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MAGAZINE

August 2013

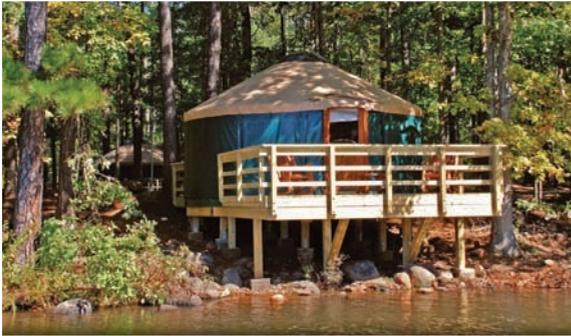
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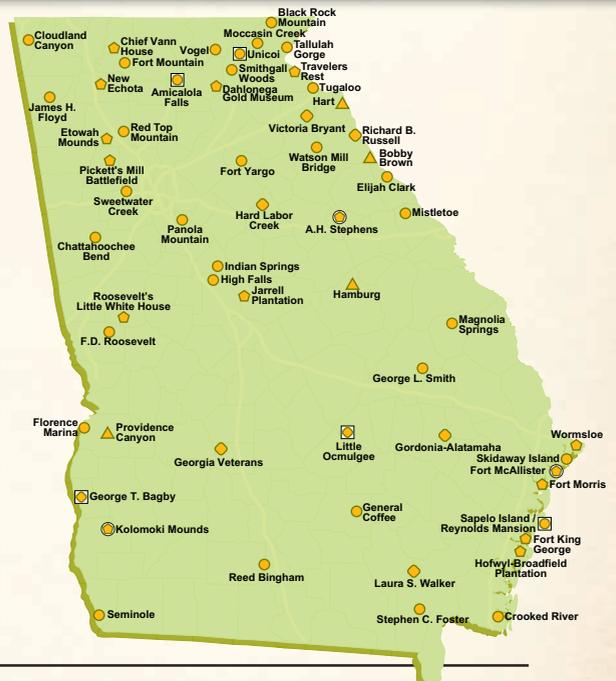
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BEFORE



AFTER

Name: LINDA SUE **Age:** 61 Actual client. No retouching.
Patient had facial-firming, eye-firming and neck-firming procedures. San Diego, CA center.

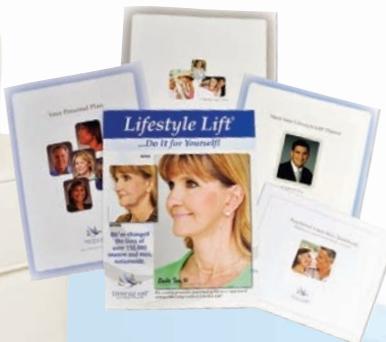
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FROM THE EDITOR

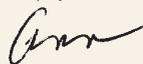
What's better than strolling Savannah's riverfront and viewing its historic sites? Try dipping into an ice cream sundae at Leopold's Ice Cream while you sightsee! The many ice cream varieties, toppings and special sauces are one-of-a-kind—and the business is too. Family-owned and begun in 1919 by current owner Stratton Leopold's father and uncles, the shop is a Savannah icon. It ranks tops in anyone's book, and, in fact, Leopold's Ice Cream helped make Savannah No. 1 in *Travel+Leisure's* 2013 America's Best Cities for Ice Cream!

What makes the shop even more intriguing is the Hollywood connection. Aside from (real) ice cream shop period pieces, including the original shop's stone counters, there are movie posters and celebrity photos on every wall. Leopold, a native Savannahian, has been a feature film producer for more than three decades with credits including "The Sum of All Fears" and "Mission: Impossible III." He's also filmed many movies in our state, including some in production and others still up his sleeve.

What's more, he's created the "GEORGIA Magazine Sundae," which he and wife Mary are enjoying in our cover photo. Come try this Georgia pecan- and peanut-filled confection this month! See "Sweet success," page 16, for more on "The Scoop"!

While on the Georgia coast, don't miss watching the dolphins frolic in the waterways, especially off Tybee Island. These wild estuarine Bottlenose dolphins are being studied by an all-volunteer organization that records dolphin behavior and creates photo IDs. The Dolphin Project will celebrate its 25th anniversary in 2014 monitoring the health of the coastal marine mammal population; for more details, see "Tracking the Bottlenose dolphins," page 22.

Enjoy!



Ann Orowski
Editor



ON THE COVER:

Stratton Leopold, a feature film producer for more than three decades, shares a specialty sundae with his wife, Mary, outside Leopold's Ice Cream in Savannah. The family business, begun in 1919 by Stratton's father Peter and uncles George and Basil, is his "day job," says a sign in the popular Savannah shop. (The sundae is the newly created "GEORGIA Magazine Sundae"—get a scoop today!) (Photo by Stephen Morton.)



FEATURES

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Leopold's Ice Cream in Savannah serves up smiles; plus, the new "GEORGIA Magazine Sundae: The Scoop"!

By Vyvyan Lynn

22 Tracking the Bottlenose dolphins

 The Dolphin Project educates, monitors the health of Georgia's dolphin populations.

By Amy L. Schneider

Celebrating the Georgia Lifestyle

georgia
MAGAZINE



web exclusive

The "g" means more is online!

Click on the August 2013 cover, online at www.georgiamagazine.org, for this month's bonus content:

- 26A – Saving Wilma; Dolphin facts
- 31A – While visiting Lake Oconee
- 36A – Second helping: We all scream for more ice cream!
- 38A – More Snapshot photos
- 38B – Plant of the month
- 38C – August's online trivia contest
- 38D – Georgia Grown spotlight

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The senior on the high diving board



BY PAUL WOOD
 President/CEO, Georgia Electric
 Membership Corporation

I don't know why, but every August I start thinking about students returning to school, especially the seniors. Seniors are about to hit a major milestone in their lives, and most don't know it. Worse, they are not prepared for the dramatic change to come.

The senior year is the beginning of the end—the end of high school years and the beginning of all that comes thereafter.

It is a time of nervousness for all and frequent episodes of doubt for many. As a senior, you may be approaching graduation like a swimmer who has been eyeing the high diving board a very long time and wondering if the coach will ever let you try it. One day, the coach comes in—your parents are right behind him—and they tell you it is finally your turn to make the dive.

You practically run to the ladder leading straight up, and sooner than you expect, you're at the 12th rung, the topmost. "It feels good to be at the top, with everyone else looking up at me, a senior, at last," you think. You take a few steps to the edge of the board—and look down. The water seems far, far away, and suddenly you're not sure about this dive. Your parents are smiling and urging you on. "You can do it," they shout. It seems to you that they seem a little too excited to see you take the leap.

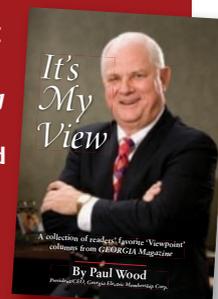
Looking down again, you see that someone has painted "college" on the bottom of the pool. "OK, I get it; let's do it." A moment later, you enter the water with Olympic accuracy, making hardly a ripple.

Only then do you realize you can tread water all right, but you never learned to swim with any proficiency. Treading water is not going to keep you afloat very long. It dawns on you that perhaps more instruction is needed, but you can barely keep your head above water. You turn around, searching frantically for your coach, but he's not there anymore. Neither are your parents. You're on your own—gasping for air, and for the first time in your life, you wish you had listened more closely in history class, applied yourself in math, read more good literature and spent less time playing video games.

Senior year was fun, but now you're drowning. You wish you could go back for that final year. You would do everything differently. And that's when you wake up from your dream and discover it is only August 2013, and there's time to raise your grade-point average and improve your SAT scores. But most important, you can commit to a year of academic excellence in every class. You will be better prepared to accept the risks as well as the rewards life has to offer, and you'll never be afraid of the high diving board again. 🍊

Looking for a great gift idea?

Visit www.georgiamagazine.org to order "It's My View," a hardbound book featuring 100 of the magazine readers' favorite columns from past years.





Proud of 'home' folks

The April 2013 issue is wonderful, as always, and I'm delighted to see my writing featured on its pages. [See "The fine art of housekeeping," page 40; bit.ly/413myga.] The story has been well received.

It was also a thrill to see the story about the pottery "Mug jugs" written by and about two more

folks from Bleckley County. [See page 28; bit.ly/413mugjugs.] I'm proud to say I know them as home folks! Thanks again!

—Dawne Bryan, Cochran

Good for the co-op

I appreciated the "green" angle referenced in your April 2013 issue.

[See "10 Earth-friendly kitchen tips, page 44; bit.ly/greenkitchen413.] What is not to love about using fresh ingredients, fewer processed foods and simple ways to save energy? Making smart, healthy choices in selecting and preparing fresh foods has the short-term benefit of better health for those you feed as well as lower energy bills; it has the long-term effect of caring for the planet. The article provided easy ways to accomplish better health and lower bills for our entire co-op. Who wouldn't dig that?

—Laura Withers, Planters EMC member, Perkins



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Article submissions: Submitted articles or ideas for feature stories or regular columns are welcome for review. Please send "Story Ideas" to the above address. Guidelines available online at georgiamagazine.org/contactus.asp?menu=7.

"My Georgia" submissions: Stories limited to 500 words. Photos required for publication. Postal mail or email (mygeorgia@georgiaemc.com) accepted. Digital images, 300 dpi, accepted. Writers of published stories receive a \$100 gift card.

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Look for this icon throughout the magazine. When you see it, go online to our digital edition for BONUS content.

- Also online:
- Additional calendar listings
 - Back issues
 - Past recipes
 - Readership survey



Refreshing my memory

I enjoyed June's magazine. I especially liked the article on judicial review. [See "Liberty notes," page 7; bit.ly/0613pictbis.] It was good to have my memory refreshed. I know I had studied Marbury versus Madison, but had forgotten. And I grow blackberries, so I enjoyed that story. [See "Brambles without the briars," page 36; bit.ly/berries613.]

Do keep up with the ideas on the "green angle." I am very interested in doing anything I can to cut down on my energy use and do what is good for the environment.

—Brenda Vail, Hart EMC member, via email

A bundle of joy

I received a wonderful gift box from you yesterday that contained a tote, two magazines, a pen and pencil, two recipe books, a day planner, etc. as a second-place prize pack in your Travel Guide giveaway. Many thanks for the gifts and for your magazine. We love it, read it through and pass it on to our misplaced Georgia relatives in Colorado and Idaho. You truly do an awesome job and remind us of why we love our state!

—Sheryl House, Jasper

Share your thoughts about our stories, and we may publish them. Email us at magazine@georgiaemc.com.

Now New & Improved

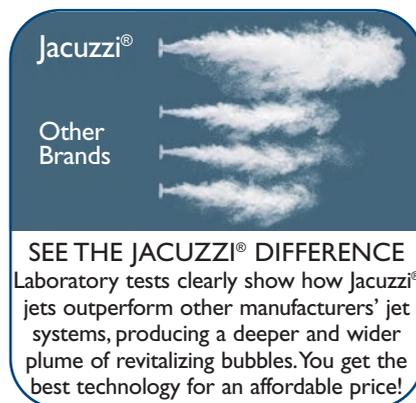
The Jacuzzi® Walk-In Hot Tub... your own personal fountain of youth.

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Remember the feeling you had the first time you got into a hot tub? The warm water, the energizing bubbles and the gentle hydrotherapy of the jets left you feeling relaxed and rejuvenated. Aches and pains seemed to fade away, and the bubbling sound of the water helped put you in a carefree and contented mood. The first time I ever got in a hot tub at a resort, I said to myself "One of these days I'm going to have one of these in my home— so I can experience this whenever I want." Now that I'm older, I'd still like to have the pain relief and relaxation, but I have to be careful about slipping and falling in the bathroom. That's why I was thrilled to find out that Jacuzzi, Inc. had combined the safety of a walk-in bath with the benefits of a hot tub. Now that I have one in my home I can have that luxurious resort experience... whenever I want.

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Georgia glimpses

• **“Egg” winners.** The Georgia Egg Commission officials recently announced the winners of their 30th annual Egg Recipe Contest. Ten finalists cooked their original recipes that could be prepared in less than an hour and contained four whole eggs. The \$2,000 winning recipe was Eggcellent Sausage and Cheese Roll by Deborah Abercrombie, of Flowery Branch. Second place went to Jamie Jones, of Madison, who won \$850 for her Timeless Strawberry Shortcake Bread Pudding. Debra Brooks, of Byron, took third place and won \$650 for her Greek Style Breakfast Egg Rolls. For copies of the 10 finalists’ recipes, including the winners, visit www.georgiaeggs.org.



Georgia Egg Commission Executive Director Jewell Hutto, left, and Vice President of Media and nutritionist Holly Hidell, far right, congratulate first-place winner Deborah Abercrombie, second-place winner Jamie Jones and third-place winner Debra Brooks at the 2013 Egg Recipe Contest in Perry.

News of note: The Georgia Egg Commission closed its doors this past June. The state’s egg producers voted to discontinue the Georgia Egg Commission and its program of promotion, education and research after 52 years of service.

• **Hotels honored.** Two Georgia hotels—Barnsley Gardens Resort in Adairsville and The Inn at Serenbe in Chattahoochee Hills—were recently named as one of the 15 charter members of the new *Southern Living* Hotel Collection. Known for impeccable service, outstanding cuisine and the finest amenities, the hotels offer “the best in authentic Southern hospitality.” Visit www.southernlivinghotelcollection.com for more info.

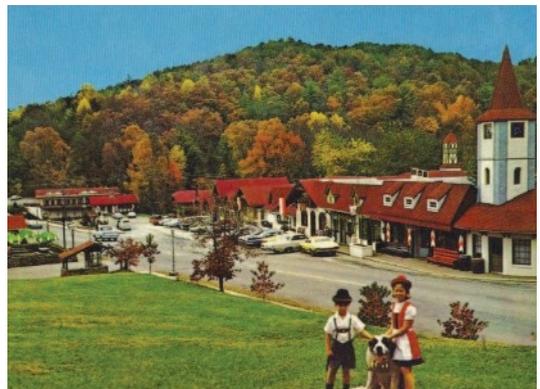
Centennial celebration in Helen

They say a lady never reveals her age, but the historic city of Helen in Northeast Georgia is the exception—this year marks the 100th anniversary of this iconic tourist destination, and the city is going all out to celebrate.

Formerly a logging town, in 1969 Helen reinvented itself as a replica of a Bavarian mountain village, complete with cobblestone alleys and Old World towers. Home of the South’s longest-running Oktoberfest, this year Helen will add a number of centennial celebration events to its calendar.

The celebration kicks off Aug. 13, with the 100th birthday party. Hosted by the Helen Arts & Heritage Center, the party will be held at the Helderndorf River Inn. Festivities start at 5:30 p.m. with birthday cake, prizes and fun for all.

Next up is the Floating River Parade Aug. 17. Join the fun by launching your own craft, or just sit back and watch the party go by! Tap your foot to live music at the Centennial Music Fest Aug. 24 at the Helen Festhalle, with performances by Clay



HELEN ARTS AND HERITAGE CENTER

The little town of Helen has reinvented itself several times in its 100 years to meet the challenges of changing times. This promotional photograph was used to entice visitors to Alpine Helen in the early 1980s.

Cooley, The Fiddleheads and Destitute Way.

Cap off the festivities and honor Helen’s beginnings at the same time with a lumberjack competition Sept. 7, featuring the All American Lumberjack Show. The event starts at 5:30 p.m. at Riverside Park, and admission is free.

For more information on these and other events celebrating Helen’s centennial, visit www.belenga.org, or call the Helen Welcome Center at (800) 858-8027.

—Laurel George

Sales tax holiday set for this month

As August rolls around, students are getting ready to head back to school, and parents can soon look forward to a little financial relief.

Georgia will have its back-to-school sales tax holiday Aug. 9-10, giving shoppers a tax break on numerous “exempt” items. They include:

- Clothing and footwear with a sales price of \$100 or less
- A single purchase of personal computers and personal computer-related accessories with a sales price of \$1,000 or less
- School supplies for the classroom costing \$20 or less per item

The exemption will not apply to

purchases of clothing accessories, such as jewelry, handbags, umbrellas, eyewear, watches and watchbands as well as cellular devices, furniture, computer-related accessories designed for recreational use, items used in a trade or business, items for resale, rentals or to sales that occur in theme parks, entertainment complexes, public lodging establishments, restaurants and airports.

Georgia’s next sales tax holiday for the year will be held Oct. 4-6, for energy- and water-efficient products.

For info, visit etax.dor.ga.gov.

—Bhavna Dilipkumar

Checks and balances

James Madison wrote in “Federalist No. 45”:

If men were angels, no government would be necessary. If angels were to govern men, neither external nor internal controls on government would be necessary. In framing a government which is to be administered by men over men, the great difficulty lies in this: you must first enable the government to control the governed; and in the next place oblige it to control itself.

The key to the federal government “controlling itself” are checks and balances in the Constitution. The Constitution was constructed so no single branch of government—executive, legislative or judicial—could become so powerful as to threaten the people’s liberty. The Founding Fathers sought to “check” and “balance” the government’s powers by giving each branch the ability to limit the power of the other branches.

The president, for instance, cannot establish policies by himself. Congress must pass legislation for him to implement. Congress also wields the power to appropriate money. The chief executive may not spend whatever he desires.

The president may check the power of Congress by choosing not to implement a particular law or refusing to spend appropriated funds. But a citizen or Congress can sue him in federal court, and the court could declare that he violated the law or the Constitution.

The president can veto bills passed by Congress, but Congress may decide to override a veto with a two-thirds majority vote in the House and the Senate.

Finally, the courts can declare legislation passed by Congress unconstitutional. But even a Supreme Court opinion is not absolute. Congress can propose and the states can ratify a constitutional amendment that redefines a constitutional provision and overrules the court’s opinion.

—Jim Jess

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Want to know what’s in the current issue of *GEORGIA Magazine*—and what’s on the horizon?

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Picture this?



Guess where this is and you could

Win a \$25 gift card!

In “Picture this?” the reader whose photo of a Georgia place is published wins a \$25 Target gift card—as does the person who correctly guesses what the photo is and where it was taken. The winner’s name (drawn at random from correct guesses) and the answer will appear in a future issue.

If you’re ready to guess, or have a photo for us to consider, email picturethis@georgiaemc.com or mail to “Picture this,” P.O. Box 1707, Tucker, GA 30085. Submissions for consideration should be 300-dpi photos you have taken of locations that are easy to identify, but not too prominent. Please send photos and guesses separately.

Guesses for the August contest must be received by Aug. 23, 2013. With all correspondence, both via email and regular mail, please include your name, complete address and phone number.



June 2013

Our winners from the June 2013 issue are Ronnie Harris, of Rocky Face, who took the photo, and Toni Swindell Dykes, of Midway, who correctly guessed that it is the former location of Callaway Brothers Feed Store in Ringgold.

Up, up and away

Enjoy a fun-filled family weekend at the **15th Annual Sky High Hot Air Balloon Festival**, where brightly-colored, hot-air balloons will be soaring over Pine Mountain. Set for Aug. 30-Sept. 2 at Callaway Gardens, the festival will kick off Friday night at Robin Lake Beach with live music and balloons that will illuminate the sky for the Balloon Glow.

On Saturday and Sunday, the balloons will head for the sky at sunrise and sunset. Festivities continue at the beach with tethered balloon rides, swimming, miniature golf, T-shirt dyeing, disc dog demonstrations, Light Striker Laser Tag and more.

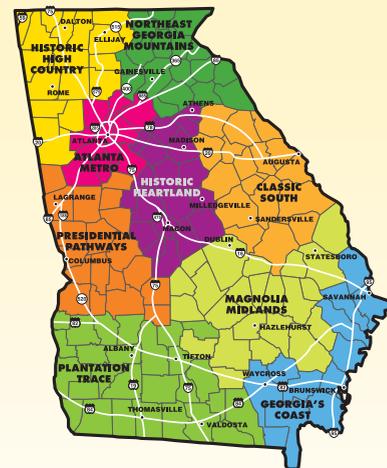
Other events include a classic car show on Saturday and the Callaway Gardens Fitness Series 5K run and triathlon on Sunday morning.

For more information, visit callawaygardens.com or call (800) 225-5292.

—Bhavna Dilipkumar



COURTESY OF CALLAWAY GARDENS



Regions are determined by the Georgia Department of Economic Development. See their Web calendar at www.exploregeorgia.org for additional events.

🚩 Designates a Civil War event

HISTORIC HIGH COUNTRY

🚩 **Artillery Demonstrations—Living History**, Aug. 3, Chickamauga and Chattanooga National Military Park, Point Park Battlefield, Lookout Mountain. chattanooga.fun.com. (800) 322-3344.

Buchanan Cruise Night, Aug. 3, downtown on the square, Buchanan. Cruise In featuring cars, trucks, motorcycles and tractors. townofbuchanan.com. (770) 722-8938.

"Shrek," Aug. 9-10, 16-17, The Colonnade, Catoosa County Civic Center, Ringgold. Live performance of the musical. colonnadecenter.org. (706) 935-9000.

Bremen Car Cruise, Aug. 10, downtown, Bremen. Hot rods, customs, classics and trucks with '50s music. visitbaralson.org. (770) 294-8625.

"The Croods," Aug. 10, Brown Park, downtown, Canton, and Aug. 16, Veterans Memorial Park, Dawsonville. Free outdoor movie



COURTESY OF THE FOLK POTTERY MUSEUM

Folk Pottery Celebration, Aug. 31, Folk Pottery Museum of Northeast Georgia and Sautee Nacoochee Center, Sautee Nacoochee. Free lecture on Friday and folk pottery show and sale on Saturday with live music. folkpotterymuseum.com. (706) 878-3300.

under the stars with children's activities. gamoviesinthepark.com. (678) 689-8143.

Possum Pickin' Bluegrass Concert, Aug. 17, downtown, Tallapoosa. Featuring live bands from West Georgia and East Alabama. visitbaralson.org. (770) 780-5985.

10th Booth Birthday Party and Member Appreciation Day, Aug. 24, Booth Western Art Museum, Cartersville. Full day of activities and entertainment. boothmuseum.org. (770) 387-1300.

NORTHEAST GEORGIA MOUNTAINS

17th Annual Dillard Bluegrass & Barbecue Festival, Aug. 2-3, Dillard City Hall, Dillard. dillardbbq.org. (706) 746-2690.

TREmendous Show: The World of Wood/Against the Grain, Aug. 2-Sept. 15, Center Gallery, Sautee Nacoochee Community Association, Sautee Nacoochee. Featuring wood artists and paintings of trees. snca.org. (706) 878-3300.

First Saturdays on the Lake, Aug. 3, Hartwell Marina, Hartwell. Performance by 51 North. hartwellmainstreet.com. (706) 376-0188.

Appalachian Jam, Aug. 3, 10, 17, 24, 31, Dahlonega Gold Museum State Historic Site, Dahlonega. Acoustic traditional mountain music from 2 p.m. to 5 p.m. each day. dablonegadda.org. (706) 864-3513.

Big Beach Party, Aug. 3, 10, 17, 24, 31, Lake Lanier Islands Resort, Buford. Local artists perform on a floating stage. lakelanierislands.com. (770) 945-8787.

Saturday Evening Concert Series, Aug. 3, 10, 17, 24, 31, Unicoi State Park and Lodge, Helen. Appalachian, bluegrass and Southern gospel mu-

sic. gastateparks.org. (800) 573-9659, ext. 305.

5th Annual Mountain Moonshine Cruizin', Aug. 8-10, Georgia Mountain Fairgrounds, Hiawassee. Hot rods, 60-mile cruise, swap meet, moonshine still and pioneer mill. georgiamountainfairgrounds.com. (706) 896-4191.

Dahlonega Wine Trail Weekend, Aug. 17-18, various vineyards, Dahlonega. Weekend-long festivities and wine sampling. dablonega.org. (706) 864-3513, ext. 105.

Garlic Fest 2013, Aug. 24, LoganBerry Heritage Farm, Cleveland. Taste 14 varieties of garlic in various dishes. loganberryheritagefarm.com. (706) 348-6068.

Gold Fever, Aug. 24, Smithgall Woods State Park, Helen. History of local gold mining and hike. gastateparks.org. (706) 878-3087.

4th Annual Crush Fest, Aug. 31, Yonah Mountain Vineyards, Cleveland. Grape stomping, music, wagon tours. yonahmountainvineyards.com. (706) 878-5522.

30th Annual Performance of "His Last Days," Aug. 31 and Sept. 1, Tallulah Gallery, Tallulah Falls. Dramatic performance presenting the last days of Jesus' life. brokennessministries.org. (706) 782-2182.

ATLANTA METRO

"A Midsummer Night's Dream," through Aug. 17, The New American Shakespeare Tavern, Atlanta. Performance of this famous fairy-filled romp through the woods. shakespeareretavern.com. (404) 874-5299.

Georgia Artists Selecting Georgia Artists, through Aug. 24, Museum of Contemporary Art of Georgia, Atlanta. mocaga.org. (404) 367-8700.

Fox Theatre's Coca-Cola Summer Film Festival, through Aug. 29, Fox Theatre, Atlanta. foxtheatre.org. (855) 285-8499.

(Continued on page 12)

Fall Festivals and Events Guide

Get out and enjoy Georgia's beautiful Fall weather!
Plan a fun getaway for yourself or your family...



2013 Georgia Pottery Invitational
PERSPECTIVES

Georgia's Largest Pottery Event
Aug. 31-Sept 18 • Watkinsville, GA
Free Admission • www.ocaf.com



OCTOBER 11-12

Lyons, Ga.
912-526-6445
bhflyons@nctv.com
therealsqueal.com



Agri-Fest/Country Market & Pottery Comes to Town

Sept. 28, 9 a.m. – 3 p.m. D'town Cleveland
Sponsored by: United Community Bank
Handmade crafts, kid's activities, great food, pumpkin decorating, pottery, alpacas, music and more!
(800-392-8279) www.whitecountychamber.org

Folk Pottery Show & Sale



Saturday, Aug. 31, 2013
10 am – 4 pm – Free

- Meet potters
- Mountain music
- Local history and art
- Barbecue available

Folk Pottery Museum
Sautee Nacoochee
www.folkpottery.com 706-878-3300

81ST ANNUAL NORTH GEORGIA STATE FAIR

**LEGENDS
LIONS
& LIFTS**



PLANNING presents
NORTH GEORGIA STATE FAIR

**SEPTEMBER
19-29, 2013**

Jim R Miller Park
Marietta, GA

**Free Concerts
with Paid Admission!**



**17th Annual
Dillard Bluegrass & Barbecue**

Festival Aug. 2nd-3rd, 2013
Dillard City Hall Fairgrounds
706-746-9936
www.dillardbbq.org

Mountain Beauty
WITH A TOUCH OF
Bavaria

**Celebrate
Helen's 100th!**

100th
Birthday Party
Aug. 13

Floating River
Parade
Aug. 17

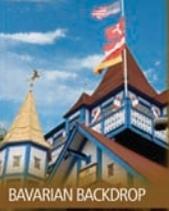
Centennial MusicFest
Aug. 24th

Lumberjack
Competition
Sept. 7th

Alpine Helen/White Co. CVB
Visit helenga.org
or call 800-858-8027



FALL COLOR



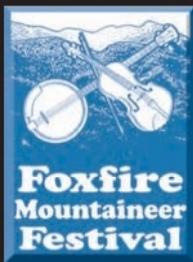
BAVARIAN BACKDROP



BURGEONING VINEYARDS



CABBAGEPATCH KIDS®



**The Living
Heritage of
Southern
Appalachia**

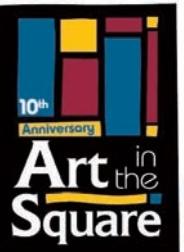
SKILLS · CRAFTS
MUSIC · GAMES
FOOD · FUN!

10am-6pm

Rabun County Civic Center, Clayton, GA
Admission: \$5 per person, kids 5 & Under FREE, MAX \$20 per family

October 5, 2013
www.foxfiremountaineer.org

**September 21 & 22
Gainesville Square**



Over 150 Artists
Juried Art Show

**Fine Arts
Festival**

770-297-1141

www.downtowngainesville.com

The next Festival & Events Guide will be published in our October issue. If you'd like to promote your event to our million-plus readers, please call our advertising office at 770-270-6500. Deadline for the October issue is August 12th.

Festivals and Events Guide

(continued)

The Greater Augusta Arts Council Presents The American Family Insurance

ARTS IN THE HEART OF AUGUSTA FESTIVAL

September 20-22, 2013
 Historic Downtown Augusta, GA
 Over 100 Fine Artists and Crafters
 McDonald's Kid's Area with Crafts
 Authentic Ethnic Food Village
 Four Stages of Live Performances

Special Festival Hotel Rates Online!
 Weekend Badges: \$10 / Kids under 10 free
www.ArtsintheHeart.com

9th ANNUAL

CHILI COOK-OFF

SAT OCT. 5
 11-4 p.m.
www.MainStreetMadisonGA.com
CHILI TASTING
 Harvest Market Good Food
LIVE MUSIC

Annual Labor Day

Catfish Festival

Kingsland, Georgia

Aug. 31-Sept. 2, downtown Kingsland, GA
Kingslandcatfishfestival.com 800-433-0225

- Arts & Crafts
- Antiques & Collectibles
- Catfish Dinners
- Live Entertainment

Fun for the whole family!

18th Annual Lumber City Farm Day Festival
 Main Street, Lumber City, GA
September 6, 7, 8, 2013
 Arts & Crafts, Food, Parade, Dog Show,
 Fun Run & 5K Race, Amusement Park, Street Dance
 Information: 912-363-8049

POWERS FESTIVAL

Labor Day Weekend
 Arts - Crafts - Food - Fun - Entertainment
 West Highway 34 Newnan Ga
www.PowersPavilion.com

Gwinnett County Fair
Sept. 12-22, 2013
 Livestock • Rides • Music • Food
 • Arts & Crafts
 2405 Sugarloaf Parkway Lawrenceville
 GA, 30046 www.gwinnettcountyfair.com
 (770) 963-6522

(Continued from page 10)

WEEBLES Coast-to-coast Exhibition, through Sept. 8, Imagine It! Children's Museum of Atlanta, Atlanta. Educational, interactive exhibit with hands-on activities focusing on geography. childrensmuseumatlanta.org. (404) 659-5437.

"The Marvelous Wonderettes," Aug. 1-18, ART Station, Stone Mountain. artstation.org. (770) 469-1105.

Old Soldier's Day Parade, Aug. 3, American Legion Post 201, Alpharetta. Parade with floats, marching bands, military units. awesomealpharetta.com. (678) 297-6048.

Living History Demonstrations, Aug. 4, 10-11, 18, Kennesaw Mountain National Battlefield Park, Kennesaw. Live firing demonstration of artillery and infantry programs. nps.gov/kemo. (770) 427-4686.

Summer Saturday Culinary Series, Aug. 10, Buckeye Creek Farm, Atlanta. Prepare bread, pizza, calzone and stromboli with Chef Tony Pisconeri. georgiagrown.com. (678) 491-5843.

Cheatham Hill Battlefield Guided History Walk, Aug. 11, Cheatham Hill parking lot, Kennesaw. nps.gov/kemo. (770) 427-4686.

20th Annual Slotin Folk Fest, Aug. 16-18, North Atlanta Trade Center, Norcross. Folk art show hosts 100 galleries and dealers. slotinfolkart.com. (770) 532-1115.

15th Annual Touch-A-Truck, Aug. 24, Willis Park, Alpharetta. Children experience trucks and other vehicles. awesomealpha.com. (678) 297-2811.

Summer Shade Festival, Aug. 24-25, Historic Grant Park, Atlanta. 5K run, art, kids' zone, live music and food. summershade.com. (404) 521-0938.

Art in the Park, Aug. 31-Sept. 2, Marietta Square, Marietta. Artist market, children's activities, ChalkArt Competition and Chalk-Fest. artparkmarietta.com. (404) 966-8497.

PRESIDENTIAL PATHWAYS

Energies of Creation, through Aug. 10, LaGrange Art Museum, LaGrange. Exhibition of French post-impressionist Eugène A. Carrière. lagrangeartmuseum.org. (706) 882-3267.

New Harmonies: Celebrating American Roots Music, through Aug. 17, Rylander Theatre, Americus. Explore early traditions of American music. georgiabumanities.org. (229) 931-0001.

Beach Days, through Sept. 2, Robin Lake Beach at Callaway Gardens, Pine Mountain. callawaygardens.com. (800) 225-5292.

Nature Know-How, through Sept. 26, Callaway Gardens, Pine Mountain. Learn environmental benefits of gardening for



Imaginary Worlds: Plants Larger Than Life, through Oct. 31, Atlanta Botanical Garden, Atlanta. Steel forms covered in living plants create huge topiary sculptures. atlantabotanicalgarden.org. (404) 876-5859.

butterflies. callawaygardens.com. (800) 225-5292.

Conductor's Favorite Train Ride, Aug. 3, 10, 17, 24, 31, Georgia Veterans State Park, Cordele. Travel across Lake Blackshear to Plains and back in 1949 vintage train cars. samshortline.com. (877) 427-2457.

Bluegrass Jam, Aug. 25, Lake Pines Event Center, Columbus. Bring your instrument for a Columbus Chapter of the Southeastern Bluegrass Association meeting. seablugrass.org. (706) 561-9675.

HISTORIC HEARTLAND

2 Hot, through Aug. 25, State Botanical Garden of Georgia, Athens. Art exhibit of paintings with the summer months in mind. botgarden.uga.edu. (706) 542-1244.

Wild Music: Sounds and Songs of Life, through Sept. 8, Museum of Arts and Sciences, Macon. Interactive exhibit of sound including underwater, forest's edge and city square. masmacon.org. (478) 477-3232.

Various Performances, Aug. 1, 6, 15-17, 21, 23-24, 29, Georgia Theatre, Athens. Stewart & Winfield with Cicada Rhythm, Seven Handle Circus and The Whiskey Gentry, Mayer Hawthorne. georgiatheatre.com. (706) 850-7670.

Georgia Young Farmers Market Goat & Cattle Show, Aug. 9-10, Georgia National Fairgrounds & Agricenter, Perry. georgiayoungfarmers.org. (229) 386-3429.

Classic City BBQ Festival, Aug. 16-17, The Classic Center, Athens. Barbecue contests, car show, trade show, music. classiccitobbq.com. (706) 357-4445.

Buckarama, Aug. 16-18, Georgia National Fairgrounds & Agricenter, Perry. Entertaining seminars and shows about fishing and hunting. gwf.org. (770) 787-7887.

"Postcards from the Road," Aug. 23, 24, 25, Seney-Stovall Chapel, Athens. Travel songs and stories from across America. athenschoralsociety.com. (706) 546-7446.

Perspectives: Georgia Pottery Invitation, Aug. 30-Sept. 18, Oconee Cultural Arts Foundation, Watkinsville. Works by 50 Georgia potters. ocaf.com. (770) 769-4565.

3rd Annual Middle Georgia Raceway Racers Reunion Festival, Aug. 31, Middle Georgia Raceway, Byron. Legendary NASCAR champion Richard Petty is Grand Marshall at this event, which includes autograph session, classic car show, entertainment, food. (478) 461-1677.

5th Annual Old Capitol City Fun Run, Aug. 31, Oconee Regional Medical Center, Milledgeville. 5K road race and 1-mile fun run. classicroaceservices.com. (478) 454-3859.

CLASSIC SOUTH

Food, Fabric & Firepower: Augusta, the Canal and the Civil War, through Dec. 29, 2015, Augusta Canal Petersburg Boat Tours, Augusta. Tour highlights Augusta's role as a Confederate city. augustacanal.com. (706) 823-0440, ext. 4.

Sunday Night Concert Series, Aug. 4, 25, The Ritz-Carlton Lodge, Reynolds Plantation, Greensboro. Aug. 4, The August; Aug. 25, Drew Holcombe and The Neighbors. Followed by fireworks. ritzcarlton.com/en/Properties/ReynoldsPlantation. (706) 467-0600.

Candlelight Jazz Concerts, Aug. 4, 11, 18, 25 and Sept. 1, River Stage, Augusta. Outdoor concert series. gardencityjazz.com. (706) 495-6238.

Tangled Threads Quilters Guild, Aug. 11, Augusta Museum of History, Augusta. Spinning, knitting, weaving and felting demonstrations. augustamuseum.org. (706) 722-8454.

6th Annual Greater Tennille Golf Classic, Aug. 17, Twin City Country Club, Ten-

nille. Teams hit the course for cash prizes. exploregorgia.org. (478) 552-3288.

Full Moon Night Hike, Aug. 17, Magnolia Springs State Park, Millen. Ranger-led, half-mile hike through woods. gastateparks.org. (478) 982-1660.

PLANTATION TRACE

Joe Sullo's South, through Oct. 12, Georgia Museum of Agriculture Gallery, Tifton. Exhibit features images from the South. abac.edu. (229) 391-5222.

Taste of Thomasville Food Tour, Aug. 2-3, 9-10, 16-17, 23-24, 30-31, downtown, Thomasville. Walking tour, progressive lunch at unique eateries. tasteofthomasvillefoodtour.com. (229) 227-7585.

Still Pond Winery Grape Stomp Festival, Aug. 3, Still Pond Vineyard and Winery, Arlington. Wine tasting, entertainment, food, hayrides and grape stomping. stillpond.com. (800) 475-1193.

Summer Soulfest, Aug. 3, Albany Civic Center, Albany. Performances by Charlie Wilson with The Whispers, T.K. Soul and Donnie Ray. albany.ga.us. (229) 436-9910.

Snakes of Georgia and Birds of Prey, Aug. 11, Bagby State Park, Fort Gaines. Learn about raptors and snakes from experts. fortgaines.com. (229) 768-2443.

The James King Band Concert, Aug. 17, Thomasville Municipal Auditorium, Thomasville. Traditional bluegrass music concert. thomasvillega.com. (229) 228-7977.

Labor Day Luau, Aug. 30-Sept. 1, Reed Bingham State Park, Adel. Wildlife presentations, face painting and kids' treasure hunt. gastateparks.org. (229) 896-3551.

MAGNOLIA MIDLANDS

Carol Porter: Painted Poetry, through Sept. 7, Averitt Center for the Arts, Statesboro. Biblical quotes and literature in paintings. averittcenterforthearts.org. (912) 212-2787.

Life as a Dinosaur, through Jan. 26, 2014, Georgia Southern Museum, Statesboro. Hands-on exhibit. ceps.georgiasouthern.edu/museum. (912) 478-5444.

Statesboro Mainstreet Farmers Market, Aug. 3, 10, 17, 24, 31, Sea Island Bank parking lot, Statesboro. Locally grown and produced food, bakery goods, meats. statesborofarmersmarket.com. (912) 764-7227.

Brooklet Peanut Festival, Aug. 17, downtown, Brooklet. 5K Peanut Run/Walk, parade, slow tractor race, street dance, entertainment. brookletpeanutfestival.com. (912) 842-2325.

Meet the Eagles, Aug. 17, Allen E. Paulson Stadium, Statesboro. Meet members of Georgia Southern University's fall athletics sports teams. calendar.georgiasouthern.edu. (912) 478-5377.

3rd Annual South Georgia Outdoor Expo, Aug. 23-24, Central Square Complex, Douglas. Interactive demonstrations related to hunting, fishing and the outdoors. cityofdouglas.com. (912) 383-0277.

GEORGIA'S COAST

Something for all the World: The Girl Scout Movement, Aug. 2, birthplace of Juliette Gordon Low, Savannah. Tour includes viewing the Girl Scout collection. juliettegordonlowbirthplace.org. (912) 233-4501.

Voice Festival, Aug. 3-17, downtown, Savannah. Series of 12 singing events with concerts and workshops. savannahvoicefestival.org. (855) 766-7372.

Rice, Riddum, 'N' Rimes, Aug. 10, Geechee Kunda Cultural Arts Center, Riceboro. Concert series featuring various artists. geecheekunda.com. (912) 884-4440.

Sea Islands Black Heritage Festival, Aug. 16-18, various locations, St. Simons. Music, workshops, spiritual ceremony, gospel service and masquerade ball. seaislandsblackheritagefestival.com. (912) 230-2834.

Jekyll Island Beach Music Festival, Aug. 17, Jekyll Island Convention Center, Jekyll Island. Dean Torrence and The Surf City All-Stars in concert with fireworks display. jekyllisland.com. (877) 453-5955.

32nd Annual Old Fort Jackson Auction & Low Country Boil, Aug. 24, Old Fort Jackson, Savannah. Fort tour with live music, food and cannon firings. chsgeorgia.org. (912) 232-3945.

End of Summer Art & Craft Show, Aug. 24-25, Postell Park, St. Simons. Paintings, pottery, jewelry, garden art and more. goldenisles.com. (912) 230-1042.

New Harmonies: Celebrating American Roots Music, Aug. 24-Oct. 5, Okefenokee Heritage Center, Waycross. Interactive panels, listening kiosks, displays. okefenokeeheritagecenter.com. (912) 285-4260.

Labor Day Celebration on the River, Aug. 30-Sept. 1, Rousakis Plaza, Savannah. Fireworks, artists, entertainment, family fun. riverstreetsavannah.com. (912) 234-0295.

Fort McAllister Labor Day Festival, Aug. 31, Fort McAllister Historic Park, Richmond Hill. Music, entertainment, food and games. gastateparks.org. (912) 727-2339.

Kingsland Catfish Festival, Aug. 31-Sept. 2, downtown, Kingsland. 5K run, arts and crafts, antiques, music, food. kingslandcatfishfestival.com. (800) 433-0225.

Visit georgiamagazine.org for more listings or to post an event. Event details and costs subject to change; please verify before attending. Event listings subject to space availability.

Events for the November 2013 issue are due by Sept. 1, 2013

Email calendar@georgiaemc.com.



EZELIS STUDIOS INC.

Big Haynes Creek Wildlife Festival, Aug. 24-25, Georgia International Horse Park, Conyers. Animal displays, living history demonstrations and entertainment. bighaynescreekwildlifefestival.com. (770) 860-4190.

Georgia FFA Convention news



CHRISTINA BAILEY



BRANCH CARTER PHOTOGRAPHY

Georgia FFA 2013-14 State Officer Team, from left, Levi Davis, Jaky Cervantes, Abbey Gretsche, Justin Rectenwald, Ashton Lovett, Andy Paul, Makinzie Hoover and Addie Thomason

Georgia EMC President/CEO Paul Wood cuts a ribbon to officially open the renovated EMC cabin at the state FFA/FCCLA Center in Covington. Joining him are, front row, from left, FCCLA President Shivani Dhir and FFA Vice President Sierra Milligan; second row, Family and Consumer Sciences, Culinary and Education Program Specialist Laura Ergle and Georgia FCCLA Executive Director Vickie Rundbaken; third row, Irwin County Family and Consumer Sciences teacher Pam Haire, Georgia Department of Education Agricultural Education Director John “Chip” Bridges and Georgia FFA Director of Development and Leadership Todd Teasley; back row, Georgia FFA Executive Secretary Ben Lastly and Laurens County Young Farmer teacher Terry Brown.

Renovation complete on EMC cabin

Georgia’s electric membership corporations (EMCs) were recognized during the May 3 dedication of the new EMC Cabin at the Georgia FFA-FCCLA Center in Covington at a lunch held prior to the cabin’s ribbon-cutting ceremony. Formerly known as the REA Cabin, the structure represents a three-year undertaking to renovate the original cabin built in 1957 with funds donated by EMCs.

“Nearly 60 years ago, the EMCs helped fund one of the first of many cabins built along the shores of Lake Jackson. The updated cabin will continue to host generations of campers who are learning to better themselves and our communities through FFA for years to come,” said Georgia EMC

President/CEO Paul Wood.

Georgia FCCLA State President Shivani Dhir welcomed guests to the event. Attendees heard from Sierra Milligan, 2012–2013 Georgia FFA state vice president; John “Chip” Bridges, program director of agricultural education, Georgia Department of Education; and Todd Teasley, Georgia FFA director of development and leadership. Also in attendance were Laura Ergle, FCCLA state adviser, and Ben Lastly, Georgia FFA executive secretary.

For more information on the FFA-FFCLA Center in Covington, visit www.georgiaffacamp.org.

Georgia’s EMCs were well represented at the April 25-27 Georgia FFA Convention in Macon, which had a record attendance of nearly 5,000 students, teachers and guests.

Many EMC representatives assisted with judging career development events and other FFA statewide competitions or attended the kickoff banquet, which was co-sponsored by Tucker-based Georgia EMC. Tri-County EMC in Gray provided a bucket truck, and Rayle EMC in Washington coordinated Power Town safety demonstrations during the convention’s Career and Trade Show.

Those who staffed the EMC exhibit include Claire Guined, of Jackson EMC in Jefferson; Tim Coulter, Jeff Paul and Paul Wright, of Rayle EMC; Ken Ellington, of Snapping Shoals EMC in Covington; Kim Bonner, Bruce Carroll and Ray Comer, of Tri-County EMC; and Gale Cutler, of Georgia EMC.

During the convention, new FFA student state officers were announced. Andy Paul, son of Rayle EMC’s Jeff Paul, was elected state president. Andy was a Washington Youth Tour delegate in 2011. He graduated from high school this year and begins classes this fall at Abraham Baldwin Agricultural College in Tifton.

2013 Walter Harrison Scholarship winners



Prentiss Rachel Autry



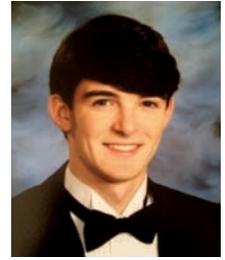
Rachel Denton



Meredith Eby



Erin Hollander



Jonathan Lovern

Seven Georgia students have been awarded a \$1,000 Walter Harrison Scholarship. The scholarship was created in 1985 by the board of directors of Georgia Electric Membership Corp. (EMC), the trade association representing the 41 electric cooperatives in Georgia, Oglethorpe Power Corp., Georgia Transmission Corp. and Georgia System Operations Corp., all based in Tucker.

The award pays tribute to the late Walter Harrison, a pioneer in the rural electrification movement. The scholarship is awarded annu-

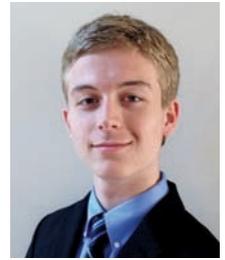
ally to students who excel in areas of community involvement, grade-point average, SAT scores, academic standing and scholastic honors, and can demonstrate financial need.

The 2013 scholarship winners and their electric co-ops include:

- Prentiss Rachel Autry, of Meigs (Mitchell EMC, Camilla)
- Rachel Denton, of Waycross (Okefenoke REMC, Nahunta)
- Meredith Eby, of Midway (Coastal Electric Cooperative, Midway)
- Erin Hollander, of Athens (Walton EMC, Monroe)



Abigail Norton



Dylan Veneziano

- Jonathan Lovern, of Pine Mountain (Diverse Power, LaGrange)
- Abigail Norton, of Carrollton (Carroll EMC, Carrollton)
- Dylan Veneziano, of Conyers (Snapping Shoals EMC, Covington)

Oklahoma relief efforts

Late last month, a two-mile-wide tornado tore through the Oklahoma City suburb of Moore, destroying homes, businesses, schools and lives. Since then, even more tornadoes have struck the state. Among those affected were the Oklahoma Electric Co-op, based in Norman, Okla., and its members.

Oglethorpe Power Corp., Georgia Transmission Corp., Georgia Systems Operations Corp. and Georgia Electric Membership Corp., all based in Tucker, contributed \$10,000 to the Touchstone Energy Cooperatives Oklahoma Relief Fund, established by Oklahoma's statewide association.

This contribution and the Touchstone Energy fund will be used for co-op members who were affected, including at least 40 who lost their homes.

Additionally, CoBank, a cooperative bank serving agribusinesses, ru-



JAMES PRATT

Oklahoma Electric Co-op and mutual aid crews work to get power restored safely and efficiently to the Moore, Okla., area.

ral infrastructure providers and Farm Credit associations throughout the U.S., including OPC, GTC and GSOC, is matching the contribution for a combined donation of \$20,000.

"We are grateful to help our cooperative family in this way and hope they will recover soon from these devastating events," says Paul Wood, president/CEO of Georgia EMC.

Sweet success

Leopold's Ice Cream in Savannah serves up smiles

BY VYVYAN LYNN

Get "The Scoop"!

The new "GEORGIA Magazine Sundae: The Scoop" was created by Stratton Leopold, owner of Leopold's Ice Cream in Savannah, to include three Georgia staples and stand-outs: pecans, peanuts and Leopold's Ice Cream in one tasty sundae. For the month of August, Leopold's will feature "The Scoop," with a portion of the proceeds benefiting Georgia college students through the Walter Harrison Scholarship, an annual education scholarship funded by Georgia's electric membership cooperatives.



STEPHEN MORTON

Savannah is known for Old World beauty and an aura that lures both poets and writers. But did you know a walk down Broughton Street to Leopold's Ice Cream offers another kind of Old World experience—a menu of homemade ice cream varieties made from the recipes

of Greek immigrants and fashioned into confections in an ice cream shop that was named one of the 10 best in the world?

The owner of Leopold's, Stratton Leopold, is the youngest son of Peter Leopold, one of the founders of the ice cream shop. Stratton is a native Savannahian, and not only does he continue his father's tradition of producing palate-pleasing ice cream, his creative abilities extend to the silver screen as a feature film producer with more than three decades of work, including movie credits like: "The Sum of All Fears," "Mission: Impossible III" and "Parker."



COURTESY, LEOPOLD'S ICE CREAM

A young Stratton sits on his father Peter Leopold's knee. Stratton later stored many of the fixtures of the original 1919 ice cream shop when it closed in 1969, hoping to reopen the store one day.

From Greece to Savannah: A sweet story

Leopold's homemade ice cream is legend in Savannah and has been since Stratton's father and uncles opened the shop in 1919. "They chose a location where two streetcar lines crossed: the corner of Gwinnett and Habersham streets," says Stratton. Peter [Leopold] (born in 1890) came to America when he was 11 with his older brother George, 20.

"My father and my uncles, George and Basil, tried to find the very best products to fill the recipe ingredient list," says Stratton, who remembers that this was so important to them they named their ice cream VeriBest.

The ice cream business did well from the '20s onward. "My father said the Depression did not affect the

'Ice cream is a happy food,' says Stratton.



STEPHEN MORTON (2)



COURTESY LEOPOLD'S ICE CREAM



COURTESY LEOPOLD'S ICE CREAM

Large photo, above: Stratton Leopold still enjoys creating ice cream flavors and specialty sundaes; seen here, he produces the new "GEORGIA Magazine Sundae: The Scoop." **Inset:** Stratton's wife Mary is a gracious hostess at the ice cream shop, always smiling and chatting with visitors. **Above:** Two little girls show their enjoyment of the quality ice creams. **Left:** Stratton is often in the shop serving customers (and signing autographs!).

COURTESY LEOPOLD'S ICE CREAM (2)



Leopold's homemade ice cream has been a legend in Savannah since the shop opened in 1919; at right is Peter, Stratton's father, and his uncle Basil, far left, with soda jerk Batty Bragg. **Inset:** A preteen Stratton shows off photos he shot and processed.



ice cream business very much, and part of the reason is ice cream is a happy food. People come in predisposed to be happy," he says. Stratton grew up watching his father work and describes the atmosphere as a lot of fun for a kid. "My father was in the ice cream business so I ended up with a lot of friends," laughs Stratton. He started working in the shop when he was 11. "I was making 50 cents an hour, which was at least a little money, and that was fun." Stratton started learning how to make ice cream shortly after that.

Johnny Mercer, the prolific Savannah lyricist famous for songs like "Hooray for Hollywood" and "Moon River," was a frequent customer. "Johnny grew up a block away from the original shop," recalls Stratton. Mercer was friends with Peter Leopold and came in to see him when he was home from Hollywood. "There was a special booth where he sat, talked and just watched people," says Stratton. "I grew up with Johnny's niece, Nancy Mercer. We had wonderful childhood memories of Gwinnett and Habersham streets."

Stratton Leopold: Feature film executive producer

Stratton began college as a science major at Georgia Tech and Vanderbilt universities but changed his mind about medicine and pursued a film career, which carried him to New York, then Atlanta and finally to Los Angeles. "When I moved to New York, I didn't know what I wanted to do. While there, I met an actress, and we dated about three years. Through her I started meeting people." Stratton was 24 then and thought he wanted to produce movies. "I didn't know anything about producing then. It was during my Atlanta years that I learned the business," he says.

Stratton's film career continues to evolve. "The most fun I've had so far on a movie set was during the production of 'Mission: Impossible III,'" says Stratton. "And probably one of the best movies, to me at least, (Continued on page 20)

STEPHEN MORTON

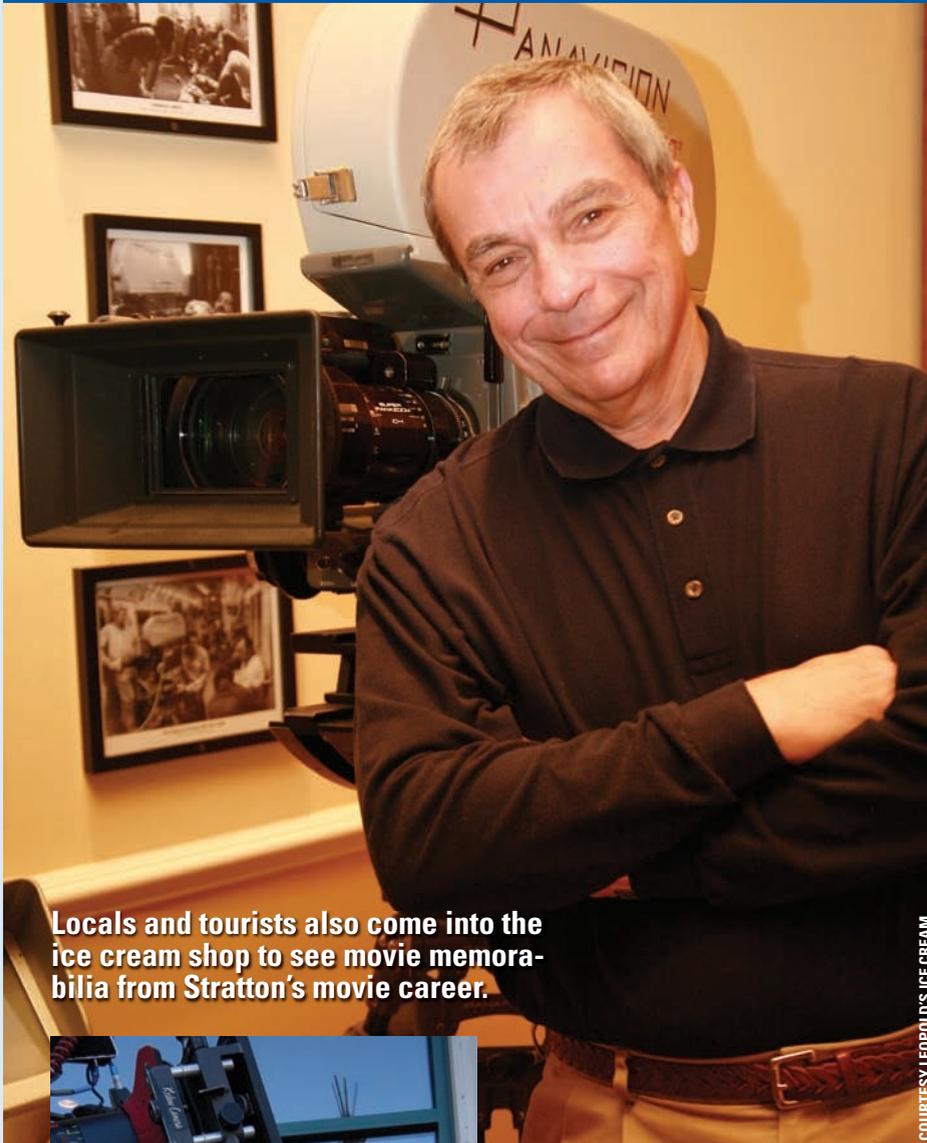


Celebrate the 94th birthday of Leopold's Ice Cream!

Join Stratton and Mary Leopold on Aug. 17 when they close down the block for the fun and festivities and their traditional single ice cream cones sold at the price of the birthday year ... this year they will be 94 cents!

Customers, friends and family celebrate the 93rd birthday of Leopold's Ice Cream in 2012.

The man behind the movies



Locals and tourists also come into the ice cream shop to see movie memorabilia from Stratton's movie career.

COURTESY LEOPOLD'S ICE CREAM



COURTESY LEOPOLD'S ICE CREAM



COURTESY LEOPOLD'S ICE CREAM

An international film producer and business owner, Stratton Leopold has filmed in much of the United States and the world, including England, Spain, Italy, Central America, the Philippines, Australia, Canada and China. As producer, executive producer or co-producer, he has overseen the production of many films, including "Mission: Impossible III," "Paycheck," "The Sum of All Fears," "Bless the Child," "The General's Daughter," "Born Yesterday," "Bound by Honor," "The Big One," "The Rose and the Jackal," and "The Adventures of Baron Munchausen." He also served as production manager on "Tango and Cash" and "The Mosquito Coast," among many others.

Stratton and Mary Leopold decided to continue the family's business legacy, and in 2004 opened Leopold's Ice Cream at 212 E. Broughton St. in the heart of historic Savannah. In sustaining the family business, the Leopolds have plans to increase manufacturing capacity and open a second location. The new layout of Leopold's Ice Cream was designed by Academy Award-nominated production designer Daniel. A. Lomino.

The cachet of Leopold's Ice Cream, Savannah's international appeal and the public relations aspect of the movie industry creates an exciting and strong trademark. Leopold's is the story of an odyssey of a young man who left home only to return to the roots established by his elders.



COURTESY LEOPOLD'S ICE CREAM

Three decades of making movies and an upbringing of dishing out ice cream come together at Leopold's Ice Cream shop.

Stratton visits with action/adventure stars Sylvester Stallone and Kurt Russell on the set of "Tango and Cash," a 1989 buddy cop film.

Actress Jennifer Lopez poses with Stratton, executive producer, on the set of the thriller movie "Parker," released in January of this year.



The Leopolds' "I Pledge" campaign offers children under 12 a free ice cream cone for reciting the Pledge of Allegiance on Mondays in July. "After the first year, I worked to get every shop in the United States to follow suit," he says, and ice cream shops in 40 states now participate.

(Continued from page 18)

was "The Sum of all Fears." Stratton is a proponent of on-the-job training. "The second movie I worked on was "Wise Blood," which was a [film adaptation of a] Flannery O'Connor novel." The movie, directed by John Huston, was shot in Macon in 1979. Stratton was on the set as a casting director and assistant director. "I was just learning then," he says. "John Huston was a giving man. He told me to ask questions, and his producer, Tom Shaw, who Huston worked with on 'African Queen,' collaborated with him again on 'Wise Blood.' Being on that set with them was better than any school you can imagine," recalls Stratton.

Back in Savannah

When the original Leopold's Ice Cream closed in 1969, Stratton was living and working in California. "My Uncle Basil also had a satellite store open for years until he died," he says, so he stored many of the shop fixtures. "I always said if we ever found the right location I'd reopen Leopold's." Savannah friends Polly Cooper and Laura Lawton were instrumental in bringing Stratton and his wife, Mary, back to Savannah by getting word to them of the perfect place to reopen the ice cream shop: 212 E. Broughton.

So Stratton and Mary reopened Leopold's Ice Cream. He is also in the process of restoring the original shop [his father's shop] as well. Stratton now commutes to Los Angeles when he needs to for movie work.

Georgia's thriving movie industry offers possibilities too. "Georgia generally, and Savannah specifically, are great places for movies. Georgia has a tax credit for movies that rivals almost all the other states in the U.S. Obviously, Savannah is great for any film location: You have the amazing Historic District, the ocean and beaches, and really everything you need in Savannah that draws people to film here. I shot part of "The General's Daughter" in Savannah," he says.

The civic-minded Leopolds constantly search for ways to give back to the community. Their "I Pledge" campaign in which young children come into the shop and are awarded a free ice cream for reciting the Pledge of Allegiance

on Mondays during July, won the highest award in 2010 from the National Dipper at the National Ice Cream Retailers Association Convention and since that time has gone national.

"We started that a few years ago, and it was very successful," says Stratton. An American flag is set up on a dais, and kids 12 and under who come in on assigned days and recite the Pledge from memory are awarded a free ice cream cone.

"After the first year, I worked to get every shop in the United States to follow suit." As of 2012, ice cream shops in 40 states were participating. "It is truly nice to see little kids saying the Pledge," he notes.

The shop also commemorates special events and holidays. "Last year for the Girl Scouts we did a special flavor for the centennial with the Scouts' cookie called "Savannah Smiles," says Stratton. They also support the Savannah Book Festival each February. "We rename all our flavors after authors; then in November for Johnny Mercer's birthday we rename all the ice cream flavors after Mercer songs."

Stratton loves the ice cream business and the movie business—in that order. It isn't hard to understand why ice cream is on the top of his list, but what is his favorite flavor? "It changes. I mean, I'll eat butter pecan for a few weeks, then I'll start eating something else, maybe Caramel Swirl, then I'll start eating ... well it changes. I love ice cream. I eat a ton of ice cream," laughs Stratton. 🍦

Vyvan Lynn is a freelance writer from Kite.



web exclusive

A special treat! Leopold's Ice Cream is sharing its famous "Huckleberry Sauce" recipe for ice cream sundaes in the "Georgia Cooks" column, page 34. For more great iced treat recipes from Georgia's chefs and readers, plus a list of ice cream festivals, see page 34A of this month's digital edition, online at www.georgiamagazine.org.

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Tracking the Bottlenose dolphins

The Dolphin Project educates the public, monitors Georgia's dolphin populations

BY AMY L. SCHNEIDER

Almost everyone loves dolphins. They are lively, entertaining and nearly as intelligent as humans, according to scientific studies.

It is not surprising, then, that two catastrophic die-offs of thousands of Bottlenose dolphins along the Eastern Seaboard (estimated to be half of the population) in the late 1980s caused a deep and immediate reaction. While some government agencies and universities were conducting research in other areas along the Seaboard, there was no data on how many dolphins were living along the Georgia coast. Were the dolphins from that area, and, if so, did the number represent a large or small percentage of the total dolphin population?

To begin gathering baseline data on the number of dolphins in the area, The Dolphin Project was formed in 1989 in Savannah. The all-volunteer organization's original commission was to conduct a 10-year, photo-ID study of wild estuarine Bottlenose dolphins.

At first, only a few dozen volunteers were involved. Since then, The Dolphin Project has grown, and, as it prepares to celebrate its 25th anniversary in 2014, it now boasts nearly 300 volunteers.

"We have members all over the United States and in Europe," says Peach Hubbard, of Richmond Hill, president of The Dolphin Project and coordinator of the nonprofit's Education Outreach Program, which operates statewide. "Most of our survey volunteers live in Georgia and South Carolina, although we have active volunteers from Michigan, Florida and North Carolina."



Above: Krystal Goodwin, a team leader and secretary for The Dolphin Project, surveys the coastal waterways for Bottlenose dolphins. Goodwin is also an assistant professor at Savannah-based Armstrong Atlantic State University. *Inset:* A volunteer survey crew pauses after a successful survey. They are, from left, Reed and Dolores Engle, of Savannah; Gayla Jones, of Richmond Hill; and George Manners, of Acworth.

LINDA STACEY



The organization's primary role continues to be the surveys. On one Saturday each month except December, volunteers patrol the waterways in the Hilton Head, S.C., area and the coast of Georgia to count dolphins, record their behaviors and, most importantly, photograph the dolphins' dorsal fins.

A typical crew consists of a skipper, a team leader, an assistant team leader and a photographer.

"The photographer has the biggest challenge on a dolphin survey because dolphins don't hold still!" Hubbard says. "Dolphins change course, don't always completely surface and can hold their breath for at least 10 minutes."

Getting the elusive dorsal fin profile shot is important because successful photos are entered into two

databases that can track individual animals.

"The catalog is something like a book of human fingerprints," says Starr Camp, who first became involved with The Dolphin Project in 1991 and has worn a variety of hats for the organization ("pretty much everything except boat captain"). The dolphins' dorsal fins are unique and often are marked with notches and scrapes that make them even more identifiable in photographs.

Camp's many roles with The Dolphin Project included serving as an instructor for would-be

photographers at the organization's training sessions. These workshops are now conducted several times a year in Atlanta, Savannah and Hilton Head. Photographers are tasked with scoring a crisp, in-focus shot of a dorsal fin with proper lighting and with the fin filling most of the frame.

Despite the challenges, though, successful photos are achieved. These "money shots" are entered into two databases: the Mid-Atlantic Bottlenose Dolphin Catalog (MABDC) and the Ocean Biogeographic Information System-Spatial Ecological Analysis of Megavertebrate Populations (OBIS-SEAMAP), both based at Duke University in Durham, N.C. (The Dolphin Project's data in OBIS-SEAMAP, which contains information about marine

THE DOLPHIN PROJECT



Karen and Tom Stack, of Richmond Hill, answer questions from students at the Richmond Hill Middle School Science Fair.

THE DOLPHIN PROJECT



As part of The Dolphin Project's education outreach, volunteers visit schools to teach students about wild Bottlenose dolphins. President Peach Hubbard, back row, fifth from left, meets with science teacher Susan Croon, in pink, and students at Midway Middle School in Midway.



DONNISSA BIJSCH



THE DOLPHIN PROJECT

A wild estuarine Bottlenose dolphin leaps from the water along Georgia's coast.

mammals and sea turtles worldwide, is accessible to anyone at seamap.env.duke.edu/datasets/detail/304.)

The photo ID databases contain dorsal fin shots representing more than 800 identified dolphins.

Kim Urian, research associate at Duke University Marine Laboratory, is the caretaker of the MABDC database.

"The catalog relies on the efforts of independent researchers, who contribute images and associated data," Urian says. "The MABDC includes data and images from 20 researchers from New Jersey to Central Florida, and the photo identification catalog maintained by The Dolphin Project is one of the longest continuous efforts along the East Coast, so their contribution has been especially important to our work."

Urian says that the photos in the database have enabled researchers to track individual dolphins as far back as 1987 and to learn a great deal about the resident estuarine and coastal populations. Data about dolphins seen with infants also gives them an idea of how many females are in the population.

The Dolphin Project's data "helps us understand the 'big picture' as well as conserve local dolphin populations," Urian says.

However, Dolphin Project surveys aren't all about the photos. The crews also keep track of how many dolphins they see—noting

how many appear to be infants or juveniles—and what the dolphins are doing.

Of particular interest to crews are rare behaviors, such as "marsh mudding" (also known as "strand feeding"), in which dolphins create a wave that forces fish up onto mud banks at low tide and then feast upon their grounded prey.

Some of the dolphin tales become legendary among longtime

Volunteers are tasked with photographing dolphins' dorsal fins, as each fin is unique and often is marked with notches and scrapes that help researchers identify and track the dolphins over time.

crew members.

Don Bender, a retired commercial real estate developer who got involved with The Dolphin Project after moving to Tybee Island in 2009, recalls a story one skipper told him about dolphins that took the mudding strategy a step further.

"He reported seeing a group of dolphins chasing fish up on the banks of the river. An egret was getting onto shore and helping himself to the fish, so the dolphins coordinated a splash of their tails to send a wave of water at the egret to drive

Coming events:

- **Atlanta training session/dolphin program:** Oct. 26, 10 a.m.-noon, at REI, 1800 Northeast Expressway N.E., Atlanta. Training for all volunteer positions; the public is invited to learn more about the local Bottlenose dolphins.
- **Savannah training sessions/dolphin programs:** Sept. 14 and Oct. 26, 10 a.m.-noon, at the Southwest Chatham Library auditorium, 14097 Abercorn St., Savannah. Training for all volunteer positions; the public is invited to learn more about the local Bottlenose dolphins.
- **Research surveys:** Aug. 17, Sept. 21, Oct. 12 and Nov. 9. *Note: You must attend a training session before registering for a survey.* Please register at least five weeks in advance.
- **Dolphins & Desserts:** Oct. 12, 7 p.m., at Stewart Hall, First Presbyterian Church of Savannah, 520 Washington Ave., Savan-



nah. \$5 donation. RSVP at www.thedolphinproject.org/rsvp.php or dolphinsanddesserts@gmail.com.

- **Other outreach programs:** Information about The Dolphin Project's participation in fall festivals—such as Tybee Ocean Day, Coastfest (Brunswick) and Bluffton (S.C.) Art & Seafood Festival—as well as outreach programs and events next spring will be posted at www.thedolphinproject.org as it becomes available.
- **25th Anniversary Celebration:** July 19, 2014. 5-10 p.m. Low-country boil and barbecue, music and silent auction to benefit education and research. The public is invited. Check www.thedolphinproject.org in early 2014 for updated details.



George Scuurzo, of Richmond Hill, hosts a dolphin fin matching game at a Dolphin Project event.

The U.S. Marine Mammal Protection Act urges people to remain at least 50 yards away from a wild marine mammal.

it away," Bender says. "These are amazing, intelligent creatures."

Bender lived on Tybee Island for two years and since has returned to Atlanta, but he continues to volunteer as a team leader on surveys four times a year, corresponding with meetings of The Dolphin Project board. He serves as the group's vice president.

"It takes four-plus hours to travel

to the coast. It's worth it because that's where the dolphins are," he says.

Bender also is responsible for the Education Outreach Program in Atlanta and does presentations at schools and for organizations and neighborhood events.

While many of The Dolphin Project volunteers live along the coast near the zones where the surveys are conducted, many others are from metro Atlanta.

"I live in Doraville. It is 256 miles to Savannah, but I will go out wherever needed, from Hilton Head to Brunswick," says Joni Chastain, who has been volunteering with The Dolphin Project since 1997 and has served in several roles, including team leader, data recorder, data

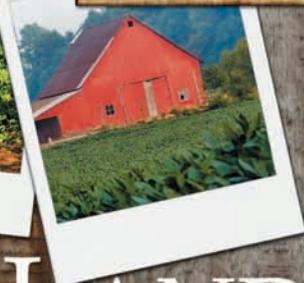
reviewer, survey coordinator and vice president. "If I don't happen to see a dolphin during the survey, it is still worth it to get away from the city and be out on the water."

Still, she says, nothing beats what the crews call a "good sighting."

"The most rewarding thing has to be hearing a 'chuff,' then spotting the dolphins. I love it when they are truly wild and completely oblivious to us," she says. "The first time I was on a survey, we found ourselves in the middle of multiple groups of dolphins that converged on one feeding hole. There were dozens of dolphins—adults and juveniles. Everywhere you turned, there were dolphins gamboling about. It felt like being on the playground as school let out."

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Did you know?

While sharks are the dolphins' only "natural" enemies, humans are the greatest threat to their health and safety.

For more dolphin facts, see p. 26B in this month's digital edition at www.georgiamagazine.org.

The abundance and proximity of the dolphins sometimes present another significant challenge for Dolphin Project volunteers: resisting human nature.

"We are not allowed to tag, touch, feed or swim with dolphins. I just want to swim up to one and give them a big hug and kiss," Camp says.

She and the others don't succumb to this temptation, of course. The Dolphin Project seriously promotes the U.S. Marine Mammal Protection Act. The legislation prohibits people from following, harassing or feeding dolphins and urges humans to stay at least 50 yards away from the dolphins. The Dolphin Project has a National Oceanic and Atmospheric Administration (NOAA)/National Marine Fisheries Service (NMFS) permit to conduct dolphin research and is allowed to go within the 50-yard recommended distance. Dolphins sometimes indicate their annoyance with humans by slapping their tails on the water, and Dolphin Project crews take that as a sign to back away.

The Dolphin Project is always recruiting volunteers. The need for skippers is particularly acute because the number of zones that can be surveyed depends on how many skippers are available to participate, Hubbard says. Because The Dolphin Project is a nonprofit organization, skippers' expenses for fuel and launching are tax-deductible.

But it's also possible to lend a hand without setting foot in a boat. There are plenty of opportunities for "landlubbers" to pitch in. Volunteers are needed to assist with data review and entry, the photo-ID catalog, training, recruitment, grant writing, fundraising, publicity, event booths and educational outreach.

Education is a growing focus of

The Dolphin Project. Hubbard says the Education Outreach Program reaches thousands of people of all ages every year through presentations at schools, clubs and organizations. "People are always excited and amazed at what they learned" from the science-based presentations, which are updated frequently to reflect new research, Hubbard says. The goals are to debunk myths about dolphins and to educate people about this remarkable species and the world in which they live.

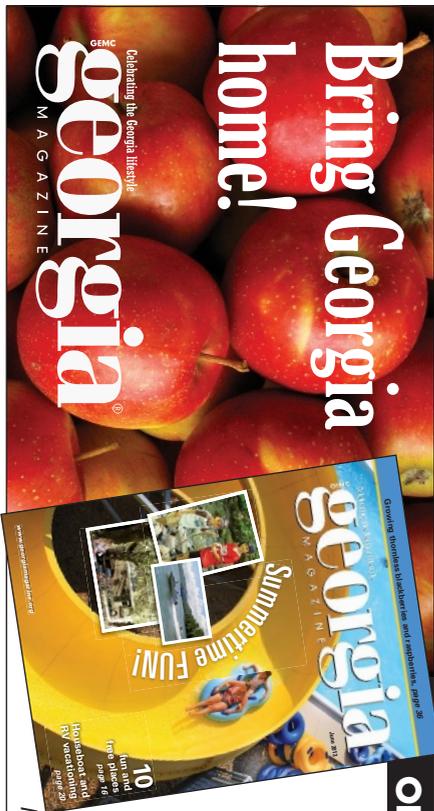
"Dolphins are the sentinel species of their environment. If the dolphins get sick or die, it usually means there is something wrong with the food they ate (we eat the same food, such as fish, crabs and shrimp) or the water in which they live (we share the same water for swimming, fishing and recreation)," Hubbard says. "By protecting these dolphins, we also protect ourselves and our shared environment. Knowing this connection, people understand how important the dolphins are and want to protect them too." 🐬

For more information about The Dolphin Project and ways to get involved, visit www.thedolphinproject.org. To arrange a speaker for a school or group, email thedolphinproject@gmail.com.

Amy L. Schneider is a Tucker-based freelance writer. She has been a volunteer with The Dolphin Project since fall 2001, primarily as a photographer.



To read how Wilma the dolphin was rescued and to learn more facts about dolphins, see page 26A in this month's digital edition, at www.georgiamagazine.org.



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**Bonus
content**

Saving Wilma

BY AMY L. SCHNEIDER

The story of Wilma the dolphin illustrates the life-threatening effect of debris and pollution as well as the potentially lifesaving work of marine scientists and The Dolphin Project.

In 2007, Savannah area residents saw a small Bottlenose dolphin with something around its neck. The dolphin calf disappeared for a time but reappeared a year later—still with the object lodged around its neck.

When it became apparent that a rescue was required, the Marine Mammal Stranding Network was called to help. Peach Hubbard, of Richmond Hill, and her husband, Roy, were invited to be part of the rescue effort.

“We were on the boat that monitored the movements of the dolphin until the other rescuers arrived from around the Southeast,” Hubbard says.

After a boat with a special net captured the dolphin, it was moved onto a floating platform and examined by eight scientists. Dolphins often blow and then pop bubble rings from their blowholes, and the dolphin had mistaken a rubber loop for a bubble ring when it was a year old. As the dolphin grew and the rubber loop didn’t, it became embedded in the dolphin’s neck.

The marine scientists removed the loop, cleaned the wound, measured the dolphin, took blubber samples, determined its gender (female), drew blood, pulled a tooth to determine the dolphin’s age (she was 2) and tagged the dorsal fin. Because her injury was deemed non-life-threatening, the dolphin—dubbed “Wilma” by The Dolphin Project because she was captured in the Wilmington River—was released.

The Dolphin Project and the Savannah State University Marine Science Department (which calls her



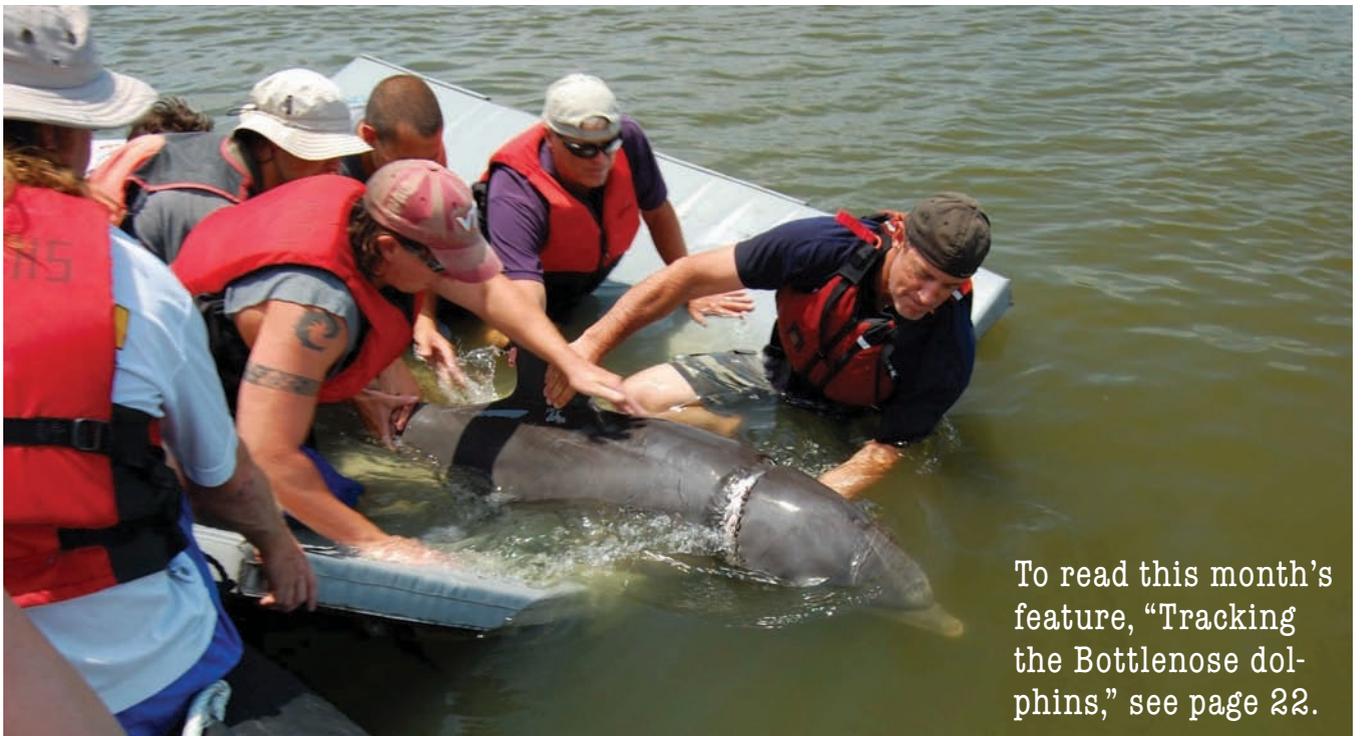
MARK WAGNER / SAVANNAH STATE UNIVERSITY

“Waldo”—as in, “Where’s Waldo?”) continue to check on the dolphin. Though her tag has fallen off, her deep, distinctive scar makes her easy to identify. Today, she is flourishing and has been adopted by a group of dolphins.

To see more photos from Wilma’s rescue, go to www.thedolphinproject.org/wilma.html.

For more information on dolphins, visit The Dolphin Project’s website at www.thedolphinproject.org.

(Continued on page 26B)



MARK WAGNER / SAVANNAH STATE UNIVERSITY

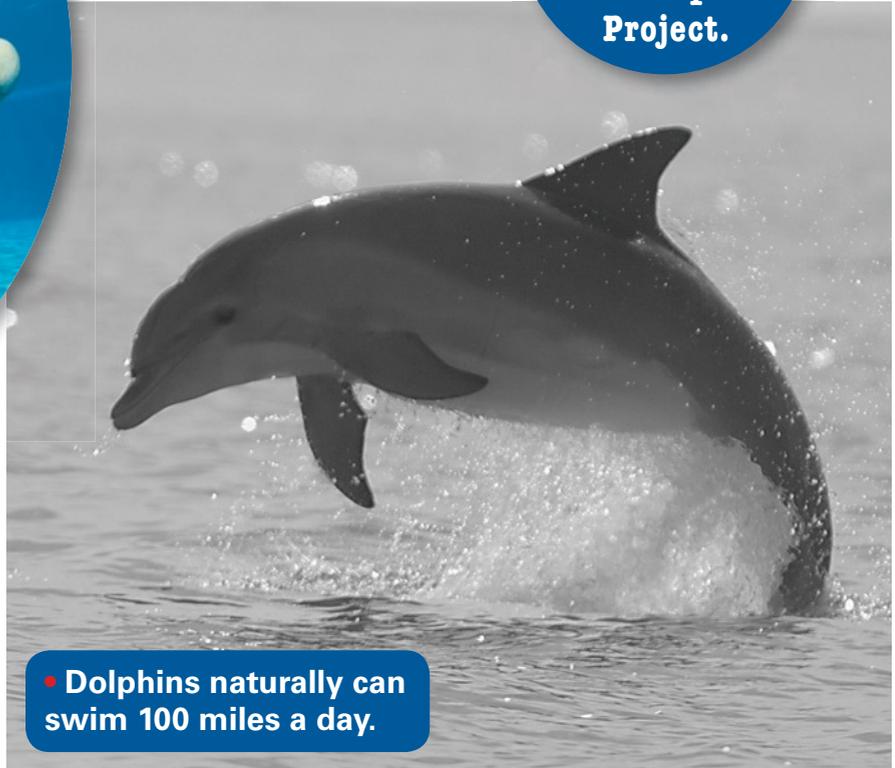
To read this month’s feature, “Tracking the Bottlenose dolphins,” see page 22.

Dolphin facts

See
page 22
for this month's
feature on
The Dolphin
Project.



DONNA BUSCH

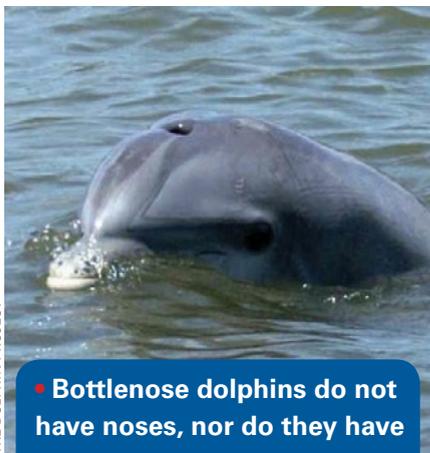


DONNISSA BUSCH

(Continued from page 26A)

- Dolphins do not smile; that is the shape of their jaw. A dolphin in a really bad mood still will appear to be smiling, so beware!
- Some scientists believe that Bottlenose dolphins are the second-most-intelligent creatures on Earth, after humans.
- The U.S. Marine Mammal Protection Act urges people to remain at least 50 yards away from a wild marine mammal.
- Dolphins have names (signature whistles), which they design

• **Dolphins naturally can swim 100 miles a day.**



THE DOLPHIN PROJECT

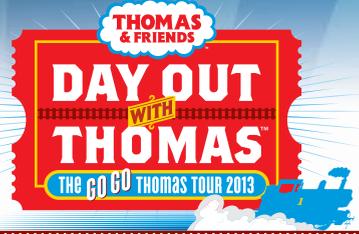
• **Bottlenose dolphins do not have noses, nor do they have a sense of smell.**

themselves by the time they are 2 or 3 years old.

- Dolphins can see in front and behind at the same time.
- Dolphins can hear 10 times better than humans.
- All Bottlenose dolphin sounds come out of their blowholes, not their mouths.
- Bottlenose dolphins make dozens of sounds and communicate with one another constantly. They can make more than 2,000 echolocation clicks per second.
- Bottlenose dolphins can hold their breath for 10 minutes.
- There are two fins, called flukes, on the end of the dolphin tail.
- Bottlenose dolphins are in the family of whales that have teeth.

- The mother dolphins are the teachers and caretakers.
- Estuarine dolphins are not monogamous.
- Feeding dolphins dead fish or human food can make them sick and will alter their natural behaviors. It also is a violation of the Marine Mammal Protection Act and can result in a \$20,000 fine and federal prison.
- Dolphins blow "bubble rings" and play with them like Frisbees and Hula-Hoops.
- While sharks are the dolphins' only "natural" enemies, humans are the greatest threat to their health and safety.

— *The Dolphin Project*,
www.thedolphinproject.org



COME RIDE THE TRAIN . . .

**Thomas the Tank Engine™ is Coming to South Georgia
October 19, 20, 25, 26, 27, 2013**

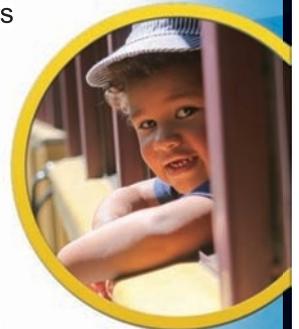


Tiny fans of Thomas the Tank Engine™ can ride a real train this fall when the storybook character pulls into Georgia Veterans State Park in southwest Georgia. "The GO GO Thomas Tour 2013" offers little engineers and their families an opportunity to ride with Thomas, star of the Thomas & Friends™ series.

Children will ride along with their favorite hero on his latest adventure as he pulls SAM Shortline Excursion Train down the track. After the 25-minute (approximate) ride with Thomas the Tank Engine, children can also meet Sir Topham Hatt, Controller of The Railway.

Family activities include arts and crafts, storytelling, videos, live music, face painting and more. There's even a Thomas gift shop. Day Out With Thomas will be hosted by the SAM Shortline Excursion Train for two weekends only: October 19 and 20, plus October 25, 27 and 27. Tickets to ride are available during several time slots: 10:00 a.m., 10:45 a.m., 11:30 a.m., 12:45 p.m., 1:30 p.m. and 2:15 p.m. The cost is \$21 plus tax for ages 2 and older. The youngest fans are free. Tickets can be purchased from SAMShortline.com or by calling 1-866-468-7630. "The GO GO Thomas Tour 2013" is presented by HIT Entertainment.

SAM Shortline Excursion Train offers regular rides throughout the year. Stops include Plains, Americus, a telephone museum, and President Jimmy Carter's boyhood farm.



For more details, visit SAMShortline.com.



EXCURSION TRAIN

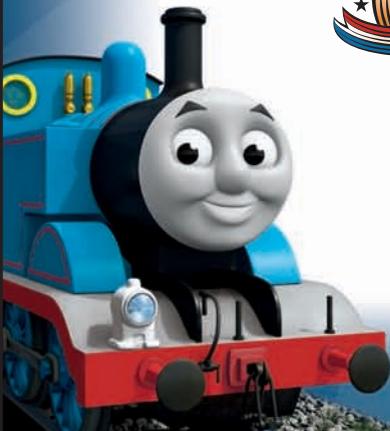


SAM Shortline at Georgia Veterans State Park
2459 West Hwy. 280 • Cordele, GA 31015
(Located 9 miles west of I-75, exit #101.)

www.ticketweb.com/dowt



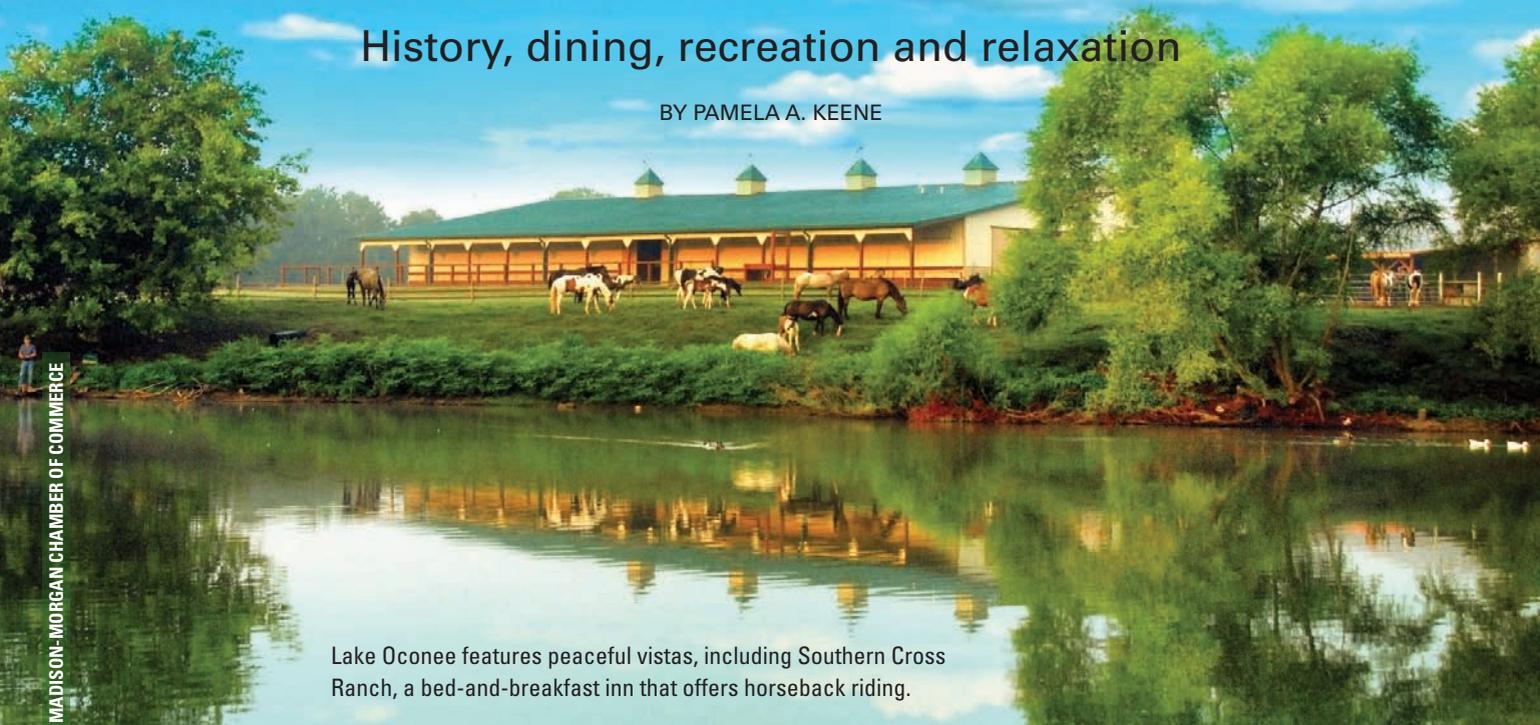
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Discover Lake Oconee

History, dining, recreation and relaxation

BY PAMELA A. KEENE



Lake Oconee features peaceful vistas, including Southern Cross Ranch, a bed-and-breakfast inn that offers horseback riding.

MADISON-MORGAN CHAMBER OF COMMERCE

From camping to luxurious accommodations, water sports to golf, historic homes to shopping—Lake Oconee, surrounded by several cities, including Eatonton, Greensboro and Madison, promises fun for people looking for a relaxing day, weekend or week. Nestled adjacent to the Oconee National Forest, the environment is varied and eclectic.

Lake Oconee was created in the late 1970s by the damming of the Oconee and Apalachee rivers. It only fluctuates a foot or so in depth, making it ideal for water-related recreation. Joined by Lake Sinclair, the water from Lake Oconee flows through the Wallace Dam Hydro plant to create power. Then the water is pumped back from Lake Sinclair to keep Oconee fairly constant at 434 feet above sea level. Its 19,050 acres and 374 miles of shoreline make it the second-largest lake in Georgia.

Three campgrounds (www.oconee.org/camping.php) on the lake—Lawrence Shoals, Parks Ferry and

Old Salem—offer more than 200 campsites to accommodate RVs and primitive camping. These campgrounds provide recreational access for boating, fishing, kayaking and canoeing. Trails and historic markers help visitors explore the area.

One of the region’s most notable attractions is the Rock Hawk effigy (www.rockhawk.org) in Putnam County. Accessible through Lawrence Shoals Park and reported to have been created more than 10,000 years ago by inhabitants of the Piedmont Region, it is one of only two bird-shaped rock effigies east of the Mississippi. The other, Rock Eagle (www.rockeagle4h.org), is located near Lake Oconee as well, at the University of Georgia’s 4-H Center on U.S. Highway 441, north of Eatonton. The Rock Hawk site has been developed by UGA, Georgia Power, the Georgia Department of Natural Resources and Putnam County. It includes 15 miles of trails.



Rock Hawk Trail leads to the Rock Hawk Effigy, one of two bird-shaped rock effigies in Putnam County.

EATONTON-PUTNAM CHAMBER OF COMMERCE

Tales of Eatonton

Author and journalist Joel Chandler Harris was born and raised in Eatonton. The Uncle Remus Museum (www.uncleremusmuseum.org) there pays tribute to his life and the stories he captured from listening to tales told by slaves in the mid-1800s.

“Without Eatonton, we wouldn’t



A popular place to stay in Greensboro is the Goodwin Manor, a 19th-century antebellum-style home that operates as bed-and-breakfast inn and special events venue.

have had Br'er Rabbit and all the critters," says Mona Betzel, chairman of the board of directors of the Uncle Remus Museum. "I feel certain that Joel Chandler Harris would have been an accomplished journalist, but his setting down of the tales of Br'er Rabbit, as told to the Little Boy in the story is what makes the museum such a focal point for visitors and locals."

Betzel says that tourists from 28 countries and all across the United

States have visited the museum. It's filled with memorabilia from Harris' life, plus copies of the tales of the critters in nearly 30 languages.

"People from other countries send us their copies of Uncle Remus stories," Betzel says. "It is such a joy to see how many people are touched by these stories."

Aside from the Uncle Remus Museum, Eatonton offers browsing in antique stores, a self-guided tour of Queen Anne, Greek and Gothic Revival and Folk Victorian homes, tours of The Art Center, concerts and other special events at The Plaza (www.theplazaartscenter.com). There's a driving tour of the Alice Walker Trail that takes visitors to various points of interest applicable to Walker, one of the South's most significant living writers. Dining choices include downtown's Smith's (formerly Hannah's) featuring American cuisine with a Caribbean flair, Bone Island Grill (www.boneislandgrill.us) on the lake and Chez Michelle (www.chez-michelle.com) Southern family dining.

Cuscowilla's (www.cuscowilla.com) golf course has been rated No. 14 of the Top 100 in the United States by *Golfweek Magazine*. The development offers lodging, vacation rentals, kayaking and more.

For more information about Eatonton, visit www.eatonton.com.



Lake Oconee is known for its access to water sports, including wakeboarding.



Greensboro—Lake Oconee's hometown

With five (soon to be six) golf courses and world-class accommodations, The Ritz-Carlton Lodge at Reynolds Plantation (www.ritzcarlton.com/en/Properties/ReynoldsPlantation) draws visitors from around the world. Fine dining, a state-of-the-art spa,



Relax as the sun goes down over Lake Oconee at The Ritz-Carlton Lodge, Reynolds Plantation in Greensboro.

Upcoming festivals and events

- **First Friday at The Village at Harmony Crossing**, Aug. 2, The Village at Harmony Crossing, Eatonton, 5-9 p.m. www.vharmonycrossing.com. (706) 923-0190.
- **XLG Show Opening**, Aug. 2-Oct. 27, Town 220 Restaurant, Madison. www.madisonartistsguild.org. (706) 342-5200.
- **Meet Me at The Plaza Summer Concert Series**, Aug. 17, The Plaza Arts Center, Eatonton. Presenting Tim Cadriere, 7:30 p.m. www.theplazaartscenter.com. (706) 923-1655.
- **Perspectives – Georgia’s largest pottery event**, Aug. 31-Sept. 18, Watkinsville. www.ocaf.com. (706) 769-4565.
- **Embraceable You**, Sept. 2. Plaza Arts Center, Eatonton. Bringing the music of George Gershwin to the stage. www.theplazaartscenter.com. (706) 923-1655.
- **First Friday at The Village at Harmony Crossing**, Sept. 2, The Village at Harmony Crossing, Eatonton, 5-9 p.m. www.vharmonycrossing.com. (706) 923-0190.
- **Tasteful Event**, Sept. 9, Parkside Commons next to the Spotlight Theater, Greensboro. www.greenecoc.org. (706) 453-7592.
- **Crooked Pines Naturally Acoustic Guitar Show**, Sept. 14, Eatonton. Presented by Chee Guitars. Workshops, day concert, evening concert and dinner, merchandise, exhibitors and vendors, 10 a.m.-10 p.m. www.naturallyacousticguitarshow.com. (706) 424-2700.
- **Rock ‘n’ Roll Cruise In**, Sept. 21, downtown, Greensboro, 4-8 p.m. www.downtowngreensboroga.com. (706) 453-7674.
- **The Cotton South Fine Arts Festival**, Sept. 28-29, Town Park, Madison. www.cottonsoutharts.com.
- **Chili Cook-off and Fall Festival**, Oct. 5, Town Park, Madison. ga-madison.civicplus.com/index.aspx?nid=352. (706) 342-1251, ext. 206.



MADISON-MORGAN CHAMBER OF COMMERCE

Downtown Madison’s hometown spirit, friendliness and relaxed pace welcome shoppers.

tennis, two swimming pools and hiking trails reflect Southern hospitality and charm. Rent a condominium or cottage at Reynolds Plantation. The Harbor Club features cottages, a swimming pool, tennis and award-winning golf. Durhamtown Plantation’s cabin and RV rentals has an onsite restaurant and more than 6,750 acres of hunting and riding trails.

“Downtown Greensboro invites

visitors to stroll the streets for shopping and dining as well as to experience the history that can still be seen and heard throughout the town,” says Erin Keeler, tourism coordinator for Greene County Tourism at Lake Oconee. “With Lake Oconee in our backyard, the atmosphere welcomes relaxation for all, but there is plenty to do both indoors and outdoors for everyone.”



MADISON-MORGAN CHAMBER OF COMMERCE

Southern hospitality abounds at the Madison Oaks Inn & Gardens, a beautifully restored 1905 bed-and-breakfast inn and premier wedding and events venue located one-half mile from Madison’s historic town square.

Downtown Greensboro has an historic shopping district and Festival Hall, the town’s performing arts venue. Billed as “Lake Oconee’s Hometown,” Greensboro’s quaint main street offers art galleries and antique stores. Be sure to stop in at Genuine Georgia for authentic art and crafts items created by Georgia artists.

The Yesterday Café’s (www.theyesterdaycafe.com) world-famous buttermilk pie tops off extensive lunch and dinner menus. The Potted Geranium Tea Parlor’s (www.thepottedgeranium.com) light lunches or full teas—try the scones with clotted cream—are delightful in

the big yellow two-story Victorian home.

For information about Greensboro, visit www.visitlakeoconee.com.

The town Sherman spared

Known for its historic and elegant pre-Civil War homes, Madison was spared by Union Gen. William Tecumseh Sherman on his march to the sea across Georgia in 1864 during the last days of the Civil War. More than 50 antebellum homes still stand, many as private residences. The Rogers House and the Rose Cottage, located just behind the old courthouse on the square, offer daily tours. Be sure to visit Heritage Hall (www.friendsofheritageball.org), an early 1800s mansion known as the “Antebellum Dame” of Madison. The two-story, white-columned mansion features daily tours.

“While our historic homes are among the most elegant and varied in Georgia, Madison shares a real sense of community with visitors,” says Ellen Ianelli, director of the Mad-

son-Morgan Convention and Visitors Bureau. “Concerts, festivals and other special events happen throughout the year and truly showcase the hometown spirit of Madison.”

Madison’s Town Park with its expansive lawn offers events, concerts, festivals and road races throughout the year. The Madison-Morgan Cultural Center (www.madisonmorganculturalart.org) was the first graded schoolhouse and now houses a history exhibit, art galleries and museums. The Morgan County African-American Museum, in a home built in the late 1890s, showcases African-American history.

Dining at Amici’s Italian Restaurant (www.amici-cafe.com) or Ricardo’s Kouzzina for Mediterranean and Mexican food, highlight international cuisine. Town 220 (www.town220.com) serves casual lunches and evening fine dining.

Choose bed-and-breakfast inns or The James Madison Inn (www.JamesMadisonInn.com) for person-

ality and charm. The Farmhouse Inn at Hundred Acre Farm (www.thefarmhouseinn.com) and the Southern Cross Guest Ranch (www.southcross.com) offer unique lodging as well.

Nearby, in the small village of Buckhead—not to be confused with the popular section of north Atlanta—the Steffen Thomas Museum of Art (www.steffenthomas.org) is a good afternoon visit with a stop at the Buckhead Station Restaurant and Grill for fried chicken and catfish. 🍷

For more information about Madison, visit www.madisonga.com.

Pamela A. Keene is a freelance journalist and photographer living in Flowery Branch.



web exclusive

More at Lake Oconee!

For information on other places of interest around Lake Oconee, plus several local dining and lodging establishments, see the August 2013 digital edition at www.georgiamagazine.org, page 31A.

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NATURE

While visiting Lake Oconee

BY PAMELA A. KEENE

The listings below include places of interest in the Lake Oconee area as well as lodging and dining establishments.

Things to do

Eatonton

- **Old School History Museum.** Mon.-Fri. 9 a.m.-5 p.m.; Sat., 10 a.m.-4 p.m.; Sun., 2-4 p.m. www.theplazaartscenter.com. (706) 923-1655
- **Uncle Remus Museum.** Mon.-Sat., 10 a.m.-5 p.m.; Sun. 2-5 p.m. www.uncleremusmuseum.org. (706) 485-6856
- **Crooked Pines Farm.** crookedpinesfarm.com. (706) 347-0274
- **Alice Walker Driving Tour/Southern Manor Farms/Farmhouse General Store.**

- Mon.-Sat., 9:30 a.m.-5:30 p.m.; Sun. 1:30-5 p.m. www.southernmanorfarms.com. (706) 473-0860
- **Rock Eagle 4-H camp/Rock Eagle Effigy.** www.rockeagle4h.org. (706) 484-2899
- **Rock Hawk Park.** Effigy & Trails. rockhawk.org (706) 485-7701

Greensboro

- **Festival Hall.** Special events. www.festivalhallgreensboro.com. (762) 243-8022
- **Walking tours.** www.downtowngreensboroga.com. (706) 453-7674

Madison

- **Heritage Hall.** Mon.-Sat., 11 a.m.-4 p.m.; Sun., 1:30-4:30 p.m. www.friendsofheritagehall.org. (706) 342-9627
- **Madison Artists' Guild.** 248 West Jefferson Street. Thurs.-Sat., 11 a.m.-4:30 p.m.; Sun., 1-5 p.m. www.madisonartistsguild.org. (706) 342-5200
- **Madison Town Park.** Special events. www.madisonga.com. (706) 342-1251
- **Morgan County African-American Museum.** (706) 342-9191
- **The Madison-Morgan Cultural Center.** Tues.-Sat., 10 a.m.-5 p.m., Sun. 2-5 p.m. www.mmcc-arts.org. (706) 342-4743

Places to stay

Eatonton

- **Cuscowilla on Lake Oconee.** www.cuscowilla.com. (706) 484-0050
- **The Lodge on Lake Oconee.** www.thelodgeonlakeoconee.com. (706) 485-7785
- **The Western Motel.** (706) 485-1100



THE RITZ-CARLTON LODGE, REYNOLDS PLANTATION

An aerial view of the Oconee Course at The Ritz-Carlton Lodge, Reynolds Plantation, shows off the golf course's topography.



EATONTON-PUTNAM CHAMBER OF COMMERCE

Built from two former slave cabins, the Uncle Remus Museum in Eatonton recalls the stories of Joel Chandler Harris who created the beloved Uncle Remus character.

Greensboro

- **Goodwin Manor Bed and Breakfast.** www.goodwinmanor.com. (706) 453-6218
- **Jameson Inn.** www.jamesoninns.com. (706) 453-9135
- **The Higdon House Inn and Gardens.** www.higdonhouseinn.com. (706) 453-2511
- **The Ritz-Carlton Lodge, Reynolds Plantation.** www.ritzcarlton.com/ReynoldsPlantation. (706) 467-0600

Madison

- **The Brady Inn.** www.bradyinn.com. (706) 342-4400
- **Farmhouse Inn.** www.farmhouseinn.com. (706) 342-7933
- **Madison Oaks Inn & Gardens.** www.madisonoaksinn.com. (706) 343-9990
- **The James Madison Inn.** www.jamesmadisoninn.com. (706) 342-7040
- **Southern Cross Guest Ranch.** www.southcross.com. (706) 342-8027

Where to dine

Eatonton

- **Bone Island Grill.** www.boneislandgrill.us. (706) 991-1999
- **Chez Michelle.** www.chez-michelle.com. (706) 991-1903
- **Smith's Coastal Grill.** (706) 485-7212
- **Waterside at Cuscowilla.** www.cuscowilla.com/waterside.php. (706) 484-2044

Greensboro

- **Holcomb's BBQ.** (706) 453-2577



Built in the 1840s, The Potted Geranium in historic Greensboro offers a full tea service in the English tradition or light lunch selections.

- **The Potted Geranium.** www.thepottedgeranium.com. (706) 453-4979
- **The Yesterday Café.** www.theyesterdaycafe.com. (706) 453-0800

Madison

- **Amici Italian Café.** www.amici-cafe.com. 706-342-0000
- **Madison ChopHouse Grille.** (706) 342-9009
- **Madison Drug Co.** (706) 342-1722
- **Madison Tea Room & Garden.** www.madison-tearoom.com. (706) 688-9832
- **Ricardo's Kouzzina.** (706) 342-0729
- **Town 220 Restaurant.** www.town220.com. (706) 752-1445



The lobby of the James Madison Inn in Madison features classic furnishings and soaring ceilings.

The establishments listed in this section are provided as a courtesy and not intended as an endorsement by *GEORGIA Magazine*. Days and hours of operation are subject to change. Please call before attending.

To read more about Lake Oconee in this month's issue, see page 28.



The Waterside Restaurant at Cuscowilla on Lake Oconee in Eatonton can be accessed by car, boat or walking trails.

From East to West and back again

BY STEPHANIE BAKER

Like any teenager preparing for college, I was excited to make a new start. I looked for two things in my search—a private Christian school and one that wasn't in Georgia.

I had spent my whole life in Dalton, and by the time I was 18, I wanted to see the world. No college was too far away. So in August 2010, I packed my car and drove with my dad to Biola University in Los Angeles, Calif.

I wasn't sure what to expect. I was a naive, Southern girl moving to a place where I knew no one, in a state I had visited once. My first welcome to Southern California was three lanes of senseless traffic and smoggy air. (Georgia had traffic jams—but

usually due to an accident or road construction.) The air felt grimy, and I couldn't see the stars at night. There were no fluffy, white clouds; most days, there were no clouds at all. In California, you know it is winter when it drizzles.

As I went to classes and made friends, I became more comfortable in my new life away from Georgia. I also realized not all people are friendly or say, "y'all" endearingly. Californians are a strange breed, especially when it comes to food. They eat sushi and hummus and lots of salad. Even



First-grader Stephanie Baker and teacher Earny Miller celebrate fall at Pleasant Grove Elementary School in Dalton.

more shocking, most of my friends had never heard of Zaxby's, Captain D's or Cracker Barrel. Only the local students knew about Chick-fil-A because one had been built nearby a few years earlier. I often dragged my friends there so I could eat fried



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chicken and get my sweet tea “fix.” Without that Chick-fil-A, I wouldn’t have survived my first semester. One time, my school’s cafeteria served hushpuppies (as an entree). I was astonished to learn my friends had no idea what they were.

I finally went home for Christmas break and loved the chilly winter that greeted me. A few months before, I had been eager to leave Georgia, but now I had never been happier to return. When I came home in the summer, I welcomed the green everywhere, the cleanliness of the air, the stars and the flashing of lightning bugs. I knew I was home when I drove the interstate and saw green trees on both sides. Even the mosquitoes made me happy to be home!

As I spent more time in California and less in Georgia, California became less glamorous and Georgia more so. I never thought I would want to spend my whole life in Georgia, but now I can’t see myself anywhere else.



Stephanie Baker, front row, far right, enjoys chicken and sweet tea with friends at Chick-fil-A in Los Angeles, Calif.

My friend Paige, a Southern California blonde, nicknamed me “Georgia” when we first met and has never failed to call me that since. At first, I wasn’t sure I liked it. However, after traveling between the two states, I’ve warmed up to the nickname. I realize it is true. I represent my home state to everyone I meet in California, or any-

where for that matter. And, for them, I am Georgia. 🍊

Stephanie Baker is pursuing an English degree with the hopes of becoming a writer and raising her own Southern children someday. During the holidays and summer, she visits her parents’ home in Dalton, which is served by North Georgia EMC.

A D V E R T I S E M E N T

Loose Saggy Neck Skin – Can Any Cream Cure Turkey Neck?

DEAR DORRIS: I’m a woman who is 64 years young who suffers from really loose skin under my chin and on my lower neck.



I hate the term, but my grandkids say I have “turkey neck” and frankly, I’ve had enough of it! I have tried some creams designed to help tighten and firm that loose, saggy skin, but they did not work. Is there any cream out there that Might help my loose neck skin?

Turkey Neck, Sandy Springs, GA

DEAR TURKEY-NECK: In fact, there is a very potent cream on the market that is designed to firm, tighten and invigorate skin cells on the neck area. It is called the **Dermagist Neck Restoration Cream**.

This cream contains an instant-effect ingredient that aims to tighten the skin naturally, as well as deep-moisturizing ingredients aiming to firm the skin and make it more supple. Amazingly, the Dermagist Neck Restoration Cream also has Stem Cells taken from Malus Domesticus, a special apple from Switzerland.

These apple stem cells target your skin’s aging cells, and strive to bring back their youthful firmness, and elasticity. As an alternative to the scary surgeries or face lifts that many people resort to, this cream has the potential to deliver a big punch to the loose saggy skin of the neck. **The Dermagist Neck Restoration Cream is available online at Dermagist.com** or you can order or learn more by **calling toll-free, 888-771-5355**. Oh, I almost forgot... I was given a promo code when I placed my order that gave me 10% off. The code was **“GAN4”**. It’s worth a try to see if it still works.

Here's the scoop!

Ice cream for all flavors

BY JANE F. GARVEY

Who doesn't have fond memories when it comes to ice cream? Who hasn't lived in Georgia long enough to have had homemade peach ice cream? Or to remember hot summers relieved only by the scintillatingly refreshing delight of an ice cream cone?

Unlike today, iced treats (like ice cream, sorbets, sherbets and gelati) weren't always available to the common man. Upper-crust folk have savored chilled, iced or frozen desserts since early civilizations, when the wealthy would order snow brought down from the mountains and flavor it with fruit juices.

But the peasant class knew where the snows were and how to get at them. In Sicily, Francesco Procopio dei Coltelli (1651-1722) grew up in a fishing family, but his grandfather invented an ice cream machine that

he bequeathed to his grandson. After making some improvements, Procopio left for Paris and opened in 1686 what is said to be the oldest extant café in Paris: Café Le Procope.

Café Le Procope became a meeting place for the intelligentsia of Paris, including Voltaire. And very likely Benjamin Franklin and Thomas Jefferson, both of whom were posted as ambassadors to Paris.

Ice cream may have come to America with early European settlers, and what may have been the first ice cream parlor opened in New York in 1790. Jefferson certainly brought the concept home when he returned the previous year from his diplomatic work in France. It was Jefferson who first served ice cream at the White House.

One of the hallmarks of fine dining today in restaurants is house-made ice cream. And many, like Macon's Marco Ristorante Italiano, offer house-made gelato, which has less fat and doesn't have air whipped into it from the churning process as ice cream does.

Modern pastry chefs field a virtual portfolio of ice creams. Megan Brent, pastry chef at Sprig Restaurant & Bar in Decatur, makes a wide variety of inventive ice creams. Among them is a fabulous rum raisin made with Georgia's Richland Rum. It would be hard to choose between that one and the lemon sorbet, with its tart refreshing taste.

In Grayson, Ashley Clemence,



MARCO RISTORANTE ITALIANO

House-made pistachio gelato is one of the favorite featured flavors on the dessert menu at Marco Ristorante Italiano in Macon. See this month's bonus Web-exclusive content for this recipe and many others, beginning on page 34A, at www.georgiamagazine.org.

chef/owner of Graft, has gotten attention for her "from-scratch" farm-to-table cooking, which includes house-made ice creams.

Charles Barrett, pastry chef at Park 75 in the Four Seasons Hotel Atlanta, uses the restaurant's ice cream-making gear to turn out delicious fruit sorbets such as his strawberry-rhubarb sorbet.

As restaurants have turned to from-scratch ice creams for their desserts, consumers have begun to desire fine ice creams in the retail market. Founded in 1952, Chamblee's Greenwood Ice Cream Co. has been doing custom flavors for years, and has a retail store at its facility.

But newcomers are bursting on the scene. Atlanta-based High Road Artisanal Ice Cream came along just two years ago. Its chef/owner, Keith Schroeder, has taken ice cream by storm, producing a wide variety of flavors from a fantastic fleur de sel vanilla to a crunchy wild "Caffeine & Cacao." In Griffin, the after-school treat kids crave is High Road ice cream at Laynie-Bug's Sweets and Treats. Many of the flavors it offers are made especially for this store.



MERRITT MELANCON

Nicki Schroeder, of High Road Craft Ice Cream in Atlanta, scoops a serving of ice cream for the judges at the 2012 Flavor of Georgia Food Product Contest.

Atlanta-based Honeysuckle Gelato is another recently established enterprise founded by Jackson Smith, who learned the gelato craft with a master gelato maker in New York, Wes Jones and Khatera Ballard. They do gelati with Southern flavors, such as honey and fig, banana, peanut butter and caramel, and dark chocolate—along with watermelon sorbet.

With three locations of Morelli's Gourmet Ice Cream in the metro Atlanta area, Donald and Clarissa Morelli have staked out some prime territory in the boutique ice cream niche. When they say it's "Death by Chocolate," you can count on it. Deep, rich and intense, it's a chocolate lover's zenith experience. Their salted caramel is pretty sensational too.

With one Norcross and three Gainesville locations, La Mejor de Michoacán uses traditional flavors of Hispanic cooking in the ices sold at this family-owned enterprise.

And Jake Rothschild's ice creams at the Irwin Street Market in Atlanta include inventive but tasty flavors such as Blueberry Basil sorbet and Cof-

fee Toffee. His "Joyscream," based on almond and coconut milks is also worthy for diabetics and anyone avoiding dairy.

For a total Italian take on gelati, visit Paolo's Gelato Italiano in Atlanta's Virginia Highland neighborhood. Paolo Della Zorza offers a wide variety of flavors, and by using his website, you can order a customized flavor to pick up at the store.

You can turn nearly anything into ice cream too. Executive Chef David Larkworthy of 5 Seasons Brewing Co. demonstrated making potato ice cream at the Morningside Farmers Market in Atlanta. And ice cream and beer? Why not?

Frozen Pints in Atlanta combines the two in a lineup of flavors that arose when somebody spilled beer near an ice cream maker at a party. The Honey IPA (India Pale Ale) is stellar, but other combinations also beckon.

In Johns Creek, Dan White's simply Amazing Gelato stands out for its lack of extracts, says White, alongside its fresh flavors and smooth texture. The gelati are sold by the pint at neighboring Dal Cuore, an Italian restaurant and market.

And by the end of August, according to a company spokesperson, Columbus, Ohio-based Jeni's Splendid Ice Creams will open a location in Atlanta's Westside Provisions District.

Elsewhere in Georgia, Leopold's Ice Cream in Savannah is so popular, the lines of people to get in seem like a permanent fixture [see "Sweet success," page 16]. And Savannah's Café Gelatohhh makes its gelati from scratch and claims to use only organic and natural ingredients. Flavors range from Southern (banana pudding) to Italian (ricotta and fig).

With a few recipes from some of the state's most devoted ice cream, sorbet and gelato makers, you'll be well-armed with what it takes to be-



The flavors of a rich, chocolate stout and creamy malted milk intermingle for this inventive ice cream, available to the over-21 crowd, from Atlanta-based Frozen Pints. Featuring local craft brews, other flavors include peach lambic, honey IPA and seasonal pumpkin ale ice creams.

gin making your own at home.

Jane F. Garvey is a freelance food, wine and travel writer—and ice cream enthusiast—from Decatur.

Megan Brent, pastry chef for Sprig Restaurant & Bar in Decatur and 1910 Public House in Lilburn, advises using this recipe as a starter with other herbs and citrus juices. "Be creative," she says.

Sprig Restaurant & Bar and 1910 Public House's Lemon Mint Sorbet

- 3 cups sugar
- 2 cups mint, packed
- Zest of 1 lemon
- 2 cups boiling water
- 1 cup freshly squeezed lemon juice

Combine sugar, mint and lemon zest in a bowl. Pour boiling water over mixture and stir to combine. Let it steep for 20 minutes. Be sure all sugar has dissolved before straining the liquid through a fine mesh colander.

Gently whisk lemon juice into the sorbet base, and chill for 8-12 hours before churning. Churn according to ice cream maker's directions. Immediately place in freezer to set, up to 2 hours. *Makes 2 quarts.*



Treats like banana splits and huckleberry sundaes are served up at Leopold's Ice Cream in Savannah, where the ice cream is made on-site, one batch at a time. Turn to page 36 for Leopold's famous Huckleberry Sauce recipe.



JENNIFER HEWETT

HONEYSUCKLE GELATO

Above: Jeni's Splendid Ice Cream, based in Columbus, Ohio, will soon open an Atlanta scoop shop, serving up ice cream using fresh ingredients like Batdorf & Bronson coffee, roasted a few doors down from their planned location. **Left:** Atlanta-based Honeysuckle Gelato's Honey Fig Gelato features black mission figs, orange blossom honey from the Savannah Bee Co. and a hint of cinnamon.

Brown Sugar Gelato

Chef Ashley Clemence, Graft, Grayson

- 2 cups whole milk, preferably organic
- 2 cups whipping cream
- 1-1/4 cups packed brown sugar
- 6 large egg yolks
- 1 tablespoon pure vanilla extract

Combine milk and cream in heavy saucepan; bring just to simmer. Remove from heat. In another large saucepan, stir brown sugar over me-

dium heat until sugar melts (some lumps may remain) and is deep brown, about 5 minutes. Whisk in hot milk mixture. Stir over low heat until caramel bits melt away, about 5 minutes. *Note: It may look a little curdled.* Whisk egg yolks in separate large bowl. Gradually whisk in brown sugar mixture. Return mixture to same saucepan. Stir over low heat until custard thickens and leaves a path on back of a spoon when finger is drawn across, about 5 minutes. *Note: Do not boil.* Cool. Mix in vanilla.

Purée custard in blender until very smooth; work in batches. Refrigerate until cold, at least 1 hour and up to one day.

Process custard in ice cream maker according to manufacturer's directions, or just freeze it. After ice cream maker step, transfer ice cream to a freezer container, cover and freeze until firm. Will last at least 3 days. *Makes 8 (1/2-cup) servings.*

Brenda Spradley from LaGrange offers a recipe for Butter Pecan Ice Cream that her family has enjoyed for more than 25 years. She says a friend from Savannah shared it with her. Don't forget that toasting the pecans is an important step.

Butter Pecan Ice Cream

Brenda Spradley, LaGrange, Diverse Power

- 1 stick (1/2 cup) unsalted butter
- 2 cups chopped pecans
- 2 (14-ounce) cans sweetened condensed milk (NOT evaporated milk)
- 1-1/2 cups sugar
- 2 teaspoons vanilla
- 1 pint whipping cream
- 1 pint half-and-half
- Whole milk as needed to fill the freezer container to the full line

In a large pan set over low heat, melt butter and add pecans. Cook, stirring, 12-14 minutes, or until the pecans are toasted and brown. Drain on paper towel and let cool.

Mix condensed milk, sugar, vanilla, whipping cream and half-and-half in ice cream maker. Add pecans and enough milk to fill the canister to "full" line (approximately 3/4 full). Freeze according to the ice cream maker's directions. *Makes 3 quarts.*

Leopold's Huckleberry Sauce

Recipe courtesy of Stratton Leopold

- 2 cups huckleberries
- 1/3 cup granulated sugar
- 2 tablespoons lemon juice
- 2 tablespoons cornstarch
- 1-1/2 teaspoons water

In a saucepan over medium heat, add huckleberries, granulated sugar and lemon juice. Bring to a boil, reduce heat and simmer for 5-8 minutes. In a small bowl, combine the cornstarch and water. Slowly stir into the huckleberry sauce and heat until thoroughly combined and thickened. *Serves 3-4.*

Get cranking

If you're determined to make ice cream at home, what advice do some of these experts have for you?

High Road's Keith Schroeder favors the old-fashioned wooden-case crank ice cream maker, and found an Elite old-fashioned wooden-bucket ice cream maker with a side-mounted electrical-driven crank at Bass Pro Shop, with locations in Lawrenceville, Macon and Savannah. Price: about \$100.

His objections to the fancy ones? "Not one of the built-in freezer or integrated cold bowl units works fast enough to get the ice crystals to the right size (microscopic) at the right rate (fast)," he says. He admits that hand-cranking is no fun, "unless," he adds, "you have 10 hyperactive children eager to help."



Second helping: We all scream for more ice cream!

web exclusive For more great iced treat recipes from Georgia's chefs and readers, plus a list of ice cream festivals and info on featured companies, see page 34A of this month's digital edition, online at www.georgiamagazine.org. To read more about Savannah-based Leopold's Ice Cream, see "Sweet success," page 16.

Second helping: We all scream for more ice cream!

BY JANE F. GARVEY

Bonus content

The American history of ice cream, as in Europe, began on the tables of its aristocracy. But it was not to stay there. According to *The Ice Cream Journal*, a New Englander named Nancy Johnson invented the first hand-cranked ice cream churn in 1846, and patented it. But lacking the funds to manufacture the invention, she sold the patent for \$200 to a kitchen wholesaler who did.

The Ice Cream Journal also reports that in 1851 Jacob Fussell opened the first commercial ice cream operation in the U.S., and that Americans ate “just one teaspoon of ice cream a year.” Today, the average indulgence, the journal reports, is 23 quarts per person per year! And according to Tori Avey, writing in *The History Kitchen*, 9 percent of U.S. cows’ milk production is devoted to making ice cream.

Below are more iced treat recipes from chefs, restaurants and readers. Happy churning!

Pastry chef for the Tiberia Restaurant Group, Megan Brent uses Georgia’s Richland Rum and its rum syrup to make this fabulous rum raisin ice cream.

Richland Rum Raisin Ice Cream With “Almost Rum” Swirl

- 1 cup raisins
- 1-1/2 cups Richland Rum (or any dark rum), warmed
- 2 cups unsweetened coconut milk
- 2 cups heavy cream
- 1 vanilla bean, split, scraped
- 1 cinnamon stick
- 1-1/4 cups sugar, divided
- 12 egg yolks
- 1 cup Richland Rum’s “Almost Rum” syrup (or molasses)

Combine raisins and warmed



JENNIFER J. HEWETT

Above: Summertime fun includes cooling off with scoops of Morelli’s Gourmet Ice Cream. The company’s Dunwoody location shares space with Farm Burger restaurant. **Left:** A big scoop of strawberry sorbet brings a smile to this little visitor at Savannah’s Café Gelatohhh.



CAFE GELATOHhh

For more recipes and to read this month’s Georgia Cooks story, “Here’s the scoop!” turn to page 32. To read more about Savannah-based Leopold’s Ice Cream, see “Sweet success,” page 16.

rum in a sealed container and let steep for 24 hours. Strain raisins through a colander, and reserve 2 tablespoons of the soaking liquid.

In a separate medium (2-quart) saucepan, combine unsweetened coconut milk, heavy cream, vanilla bean, cinnamon stick and half the sugar; bring to a light boil, taking care not to allow it to scorch.

In separate bowl, combine egg yolks and remaining sugar, whisking until yolks become a light pale

yellow. When milk is scalded, temper the yolk mixture by whisking 1/4 cup hot milk into it. Return tempered mixture to the saucepan and place it over medium heat. Continue to cook this custard base, stirring constantly until it reaches 180 degrees. *Note: Do not exceed this temperature, or eggs will curdle and the base will be ruined.* Chill custard in an ice bath, then refrigerate overnight or at least 8 hours. Churn the ice cream according to manufacturer’s directions.

Meanwhile, combine the strained raisins, reserved rum from soaking raisins and “Almost Rum” syrup (or



Garnish this Coconut Vanilla Ice Cream with a few sprinkles of toasted coconut for extra texture and taste.

molasses). Swirl raisin mixture into churned ice cream and immediately place in the freezer to set for 2-4 hours. *Makes 2 quarts.*

Coconut Vanilla Ice Cream

Courtesy of Nielsen-Massey

- 1/2 cup heavy cream
- 3/4 cup caster sugar* (baker's sugar)
- 1 tablespoon Nielsen-Massey Pure Vanilla Extract
- 2 (13.5-ounce) cans unsweetened coconut milk
- 1/2 cup sweetened flaked coconut, toasted (garnish)

In a small bowl, whisk cream, sugar and vanilla extract until combined; set aside. Add coconut milk to a large glass measuring cup; add cream-sugar mixture and stir.

Assemble ice cream maker and pour ice cream mixture through filling hole. For the perfect ice cream, follow the manufacturer's appliance directions.

While ice cream is churning, toast the coconut. Preheat oven to 350 degrees. On a small rimmed baking sheet, evenly spread coconut; place in oven and toast, about 3 minutes, stirring occasionally, as coconut will toast quickly. Cool and store until ready to use. Sprinkle over ice cream

when ready to serve. **Note: Caster sugar can be difficult to find. To make a superfine sugar, add granulated sugar to a mini food processor bowl and pulse until sugar is a superfine, but not a powdery consistency. Yields 1-1/2-quarts.*

Toasting the pistachios or any nuts before using them in ice creams enhances their flavor and keeps them crisp. It's an important step, so don't cut this corner.

Marco Ristorante Italiano's Pistachio Gelato

- 2 cups water
- 3-1/2 ounces pistachios, whole, unsalted
- 2 cups milk
- 4 egg yolks
- 2/3 cup ultrafine sugar

Preheat oven to 325 degrees. Put a large mixing bowl in freezer.

In a 2-quart saucepan, bring water to a boil. Add pistachios. Boil for 1 minute. Drain boiled pistachios and rinse under cold water in a colander. Peel pistachios. Spread peeled pistachios on an ungreased, non-stick baking sheet. Toast them in the preheated oven for 3 to 4 minutes, checking until golden brown. Grind toasted pistachios in a food proces-

sor or chop them finely. Reserve.

In a 2-quart saucepan, bring 2 cups milk to a boil. In a separate bowl, mix yolks and sugar until creamy and sugar is dissolved. Slowly (so it does not cook the eggs) add 1/2 cup of the heated milk to egg yolks mixture. Whisk to combine thoroughly.

Pour remaining milk into a mixing bowl and add 3 ounces of the pistachios. Mix for 1 minute to incorporate the flavor of pistachios into the milk.

Remove the large mixing bowl from freezer. Fill with ice to keep it cold. Place a smaller mixing bowl on top of ice. Combine pistachio-milk mixture and the egg mixture in the smaller mixing bowl. Mix together with a whisk for 2 to 3 minutes until everything is cold.

Add mixture to a gelato machine or ice cream machine for about 30-45 minutes until gelato is set. Gelato should still be frozen, but smooth. To serve, top gelato with the remaining pistachio pieces. *Makes approximately 2-3 cups.*

Park 75 Strawberry-Rhubarb Sorbet

Strawberry-Rhubarb Coulis

- 1-1/2 pounds rhubarb, roughly chopped
- 1-1/2 pounds strawberries, washed, hulled
- 1/2 cup water
- 2-3/4 cups sugar
- 3/4 tablespoon pectin
- 1/2 vanilla bean, split, seeded
- Freshly squeezed lemon juice, as needed

Sorbet base

- 2 cups sugar
- 1/3 cup light cane syrup
- 2-3/4 cups water

Garnish

- Mascarpone cheese
- Edible flowers

Create coulis by placing rhubarb, strawberries and water in a blender jar; purée. Transfer fruit mixture to a 2-quart, thick-bottomed saucepan. In a separate bowl, toss sugar, pectin and seeded vanilla bean; pour over purée. Simmer over medium heat until purée just comes to a boil. Return mixture to blender jar; purée again. Strain through a fine sieve and adjust flavor with a little fresh lemon juice if necessary. Chill in an ice bath and

store refrigerated.

For the sorbet base, combine sugar, cane syrup and water in a large saucepan; bring to a boil over medium heat. Strain and chill overnight. Using an immersion blender, combine reserved coulis and sorbet base, and process in an ice cream machine.

To serve, garnish with mascarpone mousse (recipes readily available online) or simply place a dollop of mascarpone cheese on a plate. Arrange an oval of the sorbet on top of the cheese and garnish with edible flowers, such as elderflower or sage flower and a crisp tuille cookie. *Makes 1-1/2 quarts.*

Sugar-Free, Fat-Free Orange Crush Sherbet

Christy C. Chewing, Flovilla, Central Georgia EMC

For the milk*

- 1-1/3 cups nonfat dry milk powder
- 1/2 cup water
- 1/2 cup Splenda

For the sherbet

- 1 (20-ounce) can crushed pineapple packed in juice
- 14 ounces sugar-free, nonfat sweetened condensed milk (made from the "milk" step, above) or 1 (14-ounce) can fat-free sweetened condensed milk
- 6 cans diet Orange Crush soda

First make the nonfat, sweetened condensed milk: In a glass measuring cup, combine milk powder and water until it forms a paste. Cover and microwave on high for 45 seconds or until hot but not boiling. Stir in Splenda. Cover and store in refrigerator. Chill at least 2 hours before using. *Note: 1 (14-ounce) can fat-free sweetened condensed milk can be substituted, if desired.*

Directions for making sherbet in an ice cream maker: Mix pineapple, condensed milk and Orange Crush; freeze in ice cream maker according to manufacturer's directions.

Directions for freezing: Mix pineapple, condensed milk and Orange Crush; place in covered bowl or cake pan and place into freezer. Stir every hour until desired sherbet-like consistency is achieved. *Serves 12.*

Potato Ice Cream

Courtesy of 5 Seasons Brewing Co., Atlanta

- 2 quarts water
- 1 tablespoon kosher salt
- 1 pound potatoes, skinned (reserve skins in small bowl of water)
- 2 cups milk
- 2 cups heavy cream
- 6 egg yolks, whisked
- 1/2 cup sugar

Boil 2 quarts of water and add kosher salt. Add potatoes; cook till done. Remove potatoes and cool. Blend potatoes in a blender with milk and cream, starting on a low speed and increasing till puréed; do not over mix.

Pass milk and potato mixture through a chinois or strainer. Heat to a simmer. Remove from heat and temper with egg yolks by adding 1/3 of the warm potato, milk and cream mixture to the egg yolks while whisking. Return tempered egg yolks to the potato, milk and cream mixture and simmer on low heat. Use a high heat-proof spatula to stir and keep bottom of pot from overcooking. Slowly warm until mixture coats the back of a spoon. Remove from heat. Pass through a chinois or strainer and place in ice cream machine. Follow manufacturer's instructions.

Finish with cracked black pepper, salt (any flavor you want), Potato Skin Brittle (recipe follows) or nothing at all. Enjoy by itself or on top of a steak or whatever you want.

Potato Skin Brittle

Courtesy of 5 Seasons Brewing Co., Atlanta

- 2-1/2 ounces butter, divided
- 1-1/2 cups sugar
- 1 lemon, juiced
- Potato skins (reserved from above recipe), chopped
- 1 teaspoon baking soda
- 1 tablespoon cracked black pepper
- Fleur de sel, flavored or not, to taste

Cut parchment paper to fit a sheet pan. Use 1/2 ounce butter to coat parchment paper (to place brittle on when done).

Add lemon juice to sugar. Heat a

Get a scoop

- **5 Seasons Brewing Co.**, Sandy Springs, (404) 255-5911; Atlanta, (404) 875-3232; Alpharetta, (770) 521-5551.
- **Cafe Gelatohhh**, Savannah. (912) 234-2344. www.gelatohhh.com
- **Frozen Pints**, Atlanta. www.frozenpints.com
- **Graft**, Grayson. (770) 338-9001. www.graftrestaurant.com
- **Greenwood Ice Cream Co.**, Chamblee. (770) 455-6166. greenwoodicecream.com
- **High Road Artisanal Ice Cream and Sorbet**, Atlanta. (678) 701-7623. www.highroadcraft.com
- **Honeysuckle Gelato**, Atlanta. (404) 228-7825. www.honeysucklegelato.com
- **Jake's Ice Cream**, Irwin Street Market, Atlanta. (678) 705-7945. www.jakesicecream.com
- **La Mejor de Michoacan**, Norcross, (770) 717-0718; Gainesville, (770) 534-0610, (770) 531-0368, (678) 450-0061.
- **Laynie-Bug's Sweets and Treats**, Griffin. (678) 967-9785. www.layniebug.com
- **Leopold's Ice Cream**, Savannah. (912) 234-4442. www.leopoldsicecream.com
- **Marco Ristorante Italiano**, Macon. (478) 405-5660. www.marcomacon.com
- **Morelli's Gourmet Ice Cream**, Dunwoody, (770) 454-2207; Atlanta, (404) 662-0210. morellisicecream.com
- **Paolo's Gelato Italiano**, Atlanta. (404) 607-0055. www.paolosgelato.com
- **Park 75**, at the Four Seasons Hotel, Atlanta. (404) 881-9898. www.fourseasons.com
- **Simply Amazing Gelato**, Johns Creek. (404) 642-7930. Available at Dal Cuore, Johns Creek. (678) 867-0854. dalcuorerestaurant.com
- **Sprig Restaurant & Bar**, Decatur. (404) 248-9700. sprigrestaurant.com

saucepan over high heat. Slowly add lemon-sugar mixture to pan and stir with spatula. Add more sugar as it melts. When all sugar is incorporated, add chopped potato skins. Add 2 ounces butter and stir until incorporated. Remove from heat. Add baking soda, cracked black pepper and salt. Pour on prepared sheet pan. Allow to cool. Break into pieces and use as topping for ice cream (recipe above).

Making homemade ice cream is a summertime tradition for Kennesaw resident Wendy Allen's family. "Big Daddy (my grandfather), my dad James, my uncles Dick and Joey, and my cousins sit around and cut up with each other, keeping an eye on the ice levels and telling us 'just a few more minutes' every time we ask 'how much longer?' It's always worth the wait!" Allen says.

"I also happen to love grilled peaches when they are in season. So last summer, I decided to marry my two summertime favorites by grilling the peaches before adding them to the mix. It's a great addition that gives the ice cream a little extra flavor without actually being smoky," she says.

Homemade Grilled Peach Ice Cream

Wendy Allen, Kennesaw, Cobb EMC

- 8-10 fresh peaches
- 2 cups whole milk
- 1-3/4 cups sugar
- 1/2 teaspoon kosher salt
- 2 cups half-and-half
- 1 tablespoon vanilla extract
- 4 cups whipping cream

Preheat charcoal grill to medium high-heat. Cut peaches in half and remove pit. Place peaches cut side down on grill grate and cook until soft and slightly charred, 5-10 minutes. Remove and set aside to cool.

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half-and-half, vanilla extract and whipping cream. Cover and refrigerate a minimum of 30 minutes, preferably 2 hours or longer.

Peel peaches and cut into small pieces (yield should be approximately 4 cups). Place in bowl, cover and refrigerate. Add peaches to chilled ice cream mixture (include any accumulated juices). Freeze according to directions for your ice cream maker. *Note: Use freestone peaches so that the pit easily separates from the flesh. Yields 4 quarts.*



Above: Ice cream churning is a family tradition on Father's Day for Wendy Allen's family. Allen's grandfather, Joe Adamson (Big Daddy), left, and dad James Allen tend to the ice cream makers in 2008 at Lake Jackson. **Above Right:** Allen, the cooking school director at Atlanta-based Cook's Warehouse, developed this recipe for Homemade Grilled Peach Ice Cream.



Vanilla is the most popular flavor of ice cream, according to the International Ice Cream Association.

Conerly Homemade Ice Cream

Courtesy of the Conerly Family and SUIDA

- 12 eggs
- 1-1/2 cups sugar
- 2 cans sweetened condensed milk
- 2 teaspoons vanilla
- 8 ounces whipping cream
- 1 gallon whole milk

Beat together eggs and sugar. Mix together sweetened condensed milk, vanilla and cream. Pour into ice cream maker. Pour in whole milk up to the container's fill line. Churn and freeze according to manufacturer's directions. *Yields 10-12 servings.*

Upcoming ice cream events

- **3rd Annual Atlanta Ice Cream Festival**, July 27, Piedmont Park, Atlanta. Fitness expo, ice cream, vendors and family fun. atlantaicecreamfestival.com.
- **94th Birthday of Leopold's Ice Cream**, Aug. 17, Leopold's Ice Cream, Savannah. Festive block party to celebrate this Savannah ice cream institution, including single cones for 94 cents. www.leopoldsicecream.com.
- **2nd Annual Miss Emma's Ice Cream Crankin'/Social**, Aug. 25, LaFayette Square, LaGrange. Best flavor contest, homemade ice cream and Little Miss and Mister contest. www.facebook.com/MissEmmasIceCreamCrankinSocial.
- **9th Annual Miss Mary's Ice Cream Crankin'**, Aug. 25, historic square, Roswell. Sample many flavors of homemade ice cream; rain or shine. missmarysicecream.org.

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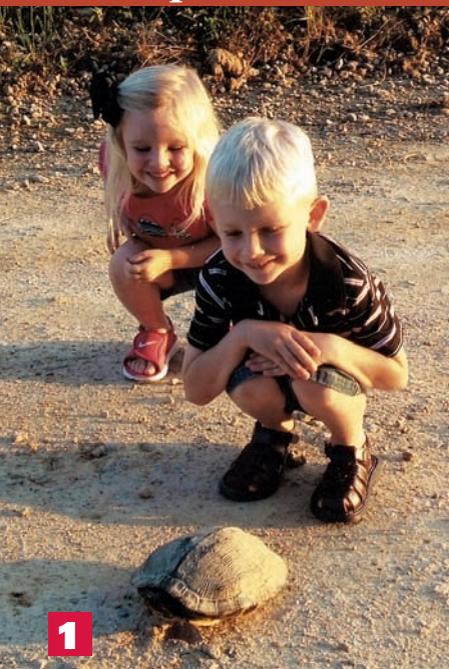


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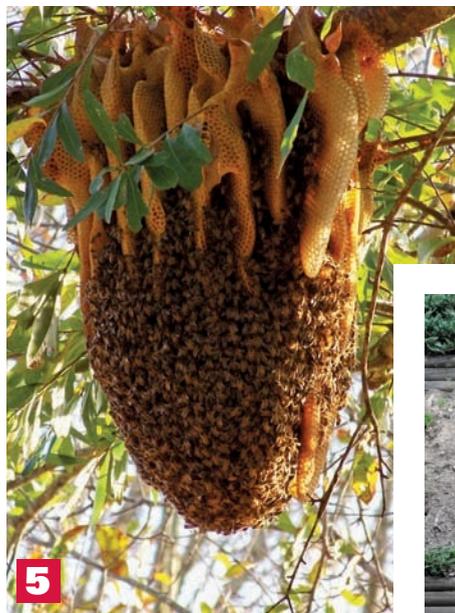
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Georgia wildlife

BY BHAVNA DILIPKUMAR

1. John, 5, and Bella, 3, inspect a turtle they spotted on a dirt road in Troup County. They are the children of Vern and Joy Sanders, of LaGrange (Diverse Power), and grandchildren of Earl and Diann Fortson, of Barnesville (Southern Rivers Energy).

2. Jim Jess, of Marietta, snapped this photo of a ring-billed gull on the beach during a trip to Tybee Island. (Jim is an employee at Georgia EMC.)

3. This fox is a frequent visitor to Chris and Christina Joiner's backyard. They live in Jasper (Amicalola EMC).

4. A momma black bear leads her cubs down a trail. Carol Sadler took this photo outside her cabin in Sautee Nacoochee (Habersham EMC).

5. While taking a walk in their neighborhood, Dana Holliday and her son, Will, 8 came across this honeybee hive hanging on a tree limb. Keith and Dana Holiday and their son live in Pitts (Middle Georgia EMC).

6. Brenda Salter took this photo of an albino squirrel in her backyard in Townsend (Coastal Electric Cooperative).

7. Look closely at this collection of statues. Quietly standing in the background is a real deer. LinZie Renneke captured this memorable moment outside her dining room window. She and her husband, Robert, live in Morganton (Blue Ridge Mountain EMC).



web exclusive

See a bonus page of Snapshot online at www.georgiamagazine.org in the August 2013 digital edition on page 38A.

Future Snapshot photo themes:

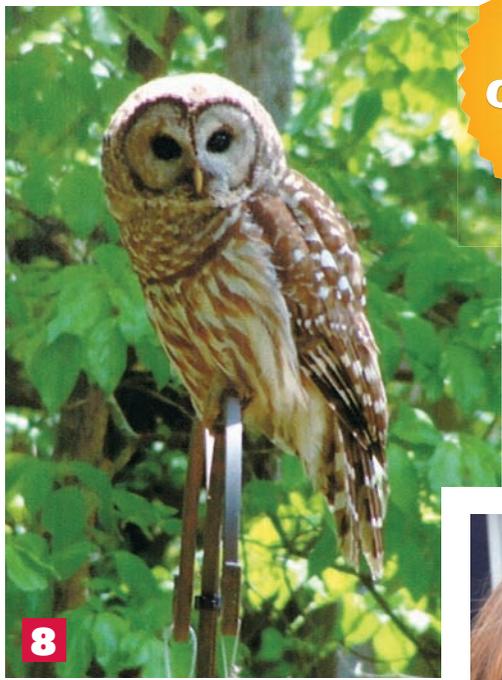
October 2013—"Apple harvest," due Aug. 2

November 2013—"Antique cars," due Sept. 3

December 2013—"Home for the holidays," due Oct. 3

Please see submission information for Snapshot on page 6.

Bonus content



8



9



10



11



12

8. Brian and Barbara Enright snapped this photo of a barred owl sitting on top of their bird feeder. They live in Griffin (Southern Rivers Energy).



13

9. While taking a walk in a Macon park, Melba Hubbard captured this photo of two white ducks splashing in a pond. Melba lives in Musella (Southern Rivers Energy).

10. Jennifer Hewett, of Smyrna, snapped this photo of a slider turtle as it headed toward the lake at Crest Lawn Memorial Park in Atlanta. (Jennifer is an employee at Georgia EMC.)

11. Lauren Holland, 5, enjoys the

11. Lauren Holland, 5, enjoys the moment in this picture. Lauren is the daughter of Shelby and Summer Holland, of Lumber City (Little Ocmulgee EMC). (Shelby is an employee at Little Ocmulgee EMC.)

12. Tiffany Crook, of Adairsville, saw these three young squirrels running in and out of the birdhouse behind her mother-in-law's home in Temple (Carroll EMC) and caught the moment in this picture.



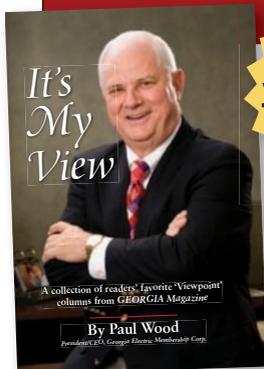
14

13. Holly Chaney, of Wray (Irwin EMC), took this photo of a young fox.

14. After crossing busy Shotwell Street in Bainbridge, a Canada goose and its gosling enjoy an evening meal. Lauren Turner, of Bainbridge, took this photo (Grady EMC).

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Easy-care plants

Bonus content

Dish gardens featuring succulents are easy to maintain and can be enjoyed year-round.

Succulents continue to grow in popularity for their low to nearly no-care garden beauty. These plants are characterized by their ability to store water in their leaves or stems making them the perfect choice for hot, dry weather. There are hundreds of different types of succulents and each has its own distinct personality. They are loved for their clean, geometric shapes and their distinct foliage color. Some will even flower, which is an added bonus in your container garden.

Most succulents grown in the South are annuals and are typically planted in containers during the hot summer months. However, there are also perennial succulents that work well in the landscape, like most types of sedum.

Plant succulents in any area with well-draining soil and full sun (six to eight hours of sunlight a day). If outside, succulents will usually receive enough water from the rain, so supplemental watering is not needed. If you plant succulents in containers, make sure the pot has a drainage hole. Fill the container three-quarters full of well-draining potting mix, like E.B. Stone Cactus Mix, taking care to firmly tap the soil and water to re-

August gardening chores

- **Dead-head for continuous blooms.** Continue to remove faded blooms on annuals such as geraniums, marigolds, petunias, salvia, verbena and zinnias. Not doing so will cause the plants to stop blooming and produce seed which signals the end of the plant's life cycle.
- **Rejuvenate annuals.** By this point in the summer, some annuals may have become spindly or leggy. It is a good time to pinch or trim them back by as much as half of their current height. They will soon begin to leaf out, look thicker and start to bloom again.
- **Water wisely.** Plants setting berries, like pyracantha or hollies, and plants setting flower buds for next year's blooms, like azaleas and camellias, will benefit from a little extra water. Most established plants need about one inch of water per week to perform at their best. Water between 6-10 a.m. just until you see run off.
- **Mound up the mulch.** Make sure all planting areas have a 2-inch layer of mulch. Mulches help to regulate soil temperature, conserve moisture in the soil and prevent weed development.

move any air pockets. When the average nighttime temperature is similar to the temperature inside your home, you can even bring your succulent container garden indoors.

For optimum growth, succulents like regular feedings with products like Grow More Cactus Juice. The key to success is to avoid excess watering and to ensure proper drainage. Soon, you'll be rewarded with beautiful, modern-looking succulents! 🌵

Source: Pike Nurseries, www.pikenurseries.com

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Find it this month!

Want to win?

Are you a resourceful reader? One lucky reader who finds and submits the correct answers to these trivia questions will win a \$25 Target gift card.

Answers can be found in this month's digital edition



- 1) Volunteers with The Dolphin Project collect data on Bottle-nose dolphins and take photos of the dolphins' fins. This month's feature states that this information is entered into two databases, housed at Duke University in Durham, N.C. Name the two databases (acronyms are acceptable).
- 2) What store, mentioned in the "Here's the scoop!" article, offers a website where you can order customized flavors of gelato to be picked up on-site?
- 3) Leopold's Ice Cream in Savannah is celebrated for its homemade ice cream and its Hollywood connection. What's the name of the specialty sundae with pecans, peanuts and chocolate sauce, created by owner Stratton Leopold, in honor of this month's cover feature story?
- 4) What Georgia commission recently shuttered its doors after 52 years of service?
- 5) In this month's Snapshot, what animal was hiding amongst the statues in one reader's yard?

How to enter:

Send an email to magazine@georgiaemc.com with the answers to all five questions by Aug. 30, 2013. Be sure to include your name, address and phone number. (If more than one person answers all the questions correctly, we'll draw from among all correct answers to determine the \$25 Target gift card winner.)

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Georgia Grown recipe spotlight



Squash Casserole

Courtesy of Georgia Grown

- 2 pounds yellow squash, sliced
- 2 pounds tomatoes, sliced
- 1 large onion, chopped
- Salt and pepper, to taste
- 2 tablespoons dried basil or 1/4 cup fresh basil
- 1/2 cup margarine, divided
- 2 cups grated mozzarella cheese
- 1/2 cup Parmesan cheese
- 1 cup cracker crumbs

In a 9x13-inch dish, make two layers with the following ingredients: squash, tomatoes, onion, salt and pepper and basil. Melt 1/4 cup margarine and drizzle over vegetables. Cover with foil and bake at 350 degrees for 45 minutes to 1 hour.

When done, uncover casserole and top with cheeses. Combine cracker crumbs and remaining 1/4 cup margarine. Spoon buttered cracker crumbs over top of casserole. Continue baking until browned, approximately 5 minutes. *Serves 6-8.*

Visit Georgia Grown's website, www.georgiagrown.com, for more great recipes from farms and producers across our state.



Georgia Grown's recipe for Squash Casserole layers in fresh Georgia tomatoes with the squash and onions, giving this Southern favorite a new twist.

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