BOE gets no closure on budget requests

The Macon County BOE is in line with other agencies requesting more money from the county for FY2013-'14. So far, the county hasn't given anyone a definitive answer — more budget talk will take place Tuesday, June 11 at the public hearing, possibly on Thursday, June 13 and again on June 18 before a final budget is passed.

Meanwhile the BOE is holding fast to its decision made Tuesday, May 28 with a 4-1 vote to not rehire 40 teachers for the 2013-'14 school year. Stephanie McCall voted no.

System-wide there are 28 probationary teachers, 10 interim and two itinerant teachers who are

Law and F&R request more money

By Davin Eldridge

Department heads from various Macon County public safety agencies went before county commissioners last Thursday for a budget work session — largely to request funding increases for their departments.

The meeting was one of several continuations regarding Macon County's proposed $46 million budget.

Through small proposed fire tax increases, four of the county's 11 department chiefs hope to maintain current operating costs and improve the service in their districts. Highlands Fire & Rescue was among the seven districts throughout Macon County that didn't request an increase.

"We appreciate very much what you do," said Commission Chairman Kevin Corbin, at the outset of the meeting. "We've got some of the best fire protection in the state, and it's because of volunteers like you. As a homeowner, and as a taxpayer, I appreciate what you do."

Kenneth McCaskill, chief of the Burningtown Fire Department, reported that the number of service calls within his district has already increased. Last year, there were more than 100

Highlands site of ancient Scottish wedding

A romance that was rekindled through Facebook resulted in an ancient Scottish wedding in Highlands for highschool sweethearts Kelly Cochran and Scott McDuff.

On Saturday, June 1, the Highlands community was invited to celebrate with them the "auld Scottish way" where the wedding ceremony begins with a parade through town led by the beadle.
Wilkes, Drake & Stiehler should work for O.E.I.

Dear Editor,

I have a great idea; no, make that a fabulous idea. Here it is: David Wilkes, Gary Drake and Brian Stiehler quit the Town Board and go work for O.E.I., officially. This would open places on the board to people who have the residents’ interests at heart, and allow the Wilkes-Drake-Stiehler triumvirate to do what it does best; give the O.E.I. what it wants without having to repeatedly bend, twist, deform and ultimately mock existing town ordinances. Nor would it have to go through embarrassing justifications and rationalizations for kow-towing to O.E.I.

This re-arrangement would benefit all parties concerned.

Alice Nelson
Highlands

County should spend its Fund Balance

Dear Editor,

Many years ago, when Macon County had amassed an immense Fund Balance, it was claimed that we benefitted by all the interest that the County was earning. That was an excuse, not a reason. At the time, the County was not chartered as a bank or a money market manager. It was not their job then to sit on the people’s money, and it still isn’t. And, as we all know, interest earnings are nearly insignificant, so that excuse is out the window.

In an article appearing in one of the area’s newspapers on May 8th, Commissioner Ronnie Beale was quoted as saying, “I’m very proud of our fund balance. It gives us latitude. It’s not just like Monopoly money.” While I have no idea what the reference to Monopoly money means, I get the shivers when I hear an influential Commissioner saying, “It gives us latitude.”

I don’t want our County Government to have the “latitude” to spend our money with every hair brained idea that comes down the pike. If the Commission wants to spend our money, which is the bulk of their job, let them put their ideas into the budget and let the people have an opportunity to speak on the subject, instead of being blindsided by items like the Parker Meadows fiasco. Bailing out bad loans should not be a function of Macon County’s government.

The County should return the unnessary taxes collected as a result of the 1.5 mil tax increase of 2010 by lowering next year’s rate by 4.5 mils. If they say they can’t afford it, they are not telling the truth.

Les Slater
Franklin

... MONEY from 1 calls made. There are currently 23 volunteers and one full-time employee at the department. McCaskill noted that the department is seeking an additional full or part time paid firefighter, because most volunteers have to drive at least 10 miles to and from town from their district for work — an issue that effects the department’s response time. Thus, the one-cent increase the department requested would help pay for the position.

“All that driving takes about 15 minutes on a good day,” said McCaskill. “That delays response, and it’s a public safety issue at that point.” The increase would pay for part of the salary of an additional department employee — approximately $27,000 along with medical coverage.

Such wages and benefits reflect the same earnings of all other full-time department employees throughout the county, according to County Manager Jack Horton. Clark’s Chapel Fire Department Chief Chuck Sutton requested a .05 percent tax increase, from .042 to .047, which would help pay for medical service for volunteers, along with returning their current budget to a more adequate state.

After the department had one of its volunteers suffer a heart attack last year during a service call, many of its volunteers had become disheartened. As a result, the department decided through a vote to put together a $13,000 annual medical package to offer volunteers who get injured while on call. The department has
Katherine Marie "Sister" Poindexter

Katherine Marie "Sister" Poindexter, 69, of Franklin passed away Thursday, May 30, 2013. Born in Macon County, she was the daughter of the late Sam and Ella Mae Johnson Prince. She was newspaper sales representative for CNI, Inc. and worked as a florist at Franklin Florist. She was of the Baptist faith. She was married to Jerry Lee "Roscoe" Poindexter who died April 25, 2011.

She is survived by two daughters, Sonja Roberts and husband Chris of Waynesville, NC and Angela Moore and husband David of Trinity, NC; one son, Chris Cox and wife Rachel of Franklin, NC and one sister, Louise Cadenas and husband Marco of Franklin; six grandchildren and three great grandchildren.

In addition to her parents and husband, she was preceded in death by three brothers, Harold Prince, Ray Prince and Samuel Cornelius.

Funeral services were held, Sunday, June 2, 2013 at 1:30 pm in the Chapel of Bryant-Grant Funeral Home with Rev. Ricky Potts officiating. Burial was in Burningtown Baptist Church Cemetery. Pallbearers were Andy Wiggins, Tony Lyvers, Manuel Cadenas-Banda, Michael (Biggin) Morgan, William Toby Shelton and Ricky Cook.

Bryant-Grant Funeral Home was in charge of arrangements. Online condolences may be made at www.bryantgrantfuneralhome.com.

Robert Joseph Newman

Robert Joseph Newman, age 79, of Highlands, NC, died Sunday, June 2, 2013. He was born in Brooklyn, NY, the son of the late Edith Newman. He was a financial manager for Eastern Airlines. He loved camping and playing tennis. He was past member of Rotary Clubs in Highlands, Charlotte and Florida.

He is survived by his wife of 29 years, Elizabeth Lyons Newman; daughter, Laura Kupinski of Miami, FL, two stepdaughters, Elizabeth Lyons Scott of McCaysville, GA and Sarah Genevieve Guaracino of Asheville, NC; a son, Michael Newman of South Elgin, IL; a sister, Katheryn Burgess of New York, NY; two grandchildren, Michael and Allyson Newman.

Mr. Newman was honored at an End of Life Celebration, Tuesday, June 4th in Highlands, NC.

In lieu of flowers memorials may be made to Highlands-Cashiers Humane Society, 200 Gable Street, Cashiers, NC 28717.

Bryan-Grant Funeral Home was in charge of arrangements. Online condolences may be made at www.bryantgrantfuneralhome.com.

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My New Column

Alright already, so I was wrong. While I found it easy to walk away from police work and my school of rappelling, I have found it difficult to walk away from writing. I may have an addiction.

And my new column will be different than my old. For starters, I’ll not write about national politics. Nope, President Obama is going to have to go it alone. I’ve noticed that since I quit writing for the paper last March, he has managed to get himself in a whole mess-a-trouble. Well, Mr. President, don’t look for me to bail you out anymore.

National politics will not be on my agenda...period.

But wait, local politicians and salaried Highlands’ department heads are still fair game. Remember, I know where you live...Ah, never mind, I just remembered you also know where I live.

And my new picture is actually how I look. Is that scary or what? I know, you’re wondering if I went for a facelift. But there are no hidden scars behind my ears....maybe just a little dried soap.

You might also notice my column is shorter. If I can’t gitterdone in 500 words or less, then I’m not much of a writer.

I picked “The Fredster” as the title of my new column. A couple of good friends of mine call me that and it stuck with me. If you disapprove, call me at 1-800-who-cares.

I think everyone, including Democrats, might like the new “Fredster” column. It’s less polarizing and full of nonsense.

For those Highlanders who hate my stuff regardless of what I write, I’ll still encourage you to write in your complaints. But please refrain from the name calling. That went out in the third grade.

And finally, here’s a special treat for our feminist readers who think I’m a condescending old grouchy husband who shows no respect for my wife by calling her “the li’l missus.” Maddy and I have always known she has never been, nor will ever be anyone’s “li’l missus.” In my new column, there’s more Maddy and less ‘li’l missus.’

See ya next week.
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I’ve weathered The Cornbread from Hell my share of disasters and disappointments in life. Fortunately for me – and my loved ones – few of them have been in the kitchen. Maman started me off with small things to do – peeling vegetables, dicing meat, stirring pans on the stove. You only have to daydream once and let something burn, to learn how quickly mishaps can befall even the most experienced cook. My grandfather had a good friend who owned a restaurant. The evening of a very fancy dinner, a waiter slipped and fell in the kitchen, crashing to the floor with a platter containing a delicately molded dish. All hands scrambled to save as much of the food as possible, rearranging it artistically so that no one outside of the kitchen knew how closely the chef had averted a catastrophe. The lesson I learned was twofold: avoid open plan kitchens if at all possible, and always make sure you have plenty of parsley around to help camouflage culinary missteps.

As a little girl, my two favorite creations were meatloaf and my mother’s famous Grand Marnier pound cake. What did they have in common? Mixing with bare hands! First, I stood on the stepstool, washing and rewashing my hands at the sink. Then, my mother would slide the bowl over, and the fun part would begin. My brother and I were never allowed to play with our food at the dinner table, but this was different. Every good cook will tell you that the most valuable piece of equipment is the human hand. No amount of stirring with a wooden spoon (or an electric food processor, quelle horreur!) will give you the same texture that you get when the veal, pork, and beef are mixed just so, ready for the egg (to bind), and breadcrumbs. And what joy to squish the butter for pound cake, the heat of the hands making the butter that perfect temperature to receive the sugar, and later, flour.

Cooking doesn’t just feed your body. It feeds your very soul. Nowhere else in life do you learn such lessons of patience and balance, except, perhaps, while gardening. I was a lively and sudden sort of child, so learning these virtues was vital to my health and wellbeing. “It will take the time it takes,” Maman would say, when I wanted to turn the heat on a béchamel sauce, to make it thicken faster. “There are some things you can’t hurry or walk away from,” she would continue. “Stick with it, and it will be fine in the end.” And it was.

My cooking disasters were few, but memorable. Many years ago, a former and unlamented husband forgot to phone to tell me he would be out late with his friends. What had started out as a fine roast beef turned into a charred mess more resembling seared roebuck. Not surprisingly, the marriage went the way of the roast.

Years later, in Paris, I had wanted to impress my guests with a lovely slab of roquefort cheese, delicately encased in puff pastry. I had seen a feuilleté au roquefort on a cooking show, and was convinced I could replicate this impressive dish at home. It didn’t seem that complicated – rolling out the puff pastry to the desired size, and then spreading the cheese, into which I had worked in some creamy, unsalted Normandy butter, onto the sheet of pastry. Folded over, the edges were then sealed with an egg wash, and slits cut into the pastry “log,” so that it would breathe. And that’s where the problem started. I had been too generous cutting the slits, watching in horror as the puff pastry puffed, and the melting cheese began oozing out of the holes. The cheese hit the bottom of my oven with a nasty hiss, and the kitchen began to fill up with acrid smoke. I rushed to the window and threw it open. I hoped my neighbors across the street did not catch the sight of me dancing around the kitchen hysterically, waving my tea towel like a passenger on a sinking ship. In spite of all this, the puff pastry pillow with roquefort was a huge success. The oven cleanup, less so. Lesson learned?

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**The Cornbread from Hell**

Michelle Mead-Armor
michiemead@aol.com

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June 2013

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Always line the bottom of your oven with aluminum foil, for your sanity, if nothing else.

Recently, I decided to make a batch of cornbread. I had all the ingredients — corn meal, sour cream, and creamed corn — and I thought to myself, “What could possibly go wrong?” These are words which precede many a cooking fiasco. I followed my recipe — more or less — thinking that the addition of a little grated extra sharp cheddar would only add to the dish. After all, cornbread can be a bit bland, at the best of times. I popped the pan into the oven, and waited until the timer went off. The kitchen was bathed in the smell of fresh baking. I waited until the cornbread was cooled, disappointed that the color was not the rich golden yellow/orange for which I had hoped. No, the round of cornbread looked like a large, sullen hockey puck, only beige. It weighed a ton, too, proof of all the yummy ingredients that had gone into it. I wrapped the cornbread in aluminum foil, and decided to wait until the cover of darkness to dispose of the body.

Several days later, I was putting around the kitchen, and discovered the dreaded — and obviously forgotten — cornbread. Guilt flooded over me. After all, my parents had both known what it was like to go hungry. In my family, you don’t throw away food. With a heavy heart, I put the Cornbread from Hell — still wrapped in its shroud of foil — into a plastic bag, fully prepared to dispose of it by feeding the ducks at Harris Lake.

My arrival at the lake was greeted by a welcoming party of assorted ducks and geese. I stared at them with pity — after all, what had these poor creatures ever done to me? I sat the plastic bag down on the picnic table, and slowly unwrapped the aluminum foil. And what did I discover? Lush, moist, yummy cornbread! A few days had transformed this cooking fiasco into a feast, and here I was about to dispose of it! In panic, I clutched the cornbread possessively to my bosom. A pair of Canada geese put down their hockey sticks and glared at me. “Give us what’s in the foil, eh?” they hissed. A large goose blocked my escape route. No, the Cornbread from Hell, now transformed into the Cornbread from Heaven, was not going to make it safely back home with me, to end its days with soup or stew. Resigned, I crumbled it between my fingers, tossing it back and forth like a peasant sowing grain. At last, I shook the last crumbs from my fingers, and walked home, humming.

Success is not the automatic result of time and money. Sometimes the difference between a disaster and a triumph is a matter of a few days. And cooking for an appreciative audience should always be a treat, even if they only honk their approval. Bon appétit!

Michelle A. Mead is a writer and translator who was born in Key West, and grew up in a small town in the Shenandoah Valley of Virginia. She has lived in Highlands since 2006. Michelle comes from a long line of cooks on her mother’s side, and an equally long line of eaters on her father’s.

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WEDDING continued from 1

carrier – in this case Duncan Greenlee, of  
the First Presbyterian Church.

The parade culminated at the church  
where the ceremony was performed.

"To us the real beauty of all of this is  
that we are 50. We went to high school  
together, and found each other 30 years  
later through Facebook," said McDuff.

Besides the parade, the affair includ-  
ed many Scottish wedding rites including  
bagpipes, handfasting, a Claddagh pendant  
and the sewing of a lock of hair in the hem  
of the wedding dress.

The following is their wedding "sto- 
ry."

Kelly K. Cochran daughter of John and  
Shirley Cochran of Chowan Drive, High-  
lands NC and Ocala, Florida married Scott  
C. McDuff son of Wilbur Starling McDuff  
Esquire and the late Elizabeth McDuff of  
Hollywood, Florida on Saturday June 1st,  
2013 at the First Presbyterian Church of  
Highlands. The bride is a graduate of West- 
minster Christian High School, Miami  
Florida and works for Marriott Internation- 
al in Ft. Lauderdale, Florida. The groom is  
a graduate of Westminster Christian
Groom Scott McDuff and Bride Kelly Cochran with the wedding party.

Photo by Sarah Valentine

School, Miami, Florida and Florida State University with a degree in Finance and Accounting.

They had a traditional ancient Scottish wedding, which began with a parade down Main Street. The parade which started at Town Square and ended at the First Presbyterian Church was open to the public. The Beadle, Duncan Greenlee, carried the original church bible dating back to the 1800s. The Beadle was followed by the Highlands Premier Piper, David Landis. The Clan tartans were carried by the groom’s nephews, Lucas McDuff and Noah McDuff of Seneca SC.

In traditional Scottish weddings, the town was invited to the wedding ceremony, and several people followed the parade into the church.

The wedding party consisted of: Maid of Honor Katelin Cochran-Smith, daughter of the bride, of Highlands and Fort Lauderdale, Fla.; Bridesmaid Mrs. Meghan McDuff Forehand, niece of the groom, of Miami and Tampa, Fla.; Junior Bridesmaids Parker Avery and Grace Avery, of Merryville, TN.; and two-year-old flower girl, Miss Riley Paige Bataille of Wall Township, NJ, the bride’s great niece.

The Groom was attended by Best Men Douglas McDuff, groom’s brother, of Miami; Richard McDuff, groom’s brother, of Seneca SC; and Junior Groomsman Lucas McDuff and Noah McDuff, groom’s nephews, of Seneca SC.

Music for the ceremony was provided by pianist Gale Williams Wilson, of Lake Lure, NC, a high school best friend of the bride, and tenor Blake Ellege of Brevard, NC, Piper, David Lands of Highlands, and Organist Angie Jenkins of Highlands. Mrs. Wilson and Mr. Ellege also performed for the reception.

The wedding was officiated by the Rev. Dr. Lee Bowman. Wedding was coordinated by Jennifer Cresswell. During the ceremony, Pastor Bowman, wrapped her liturgical sash around the Bride and Groom’s hands in an ancient Celtic tradition known as Hand Fastening.

Following the Bride and Groom’s vows, the Groom presented a Claddagh pendant to his new daughter, Katelin Cochran-Smith, to signify her new status as a member of the McDuff family. This is an ancient Morganic Tradition.

The bride, wearing an antique satin dress was escorted down the aisle by her father. In ancient Scottish tradition, a lock of hair was sewn into the hem of the Brides dress to signify prosperity. For this the Bride used a locket of her daughter’s hair.

The Brides ring is a family heirloom dating back to the Grooms Great Great Great Great Great Grandmother, and was hand made in Europe. It consists of two matched stones of European Miners Cut Diamonds surrounded by a leaf shaped jacket containing 24 diamonds.

Jackets and sashes in the McDuff Tartan. At the end of the ceremony, the Groom placed a McDuff sash on the Bride signifying that she was now a member of the McDuff Clan.

Readings were done by Ms. Marvel Mayfield of Ft Lauderdale Fla.; Mrs. Susan Cochran Bataille, of Wall Township, NJ, the Bride’s sister; and Mr. Douglas McDuff, of Miami, Fla., the Groom’s brother. The Church Bells were rung by Luke Avery, of Merryville, TN.

Special thanks to Mrs. Susan Jones of the Dry Sink for handling the wedding gift registry, to Lyn Higgins of Scudders Galleries for

... WEDDING continued from page 8
... READING continued from page 1

Paragraph comprehension in particular showed large gains for students regardless of the tier, indicating students were able to successfully integrate newly developed skills into text reading.

Listening Comprehension increased from 16th to 27th percentile for decoding students; 12th to 19th percentile for comprehension students.

Reading comprehension increased from 32nd to 42nd percentile for decoding students and 18th to 34th for Comprehension students.

Goals for the 2013-’14 school year include “On Cloud Nine” math focusing on expanding Tiers 1 and 2 especially in K-2 whole classroom approach (rather than only pulling out at-risk students) which reduces the need for Tier 3 groups.

“We need all elementary schools on board and teaching LB in their classrooms,” said the representatives. “If struggling students were identified and instructed earlier, then we would continue at a Tier 2 level and graduate them out before they go into middle school.”

– Kim Lewicki

... BOE from page 1

... BOE from page 1

... awaiting contracts. As part of the $914,000 the BOE cut from its budget to bring its needs closer to the $7.1 allocated by the county in the ‘13-’14 budget, 11-13 positions will be absorbed.

“Due to the uncertainty of funding from federal, state and local levels, I am recommending that the employment of these teachers not be granted at this time,” said Interim Superintendent Dr. Duncan. “These teachers may reapply for vacancies within their licensure area should funds become available.”

Duncan said if the county increases funding by $440,000 about 28 positions could be saved.

Highlands School principal Brian Jetter said it’s a “wait and see” game.

“We have three teachers waiting to hear if they will be hired for next year – two probationary and one interim,” he said. “One in elementary, one in high school and one who works in both the elementary school and the middle school.”

Tuesday night Duncan said the $430,000 the county allots for the 2% teacher supplement each year would be one way to make up the shortfall. He even suggested cutting the supplement to 1% if the county would allot about $200,000 more.

If the county doesn’t come through,
June 6 is opening night for The Last Romance, a heartwarming romantic comedy, at Highlands PAC. Show dates for the Highlands Cashiers Players production are June 6-9 and 13-16.

The action starts when 80-year-old widower Ralph Bellini (played by David Milford) goes to a dog park to meet a woman he has seen there, Carol Reynolds (played by Becky Schilling).

Recently Schilling asked Milford about his character in The Last Romance and acting in general.

Schilling: What do you like best about Ralph Bellini, the character you play in The Last Romance?

Milford: First, the playwright gives me a character that is already multidimensional. I like that. And I like Mr. Bellini’s sense of humor, his energy, his love-of-life-on-a-grand-operatic scale.

Schilling: As you bring Bellini to life, do you draw on people you’ve known? Situations you’ve been in yourself?

Milford: Yes! And yes! Next question. Seriously, I had a close friend (years ago) who died of cancer. He was a wonderful painter. Toward the end of his life, I made him a promise that if I ever played a character would bring him back, so to speak, and let him live through me. Heavy stuff? Not really. I played a 98-year-old Czechoslovakian Jewish man. The character was born in the same city as my friend. So I gave the character my friend’s voice. It fit perfectly. I would bring him back, so to speak, and let him live through me. Heavy stuff? Not really. I played a 98-year-old Czechoslovakian Jewish man. The character was born in the same city as my friend. So I gave the character my friend’s voice. It fit perfectly. I was also a moving experience for me. But you use whatever you can—memory, imagination, or observation—or the kitchen sink. In The Last Romance, I pattern Bellini and his physicality after several older guys I’ve known.

Schilling: Acting on stage and in film has been your career for over 40 years. I’ve seen you in a wide variety of shows...from The Return of Herbert Bracewell at the Instant Theatre to Sirens with HCP. What is it about acting that you find most satisfying?

Milford: Actors (male or female) have the opportunity to play something or someone that they are not. Example: I did the play Tuesdays With Morrie. I played Morrie Swartz. (Another old man.) Morrie was a real-life person and quite famous! Also, he was the nicest, sweetest, most gentle person I have ever portrayed. (I would love to play him again.) Anyway, he was so much nicer than me! And I’m a pretty-nice guy. But Morrie was off the charts! I kept thinking, “No one is this nice. No one is this beloved.” But he was. And then you can portray some rotten piece of sludge months later at another theatre, in another play. It’s so amazing to me. After all these years, I still love it.

Schilling: Why is it hard to find new plays worth producing?

Milford: Well, to begin with, playwrights have trouble getting artistic directors to read new plays, let alone produce them. I have a good friend who is an artistic director/playwright/actor. He wrote a play and sent it to a friend (also an artistic director) just to read. The guy told him that they couldn’t produce anything new. My friend said that all he wanted was to have the play read. Feedback was all he wanted! One year later the guy called my friend back. He said it was a good play but they still couldn’t produce it. Then sometimes a theatre decides to do a new play and they take a chance (Houston, Texas 1986). The theatre and the new playwright wind up at each other’s throats and in court. One of the things I like about The Last Romance is that it is a comedy without a British accent! That alone is fresh! A theatre should serve the community. It should challenge it to laugh and think. The Last Romance does that really well.

Schilling: What else would you like people to know about The Last Romance?

Milford: Lights go up at 7:30 p.m. Thursdays through Saturdays and 2:30 p.m. on Sundays. For tickets and more information, call 828.526.8084. The box office is open 10 a.m. to 4 p.m. Monday through Saturday and also one hour before each performance. Buy your tickets now!
Highlands-Cashiers Chamber Music Festivals
'Salon at Six'

Highlands-Cashiers Chamber Music Festival is introducing an exciting new offering this year – the Salon at Six series to complement its dynamic 32nd season.

The series begins Sunday, June 16, at the home of Kathy and Mark Whitehead with wine served from 5:30 to 6 P.M., followed by a musical program (approximately one half-hour) by Festival Artistic Director and pianist extraordinaire William Ransom. After his performance, there will be a short reception of light hors d'oeuvres with Dr. Ransom in attendance. Reservations can be made through the HCCMF office at (828) 526-9060 or hccmf@frontier.com. Ticket price for this event is $50 per person.

The next Salon at Six will be staged from 5:30 to 7 P.M. Thursday, July 11th at the home of Bob and Olivia Holt. It will offer the same menu of wine and light hors d'oeuvres. Centerpiece of the evening is playwright Alfred Uhry, who will speak on “Music and Me.”

Uhry is distinguished as the only American playwright to have won a Pulitzer Prize, an Academy Award and two Tony Awards. A graduate of Brown University, Uhry began his professional career as a lyric writer under contract to the late Frank Loesser. In that capacity, he made his Broadway debut in 1968 with “Here’s Where I Belong.” His first major success came when he collaborated with Robert Waldman on a musical adaptation of Eudora Welty’s “The Robber Bridegroom,” which opened at the Mark Taper Forum in 1976 and went on to Broadway, winning Mr. Uhry his first Tony nomination. His first play, “Driving Miss Daisy” opened in 1987 and won the Pulitzer Prize in 1988. The film version, starring Morgan Freeman and Jessica Tandy, won the Academy Award for Best Adapted Screenplay in 1990. Uhry is also the brother of Highlands Chamber Music Festival board member Ann Uhry Abrams, herself the author of two books, “Formula for Fortune” and “Explosion at Orly.”

For reservations or more information about the Salon at Six Series or the Highlands-Cashiers Chamber Music Festival’s 32nd season, call (828) 526-9060.

• The Art Room, 45 East Main St. in Franklin is having free Make & Take Classes from 10am to 12:30. Come make a Card...Ages 15 and up please! Call Dianne 828-349-3777 or Robin 828-421-9891.
• Every Third Saturday
  • The Highlands Memorial Post #370 of the American Legion meets at the Shortoff Baptist Church. Breakfast is at 9 a.m. Meeting is at 10 a.m. All veterans are invited.
  • Fri., Sat., and Sun.
    • At Attitudes at Skyline Lodge, Hal Philips on the piano Friday and Saturday evening and Sunday brunch.
• Fridays through August
  • The Highlands Area Chamber of Commerce and Visitor Center presents Friday Night Live in Town Square. Save the dates as the season festivities will be held every Friday, from 6-9pm. Scheduled performances feature area musicians and a variety of musical styles and talents.
• Fridays
  • Free, Grief Support Group, 10:30am-noon at the Jane Woodruff Clinic - Suite 201, on the H-C Hospital campus. Questions? Call 828-692-6178 or email: mlee@fourseasonsclf.org
• Saturdays
  • Highlands Farmer's Market in Highlands Plaza 9a to noon. Fresh vegetables, flowers, breads, baked goods, craft items, jewelry, etc... we have close to 30 vendors scheduled for each weekend. For more information, email Andrea Gabbard @ andreagabbard@gmail.com.
• At Mountain Fresh Grocery, free wine tastings from 2-4 p.m.
• A dance each Sat. night from 7-9:30 PM at the Frankie American Legion Post. Music by “TOM ELLERS” non-Members welcome.
• Thurs., -Sun., June 6-9
  • The Highlands Motoring Festival featuring the 50th anniversary of the Porsche Model 911. Events begin Thursday night at 6:30p at the Ugly Dog with a bluegrass band. No cover. Donations will go to the Literacy Council. Friday a Charity Cruise begins at 7 a.m. at SweeTreats for driving instructions. Drive begins at 8:30 a.m. Evening reception party at 6:30 p at SweeTreats on N. 4th. St. Saturday, Sixth annual car show at the Highlands Civic Center from 8a to 4p. At 6:30p, Motoring Festival Gala. Sunday, June 9, Road Rally with brunch at the Orchard in Cashiers culminating at the Ugly Dog for trophies and tales. For information, call 828-482-0326.
• The Last Romance runs June 6-9 and 13-16 at Highlands Performing Arts Center, 507 Chestnut Street. Show times are 7:30 p.m. Thursday through Saturday and 2:30 p.m on Sundays. For tickets and more information, call 828.526.8084. Box office hours are 10a.m. to 4p.m
• Thurs., June 6
  • Taize at HUMC at 5:30p.
  • At CLE, Western North Carolina’s Irregular Workshop will be having a Card Making Workshop from 2-4 p.m.
• Annual motoring Festival this weekend at the Rec Park

The Highlands Motoring Festival featuring the 50th anniversary of the Porsche Model 911. Events begin Thursday night at 6:30p at the Ugly Dog with a bluegrass band. No cover. Donations will go to the Literacy Council. Friday a Charity Cruise begins at 7 a.m. at SweeTreats for driving instructions. Drive begins at 8:30 a.m. Evening reception party at 6:30 p at SweeTreats on N. 4th. St. On Saturday, Sixth annual car show at the Highlands Civic Center from 8a to 4p. At 6:30p, Motoring Festival Gala. Sunday, June 9, Road Rally with brunch at the Orchard in Cashiers culminating at the Ugly Dog for trophies and tales. For information, call 828-482-0326.
Civil War, guerilla warfare in Southern Appalachia, 2-4 p.m. by University of Georgia professor John C. Inscoe. For information call (828) 526-8811.

As part of National Get Outdoors Day, June 8, the U.S. Forest Service is waiving fees at four popular locations in western North Carolina. National Get Outdoors Day is an annual event to encourage healthy, active outdoor fun. Admission at the following sites will be free on June 8: Cradle of Forestry and Roan Mountain in the Pisgah National Forest; Whiteside Mountain and Whitewater Falls in Nantahala National Forest.

Friday, June 7

• A Drop in from 10a-4p at Dr. Robert Buchanan's Center for Plastic Surgery on the H-C Hospital Campus. Refreshments and Door Prizes. 20% off Obagi and Jane Iredale. Meet our Obagi and Jane Iredale Reps

• At CLE, The Surprisingly Chummy Transcendentalists, 10 a.m.-noon presented by Elizabeth Addison, a scholar of Ralph Waldo Emerson and retired English teacher at Western Carolina University. Most lectures are $25 for members, $35 for the public. For information call (828) 526-8811.

Sunday, June 9

• The High Mountain Squares will be having a special "WATERMELON DANCE" on Sunday, at the Macon County Recreation Park Pavilion from 2-5 PM. The callers are Ken Perkins from Pelzer, SC and, Tom Pustinger from Spartansburg, SC. We dance Western Style Square Dancing, mainstream and plus levels. A picnic will be furnished at the dance. Everyone is welcome, so come in casual clothes and enjoy the food and dancing. For information call 828-349-0905, 828-524-2280, 828-226-1334.

• Highlands Plateau Audubon again this year will lead a bird walk into the private mountain community of Chinqapin, in Cashiers. Anyone interested in participating should meet in the parking lot of the Highlands Town Hall near the public restrooms at 7 AM to carpool up to the community. www.highlandsaudubonsociety.org or call 743-9670 for details.

Monday, June 10

• Highlands Plateau Audubon's potluck supper, Annual Membership Meeting and Program will be held at the Highlands Civic Center on Highway 64 East. Public welcome! Come at 6 PM with a covered dish to share, or come just for the program which will begin at 7:30 PM. Program topic will be "Feeding Birds...Not Bears", by Russ Regnery, President of the local chapter. Call 828-743-9670 for more details.

Thursday, June 13

• The Town of Highlands Scholarship Golf Tournament kicks off at 7:30a at Wildcat Cliffs Country Club with breakfast and use of the driving range and practice green. A 5am shotgun start is followed by cocktails, lunch and awards ceremony. The cost for the event is $150 per player. For sponsorship information or to sign up, please contact event co-chairs, Brian Stiehler (787-2778) or Rebecca Shuler (526-2118).

• The June meeting of The Western North Carolina Woodturners Club will meet on Thursday, June 13 at 6 PM at the Blue Ridge School, in Glenville, N.C. Drive to the back of the school to the woodworking shop. Visitors are always welcome. The club meets every second Thursday at 6 P.M., March through November. Bring your own Lunch with the League noon at Tartan Hall, at First Presbyterian Church, Franklin, Southwestern North Carolina's 'OPT-IN' Visioning: Off and Running.

• An Owl Prowl will be held in the amphitheater behind the Highlands Nature Center starting at 7:30 PM. The program is being held jointly by Audubon and Highlands Biological Station. Live birds of the Charlotte Raptor Rehab Center will be featured. This fun and instructive evening is free for children and adults alike. Bring flashlights for hunting owls after dark. For more details, call 828-743-9670.

June 13-30

• At the Highlands Playhouse, Buddy: The Buddy Holly Story. A celebration of Holly's short but legendary life. For ticket information call 526-9443.

Thurs. - Sun., June 13-16

• The Last Romance runs June 6-9 and 13-16 at Highlands Performing Arts Center, 507 Chestnut Street. Show times are 7:30 p.m. Thursday through Saturday and 2:30 p.m. on Sundays. For tickets and more information, call 828.526.8084. Box office hours are 10a.m. to 4p.m.

Saturday, June 15

• Annual Reese reunion, Saturday from 11 am to 2 pm at the Rec Park.

• Benefit for Arlene Rice Speed (daughter of Oliver rice) who was diagnosed with cancer. At Satolah Fire Department. 5 p.m. Hamburgers, hotdogs and singing at 6 p.m. featuring The Lord's Messengers and The Foxfire Boys. Raffle for $300 Cash and Cake Auction.

• Local Audubon Bird-Banding trip is planned to Cowee Mounds, north of Franklin. This is an up close and personal opportunity to participate in gathering vital • See EVENTS page 14

### Owl Prowl at the Highlands Nature Center

Would you like to see an owl up close? Or listen to its calls? Do you want to learn more about them? Then come to the Highlands Nature Center's annual Owl Prowl on the evening of Thursday, June 13.

Met at the Nature Center amphitheater at 7:30 p.m. for an educational presentation given by the Carolina Raptor Center featuring live owls. This program will last approximately one hour and is offered in collaboration with the Highlands Plateau Audubon Society.

Following the program, you may choose to stay after dark for the "Owl Prowl" led by several members of Audubon. Learn the different calls of local owls, and then split into small groups and venture to various locations in town to look and listen for owls in the wild. Be sure to bring your flashlight!

This event is free to the public, but contributions for the Carolina Raptor Center are greatly appreciated.

Please note that parking is extremely limited, so visitors are strongly encouraged to carpool. Parking is available behind the Nature Center, across the street at Sunset Rock, or next door at Valentine House dormitory. The Nature Center is also within walking distance of downtown parking. In the event of rain, limited indoor seating will be available on a first-come, first-serve basis.
This season at the Performing Arts Center ... fun starts Sat., June 22

The 2013 Pac Season is wonderfully diverse and promises to be a whole lotta’ fun. Saturday, June 22, 8pm Broadway veterans Franc d’Ambrosio and Glory Crampton return with Angel of Music: A Salute to Andrew Lloyd Webber. Franc D’Ambrosio is best known as the Phantom in Andrew Lloyd Webber’s Tony Award winning Musical, The Phantom Of The Opera. Franc was awarded the distinction as the Phantom in Andrew Lloyd Webber. Highlands PAC, 507 Chestnut Street, Highlands 828.526.9047 www.highlandspac.org

Saturday, June 29, 8pm: Retro Rock with Jason D Williams as the memorable Jerry Lee Lewis. After seeing a live show there will be no doubt why fans and critics alike agree with that summation of the dynamic piano player from Memphis. Jason D. has the same musical innovation and on the edge attitude as Jerry Lee and Elvis. Jason’s style is difficult to describe; from Classical to Rockabilly to Country to Jazz and on to Rock & Roll. A wild man onstage, he has been compared to Jerry Lee Lewis so often that rumors started in Memphis that he was Jerry Lee’s son. The influence of Lewis comes through in his high-energy performances, Williams says, “Its Jerry Lee Lewis meets Jackson Pollock and Jerry Lee Lewis meets Joe Namath. I will always revere Jerry Lee Lewis, Jerry Lee always liked to say, ‘He did everything in one take and I like that approach.’”

Save the date: July 4th Weekend...Saturday, July 6: Bluegrass Duel 2013 featuring Nitrograss and the Dappled Grays. Highlands PAC 507 Chestnut Street, Highlands 828.526.9047 www.highlandspac.org

Rec Park News

Pool is Open

The Recreation pool is now open. Hours of operation are Public Swim Monday thru Friday from 11am-5pm, Saturday 11am-6pm and Sunday 1-6p. Family swim Monday, Tuesday and Thursday from 6-8p. Adult Lap Swim Monday-Friday 8-9:30pm and Monday, Tuesday and Thursday 5-6pm.

The Highlands Parks and Recreation Department Summer Recreation Camp Program began on Tuesday, May 28th, and will hold its first five week session until Friday, June 28th. The Camp will be closed for one week from Monday July 1st until Friday July 5th. It will reopen on Monday, July 8th and hold its second four week session until Friday, August 16th. The camp will run for 11 weeks this summer. Rec Camp is open to children ages 5-12 years old. (Children must be 5 years old as of June 14th and no older than 12 years old as of August 3rd, no exceptions will be made.)

Camp will run from 8 am until 5:30 pm daily. The camp will accept children on a “drop in” basis. The child must be signed in each day by a parent/guardian and a complete registration on file.

There will be three or four field trips during the summer which will require a small additional charge to cover the entry fees. Notification will be given in advance.
• INVESTING AT 4,118 FT. •

You’re in good hands

How many times have you heard that? Or ‘We’re on your side’, or ‘Like a good neighbor…’, ‘It’s better under the umbrella.’ Insurance. We all know it’s one of those necessary evils of our daily lives. Most people begrudge every penny spent on insurance until something happens, then they wish they’d had more coverage.

You can insure practically anything these days -- and that trend isn’t new. In the 1940s Betty Grable reportedly had her legs insured for $1 million (each leg) by Lloyds of London, while Mariah Carey has her legs insured for one BILLION (well, inflation and all).

Wine and food critics insure their taste buds, Singers insure their voice, sports ‘stars’ insure their legs, etc.

For the most of us, there are three major aspects of our lives that are affected by insurance (or lack thereof). Medical/Healthcare, Auto and Property. Any of those three could have pages of riders attached, but the third one probably has the most.

When is the last time you looked at your home owner’s policy? If you offer your home as a vacation rental, you may want to look very closely at the fine print. If you allow people to stay in your home for money at least 14 nights a year, it may be considered a vacation rental whether you advertise it yourself or list your home with a company.

Don’t assume the way your insurance carrier will react when a file is claimed if the claim has to do with something while being rented (even if only rented ‘just once’), and never, ever misrepresent to your insurance agent about the possibility of renting your home.

Pause. I ‘hit the pause button’ for this personal declaration -- I am not an insurance agent. Years ago my late father-in-law, Tony Chambers sold insurance policies and real estate, and before him, his father-in-law- Tudor N. Hall was a well known insurance agent/Realtor in Highlands.

Jeannie Chambers
The Chambers Agency REALTORS
jsc@chambersagency.net

While I don’t consider myself to be an insurance agent, our office is authorized to offer vacation rental trip insurance. This article is relating to HOME insurance. RESUME reading.

Did you know that most insurance policies would not cover damages if you were offering your home as a vacation rental? Why does that make a difference?

According to Homeaway.com, vacation rental properties for sale!

FALLING WATERS
...is a newer 52-acre community with 8 homes all built after 2000, just 2.5 miles from Main Street, Highlands. Secluded but not remote, no road noise, underground utilities, paved roads, well maintained ... peaceful, quiet & private.

Gentle land makes for easy building and fewer erosion problems. Plenty of parking, child friendly; a great place to walk.

Come Visit!
From Main St., take Hwy. 106 (The Dillard Road) 1.8 miles just past the Glen Falls sign, turn right on Mt. Laurel Dr., go 3 tenths of a mile turn left on Moonlight. The entrance is on the right.

www.highlandsnchomesites.com
Contact (onsite owner) or your broker for plats, prices & a guided tour.
828-508-9952.

Properties For Sale! Home • Condo • Land
Call 813.428.2359 for details or showing.
Owner financing available.

Near Bascom and Downtown Highlands. 111 Oak Lane. 5 bed, 3.5 bath, 2 kitchens, 2 living areas, granite and stainless. 1,200 sq. ft decks and porches. Built 2008. $579k. Photos - http://sdrv.ms/10d1ypf

Falling Waters Properties For Sale! Home • Condo • Land
Call 813.428.2359 for details or showing.
Owner financing available.

Near Bascom and Downtown Highlands. 111 Oak Lane. 5 bed, 3.5 bath, 2 kitchens, 2 living areas, granite and stainless. 1,200 sq. ft decks and porches. Built 2008. $579k. Photos - http://sdrv.ms/10d1ypf

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Pinebrook Condominium, 510 N. 5th St.
Completely updated with paint and carpet and stainless appliances. $179k. Photos - http://sdrv.ms/161Qx0v

12 lots. River Rock, Hwy 107 north of Cashiers. $8k - $19k Photos - http://sdrv.ms/17Vt5jb
A number of years ago Biblical scholar Walter Brueggemann wrote a book entitled Hope within History. As he explores what it means to have faith in the midst of grief, he makes the claim that “hope emerges among those who publicly articulate and process their grief over suffering.” But not just grief, of course. We know that faith can also be jolted by fear, stymied by lethargy or threatened by ego—or faith can just be derailed by distractions.

As Brueggemann looks at these challenges to faith, he poses a haunting question: Will our faith have children? It’s a difficult question, and one that the disciples were surely asking themselves as Jesus prepared to send them on their way. The harvest is plentiful, but the laborers are few. We need some help, my friends, and you’re it.

Then the text says that Jesus gave them authority over unclean spirits and diseases of every kind. Imagine the scene. Jesus lays one of those incredible “Jesus” prayers on them, the ones that made the hairs on the back of their necks stand up. When he finished, the disciples looked at one another, trying to see if they looked any different. Nope, still looked the same. Maybe a deep breath to find out if anything inside has changed. Were they stronger now, wiser? Not really, but still—something was different.

During seminary days when I was an intern in a hospital chaplaincy program, my supervisor walked me down the corridor of a trauma hospital in Richmond, Virginia. It was Saturday night, and if you know much about trauma hospitals, you know that is not where you want to hang out on a Saturday night. My supervisor told me that on the other side of the door right in front of us was a family who had moments ago been informed by a doctor that the patriarch of the family had just died. There were six people in that small room, and I could hear their sobbing through the door. “Just go on in,” he said, “and talk to them.”

He might as well have told me that he had some great real estate on the near side of that famous warm place that he wanted me to check into. “Wait!” I responded as I grabbed his arm. My mother had not raised a complete idiot. I wasn’t about to let him get away. “What am I supposed to say to them? How can I make them feel...”

Let your faith have children

Dr. Lee Bowman
First Presbyterian Church

**SPIRITUALLY SPEAKING**

**John 3:16**

**Places to Worship**

**Proverbs 3:5**

**BLUE VALLEY BAPTIST CHURCH**
Rev. Oliver Rice, Pastor • 706-782-3965
Sundays: School – 10 a.m., Worship – 11 a.m.
Sunday night services every 2nd & 4th Sunday at 7 p.m.
Wednesdays: Mid-week prayer meeting – 7 p.m.

**BUCK CREEK BAPTIST CHURCH**
Sundays: School – 10 a.m., Worship – 11 a.m.

**GRACE COMMUNITY CHURCH OF CASHERS**
Non-Denominational-Contemporary Worship
242 Hwy 107N, 1/4 mile from Crossroads in Cashiers
www.gracecashiers.com • Pastor Steve Doerter • 828-743-9814
Services: Sundays 10am - Wed. - 7pm
Catered dinner - Wed. 6pm

**CHAPEL OF SKY VALLEY**
Sky Valley, GA
Church: 706-746-2999
Sundays: 10 a.m. – Worship
Holy Communion 1st Sunday of the month
Wednesdays: 9 a.m. Healing and Prayer with Holy Communion

**CHRIST ANGLICAN CHURCH**
Rector: Jim Murphy, 252-671-4011
464 US Hwy 64 east, Cashiers
Sun.: Holy Communion - 8:30 a.m. • Christian Education, 9:30 a.m.
Family Worship with music and Communion, 10:30 a.m.
Mon.: Bible Study & Supper at homes - 6 p.m.
Wed.: Men’s Bible Study -8:30 a.m., First Baptist Church
Thurs.: Women’s Prayer Group - 10 a.m., Whiteside Presbyterian Church;
Healing Service at noon

**CHRISTIAN SCIENCE CHURCH**
283 Spring Street
Sunday Service: 11 a.m.
Testimony Meeting: 5 p.m. on the 3rd Wed.

**CLEAR CREEK BAPTIST CHURCH**
Pastor Jim Knard
Sundays: School – 10 a.m., Worship – 11 a.m.
Wednesdays – 7 p.m.

**COMMUNITY BIBLE CHURCH**
www.cbchighlands.com • 526-4685
3645 Cashiers Rd, Highlands, NC
Senior Pastor Gary Hewins
Sun.: 9:30am: Sunday School
10:30am: Middle & High School; 10:45am: Children’s Program,
10:45am: Worship Service
Wed.: 5pm Dinner ($7 adult, $2 child), 6pm CBC University

**EPISCOPAL CHURCH OF THE INCARNATION**
Rev. Bruce Walker • 526-2968
Sundays: Holy Eucharist Rite I (chapel), 8am, Education and choir rehearsal, 9am, Holy Eucharist Rite II, (sanctuary), 10:30 am
Thursdays: Holy Eucharist, (chapel), 10am

**FIRST BAPTIST CHURCH**
Pastor Mark Ford, Pastor • 526-4153
Sun.: Worship 10:45 a.m.; Church – 9:30 a.m.
Wed.: Men’s Bible Study 8:30 a.m., Prayer Meeting – 6:15 p.m., Choir – 5 p.m.

**FIRST PRESBYTERIAN CHURCH**
Rev. Carson Gibson
Dr. Lee Bowman, Pastor • 526-3175
Sun.: Worship – 11 a.m.; Sun: 830a communion service June-Labor Day,
School – 9:30
Mondays: 8 a.m. – Men’s Prayer Group & Breakfast
Wednesdays – Choir – 7

**GOLDMINE BAPTIST CHURCH**
(Off Franklin/Highlands Rd)
Rev. Carson Gibson
Sunday School – 10 a.m, Worship Service – 11 am
Bible Study – 6 pm

**HIGHLANDS ASSEMBLY OF GOD**
Randy Reed, Pastor
828-421-9172 • 165 S. Sixth Street
Sundays: Worship – 11 a.m.

**HIGHLANDS CENTRAL BAPTIST CHURCH**
Pastor Dan Robinson
670 N. 4th Street (next to the Highlands Civic Center)
Sunday: Morning Worship 10:45 a.m., Evening Worship, 6:30 p.m.
Wednesday: Prayer Service, 6-30 p.m.

**HIGHLANDS UNITED METHODIST CHURCH**
Pastor Paul Christy 526-3376
Sun: School 9:45a.; Worship 8:30, 9:09 & 10:50.; Youth Group 5:30 p.m.
Wed: Supper 6: 7:15 – children, youth, & adults studies; 6:15 – Adult choir (nursery provided for Wed. p.m. activities)
Thurs:12:30 – Women’s Bible Study (nursery)

**HOLY FAMILY LUTHERAN CHURCH - ELCA**
Chaplain Margaret Howell
2152 Dillard Road – 526-9741
Sundays: Sunday School and Adult discussion group 9:30 a.m.;
Worship/Communion – 10:30

**HEALING SERVICE** on the 5th Sunday of the month.

**LITTLE CHURCH IN THE WILDCOOD**
In Horsecove
Sunday Night Services every 2nd & 4th Sunday at 7 p.m.

**MACEDONIA BAPTIST CHURCH**
8 miles south of Highlands on N.C. 28 S in Satolah
Pastor Roy Lowe, (828) 526-8425
Sundays: School – 10 a.m., Worship – 11 a.m., Choir – 6 p.m.
Wed: Bible Study and Youth Mtg. – 7 p.m.

**MOUNTAIN SYNAGOGUE**
St. Cyprian’s Episcopal Church, Franklin
283 Spring Street
Pastor Roy Lowe, (828) 526-8425

**MOUNTAIN BIBLE CHURCH**
Pastor: Clayton Lopez • 828-743-9704
Independent Bible Church
Sundays: 10:30 a.m. at Big Ridge Baptist Church, 4224 Big Ridge Road
(4.5 miles from NC 107)
Wed: Bible Study 6:30 p.m., Youth Group 6 p.m.

**OUR LADY OF THE MOUNTAINS CATHOLIC CHURCH**
Rev. Dean Cesa, pastor – Parish office: 526-2418
Mass: – Sun: 11 a.m.; Thurs & Fri.: 9 a.m.

**SCALLY MOUNTAIN BAPTIST CHURCH**
Rev. Dwight Loggins
Sundays: School – 10 a.m., Worship – 11 a.m. & 7 p.m.
Wednesdays: Prayer Mtg. – 7 p.m.

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Sundays: School – 10 a.m.; Worship – 10:45 a.m.; Worship – 6 p.m.
Wed: Adult Bible Study & Youth – 7 p.m.

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Pastor Rev. Andy Cloer
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Cashiers, Rev. Sam Forrester, 743-2122
Sundays: School – 10 a.m.; Worship – 11 a.m.

*See SPIRITUALLY SPEAKING page 17*
better when this man has died? You need to tell me what to say.”

“You'll figure it out,” my supervisor said over his shoulder as he walked away. “You'll figure it out.”

“As you go,” Jesus said, “proclaim the good news.” Preach the gospel. Use words if necessary. But remember that your life may be the only sermon some people hear.

When we read Matthew's account, we tend to think it's no big deal that the disciples were sent out to do Jesus' bidding. That was their job, right? But I can't help but think it might have happened another way. Instead of co-missioning the disciples—sharing his own mission with them—Jesus could have held his cards close to the chest. He could have pointed out that none of them was Son of God nor born under a blinding star nor sung to by choirs of angels nor received exotic gifts from foreign dignitaries.

He could have reminded them of all that and then said it's a tough world out there so they needed to stay close to home and follow his lead—for their own safety of course and perhaps in order to avoid malpractice suits. They could have stayed in that teacher/disciple relationship, like Donald Trump with his many apprentices—mixing the mud when Jesus healed blind folks or unwrapping the cloths when he raised people from the dead. They could have just gone to temple on the Sabbath, and let that be that.

But Jesus didn't let his disciples become spiritual couch potatoes. Go out and proclaim the gospel. Let your faith have children. But wait a minute. Let's be honest here. No matter how brave you act on the outside, this is not likely to be smooth sailing. Life is apt to become little more than a lurch to the left, a lurch to the right. I think of it as life seen through the eyes of the evening news: disaster here, unsolvable problem there, and then the inevitable “now this,” followed by a commercial that helps us recover our sense that the world is all right.

When God lets us know the world is all right, though, it's different. God lifts us above tree level so we get a big picture view, and then God tells us a story. I am the Lord your God who brought you out of the land of Egypt, out of the house of bondage. Then Israel's story gives birth to another story about the beginnings of a church centered in the life, death and resurrection of Jesus Christ. And what happens is that when we tell and retell these stories about the faith community, we get our lives in perspective. Look here: what we can see now. For starters, we can see there is only one God and we are not it! And there's more: we are not the heroes of God's plan. I hope that doesn't come as a shock to you. In Abraham and Sarah, in Peter and Mary, in Thomas and Matthew, do you and me, what we have is not first and foremost heroic people but reminders through their stories and ours of a heroic God who refuses to abandon God's creation—a God who keeps coming back to pick up the pieces.

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2 FRESH GRILLED CHICKEN BREASTS WITH STUFFED BRIE, SPICY/SWEET PECANS,
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WED
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THURS
BABY BACK RIBS COOKED FALL-OFF-THE-BONE-TENDER. SERVED WITH HOUSE
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... INVESTING continued from page 15

Investment rentals don’t fit into any of the ‘standard’ insurance categories. They’re not primary residences, maybe not second homes, and not ‘just’ real estate investments.

Most insurance policies are designed to cover owner-occupied properties that are used primarily by the owners or rented to year-long tenants.

It is very important to make sure your insurance carrier knows if you plan to rent your home otherwise any claims would probably be denied.

Whether or not you declare your profits and loss of your rental home on your income taxes, you may want to seek the advice of a CPA or tax accountant to confirm the deductions allowed.

Some of the requirements for the tax code may be similar when an insurance carrier is determining what type of policy you need for your home.

For instance, 14 seems to be the ‘magic number’ as far as the IRS is concerned. If you rent your home for less than 14 nights a year, they consider your homesto be a personal residence.

You should consider purchasing a personal liability rider on top of your homeowner's insurance to cover renters and others in your home while there for the purpose of renting or managing your home for rent.

It is recommended that you get a $1 million rider, which is probably the limit for most carriers. You could always add an umbrella policy for a specific time and or purpose.

Most insurance companies consider vacation rentals as a business venture, and may want you to purchase a commercial policy to cover your home.

Some insurance companies will cover your home for vacation rentals IF you have your home in the care of a Property Manager. It is important to verify with your insurance agent and carrier what they will and will not cover.

Renting your home out for a few nights or several months of the year can be a satisfying way to help you recoup operating costs, while keeping your investment and enjoying your own time in your second (or third or more) home(s). The depth of your involvement in rentals is your choice, but no matter how much or little your home is actually rented, please make sure you and all that enter are protected. We never like to think of actually having to file a claim, but in fact, that’s the purpose of insurance—protecting us from the ‘what ifs’.

• Jeannie and Tucker Chambers are owners and Brokers of The Chambers Agency, REALTORS, and although they’re proud to be in a lineage of previous insurance brokers, are happy in their offerings of Real Estate, Vacation Rentals, and Property Management, and promptly refer clients to insurance companies and agents for their specific needs.

New faces at Cullasaja Club

![Tom Pannier, head golf professional](image)

Cullasaja Club announces the selection of Tom Pannier as its new Head Golf Professional. He is an acknowledged teacher, marketer, player and an insightful administrator with a strong focus on, and dedication to, member and guest satisfaction. He has been a Class A Member of the PGA of America since November of 1996.

"Of the nearly 80 applications we received from across the country, Tom was the most highly qualified and recommended, clearly making him the best candidate for the position," said Geoff Parker, president of Cullasaja Club.

For more information about Cullasaja Club, please visit www.cullasajalub.org.

![Larry Fruchtman, Clubhouse Manager](image)

The CMAA International Wine Society awarded Cullasaja Club the International Wine Society’s Award of Merit for its 2012 Wine Program.

The Club qualified for this Award of Merit by meeting several rigorous requirements as set forth by the Club Managers Association of America’s International Wine Society.

Cullasaja Club was recognized at the Wine Society’s Annual Business Meeting and Education Session in February in San Diego, CA. Cullasaja Club will also be acknowledged in the newsletter of the International Wine Society and their upcoming issues of Outlook and Chapter Digest.
Highlands School wins '1st' in state

Last week of school we were notified that we have 2 State Winners in the Smokey Bear/Woodsy Owl poster competition.

This is the second year in a row we have had a state winner in the 1st grade. Mountain Garden Club Members present Smokey and Woodsy to the students: explaining their purpose and goals to protect and preserve our beautiful forests. The Posters are then designed by the children showing what they have learned and how they can protect our forests. MGC then sends the posters to the State and National Competition for judging.

Our winners are John (J T) Head - 1st Grade, for Smokey Bear and Ella Crook, 3rd Grade for Woosy Owl.
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