiles are both unpredictable and fast -- six times faster than a Tomahawk missile.

That means they are uniquely suited to defeat our missile defenses. Not only can't we counter them, we can't track them adequately at the moment.

Over the summer, the head of North American Aerospace Defense Command -- yes, that's NORAD of Cold War fame -- said that the new missiles would pose "significant challenges to my NORAD capability to provide threat warning and attack assessment."

The FT reports that the test missile missed its target by roughly two dozen miles. That's a significant miss but wouldn't necessarily be that much comfort if the missile were carrying a nuclear payload. And the targeting will presumably be improved -- that's one reason to carry out the test in the first place.

An MIT professor told the FT that just because China tested the capability doesn't mean that it will deploy it. But the history of expansionistic totalitarian states forbearing from fielding advanced weapons after pouring significant time and resources into developing them is not, to say the least, very encouraging.

It'd be best if we abandon all wishful thinking and admit the obvious.

We've had a zombie arms control policy focused on deals with Russia, while China has been aggressively adding new weapons and delivery systems.

We've allowed China to rob our technology and pour it into developing threats against us.

We've been much too slow in developing the next generation of weapons, including hypersonic missiles, and are modernizing our nuclear triad at a glacial pace while China is rapidly adding new capabilities.

The response to the new circumstances should reflect a Cold War-era urgency. The Biden administration has proposed more spending on hypersonic missiles, but the latest news should mean even more of an emphasis on their rapid deployment, so we can hold at risk Chinese assets and maintain our deterrence.

We should, with an eye to the growing Chinese missile threat, deploy missile-defense interceptors in Australia and more sensors in space, as well as work toward directed-energy weapons that would be the best counter to hypersonic missiles.

If we aren't going to call it a new Cold War, we must -- or risk falling further behind -- treat it as one.

Rich Lowry is editor of the National Review.

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# Donna's Day

Creative family fun

by Donna Erickson

## Stir Up Goopy Goop for Halloween Fun

Kids everywhere love just about anything that's goopy, slithery and slimy. That's probably why this recipe for "goopy goop" is such a crowd pleaser when you get together with friends, especially at a Halloween party. It's quick, easy and creates lots of laughter. What could be better?

### Here's what you'll need:

- 8 ounce bottle of white house hold glue such as Elmer's
- 8 ounces water
- Poster paint or food coloring (optional)
- Small mixing bowl
- Large mixing bowl
- 1 cup warm water
- 1½ teaspoons borax powder (available in the laundry detergent section of larger supermarkets)

### Here's the fun:

1. Squeeze the entire bottle of glue into a big bowl. Then fill the empty 8-ounce glue bottle with water and add to the glue. Stir a lot while adding several drops of poster paint or food coloring. Mix colors, use just one, or don't add any color at all and leave it white. We usually make our batches purple.

2. In the smaller bowl, stir together the cup of warm water and borax powder until almost dissolved. Don't worry if you can't get all of the little clumps to disappear completely.

3. Gather your family or friends together for this step! Slowly, and stirring constantly, pour the borax mixture into the glue mixture. Swirl the results with your hands and in seconds goop will form into gooey globs as it oozes from your slippery grasp. Pick it up, knead it, squeeze it and enjoy playing with it.



**Henry Bransford and his sister Rose measure, pour and get their hands in the goopy-goop surprise!**

NOTE: Keep the goopy goop away from carpets and upholstered furniture. If it gets on your clothing, wash it out quickly with soap and water.

TIP: While you are making the recipe, make up other names for the concoction. How about "Sublime Slime," "Slithery Concoction" or "Ectoplasmic Ick"?

\*\*\*

Find more family fun at [www.donnaerickson.com](http://www.donnaerickson.com). Write to Donna at [Info@donnaerickson.com](mailto:Info@donnaerickson.com)

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# VETERANS POST

by Freddy Groves

## Cybercriminals Have Vets in Their Sights

Veterans are victims of cybercrimes at a much higher rate than civilians. And it's not just veterans, included are military spouses, survivors, active-duty personnel and our families. This is no doubt because of our benefits and the goodies to be had after stealing from us.

To tackle the problem, the Department of Veterans Affairs is stepping in and partnering with outside groups like the Cybercrime Support Network ([cybercrimesupport.org](http://cybercrimesupport.org)), whose motto is Recognize, Report and Recover. It's about time ... over the past five years, veterans have reported cybercrime losses of more than \$420 million.

The CSN's mix of initiatives includes ScamSpotter ([ScamSpotter.org](http://ScamSpotter.org)), with practical consumer advice about how to spot and avoid fraud and scams. Especially for us is Fight Cybercrime ([fightcybercrime.org/military](http://fightcybercrime.org/military)). Its crime-fighting partners are pretty impressive, and

include the Disabled American Veterans and Army Emergency Relief. Look over the site for a resource library for us, law enforcement and businesses. Interesting topics include how to reduce your risk of ransomware, determining if a text message is fake or real, being safe in online gaming and even a pre-vacation checklist.

A recent Fight Cybercrime webinar touched home for many of us: How to keep your business information safe when you're working from home and sharing your online connection with children. Past webinars are worth watching as well: staying safe on social media, avoiding a scam from a government tax imposter, and COVID scams, which seem to be everywhere. So, we have the tools. The information and resources are out there. But we need to take advantage of all that's offered to avoid becoming another cybercrime statistic.

One of the biggest problems with cybercrime is that we don't always report it. We're embarrassed because we thought we couldn't be fooled ... until we are. Do your part. If you get scammed, report it.

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# BIBLE TRIVIA

by Wilson Casey

1. Is the book of Bethany in the Old Testament or New Testament or neither?
2. Which woman was chosen to be queen through a beauty pageant, destined to reign for the rest of her life? *Bathsheba, Tahpenes, Jezebel, Esther*
3. From Romans 16, Paul described what devout woman as "our sister"? *Rachel, Deborah, Martha, Phoebe*
4. Where was the longest epistle of Paul sent? *Rome, Joppa, Gibeon, Nazareth*
5. In Genesis 3:4, who/what told the first lie? *Adam, Eve, Serpent, Cain*
6. From Acts 8, Candace was Queen of the ...? *Israelites, Ethiopians, Gadites, Ephesians*

ANSWERS: 1) Neither; 2) Esther (2:2-18); 3) Phoebe; 4) Rome; 5) Serpent; 6) Ethiopians

Sharpen your understanding of scripture with Wilson's Casey's latest book, "Test Your Bible Knowledge," available in bookstores and online.

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## Comfort foods

Made fast and healthy



by Healthy Exchanges

### Frontier Beef Stew

Nothing says "home is where the heart is" better than a satisfying bowl of savory stew — especially when it's made in minutes instead of hours! Why don't you stir up a pot of this, and see if your family doesn't agree?

- 1 cup chopped onion
- 1 cup uncooked instant rice
- 1 (12-ounce) jar fat-free beef gravy
- 1 cup water
- 1 (15-ounce) can diced tomatoes, undrained
- 2 teaspoons Worcestershire sauce
- 2 cups diced cooked lean roast beef
- 1/2 cups frozen peas
- 1 (8-ounce) can diced carrots, rinsed and drained

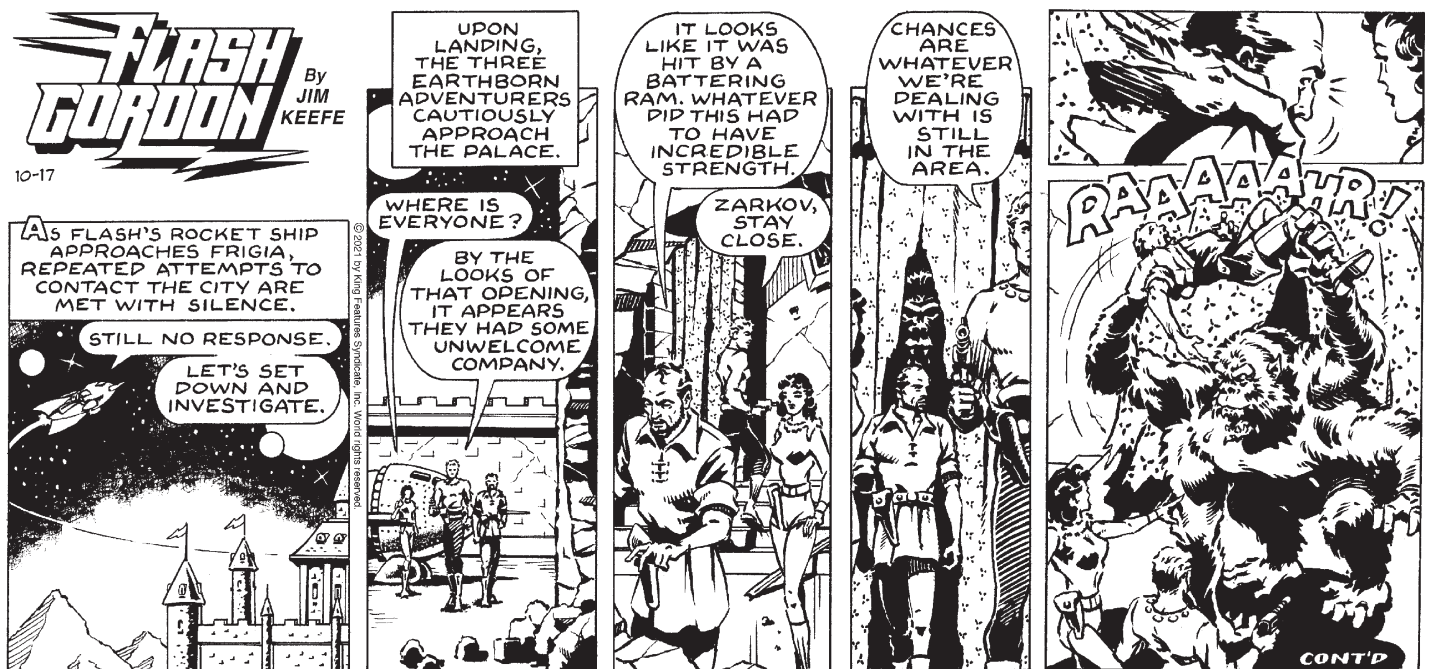
1. In a large saucepan, combine onion, uncooked rice, beef gravy and water. Bring mixture to a boil. Stir in undrained tomatoes and Worcestershire sauce. Add beef, peas and carrots. Mix well to combine.

2. Lower heat, cover and simmer for 15 minutes, stirring occasionally. Makes 6 (1 cup) servings.

TIP: If you don't have leftover roast beef, purchase a chunk of cooked lean roast beef from your local deli, and dice when ready to prepare stew.

• Each serving equals: 221 calories, 5g fat, 21g protein, 766mg sodium, 3g fiber; Diabetic Exchanges: 2 Meat, 1 Starch, 1 Vegetable.

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### Just Like Cats & Dogs by Dave T. Phipps





# Child Find

Friday, November 5, 2021  
9:00 a.m.-12:00 p.m.  
Morgan County Head Start

A FREE Developmental Screening for ALL children 3 and 4 years old in Morgan County

Hearing & Vision Screenings  
Speech, Gross/Fine Motor, and Cognitive screenings

Provided by Morgan County Head Start and Morgan County Schools

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**FOR MORE INFORMATION CALL:**

Suzanne Poole Renee Davis 423-346-6214	Angela Morgan 423-346-6633
--	-------------------------------

The City of Wartburg Presents  
**The Annual Wartburg FALL FESTIVAL**

Trunk-or-Treating will be from **5:00 p.m. till 8:00p.m.** on **October 30,2021**

#TealPumpkinProject  
  
www.foodallergy.org

Remember to display your teal pumpkins if you have non-candy treats!!

All Vendors Welcome!!!  
Please Call Courtney Griffin at City Hall for more info!  
423-346-2323

# Spirit of the Mountain Pow Wow

Native American & Taino Story Tellers  
Intertribal Dancing  
Native American and Indigenous inspired Handmade Arts & Crafts  
Fry Bread  
Fun for the whole family. All Dancers are Welcome. Aho and Taino ti

Friday (School Day)  
Oct. 29<sup>th</sup>, 10am to 3pm  
3pm to 7pm Open to PUBLIC  
Saturday, 10am to 9:30pm  
Sunday, 9:30am to 4:30pm

**SOLOMON PARK 132 Carter Street WARTBURG, TN 37887**

**OCTOBER 29-31, 2021**

Head Man: Thomas Zermeno  
Head Lady: Juanita Zermeno  
AD: Raymond Cochise Clark  
MC: Richard Gallant

Host Native American Drums:  
North Drum - Medicine Horse  
South Drum - Kiowa Style

Host Taino Drums:  
Akitchitay Carlino

Story Teller: Wayne White, Winding Eagle  
AZTEC Dancer Ollin Quetzalli  
Story Teller: Joey Karel, Kumaha'manigua

Resident Flutist: Crazy Flute Music  
Guest Flutist Duo: Spirit Winds

Event Coordinators: Wayne Winding Eagle (407) 600- 9276, Luz Soaring Condor (407)913-1740  
email:spiritofthemountainpowwow@gmail.com  
Event Sponsor: MCCOC, Bridget DeFee, (423) 346-5740 Email: chamber@morgancountytn.org

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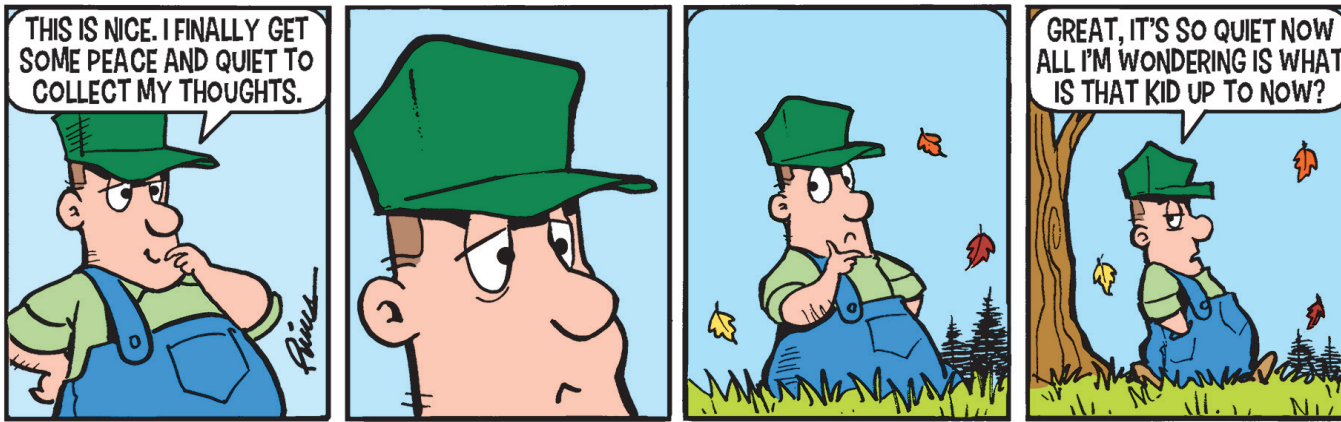
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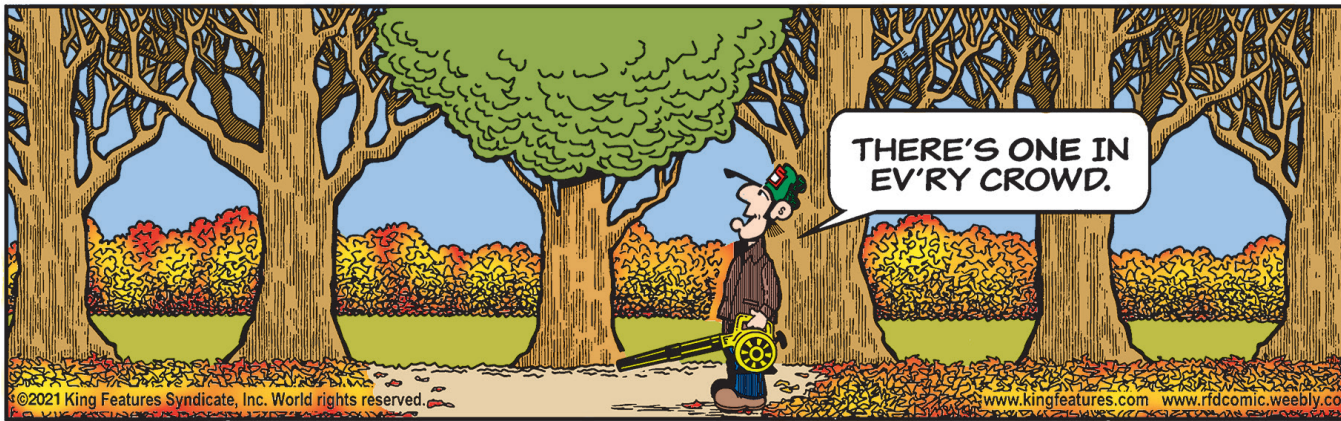
# Out on a Limb

by Gary Kopervas



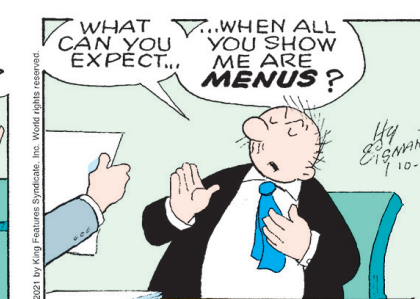
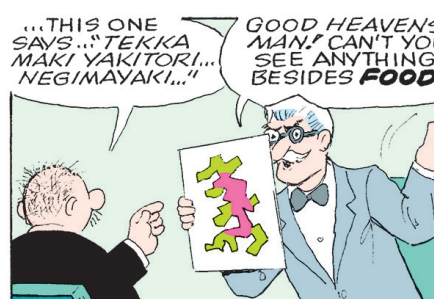
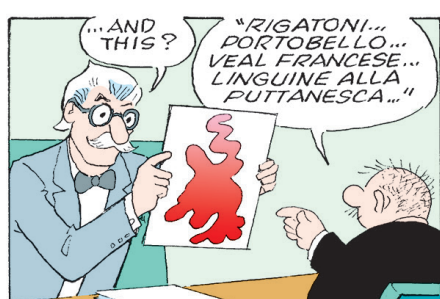
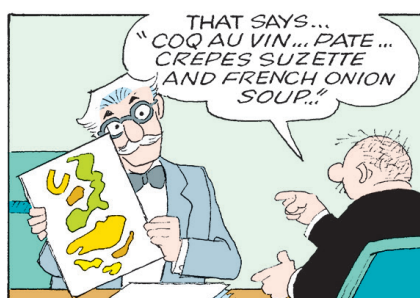
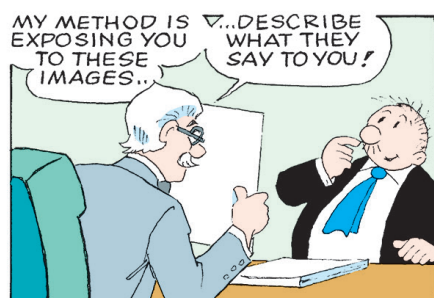
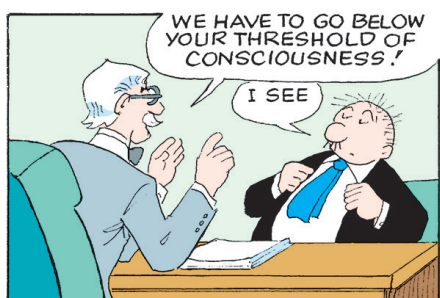
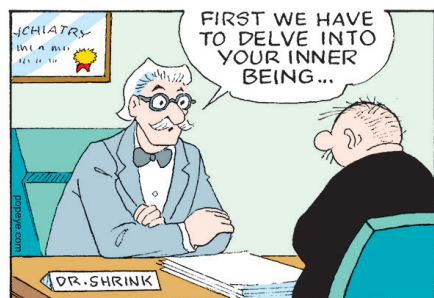
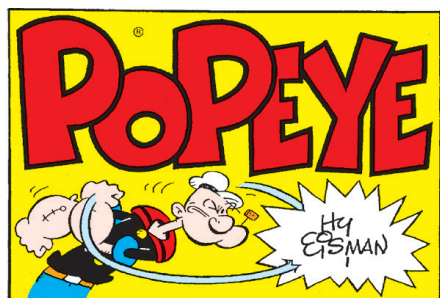
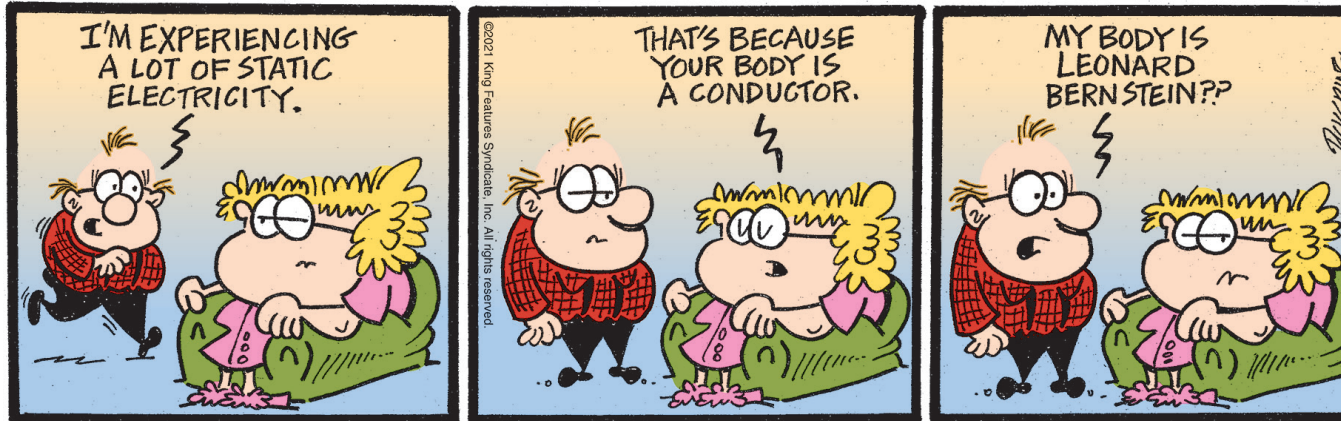
# R.F.D.

by Mike Marland



# The Spats

by Jeff Pickering



# MOMENTS IN TIME

The History Channel

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 \* On Nov. 14, 1851, Herman Melville publishes "Moby-Dick." Initially the book about Captain Ahab and his quest to catch a giant white whale was a flop, but it would eventually become a staple of high-school reading lists across the U.S.

\* On Nov. 12, 1892, William "Pudge" Heffelfinger becomes the first professional football player when Pittsburgh's Allegheny Athletic Association pays him \$500 to play as a ringer in a game. Before then, players had traded their services for expense money or trinkets, not cash.

\* On Nov. 8, 1900, Margaret Mitchell, author of "Gone with the Wind" (1936), is born in Atlanta. Mitchell quit working as a journalist after an ankle injury limited her mobility, and she devoted herself to her novel about the South during and after the Civil War. The book sold 1 million copies in its first six months.

\* On Nov. 9, 1938, in an event that would foreshadow the Holocaust, German Nazis launch a campaign of terror against Jewish people and their homes and businesses. "Kristallnacht," or "Night of Broken Glass," left some 100 Jews dead and 7,500 Jewish businesses damaged.

\* On Nov. 10, 1969, "Sesame Street," a pioneering TV show that would teach generations of young children the alphabet and how to count, makes its broadcast debut, on PBS.

\* On Nov. 11, 1978, a stuntman on the Georgia set of "The Dukes of Hazzard" launches the show's iconic 1969 Dodge Charger, nicknamed the General Lee, off a 16-foot-high dirt ramp and over a police car. Several hundred Chargers were used during the show's six-year run due to damage from jumps and other stunts.

\* On Nov. 13, 1982, the Vietnam Veterans Memorial is dedicated in Washington, D.C. The simple V-shaped black-granite wall is inscribed with the names of the 57,939 Americans who died in the conflict, arranged in order of death, not rank.



# Historically Speaking

## An Oak Ridge Treasure: Part 2 – the UT Arboretum

By Ray Smith - Oak Ridge City Historian

Before we continue with the history of the University of Tennessee Arboretum located at 901 South Illinois Avenue, let me tell you about a couple of side items that have developed while doing research on the history of this treasure of quiet and solitude among us. I think you will appreciate the connections.

First, the early group of hikers who accompanied Alexander Hollaender of the Oak Ridge National Laboratory's Biology Division, located at Y-12, included Don Foard. I did not know it until the article published, but a co-worker of mine is his daughter. Ellen Boatner, of Y-12's Government and Public Affairs organization, called to tell me that she had actually accompanied her dad on some of these hikes into the Cumberland Mountains just north of Oak Ridge.

Ellen said that Alexander Hollaender hired her dad and got him started on his most interesting career. She is proud of his accomplishments and quick to give him credit for things he has taught her over the years, starting with those hikes.

She reminded me that the group never hiked in the Cumberland Mountains without first asking permission, for good reason. That reminded me of a time when I was on an outing with Boy Scout Troop 220 of Oak Ridge. We had obtained permission to hike on the Walnut Mountain Coal Company's property just south of Highway 116 at the top of the mountain pass above Brushy Mountain Prison at Petros.

We arrived there late on a Friday evening having left for the weekend hike after work on Friday. So, it was dark before we got on the mountain and when we arrived at the coal mine boundary we were halted by an armed guard. The mines were on strike at the time. The guard had his dog with him, and it was obvious from the outset that he just might be a bit drunk.

We attempted to show him the letter from the mine owner in Knoxville, but he refused to see it... I am not convinced he could have read it anyway, as he sounded quite drunk. He sic'ed his dog on us and the boys just petted the dog. He was not much of a guard dog, huh. This made the man even madder and he threatened to shoot us if we did not "get down off this mountain right now!"

We turned to leave, and he fired over our heads. The birdshot in his gun struck several of our backpacks. We hiked in another direction that weekend and did not cross the coal mine land back toward Oak Ridge.

Another note of interest gives more information on the building where Robert MacDonald, assistant professor in Forestry and the first Arboretum Director, located his first office. It was an abandoned guard house near Solway Bridge, according to Begun.

Richard Evans provided the following details on that first building: "The building you reference was a garage type structure, of sorts. It was dismantled shortly after the Arboretum Project was started, probably in/around 1967, and the materials were "re-purposed" to build the first structure on the Arboretum grounds. That 28' x 24' building became the first Arboretum office, workshop, potting shed, and equipment storage building- all-in-one structure.

"The Arboretum crew did most of the construction work; however, Mr. Bob Smith, then Oak Ridge Chief of Police and member of the Arboretum Society, helped lend his physical services and construction skills to this endeavor. Bob worked many weekends building roof trusses, laying foundation block, framing, and the like.

Richard continues to say, "Another structure of interest, and which exist today in the form of our parts storage building, is an old AEC wooden 8'x8' guard shack. It had one door and windows on all four sides... looks like a fire lookout tower, with the tower.

"Before we built the present-day Office Building that

structure stood on the site and served as a welcome 'booth.' Arboretum Society members used to occupy the 'guard shack' on the weekends, welcome visitors, give answers to their questions, and provide impromptu tours. Mrs. Mary Smith (Bob's wife) and Margret Petersen were among several women who volunteered their time as 'those women tour guides in the guard shack.'

What rich stories of the early years of the UT Arboretum. Now, let's take a look at more of the UT Arboretum history from 1980 and forward, thanks to Richard Evans for taking time to help with the research.

In the early 1980's the UT Arboretum achieved two designations and was the first organization to be so recognized. The Arboretum was the first site in Tennessee to be designated as a "Watch Wildlife Area" and was also selected as the first "Tennessee Recreational Trail." Both of these designations were provided under the guidelines of the Tennessee Wildlife Resources Agency and Tennessee Department of Conservation, the sponsors of these recognition programs.

Following the "great freeze" of 1984, the Arboretum's Holly Collection was moved to a more favorable



*The old Manhattan Project era guard shack is seen beneath the trees where it is being used as a visitor center for the Arboretum around 1965 (Photo Submitted)*



*The same Manhattan Project era guard shack remains in use today - Richard Evans, Superintendent of the UT Arboretum, is standing in the doorway (Photo Submitted)*

location. Mrs. Lois Good and Mr. Harold Elmore volunteered their talents and time to move the collection. Lois, a graduate of the UT Horticulture program, developed a conceptual garden plan, and Harold, who was an avid holly enthusiast, collector, and owner of a holly plant nursery in Knoxville, donated almost all of the holly plant specimens.

The UT Arboretum's holly collection had been a major feature from the very beginning of the Arboretum's existence. In both 1964 and 1968, the American Holly

Society designated the UT Arboretum as an "Official Holly Test Garden," one of only 10 test gardens in the United States.

The present Arboretum holly collection boasts over 150 different species and cultivars of holly. In recognition of Harold's generous contribution, in 2003, it was named the "Elmore Holly Garden."

Also in 1985, the UT Forest Resources Center and Arboretum was the site for the first release of native Turkey in the Oak Ridge region. This was after at least a century of America's largest bird being absent from this area. This project to reintroduce the Turkey was part of a habitat research project conducted by the UT Department of forestry, Wildlife, and Fisheries and the Tennessee Wildlife Resources Agency.

The research dispelled the notion that it took 500 acres of unbroken forest land to provide suitable habitat for the turkey. As anyone can testify, we have an ample number of Turkey now. We even see them on the Y-12 site, usually on the side of Chestnut Ridge along with the several head of deer that seem to come there to avoid the reservation game hunts each fall.

In 1998, a partnership was formed with the Clinch River environmental Studies Organization. This association provided access to the UT Forest Resources Center & Arboretum's property for conducting field research programs focused on the training and extended learning of middle and high school age students in the natural sciences.

Each year since, mostly in the summer months, 15 to 20 students are engaged in scientific research and investigative studies in such areas as the ecology and habits of box turtles, snakes, birds, and salamanders. Many of these students have turned this initial introduction to science into career choices including biology and physical sciences, wildlife, math, computers sciences and other fields of science.

In the course of conducting their research projects, these students have the opportunity to observe and interact with UT scientists who are also conducting research and teaching programs here. Kathy Strunk and John Byrd are coordinators of this most successful program. The program is also sponsored by the Anderson County and Oak Ridge Schools systems.

Funding is provided by a Department of Energy grant. The students are paid a stipend for their scientific papers published in professional journals. These papers were either authored or co-authored by the students themselves.

In 2004, the Arboretum applied for and received a \$25,000 matching Urban Forestry Grant from the Tennessee Division of Forestry and Tennessee Urban Forest Council. This grant was intended to enhance the Arboretum's capabilities as a learning center for increasing knowledge and understanding of the elements of urban forestry.

The primary focus of the grant was on the care of urban trees. Included were instructions for pruning, wildlife structures, feeding, mulching and the proper selection of trees that do well in urban settings.

Over the years more and more public trails have been created until now there is a total of five miles of self-guided and pleasant walking trails with moderate ascents and descents. The walks vary from ½ mile easy strolls to 2 ½ mile loops that can serve to exercise your need for prolonged walking on somewhat challenging terrain.

There are numerous activities such as lectures, workshops, and guided walks. All free.

Next week, Historically Speaking will look at some of the exciting and unique programs of the Arboretum and will describe some recent improvements. I will also gladly bring you a most unusual treat in the form of Richard Evans' description of an "Indian Trail Tree" that pointed the way.





## Bewitching Charcuterie Board on a Budget

It's a continuing hot trend in easy holiday entertaining — charcuterie boards overflowing with wonderful nibbly-noshy goodies.

A charcuterie (shahr-KU-tuh-ree) board is essentially a lavish meat, cheese and cracker board. While it's easy to drop a bucket of cash going "overboard" with this entertaining trend, you can create an Instagram-worthy board and still have money for rent. Here are some rules for success.

**Rule 1** — There are no rules. Put whatever you like on your board.

**Rule 2** — Don't go crazy! As tempting as it is; you don't need 25 different items on your board. It's better to have a generous quantity of affordable items than tiny portions of high-priced offerings.

**Rule 3** — Spend wisely. Be conservative with costly items like meats and cheeses and liberal with low-cost items like bread and fruit. For a hearty appetizer, plan on 2 ounces of meat and 3 ounces of cheese per person.

**Rule 4** — Shop your pantry first and use up all the little bits of dried fruits and nuts left from baking projects. Look for jars of pickles, peppers, mustards and jams in the back of the fridge.

Here are three secret weapons for frightfully frugal and fabulous entertaining.

### MUSHROOM SKULLS

Here's a ghoulishly great addition to

your Halloween board.

- 8 ounces button mushroom for skulls, see directions below
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1/4 cup shallots or red onion, thinly sliced
- 2 cloves garlic, sliced thin
- Salt and pepper

To make mushroom skulls: Clean your mushrooms. To create two skull faces on opposite sides of each mushroom, use a straw to form the eye holes. Use a paring knife to cut nose holes and to slice down the stem to create teeth. Cut mushroom in half, creating two skull halves.



www.JasonCoblentz.com

### Charcuterie board featuring cheese ball pumpkin

To saute the mushrooms: In a saute pan, heat butter and oil. Add shallot and garlic, and cook until fragrant. Add the mushrooms, gently tossing to coat with the oil. Sauté the mushrooms until warmed through and softened. Season to taste with salt and pepper. Serve with any accumulated juices: warm, room temperature or cold.

### BEER CHEESE BALL

**Yield:** 16 servings **Prep:** 15 minutes  
**Rest:** 8 hours or overnight

This makes one rather-large cheese-ball, so I suggest dividing it into two.

- 16 ounces sharp cheddar cheese, cut into 1/2-inch cubes
- 4 ounces cream cheese, room temperature
- 1 tablespoon Worcestershire

sauce

- 1 small garlic clove, finely minced
- 1/4 teaspoon kosher salt
- 2/3 cup lager beer, nonalcoholic beer, cider or white wine

1. Place cheese in a food processor; pulse until crumbled, about 1 minute. This creates a better texture than shredding.

2. Add cream cheese, Worcestershire, garlic and salt. While continuing to process, gradually add beer until mixture is smooth and spreadable.

3. To make a pumpkin shape; double wrap the cheeseball in plastic wrap and form into a round. Take four rubber bands and space them evenly around the ball to make impressions like a pumpkin. Refrigerate until firm. For a stem, press a bell pepper stem into the top.

### ONION JAM

- 1 large onion — any variety
- 1 tablespoon butter
- 1/4 cup balsamic vinegar
- 2 tablespoons brown sugar

1. Thinly slice the onion. In a large skillet on low heat, warm the butter and add onions. Cook, stirring occasionally for 20 to 25 minutes or until very soft and translucent.

2. Add the balsamic vinegar and brown sugar, stirring to combine. Reduce heat to very low and simmer for 15 minutes or until most of the liquid has evaporated.

For your spooktacular soiree, you'll enjoy watching your dangerously delicious charcuterie board mysteriously disappear! Happy Halloween!

\*\*\*

*Patti Diamond is the penny-pinching, party-planning, recipe developer and content creator of the website "Divas On A Dime — Where Frugal, Meets Fabulous!" Visit Patti at [www.divasonadime.com](http://www.divasonadime.com) and join the conversation on Facebook at [DivasOnADimeDotCom](https://www.facebook.com/DivasOnADimeDotCom). Email Patti at [divapatti@divasonadime.com](mailto:divapatti@divasonadime.com)*

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### NOTICE

#### WARTBURG PUBLIC WORKS SOLID WASTE POLICY CHANGES TO BRUSH PICK-UP – POLICIES AND PROCEDURES (EFFECTIVE October 16, 2021)

There will be a free Brush Pick-Up in the City of Wartburg from October 16 through April 16 each year.

This means one free pick up, at the size below, per household. A free pick-up is defined as a 4x4x10 area. (Approximately a full-size pick-up truck load)

You must call in and get on the Free Pick-Up list, prior to, or during the free pick-up period. You will be charged if a pick-up is requested after the free period ends (April 17 through October 15). There will be a minimum charge of \$100 and further priced according to the amount of debris picked up.

Building materials or any other type of garbage cannot be mixed in with brush.

Tree debris and brush must be no longer than 10 feet in length, Chunks and/or stumps larger than 10 inches around must be separated from the limbs.

Brush must be stacked parallel with the street and within reach of the truck doing the pick-up.

Do not stack brush under power lines, near fire hydrants, sewer cleanouts, mailboxes, fences, meters, or underneath trees.

Homeowners who hire contractors to cut trees or brush must clarify if the contractor is to remove the entire brush. If the contractor does not remove the entire brush, the homeowner will be charged.

Special Pick Ups outside of the period (October 16 through April 16) will be charged to the Property Owner. For collection of these types of pick-ups, please call City Hall at 423-346-2323 for pricing and pick-up arrangements. These pick-ups must be paid in advance.

Brush not removed from homeowners property after 14 days will result in a fine of \$50.00 per day to the property owner.



# MOCO BBQ REVIEW

## In Search of the Best MoCo “Q”

By Terry Futrell

Say the word “barbecue” around Morgan County folks and mouths start watering. You may need to further explain yourself because, according to Merriam-Webster, there are two different definitions for barbecue that relate to very different methods of cooking food. One simply says, “to roast or broil on a rack or revolving spit over or before a source of heat.” That sounds a lot like grilling to me, which is very different from what most of us would call barbecue. For that, you must look at Webster’s second definition: “to prepare by seasoning and cooking usually slowly and with exposure to low heat and to smoke.” Around here, we call that “smoking” and characterize it as cooking “low and slow.”

Morgan County is blessed with several establishments that smoke barbecue low and slow. As a self-proclaimed connoisseur of “real” barbecue, I try to sample as many as I can. I have also spent several months perfecting my own smoking methods and can tell you that it ain’t easy! There is as much black magic as there is technique for smoking meats. There are so many variables that affect the nature and taste of smoked meats that one might even consider it rocket science.

Actually, there is a scientific basis that also must be factored into the process. Ribs are made tender when the collagens and connective tissue literally melt away. This only begins to happen at an internal temperature of 170 degrees, and ribs must be maintained above this temperature long enough for the process to complete. The recommended internal temperature for tender ribs is 190-205 degrees.

Some of the many factors affecting the final product include the type of wood used, wet or dry brining or no brining, marinade used for injecting the meat (if injected), cooking temperature, seasoning (rub) used, use of a wrap for braising the meat after smoking, liquid used for braising, sauce used to baste and “finalize” the meat (unless a dry rub is used), and of course the temperature and time of each phase of the smoking process. The most important factor of all is the pitmaster doing the smoking, because it is through him or her that the artistry element of smoking is applied.

As you might suspect, the best barbecue is a melding of several different complementary flavors, particularly the meat, the smoke, the seasonings, and the sauce (if used). Barbecue is further complicated by terms like “competition style” and “fall off the bone.” Competition style ribs maintain their structure as they are being eaten, one bite at a time. On the other hand, one may very well have to eat fall off the bone ribs with a fork. Many who seriously prepare barbecue follow the competition circuit, which offers the potential for much prestige and cash to the winners. There is even a certification of barbecue judges and specific judging criteria.

So, how is the ordinary Morgan Countian on the street to know which of the Morgan County barbecue establishments has the

best “Q”? I have sampled all six of those reviewed in this article and I would love to be able to tell you. But because personal preference has so much to do with how each person reacts to their barbecue, the best that I can do is to tell you something about each of these establishments. Then, you must decide which ones to try as you seek to find the best barbecue for you. I can say this with absolute certainty – several of these Morgan County smokers do not have to play second fiddle to anyone - their “Q” is as good as any you will find.

As a side note, I have heard good things about Darrell Cooper’s smoked meats, but we were unable to schedule a time together for this article. The following reviews are in alphabetical order.

**Disclaimer: No weight was gained or lost doing this review.**



**JohnBoy Caddell of JohnBoy’s Family Barbecue has drawn national attention through the Discovery Channel’s Moonshiner: Smoke Ring barbecue competition. [Photo by Terry Futrell]**

### JohnBoy’s Family Barbecue

What do you get when you combine one part Viking warrior, one part hillbilly, and one part culinary creative genius? I’m not sure what it is, but it goes by the name of JohnBoy! Since I first met JohnBoy Caddell a couple of years ago, he has risen to iconic status on the Morgan County barbecue scene, not just because of his barbecue, but also because of his support for Morgan County communities and his rising status within the Discovery Channel moonshiner community. Perhaps, I should add that I also discovered that JohnBoy and Pop are my distant cousins through the Freels line.

JohnBoy’s Family Barbecue (note the recent addition of “Family” to the name) is truly a family operation located at

the junction of Highways 62 and 116 near Petros-Joyner School. JohnBoy Caddell and his sister Autumn Caddell Anderson are the masters of this operation, but you can add “Pop” and Tressie Caddell and several grandchildren to the team. The family produces what is likely the greatest variety of smoked products in East Tennessee, all sold from their food truck. JohnBoy began smoking meats more than 20 years ago, but the business was only formally established in 2018.

Pitmaster JohnBoy uses a huge, custom-built, reverse flow smoker that he dubs “Smokezilla.” His methods are traditional and “old-school” with no automation or technology added to the mix. He typically uses a blend of white oak and hickory split logs, but sometimes adds either pecan or other wood such as apple or cherry to the mix to better complement the meat that he is smoking. Smokezilla is capable of smoking 98 butts at a time in just the main chamber of the smoker, with the capability to add another 30 to 40 butts.



If a critter walks, swims, flies, or crawls on the ocean floor, you are likely to eventually find it on JohnBoy's smoker. Brisket and ribs are his specialties, but JohnBoy is always conjuring up something different, such as his recent German lineup of meats for Oktoberfest. Another dish that has had good reception includes a crab cake on top of his smoky mac-n-cheese. JohnBoy's latest creation that is seeing tremendous demand is the MoCo Monster – a sandwich with smoked bologna, pulled pork, and pulled chicken with nacho cheese.

In addition, many of the sides conjured up by sister Autumn are prepared using the smoker to add flavor. One of Autumn's creations is my favorite – smoked deviled eggs. Makes my mouth water just to think about them. Then, there are sides such as kicked up collard greens and smokehouse potato salad. Autumn's creativity in preparing sides is a perfect complement to JohnBoy's creativity with smoked meats.

I sampled JohnBoy's ribs, pulled pork, and brisket for this review. All were very tender and moist with a pleasing flavor. While JohnBoy makes his own rubs and sauces, he has adopted an approach of "simpler is better." As a result, you won't find overpowering flavors in his smoked meats, but a milder, complementary blend of flavors.

JohnBoy's was named Grand Champion in the Mountain Laurel Festival in 2018 and 2019, was recently voted best food truck in Roane County for 2021, and was nominated for Best of the Best in Knoxville by City View Magazine for the past three years. In addition to being a contestant on Discovery Channel's Moonshiner: Smoke Ring show, JohnBoy was also featured in several Walmart commercials.

## Lilly Pad Hopyard Brewery

It strains my vocabulary to find a word that adequately describes the Lilly Pad. Perhaps it is best to use their own words "Paradise Island," even though it is surrounded by a sea of nature rather than by water. Located near Lilly Bluff at 920 Ridge Road in Lancing, the Lilly Pad is an outdoor gathering place that offers food, live music in the evenings, relaxation, fellowship, and craft beers that are brewed on site.

The Lilly Pad is the brainchild of owners Del and Marte Scruggs and has been in business for five years. They like to characterize the Lilly Pad as having an "Appalachian Caribbean" atmo-



*Del and Marte Scruggs of Lilly Pad Hopyard Brewery stand next to their historic smoker that was previously used by "Big" Earl Kreis of Deer Lodge. [Photo by Terry Futrell]*



*This unique dish, the Lilly Hoedown, prepared by Marte Scruggs of Lilly Pad Hopyard Brewery, was delicious. [Photo by Terry Futrell]*

sphere, likely because of the many influences of Del's travels. Del's transition from deep-sea treasure diver to the Lilly Pad is an interesting story – be sure to ask him about it when you visit. Unlike other barbecue establishments that smoke a variety of meats, pitmaster Del normally smokes only butts seasoned by his custom rub to create the pulled pork that is used to make the two barbecue products regularly offered at their food truck, the Sauced Frog. Del has been smoking meats since he was a child more than 40 years ago. Marte makes the custom BBQ sauce that is used as a topping for their food offerings.

Pork nachos are available on Fridays and Saturdays from noon to 9 pm. The dish includes pulled pork, queso, salsa, jalapeno, onion, BBQ sauce, and sour cream. Even the tortillas are hand-crafted by Marte. While I did not sample the nachos on this trip to the Lilly Pad, I did have those a year ago and they were delicious.

A new item that is generally available on either Friday or Saturday is called the Lilly Hoedown – this is the item that I chose to sample for this review. The Hoedown has a fried cornbread fritter for its base. My mom used to call these hoecakes. The fritter is piled high with pulled pork, pinto beans, BBQ sauce, curtido, sour cream, and sweet heat pickles. Curtido is a fermented cabbage slaw that Del ran across on one of his trips to Central America. In case you are wondering what this combination of food items tastes like, I can tell you that it was so good that I quickly scarfed down every bite, even though I had just come from stuffing myself at another barbecue establishment. Before eating the Lilly Hoedown, I tasted the pulled pork and found it to be very tender, moist, and flavorful.

Del smokes his meats using a blend of hickory, maple, and cherry split logs in a large custom offset smoker. The smoker has quite a history. It was previously used by legendary pitmaster "Big" Earl Kreis of Deer Lodge before his death a few years ago. Big Earl was a barbecue pioneer in Morgan and Fentress Counties and had a large following who craved his barbecue. Even Martha Stewart once ate barbecue cooked on this smoker.





*Justin Tew of Spirit Wolf Farms is shown with the custom smoker that he built himself and on which he smokes a variety of meats, including wild hog. [Photo by Terry Futrell]*

## Spirit Wolf Farms

Who says subsistence living is plain and boring? For the Tew family of Spirit Wolf Farms in Lansing, life is anything but boring. Teaching every member of their family to live off the land, the Tews are staying in close touch with nature like their Native American ancestors. Part of their simple way of life is cooking up some mighty good barbecue on their homemade offset smoker that was built in a single weekend by son Justin. The Tews are strictly mobile, serving up barbecue at events and public functions, or any place else they are invited.

When pitmaster Justin was asked how long he had been smoking meats, his answer was “ever since I was a kid.” For one who appears to be in his mid-twenties, that means Justin already has spent many years learning his craft and it shows (or rather tastes) in his smoked meat products. But the family has only been selling their products to the public for about two years since they moved to Morgan County from Florida. Justin smokes a variety of meats using split logs that are a blend of oak and hickory. These include the typical pork butts and ribs, but Justin has learned to smoke things not typically found at other local establishments, such as summer sausage and salami. One of Justin’s specialties is Cajun-smoked fried eggs. But the thing that really makes the Tew enterprise so unique is smoking wild meats, including wild hog and venison.

Justin served up a portion of ribs, pulled pork, and venison that were smoked using his own special rubs. Yep, he has a variety of rubs tailored specifically for each meat that he smokes. The ribs were very moist, flavorful, and fall off the bone. Forget about the gooey sweetness of ribs served up by many restaurants – Justin’s rub contained no sugar, and the resulting natural flavor of his ribs was outstanding. Unlike other establishments, Justin simmers his pulled pork in a marinade before serving that adds a hint of butter flavoring that was also very good. Not knowing what to expect from the pulled smoked venison, I was pleasantly surprised by the mild, flavorful taste that was not in the least “gamey.” Justin offers 15 different sauces to complement his smoked meats. I sampled his Dr. Pepper-cherry-chipotle sauce with the pulled pork, and it was very good.

Just when I thought I could not eat another bite, mom Lilly Tew whipped up one of her Indian Tacos and put it before me. Made with Indian frybread and topped with pulled pork, lettuce, tomato, sour cream, and cheese, it was a meal by itself. I had my first Indian Tacos just a few weeks ago in South Dakota, including one at an establishment that had been featured on the Food Network because of their Indian Tacos. Believe me, Lily Tew’s Indian Taco ranks right up there with the best.

The Tew family makes a variety of sides to go with their smoked meats and offers some unique desserts conjured up by sisters Julie Tew and Jane Mills. I was so full that I had to pass on the desserts.

The Tews have competed at the Wild Hog Festival for the past two years and won 1st place in both chicken and pork in 2020. They placed second overall in 2021.

## Uncle Matt’s Barbecue

No one is more serious about their barbecue than Matt Thomas, owner and pitmaster of Uncle Matt’s Barbecue. Matt grew up in Deer Lodge in Morgan County and has been smoking meats professionally for more than ten years. Matt’s business is mobile only – he sets up at various events and public functions, and he also caters weddings, religious, corporate, and school events.

Matt’s seriousness is demonstrated by the fact that he is a Master Certified Judge with the Kansas City Barbecue Society, an E.A.T. Certified Food Judge with the World Food Championship, and a Certified Judge with the National Barbecue Tour. He has judged more than 75 competitions from Kansas to Florida and everywhere in between. It should come as no surprise that Matt smokes his meats competition style. Matt uses only hickory wood in a custom-built offset smoker, and splits his own logs sourced from Morgan County landowners.

Matt smokes a variety of meats, but brisket is his specialty. Other meats include butts, baby back ribs, chicken, bologna, smoked meatballs, and others as requested. Matt makes his own custom rub and smokes his meats using only dry rub (no glaze) unless otherwise requested. He makes three custom sauces – regular, hot, and fire. Matt’s hot barbecue sauce placed 10th in a nationwide competition based in Kansas City.

Matt provided me a sample of his ribs and pulled pork, along with some of his regular barbecue sauce. Even though Matt’s ribs were smoked competition style, they were very tender and moist. The pulled pork was also tender and moist. Both the ribs and pulled pork were very flavorful. Matt did a great job of blending the flavors of the meat, the smoke, and the seasonings, with each complementing the others. While neither of the meats provided by Matt needed any sauce, I sampled his regular sauce with the pulled pork. It was very tasty and complemented the meat well with a very pleasing bit of “edge.”

Matt and his mother make all the sides served with his barbecue, including made-from-scratch banana pudding (the only real banana pudding as far as I am concerned – custard filling made



*Matt Thomas of Uncle Matt’s Barbecue smokes wings at World’s Fair Park during the Big Kahuna Wing Festival. [Photo submitted]*

the old-fashioned way). Another of Matt’s specialties is smoked brisket chili, which has placed 1st or 2nd in several competitions.

Matt has competed in the Big Kahuna Wing Festival in Knoxville and won 3rd place in Fire, 5th place in Buffalo, and 6th place in Sweet. He placed 5th overall in State Champion competition in chicken wings out of 37 competitors.





*Tori England and Amanda Brown of War Pig's Barbecue show smiling faces as they stand in front of their commercial smoker. [Photo by Terry Futrell]*

## War Pigs BBQ

This little gem is in the middle of downtown Wartburg, right across the street from the courthouse at 117 North Kingston Street. War Pigs is one of only two BBQ establishments in Morgan County that has indoor eating, and is the only one that is open year-round. It is also the only woman-owned BBQ establishment in the county. Smoking Q has historically been dominated by men, but pitmasters Amanda Brown and Tori England are making their mark in Morgan County. They have been smoking for eight years and the restaurant is now in its fourth year of operation.

War Pigs smokes a variety of meats, including butts, ribs, brisket, chicken, bologna, wings, and hot dogs. I tried the ribs, pulled pork, and pulled chicken – all were good, but the ribs and chicken were outstanding. Both were very moist, tender, and flavorful. The ribs literally fell off the bone as they were served. Four other customers who were in the restaurant also tried the ribs, and all agreed that they were excellent. War Pigs does not take part in BBQ competitions but strives to please their customers who prefer their ribs “fall off the bone.” War Pigs uses their own custom rubs, one for pork and beef and another for chicken. They also have two sauces that are made in-house, but frankly their BBQ doesn't need any sauce. Their meats are smoked using a commercial vertical smoker using a blend of apple and cherry wood.

War Pigs offers several specialty foods made from their smoked meats. These include a loaded baked potato, loaded fries, and chicken salad. A specialty item offered is deep-fried corn-on-the-cob; I have heard others rave about this. I have also heard that War Pigs offers some mighty good old-fashioned milkshakes.

War Pigs also offers bottled beer on their menu.

## Warden's Table

When the historic Brushy Mountain Prison at Petros opened as a major tourist attraction four years ago, the Warden's Table restaurant opened at the site to feed the thousands of expected visitors. The menu changes daily, but the heart of the menu is always smoked meats. Pitmasters Sam Waddington and Michelle Schaar smoke meats daily to serve up several thousand plates of food during the four days that the restaurant is open each week.

Ribs and pulled pork are staples on the Warden's Table menu, but on a given day you may find smoked turkey, smoked bologna, smoked hot dogs, or other meats. Sam and Michelle use a large commercial smoker that has the capacity to simultaneously smoke 64 pork butts – that's a lot of pulled pork sandwiches or pulled pork nacho platters. They always use split hickory logs for their source of smoke. Both developed their smoking techniques when the restaurant opened four years ago and have been smoking meats ever since. They make their own custom rubs for the meat but use a commercial sauce in the restaurant.

They are very proud of their sides at the Warden's Table and believe their sides distinguish them from other places that serve barbecue – all are homemade daily on site, most using recipes passed down from Michelle's grandmother. While the available sides are typical of those served by other barbecue restaurants, they also reflect the uniqueness of the Warden's Table. One example is the slaw served with their barbecue. The slaw is vinegar-based rather than mayonnaise- or milk-based. It is both tart and sweet, and I found it to be a refreshing change from some other restaurants. They also serve a loaded baked potato and pulled pork nachos at the Warden's table, which serve as a combination of meat and side dishes.

I tried the ribs and the pulled pork nacho plate at the Warden's Table. I had both baked beans and slaw with the ribs. The ribs were very tender and near fall off the bone and the pulled pork on the nachos was also very tender. The flavors were very mild and not overpowering. Both the baked beans and slaw were very good.

The Warden's Table also offers canned beer on their menu.

The Warden's Table is only open Thursday through Sunday during October and will further reduce their days and hours in November. Be sure to check their web site for changes in operating hours. The Warden's Table is closed during the winter months.



*Sam Waddington of The Warden's Table is busy smoking meats for their many visitors to Brushy Mountain Prison. [Photo by Terry Futrell]*



# Joy Through Suffering



**John Burns**

**Opinion Columnist**

The letter to the Church of Sardis is the saddest indictment by a bridegroom to the virgin bride he was promised by God in the womb of Mary. The worst of attributes handed down by their ancestors had taken hold.

At Ephesus they had lost their first love. The apostolic Church began on the sea of Galilee, migrated into western Turkey. They had become so good at building churches, they forgot to spend time alone with Messiah. Fellowship to

Messiah had morphed into corporate gatherings in three dimensional temples where paganism had a foothold.

At Smyrna, God's answer was to allow persecution at the hands of ten specific Roman emperors. From Nero to Diocletian, a lot of Christians were martyred for their testimony that the blood of the Lamb of God had cleansed them from all unrighteousness and his resurrection guaranteed their eternal life.

In Pergamos the underground Christian Church of Smyrna, which had endured about three hundred years of persecution unto death, married the world under Emperor Constantine who Romanized Christianity to the detriment of us all.

Roman holidays were replacing sound Old Testament sabbath worship and Jewish holiday schedules. All for the purpose of joining the pagan fertility cults permeating Roman lives, with a little bit of Jesus Christ.

At Thyatira, The Nicolaitans held complete power. The Babylonian religion had set up permanent residence in Rome. At the head of the Church was the ancient Babylonian high priest, Pontifex Maximus. He consolidated power and gave Christianity a Latin touch. An elite priest class of Gnostics now held sway over who God saved. The Jewish origins of Christianity had to be wiped out. Antisemitism became their calling card as the self-proclaimed Queen of Heaven.

Insurrection became the calling card of the Pope in Rome culminating in the holocaust of World War II by a devoutly antisemitic group of Nazi thugs under the banner of the Pope in Rome, and the Lutherans who dominated the country of Germany when Hitler seized power. Ahab and Jezebel are alive in Thyatira and they are still influencing events around the world as I pen these words.

The Pope in Rome is the second person of the Satanic trinity revealed in scripture that will one day unite the house of the sun god with the house of the moon god and the man of lawlessness out of the western leg of the Roman empire. I believe we have watched that event manifest over the last year.

The worst thing that the middle age church did to believers was hold sway over the word of God. Bibles were not in every house. The priests determined what the people needed to know. The Holy Spirit became a thing of the past. Silent pulpits allowed the inquisition and the Holocaust.

Sardis is the reformation church that began to challenge the authority of Rome. With the aid of the printing press in Germany, the Bible once again became available to the poor man. This event contributed to the beginning of Martin Luther's reformation.

While traveling to Rome to seek a degree in law, a lightning storm scared him into his career in theology. His greatest revelation became the calling of his life, and permeates our Christian testimony today. Habbakuk 2:4 The just shall live by his faith.

Luther did not move away from the three-dimensional building model for meeting in church. He kept the Roman holidays and allowed pagan practices to continue in Lutheran worship to include transubstantiation. Martin Luther was devoutly antisemitic and he believed the gentile church had somehow replaced the nation of Israel as God's children, not understanding we are grafted into the living vine of Israel through Jesus Christ's resurrection. God will one day save the Jews in Israel as they look upon

him whom they have pierced and cry Hosanna, blessed is he who comes in the name of the Lord.

The reformation gave birth to the nation we call home. The city of it's founding holds the key to the church of Philadelphia. This is where the agape love of Christ returned the church to its missionary footing. America had become the means by which God intended to take the Gospel and missionary outreach to the entire globe.

Philadelphia is the pearl of great price. The pearl begins as an irritation and becomes desired through time. Time spent with Christ became the Philadelphia calling as she took the Gospel around the globe.

America became the beacon of hope around the globe as she planted the cross of Christ in places most people know not exist. Has missionary outreach left America and been replaced by Capitalism in church and beyond?

The Philadelphia church is promised it will not go through the tribulation coming upon the entire world. With the persecuted church of Smyrna, Philadelphia will be raptured as the virgin bride of Christ.

Philadelphia was only possible because America became the envy of the world. World War II was a righteous war to save the Jewish remnant in Europe that would contribute to the prophetic founding of the state of Israel. America became wealthy because America's God was taken around the world.

American wealth contributed to world wide evangelism. With that wealth came the trappings of this world. The church and state were married through tax breaks and elections. The church began to look just like the world they were called out of.

Laodicea would see the American church forgo persecution and missionary outreach in exchange for incredible wealth being hoarded by men that are wolves in sheep's clothing. They have their reward and it is earthly. No one has time for relationship to Christ, there is no joy through suffering, this church needs not the blood of the Lamb purchasing mercy over their lives. Grace is prostituted in Roman religious practices. Nothing good said about Laodicea.

Our answer is Christ's testimony. For the joy that was set before him he endured the cross. Dumb like a lamb, he opened not his mouth. Joy found only in the dimension of human suffering. Washing the feet of society's undesirables. Apathy must be replaced with the world once again saying I need Jesus Christ to cover my sins. Christian witness must be based upon mercy and grace replacing outward piety in dealing with sinners whom God loves, and desires in his kingdom.

Christ ministry involved restoring a prostitute who became the first full gospel evangelist. Christ entrusted her with "I am alive forevermore!" He restored a leper to the status of whole.

He employed a tax collector, fishermen, a doctor, a traitor, tentmaker, his brothers and even a Roman legionnaire.

He was a carpenter, a shepherd, a rabbi, a prophet, a suffering servant, and coming King. He died so we might live!

He was crucified upon a cross of wood, yet he created the hill upon which it stood.

Even so come Lord Jesus Christ.

John Burns 10-7-2021

*Staff Sergeant John Burns enlisted into the United States Army on September 23, 1987 as an 11C Infantry Mortarman. He graduated from the 7th Infantry Division, Ranger Class 11/89 and served in the invasion of Panama, Desert Storm and the Battle of Mogadishu while assigned to the 75th Rangers.*

*Some of his many decorations, awards and badges include; Bronze Star Medal for Valor, Purple Heart, Meritorious Service Medal, Sniper Badge, Pathfinder Badge, Master Parachutist Badge, Combat Infantry Badge and Expert Infantry Badge. Throughout his prestigious military career, he traveled to forty-five countries on five continents and all but two states while serving in the military.*

*He currently serves as the Chaplain for the Special Operations Warrior Foundation. His devout faith demonstrates to all he comes into contact with that he believes nothing but the blood of Jesus Christ can cleanse us from all unrighteousness. He enjoys writing and teaching God's Word while sharing his faith with a dying world.*

Opinions expressed by readers and columnists do not necessarily reflect those of Morgan County Today



answer

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## Weekly SUDOKU

Answer

5	2	3	9	4	7	6	1	8
1	9	4	5	8	6	2	3	7
8	6	7	2	3	1	4	9	5
9	7	2	6	5	4	3	8	1
3	5	8	1	2	9	7	4	6
4	1	6	3	7	8	5	2	9
6	8	5	4	9	2	1	7	3
2	3	9	7	1	5	8	6	4
7	4	1	8	6	3	9	5	2

## King Crossword

Answers

Solution time: 23 mins.

L	A	M	A		W	O	N		L	O	T	S
A	J	A	X		A	B	E		A	G	R	A
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A	S	O	F		H	U	G		S	E	A	S
R	O	S	E	B	U	D		R	A	I	L	S
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P	L	A	T	E		R	U	M		A	C	E
R	E	M	O		L	U	M	P	S	U	M	S
I	G	O	R		Y	E	P		A	T	O	P
G	O	R	Y		E	D	S		P	O	N	Y



# 1 Corinthians: Chapter 8

(1 Corinthians 8:1-3) Knowledge must be accompanied by love: With his typical “now concerning” transitional phrase, Paul turns his attention to another inquiry. What about meat that has been sacrificed to idols? Is it permissible to consume such for a meal? There were two schools of thought. The more knowledgeable contended that there was nothing intrinsically evil about the meat; it could, therefore, be enjoyed at a meal blamelessly. Others could not in good conscience partake of meals that involved meat sacrificed to idols. They argued that consumption was the equivalent of endorsement.

Paul begins by pointing out that both groups, in typical Greek fashion (3:18), profess to have “knowledge” about the nature of meat sacrificed to idols. The problem was that neither wanted to grant the other any latitude in the matter. Egos become inflated and the love (consideration for others) that should prevail became a missing dimension (v. 1). The apostle thus admonishes: “If anyone thinks his level of knowledge has reached the zenith of its potential, he has demonstrated that he does not possess the knowledge he ought to have” (v. 2). A smug sense of knowing can be an impediment to growth and unity. The one who truly loves God will strive to work through conflicting problems and thereby will be the object of the Lord’s approval (v. 3). Love for God works for the implementation of the divine plan by helping to resolve conflicting obstacles.

(1 Cor. 8:4-6) Things sacrificed to idols: Intellectually, everyone should recognize that no hunk of meat that has been offered to an idol has absorbed any idolatrous essence or spiritual contamination. Moreover, Christians recognize there is but one God. Idol gods, therefore, are nothing. Whether in heaven (the stars) or on earth (trees), anything can be called “a god,” and many material objects are so designated by men. But to those of us who know the truth, there is but “one God” (v. 4-5). “God” refers to the united nature of the biblical deity. Of particular focus for the moment is “God, the Father.” He is the source of all created things in the divine plan of operation. We owe our origin to him. There is also Jesus Christ, the agent of creation, through whom we have our existence (v. 6; Jn. 1:3; Col. 1:16; Heb. 1:2). Thus, these two Persons (other texts supplement with references to the Spirit), each possessing the divine nature, operate in absolute harmony. As Christians, we ought to be functioning in complete oneness with the sacred Godhead to assist, in our feeble way, in achieving the holy objective. This principle pertains to the current problem of disunity regarding the meat-eating issue.

(1 Cor. 8:7-13) Consideration for the weak: The problem is that not all people have the same level of knowledge on such issues. Some, for example, in their pre-Christian lives, were so heavily involved with idol worship that they have an extremely

difficult time making a distinction between the meat and the idol. Emotionally, the two are welded together. It will require time to break the link. For the time being, their “conscience is defiled” by eating sacrificial meat. It is a weakness, but a sincere one (v. 7). Ultimately, one must recognize that food is simply material stuff. It has no innate power to either commend one to God or to condemn him (v. 8).

The real issue here is the protection of a brother’s soul. Does the person who understands the ineffectiveness of meat to contaminate have the love and patience to allow the weaker brother time to grow in his knowledge? Or will he insist on his personal liberty, thus running roughshod over his brother, perhaps becoming a “stumblingblock” that could result in the weak soul being forever lost (v. 9)? If a weak brother observes you having a meal “in an idol’s temple,” could not he be motivated to imbibe, and so irreparably damage his conscience (v. 10; Rom. 14:23)? (Banquet rooms within temple precincts where meals were served were common in the Greek world (confirmed by archaeological evidence). Such likely helped finance temple expenses.)

Potentially, therefore, through the reckless, self-centered exercise of the stronger person’s “liberty” (v. 9)---based upon his superior knowledge (v. 11)---the weak yields to temptation. He violates his conscience, sins, and eventually perishes. In that event, Christ’s death on that man’s behalf ends up being for nothing. Such an irresponsible attitude, therefore, is a sin against the Lord. Note: (a) The strong have a moral responsibility to the weak. (b) No one is to flaunt his independence in the face of others so as to damage their spiritual welfare. (c) It is possible for a weak Christian to “perish,” be lost eternally. (d) It is a grievous sin to nullify any aspect of the atoning work of Jesus Christ. (e) To sin against a brother or sister is to sin against the Lord himself (Mt. 25:41-46).

Paul’s loving resolution, therefore, was this: “If my action is going to cause a sincere brother to stumble, with the potential of his being lost, I will avoid any actions that might precipitate such a misfortune---even if my sacrifice must be permanent. I love my brothers that much!” Does this mean that one must capitulate to every bizarre whim of the contentious? It does not. When Judaizers attempted to compel the apostle to circumcise Titus to placate their doctrinal aberration, he refused to do so (Gal. 2:3). The quality of the weak must be evaluated on more levels than one---and there is an ultimate limitation (Rom. 15:2). The church is not required to accommodate every hobbyist who threatens to leave the fellowship if he doesn’t get his way. The body of Christ must not be reduced to the level of its most ignorant and antagonistic.

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MELVIN HOWARD

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### Community Calendar

Trunk or Treat at the City of Sunbright again this year on October 30, 2021 from 5pm to 8pm. Churches and citizens are welcome to participate.



## THE ILLUSTRATED BIBLE



Now in the fourth watch of the night Jesus went to them, walking on the sea. And when the disciples saw Him walking on the sea, they were troubled, saying, “It is a ghost!” And they cried out for fear. But immediately Jesus spoke to them, saying, “Be of good cheer! It is I; do not be afraid.”

MATTHEW 14: 25-27





David Zubler  
Columnist

## Severe Consequences for Misclassifying Workers as Contractors

Most businesses are not aware of the extent of the severe penalties for classifying workers as subcontractors when they are considered employees by the IRS and other agencies.

First, failing to properly classify a worker as an independent contractor can result in devastating penalties by the IRS.

Normal employee wages are subject to FICA (Social Security and Medicare) and income tax withholding. If the IRS determines that an individual has been misclassified, it can levy several penalties against the employer in addition to requiring payment of back taxes.

The employer can be responsible for a penalty of up to 3% of the wages, plus up to 40% of the FICA taxes that were not withheld from the employee and up to 100% of the matching FICA taxes the employer should have paid.

If the IRS decides that the employer misclassified its employees intentionally, the penalties are even greater.

In addition to the taxes, the business will also be required to pay a Failure to Pay Taxes penalty equal to 5% of the unpaid tax liability for each month up to 25% of the total tax liability. The IRS will also add interest on the taxes and penalties.

Additionally, a \$50 fine can be assessed for each Form W-2 the employer failed to file on such an employee.

The longer the employer misclassifies the contractor, the more IRS tax, penalties, and interest will accumulate.

Penalties can be levied by the state for failing to withhold state income taxes if the state requires the taxes to be withheld.

Businesses can be held responsible for failure to pay overtime under the federal Fair Labor Standards Act (FLSA) and applicable state wage

laws. Both criminal penalties and liability for back wages may be levied by employers and executives that violate the FLSA laws.

Businesses can be held liable for failure to comply with federal I-9 requirements. Employers are required to keep properly filled out I-9s for each employee.

Employers can be required to pay for penalties for failing to pay the appropriate amount of money to the state unemployment insurance fund. Businesses can be penalized for violation of state worker's compensation insurance laws for unpaid premiums.

Anti-Discrimination violations under both federal and state law may be assessed for improperly classifying contractors.

Businesses may have liability exposure for failing to provide leave and reinstatement to eligible employees under the Family and Medical Leave Act (FMLA).

Failing to count misclassified workers in determining federal WARN Act compliance obligations in the event of mass layoffs can result in penalties.

As you can see, it's crucial to know the difference between a subcontractor and an employee for tax purposes. I will be covering this topic in a future column.

*David Zubler is a tax accountant and Enrolled Agent in East Tennessee representing clients before the IRS and has over 25 years of tax experience. He is the author of four tax books and is the founder and president of Your Tax Care. The company provides business and tax education to the public at its website, [YourTaxCare.com](http://YourTaxCare.com). David can be reached at (865) 363-3019 or contacted by email at [zublerdavid@gmail.com](mailto:zublerdavid@gmail.com).*

## SENIOR NEWS LINE

By Matilda Charles

### Turkey or Ham?

What is Thanksgiving going to look like this year? That's a big question, and many of us don't have the answers yet.

Part of it depends on whether we're still the ones cooking the turkey or whether that particular baton was passed years ago.

Part of it depends on whether we're close enough to relatives that they can drive over or whether somebody would be required to board a plane.

Part of it depends on whether anyone present has a pre-existing condition that would make getting COVID especially risky.

I've done an informal poll of those around me and scattered across the country. One person has flatly stated that his family will all be present with the triple garage turned into a big dining room. Another said it

will be a repeat of last year with everyone in their own home with online meeting software running during dinner. Another is delivering a turkey dinner to her mother. Yet another is taking his parents out to a fancy buffet.

Some say it all depends on whether everyone in the group has been vaccinated. Some don't want to take the shot. Many refuse to be around those who didn't take the shot. A few are leery of small children who aren't eligible for the shot, but who are in school with others whose parents might or might not have gotten vaccinated. Or maybe there's a teen who's been released from home prison, as they're calling it, and might or might not have been socially distancing from pals or wearing a mask, which might or might not work anyway. Then there's the wee matter of breathing used air on planes and whether we're sitting next to someone who sneaks off his mask when the stewardesses aren't looking. It gets complicated, this business of calculating how to handle Thanksgiving. The biggest debate used to be: turkey or ham?

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## FLASHBACK

By Mick Harper

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1. "I Feel the Earth Move" was the front of a double a-side single. What was on the other side?
2. Where is MacArthur Park, from the Jimmy Webb song of that name?
3. Which Beatles album cover had a new picture pasted over it to cover up the image of mutilated dolls and raw beef?
4. Which singer was known as Ol' Blue Eyes?
5. Name the song that contains this lyric: Well, there was no reason to believe she'd always be there."

### Answers

1. "It's Too Late," by Carole King, in 1971. This side took the Grammy for Record of the Year in 1972.
2. Los Angeles. It's a city park named after Gen. Douglas MacArthur. The song was first recorded in 1968 in a seven-minute version by Irish actor Richard Harris as his debut venture into pop music.
3. "Yesterday and Today," 1966. Known as "the butcher cover," it was covered with a boring shot of the Beatles and a steamer trunk.
4. Frank Sinatra.
5. "Two Hearts," by Phil Collins in 1988. The song charted in 19 countries and was used in the soundtrack of the film "Buster" and even snagged a Grammy in 1989.

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# Friday Night Spotlight

## Big Play Defense Boosts Oakdale Over Harriman 42-22

By Terry Futrell



(Photo by Terry Futrell)

The Oakdale defense stepped up big time in the Eagles' 42-22 victory over the Harriman Blue Devils Friday evening. The Eagles picked off three Harriman passes, returning one 95 yards for a touchdown. The Eagles also recovered three Blue Devil fumbles, running one back 68 yards for a touchdown. The victory guaranteed a spot in postseason play for the Eagles.

Offensively, Oakdale put up 260 yards, compared to 183 yards for the Blue Devils. But there was a third offense on the field, the Oakdale defense, which also racked up 163 yards and two touchdowns.

Neither team moved the ball effectively until late in the first quarter. The Blue Devils took possession on their own 48 after an Oakdale punt and drove deep into the Oakdale red zone. On the second play of the second quarter, Oakdale's Joseph Summers picked off a Harriman pass at the 5-yard line and raced the length of the field for a 95-yard Eagle touchdown at 11:31 on the clock. A few seconds later on Harriman's first play of the series, Timmy Holder recovered a Blue Devil fumble at the Harriman 20-yard line. After a false start penalty on Oakdale, quarterback Elisha Davis hit Nehemiah Cooney in the end zone for a 25-yard Eagle touchdown with 11:10 on the clock.

Harriman went 3 and out on their next series, and the Eagles began driving from their own 27-yard line. After several successful runs by Holder and Hunter Boyer, Davis ran for 32 yards, and then punched the ball into the end zone from the 6-yard line with 6:52 on the clock. The Eagles went up 21-0.

Beginning on their own 40, Harriman was finally able to put together a successful drive that culminated in a 16-yard touchdown pass from quarterback Nick Pelfrey to Tahdarius Boyd with 2:55 left in the half.

Harriman intercepted Davis on Oakdale's next series, but three plays later Holder picked up a Harriman fumble and ran 68 yards for another Oakdale touchdown with 1:49 on the clock. The Eagles took a 28-6 lead into the locker room at

halftime.

Harriman's first series of the second half was short-lived as Oakdale's Hunter Boyer intercepted Pelfrey's pass on the very first play. Oakdale quickly reciprocated and gave the ball back to the Blue Devils on a fumble recovered by Harriman at the Oakdale 31-yard line. Seven plays later, Pelfrey found Grayson Kreis in the back of the end zone to put the Blue Devils on the board at 8:11 of the third quarter. After a successful 2-point conversion, Oakdale's lead was cut to 28-14.

Later in the third quarter, Oakdale gave up the ball on a bad snap at their own 41-yard line. Harriman recovered the fumble, and an Oakdale penalty gave the Blue Devils the ball at the Oakdale 14-yard line. After another Oakdale penalty for holding, Harriman's Travis Frazier took the ball into the end zone from 8 yards out. After another successful 2-point conversion, the Blue Devil's cut Oakdale's lead to 28-22 with 3:45 remaining in the third quarter.

Oakdale took the kickoff at their own 44-yard line and moved the ball in six plays to the Harriman 7-yard line. Nehemiah Cooney ran the ball into the end zone for an Oakdale touchdown. The Eagles expanded their lead to 35-22 with 59 seconds remaining in the third quarter.

The Eagle defense shut down the Blue Devils who went 3 and out. Oakdale took over at their own 45-yard line to begin the fourth quarter. Oakdale quickly advanced the ball to the Harriman 22-yard line. From there, Holder raced into the end zone for the final score of the game at 9:19 of the fourth quarter as the Eagles took a 42-22 lead.

Oakdale's Davis completed 4 of 11 passes for 67 yards and one touchdown with one interception. The Eagles rushed 34 times for 193 yards and three touchdowns. For Harriman, Pelfrey completed 12 of 34 passes for 132 yards and two touchdowns with three interceptions. The Blue Devils rushed 23 times for 51 yards and one touchdown.



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# Wild and Crazy Finish in Region 2A Football

By Terry Futrell

With only one week to play in the regular season, there is total chaos in the standings in Region 2A. Coalfield has a lock on the regional championship and has completed regional play with a 6-0 record. Oakdale has also locked in a playoff berth. The other two teams to make the playoffs and their final position in the regional standings depends on the outcome of two games next Friday. Harriman and Sunbright are out of contention for the playoffs.

Currently, the Region 2A rankings are:

Coalfield	6-0	8-2
Oakdale	3-2	5-4

Greenback	3-2	3-5
Midway	3-2	6-3
Oliver Springs	2-3	2-5
Harriman	2-4	4-6
Sunbright	0-6	1-8

Next Friday, Oakdale plays Greenback at home and Midway plays at Oliver Springs. Consider the following four scenarios:

1. Oakdale defeats Greenback and Midway defeats Oliver Springs. The four teams making the playoffs would be Coalfield, Oakdale, Midway, and Greenback.
2. Greenback defeats Oakdale and Midway defeats Oliver Springs. The four teams making the playoffs would be Coalfield, Midway, Greenback, and Oakdale.
3. Oakdale defeats Greenback and Oliver Springs defeats Midway. The four teams making the playoffs would be Coalfield and Oakdale, with Greenback, Midway and Oliver Springs in a 3-way tie for the other two playoff positions. Per TSSAA reg-

ulations, the last two playoff positions would be determined by looking at overall records, which would award the last two playoff positions to Midway and Greenback. Note: This could change depending on how athletic directors in Region 2A implement the TSSAA regulations, which simply say that in event of a tie, "all opponents varsity games played through TSSAA Week 11 will be counted."

4. Greenback defeats Oakdale and Oliver Springs defeats Midway. The four teams making the playoffs would be Coalfield, Greenback, Oliver Springs, and Oakdale.

Depending on the outcomes of the games next Friday, Midway could end up anywhere from second place to out of the playoffs.

This should be interesting! Seldom have we seen such a potential impact of the final regular season games.

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- **Veterans Day**, November 11, 2022 (for approximately one week)
- **Memorial Day** through July 4, 2023

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