

# Canning...continued from Page 1A



get a cannery but a lot of the thanks for this facility goes to our commissioner, Lamar Paris, who made it happen.

"There's a big demand for it. We didn't have a cannery going for years and when we started one up at the school everyone was wowed because we had the place packed. It's a perfect location because of the Farmers Market. It's really booming out there.

"They go hand in hand, really, because if you don't grow your own garden or have another supply for produce, then you can one-stop-shop."

The canning plant is open on Tuesdays and Thursdays, from 6 a.m. to 12 p.m. According to Fix, the plant comes to life bright and early

in the morning, full of people from the start with only an increased amount as the day wears on.

"It's booming. It's getting bigger every year," said Fix. "Last year we did between 15,000 and 17,000 jars, which is quite a bit for a little one-horse town in the country."

One canner, Susan Babcock, and her husband Tim, volunteer at the cannery each year. Babcock said that while she cans primarily pickles, she loves being able to look in her cupboard and see all the jars of food that her and her husband have created. It gives her a sense of pride to know that she did that and, according to Babcock, she owes part of it to those who also come out to the

canning plant.

"If you come in here on a busy canning morning, and everyone is chopping away and cooking, you just get infected," said Babcock. "It's a lot of fun."

And while some canning plants limit the canning possibilities, Fix assures that pretty much anything and everything goes in Union County. According to Fix, if it's important to the people in the community, then it's important to the canning plant.

"Some canneries don't can meat but this cannery cans everything," said Fix. "It has three stages for jams and everything else in between.

"We open up on July 5th but starting off, what we're

going to see most of is green beans. The soups and chilies and spaghetti sauce come in and out all year long but the green beans are a huge hit in July.

"That's going to be the first stage of the major produce. Then, here come the tomatoes. I'll run the machines and the cookers in the back and turn it into tomato juice.

"Then, this is my favorite part, comes the apples in the fall. I run apples until I dream of apples at night. We make applesauce, apple butter - my personal favorite."

Jars, lids, rings, ingredients and your favorite recipes are the only things needed to come out and enjoy a fun-filled day of canning. The Union County Canning Plant provides everything else needed, along with smiling faces and the helping hands of fellow canners. The cost to can is 25 cents per pint and 35 cents per quart.

"We have some regulars, some ladies who have been canning before I was even born," said Fix. "I like to joke and cut up a lot so every year I make the statement that I work for them. You wouldn't believe the help they give.

"They're up in their 80s and 90s, some of them, and if they aren't canning something for themselves, then they just come out here to help people out. It's remarkable.

"So, Mickey and I pulled a few strings because one of them made the comment that they wish they could cook for everyone so we bought a stove.

"So, the first batch of applesauce that comes out, it doesn't matter whose it is, everybody stops. Those women cook homemade biscuits and we stop and we chow down.

"That's the end to a good canning season. It's really good times."

Throughout the year, the canning plant hosts special days such as a day for teachers who cannot make it to the plant throughout the week. More information on the canning plant can be found at [ucfarmersmarket.com](http://ucfarmersmarket.com).

While the canning plant was the star of the show at this week's Farmers Market, the market itself was bursting at the seams with people out and about preparing for the Fourth of July.

Sunflowers and fresh vegetables to put on the grill were both huge hits this past weekend and many could be found walking around with fresh bouquets from Whimsy Flower Farms.

All in all, it was a great weekend at the Farmers Market, with great weather, warm spirits and an abundance of fresh and homemade goods.

Don't miss next week's Appalachian Artisans Celebration at the Farmers Market, which runs from 7 a.m. to 1 p.m.



# County...continued from Page 1A

indicator for the county that we think everything really looks positive right now.

"We're excited about it, and definitely think it looks positive, because every revenue area, we're showing from building permits to anything we collect fees on, pretty much has increased. So that's a good sign that people have jobs, are working."

The amended budget also showed a reduction in expenses of about \$700,000,

where most items listed in the 2015 budget actually came in under budget, and needing to be amended.

Taken together, amending the 2015 budget to reflect the increased revenues and decreased expenditures, the Non-Restricted Fund Balance of the county saw an increase from \$3.9 million to \$5.8 million.

"And what that's given us, the accountants like to have us have a minimum of

two months if not a three-month reserve in the county," said Commissioner Paris. "We started out at a one month (reserve) at one time, and we gradually worked up so we now have a fund balance of over five months. So we're close to the six-month level of fund balance. We're really excited about that."

Added Commissioner Paris: "We're hoping that by the third Thursday (of July) we'll have our complete audit report from the auditors. But preliminary talks with them are just very positive, too."

## Blairsville's first Plastic Surgeon schedules Grand Opening Friday, July 8th

Dr. Win Pound, the first and only board-certified plastic surgeon in Blairsville, announces the grand opening of his office at 48 Haralson Place in Blairsville. The event will take place on Friday, July 8 from 11 a.m. - 3 p.m. Dr. Pound will be available to answer surgical questions along with his licensed aesthetician, Jennifer Hogan, who will discuss skin care options. Representatives from several companies will also be on hand to talk about lasers, injectable fillers, Botox/Dysport, and more. There will be prizes and specials offered. Refreshments will be served as well.

"My staff and I are excited to get started in Blairsville," said Dr. Pound. "We believe that we have a lot to offer the community. Based on the reception that we have



**Dr. Win Pound**

received so far, the people of Blairsville seem excited to have us here as well."

Dr. Pound traces his Georgia heritage back to when Georgia was a colony. He is the fifth generation doctor in his family and the second generation plastic surgeon. His father

started the practice in Atlanta in 1961. Dr. Pound joined his father in practice in 1990. Dr. Pound is a former Chief of Plastic Surgery at Northside Hospital and Kennestone Hospital at Windy Hill in Atlanta. He is on staff at several hospitals in Atlanta, Blue Ridge, and Blairsville. Dr. Pound is a pioneer in a number of surgical procedures.

In addition to his private practice, Dr. Pound devotes time each year traveling to third world countries to operate on children with cleft lips, cleft palates, and burns. His office offers both surgical and non-surgical options for looking and feeling younger. His skin care area includes lasers for skin improvement, removal of spider veins, removal of unsightly cellulite dimples, and more.



**Karley Jeanine Mathews**  
Congratulations  
Class of 2016  
*We are very proud of you!*  
*You are loved!*

## Career Coach visits UC Library

Georgia Mountains Regional Commission's Workforce Development Career Coach is visiting the Union County Library on Tuesday, July 26th from 10 AM - 2 PM. The library is located at 303 Hunt Martin Street in Blairsville, GA.

We will be helping local residents search & apply for jobs, write resumes & cover letters, and discern their career interests. We will also be providing information about tuition assistance & on-the-job training programs.

## Wild Game Supper August 20

A Wild Game Supper hosted by Camp Jabez Retreat Center, [www.campjabez.com](http://www.campjabez.com), will be held on August 20th at 7 p.m. Guest speaker will be Jeff Deaver. Raffle prizes will be included with dinner. Call 706-374-6374 for tickets and more information.