

October 4, 2023



Welcome to the 46th Annual
Unicoi County
Apple Festival

October 6-7, 2023

A special
Unicoi County Apple Festival supplement
presented by:



It's Apple-licious!

Unicoi County Apple Festival always provides unforgettable experience

By **AMANDA DELP**
Executive Director
Unicoi County Chamber of Commerce

On behalf of the Unicoi County Chamber of Commerce, I would like to extend to you a warm welcome to the 2023 Unicoi County Apple Festival.

The Unicoi County Apple Festival has always held a special place in the hearts of our community. It's a time when we can proudly showcase the vibrant culture, stunning natural beauty, and the rich agricultural heritage of Unicoi County. With each passing year, this event has grown in size and impact, attracting visitors from near and far. We're delighted to have you join us, whether you're a returning visitor or experiencing the festival for the very first time.

This year's festival promises to be an unforgettable experience for all. As you stroll through the charming streets of downtown Erwin, you'll be greeted by the delightful aroma of freshly baked apple pies, the sight of local artisans' crafts and

the sounds of live music filling the air. It's a time for families to come together, friends to reunite and new friendships to blossom.

Originating in 1978 as "Old Joe Clark Day," the Apple Festival has grown over the past 46 years into a two-day event drawing upwards of 120,000 festival attendees and featuring more than 400 superb artisans and crafters from across the country.

Whether you're here for a day or the entire weekend, we hope you create lasting memories and leave with a deeper appreciation for our corner of Tennessee. Thank you for being a part of our festival, for supporting our community and for helping us make this event truly special.

Welcome to the 46th Annual Unicoi County Apple Festival! May your days be filled with laughter, your hearts with joy, and your taste buds with the sweet flavors of our apples. The Unicoi County Chamber of Commerce welcomes you to the 46th annual Unicoi County Apple Festival.

About the Cover

From staff reports

The Erwin Record's cover photo for this year's special Unicoi County Apple Festival supplement features a three-generation photo taken by Managing Editor Bryan Stevens. The photo features Janet Byrd, her daughter-in-law Sarah Byrd and granddaughter Millie Byrd.

Janet Byrd is known for her delicious baked goods, including fried apple pies, Amish friendship breads, sourdough bread and pumpkin rolls. She sets up shop weekly during the summer at the Community Market in downtown Erwin and during the annual Unicoi County Apple Festival in the parking lot at Jones Hardware in Unicoi.

Her daughter-in-law, Sarah, is the proprietor of Byrd Family Farms in Limestone Cove.



PHOTO BY BRYAN STEVENS/SIX RIVERS MEDIA

From left, Millie Byrd, Janet Byrd and Sarah Byrd, representing three generations in their family, grace the front cover of this year's special Unicoi County Apple Festival supplement.

Eight-year-old Millie Byrd, along with her brother, Russ, helps tend the farm's chickens and gather eggs. Millie has also started showing some of the lambs in the farm's herd at live-stock competitions.



Welcome To The Apple Festival



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The Erwin Record



SIXRIVERS MEDIA

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CONTACT US:

NEWS:
Bryan Stevens, managing editor
bstevens@sixriversmedia.com

ADVERTISING:
Marcella Brooks, sales manager
mbrooks@sixriversmedia.com

CIRCULATION:
Ken Silvers, office manager
ksilvers@sixriversmedia.com

ADMINISTRATION:
Ron Waite, publisher
rwaite@sixriversmedia.com

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Find the hidden apples and win a prize

From staff reports

The Erwin Record's popular "Find-the-Hidden-Apples" Game is back again!

The lucky winner will receive a prize. The contest is simple: you must find five hidden apples in the advertisements of this special Apple Festival supplement.

Here's how it works:

Search for the hidden apples that look like – but may not be the same size as – the apple shown in the box at the center of this story. There are lots and lots of apples in this special issue, so you must look very closely.

To enter, send in your name, address and daytime and evening telephone numbers and/or email address, as well as the names of the advertisers where you found the hidden apples.

To win, you must find all five hidden apples.

The drawing from all the correct entries will be held at the

close of business Monday, Oct. 16.

The winner will be published in a future issue of The Erwin Record. Again, here are the rules:

- Apples found must be our special contest apple.
- Complete name, address and contact information must be included, and, please, one entry per person.
- Advertisements in which the hidden apples were found must be named.
- The winner will be selected at the close of business on Monday, Oct. 16.
- The winner agrees that his/her name and

photo can be used in any future advertisements promoting The Erwin Record.

- The hidden apples may be any size and in any advertisement.

For more information, call (423) 743-4112. You may mail entries to The Erwin Record, 218 Gay St., Erwin, TN 37650. You may also drop entries by the newspaper's downtown Erwin office at 218 Gay St., Monday through Friday, 9 a.m. to 3 p.m.



Find this apple hidden in five different advertisements in this year's Unicoi County Apple Festival supplement.

Thank You Unicoi County

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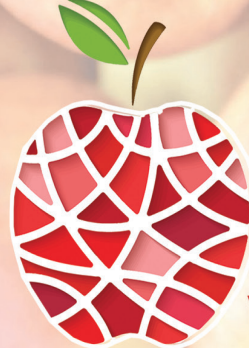
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Apple Festival

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This year's festival truly 'apple-licious'

By **BRYAN STEVENS**
Managing Editor
The Erwin Record

Do you like apples? I mean, do you really and truly like apples?

Because, in case you've not heard, it's apple season once again in the Valley Beautiful and time to sink your teeth into another Unicoi County Apple Festival.

The festival is 46 years old now and just gets bigger and better with each passing year. More than 100,000 visitors and locals alike pour into downtown Erwin to celebrate all things apple.

Our local mountain orchards produce about a baker's dozen varieties of apples — from Jonagold to Golden Delicious — and if you're an apple enthusiast, downtown Erwin will be the place to be Friday and Saturday, Oct. 6-7.

Of course, there is so much more to this festival than just the apples. About 350 arts and crafts vendors from around the country will be setting up their booths to show off painting, photography, woodturning, sculpture, blown glass, homemade soaps, canned goods and so much more.

And, of course, there are the tastes of the festival! Veteran festivalgoers will advise that you should come hungry, because you'll definitely be leaving with a full stomach. The food vendors are on hand to offer up everything from fluffy doughnuts and homemade apple butter, as well as any type of cuisine you can possibly imagine.

Once you've explored the crafts and sampled the foods, don't forget to find a good spot to relax and enjoy live music performances.

There's also a children's area to appeal to both the

young and the young at heart.

And if you're looking for a contest, there is everything from Unicoi County Apple Festival 4-Mile Road Race and 3K Race Walk. Pageant to the Apple Cooking Contest. Don't forget that The Erwin Record will also have its "Find the Hidden Apples" contest. Look inside this special supplement for details.

We've been working for most of September to get together our special supplement on our yearly festival. We chose the theme "It's Apple-licious" this year. We'll be spotlighting some of Unicoi County's popular dining destinations, as well as a local cook known for her fried apple pies.

As a friend mentioned to me, attending the festival is also a great way to catch up with other people. You're almost certain to run into bushels of friends and



COURTESY OF METRO CREATIVE

Apples are the star of the show at the Unicoi County Apple Festival.

family members while taking in everything the festival offers.

So pluck a fresh apple from a tree, or pick one from a vendor's bin, and enjoy

taking that first bite of autumn. If there's anything locally that truly signifies the arrival of the fall season, it's the Unicoi County Apple Festival.

APPLE FESTIVAL

\$5 PARKING [AT] UCPL

Planning to attend the Apple Festival? Want easy access? Unicoi County Public Library, located directly behind the festival, will be providing parking spots for only \$5 per day. Plus, all monies benefit your local library!

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Unicoi County to hold 46th annual Apple Festival Oct. 6-7

From staff reports

As the leaves begin to turn and the crisp autumn air seeps through the mountains of East Tennessee, there is no better way to welcome the season than with the annual Unicoi County Apple Festival.

The Unicoi County Chamber of Commerce will hold the 46th annual event on Friday and Saturday, Oct. 6 and 7, from 8 a.m. to 8 p.m. each day in downtown Erwin.

The festival, drawing more than 120,000 annual attendees, has been consistently named one of the Southeast Tourism Society's Top 20 events in the Southeast, is a four-year winner of the Northeast Tennessee Tourism Association's Pinnacle Award and has been named the Johnson City Press Readers' Choice Best Local Event from 2018-2022. This year's event promises to be bigger and better than ever, offering two-days of family-friendly fun, delicious food, live entertainment, and, of course, an abundance of the region's best apples.

See **UNICOI**, Page A8



FILE PHOTO

The Unicoi County Apple Festival, drawing more than 120,000 annual attendees, has been consistently named one of the Southeast Tourism Society's Top 20 events in the southeast, is a four-year winner of the Northeast Tennessee Tourism Association's Pinnacle Award and has been named the Johnson City Press Readers' Choice Best Local Event from 2018-2022.



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Welcome to the 2023 Apple Festival!



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UNICOI

From Page A6

Stroll along the downtown streets of Erwin where more than 400 talented artisans from across the country will display their creations. This is the perfect opportunity to find unique gifts, home décor items and other one-of-a-kind works.

Enjoy the sounds of live music throughout the weekend as a diverse range of musical acts will take the stages. Two stages of headlining entertainment will be included in this year's festival.

Satisfy your taste buds with an array of mouthwatering food options available at either of the two festival food courts. From classic festival fare to local specialties, there's something to please every palate. And don't forget the apples! Explore a variety of apple-luscious treats from candy apples and fried apple pies to apple dumplings and apple cider.

The large children's area is a festival within a festival, uniquely designed with rides, inflatables, interactive games,

face painting and much more. Located in the parking lot of Erwin Town Hall, the 2023 children's area is a place where the young festivalgoer can let their imaginations run wild.

To enliven one's competitive spirit, the Unicoi County Apple Festival includes many activities and contests. The UT Extension's Apple Cooking Contest will take place on Friday, Oct. 6. On Saturday, Oct. 7, runners from across the country will converge on the streets of Erwin for the running of the Apple Festival 4-mile footrace and 2-mile race walk.

The festival spans across a five-block section of downtown Erwin and includes adjoining side streets. From Interstate 26, take Exit 37 into downtown Erwin. Admission to the festival is free, making it an accessible and enjoyable experience for all. Several parking areas around Exit 37 have been secured for festival attendees.

To ensure the safety of the large number of attendees, festival organizers ask that you please do not bring pets onto



FILE PHOTO

Runners will converge on the streets of Erwin Saturday, Oct. 7, for the running of the Unicoi County Apple Festival 4-Mile Road Race and 3K Race Walk.

Apple Festival 4-Mile Road Race and 3K Race Walk planned

From staff reports

Runners from across the region will converge on the streets of Erwin on Saturday, Oct. 7, for the running of the Unicoi County Apple Festival 4-Mile Road Race and 3K Race Walk. The event will again be coordinated by the Unicoi County Family YMCA.

Pre-registration for the running event is

\$30 through Oct. 4. Regular registration between Oct. 5 and Oct. 7 is \$40. All participants receive a souvenir T-shirt. Professional race-timing will be managed by We Run Events. On-line registration is available at www.werunevents.com.

The event is held at the Unicoi County Family YMCA at the corner of Ohio Avenue and Love Street in Erwin. Contact the YMCA at (423) 743-3361 for more details.

the festival grounds. Bicycles and skateboards are also not permitted on festival grounds.

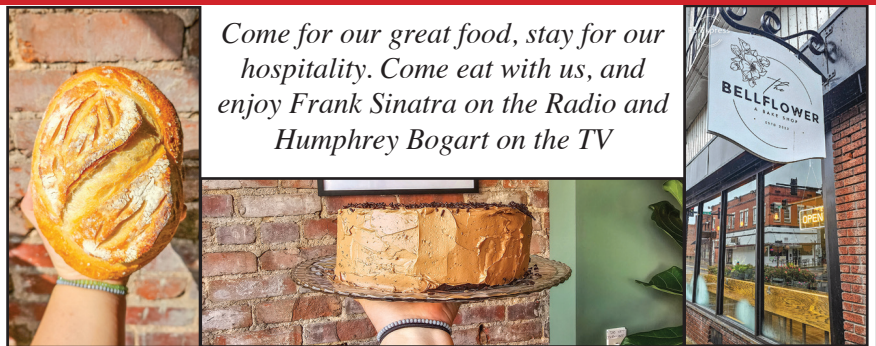
While visiting the Unicoi County Apple Festival, be sure to discover the vibrant business community located in Erwin and Unicoi County, with local shops, boutiques and vendors offering a wide

range of products and services. The festival, surrounded by the stunning Appalachian Mountains, offers breathtaking views and ample opportunities for outdoor enthusiasts to explore the natural beauty of the region, so spend the weekend enjoying all that Unicoi County has to offer.

Don't forget to mark your calendars for two-days of Apple Festival fun in Erwin! For more information, call the Unicoi County Chamber of Commerce at (423) 743-3000, visit the website at www.unicoicountyapplefestival.org or stop by the Chamber office located at 100 South Main Ave.



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COURTESY OF MICHAEL MURPHY IV PHOTOGRAPHY

Over the three days, the Charlevoix Apple Festival in Michigan attracts about 30,000 visitors annually. Some highlights include more than 140 farmers market and art and craft vendors, live music, apple pie eating contest, kids activities and more.

Unicoi County Apple Festival is not the only celebration in the basket

By **BRYAN STEVENS**
Managing Editor
bstevens@erwinrecord.net

The annual Unicoi County Apple Festival will reach the ripe old age of 46 this year, but it's not the only apple-themed celebration observed in cities across the country.

Here's a sampling:

North Carolina Apple Festival

One of the festivals to kick off the season is the annual North Carolina Apple Festival in Hendersonville. The festival celebrated its 76th anniversary Sept. 1-4, making it a true veteran of apple festivals.

Hendersonville is the official home of the North Carolina Apple Festival, a four-day celebration to recognize the importance of the apple industry to Henderson County and North Carolina.

"Hendersonville's annual Apple Festival, held each Labor Day Weekend, is a celebration of all things apple," said Melanie Black, manager of communications for Henderson County Tourism Development Authority. "It is a great time for visitors and locals alike, and is a huge boost to the town's local economy."

Black said the yearly festival includes music, apple growers, food

and craft vendors, carnival rides, community organizations and much more.

Festivalgoers can choose from a variety of events, with the most popular event being a street fair on Main Street.

Some of the other festivities happening during the Apple Festival include apple breakfasts, Gem and Mineral Spectacular, children's activities, the Western North Carolina Air Museum Open House, a parade, running and biking events and much more at various locations.

"North Carolina is the seventh highest producer of apples in the United States, with Henderson County being the No. 1 producer in the state," Black noted. "Apples are our biggest crop."

Black noted that Henderson County has more than 20 apple orchards that offer either agri-tourism opportunities or roadside stands.

"Even as Hendersonville grows in population, apples remain very important," she said. "Agriculture is one of the four pillars of our local economy."

See **FESTIVALS**, Page A10

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FESTIVALS

From Page A9

Henderson County produces 85% of all the apples grown in the state. The county's orchard grow more than 40 varieties of apples including; Red Delicious, Golden Delicious, Rome Beauty, Honey Crisp, Granny Smith, Stayman, Fuji and Galas. Learn more about Hendersonville's apples or plan to visit an orchard.

Hendersonville's annual Apple Festival is organized by the North Carolina Apple Festival, LLC.

For more information, visit www.ncapplefestival.org or www.hendersoncountync.gov/tourism.

Georgia Apple Festival

For 52 fun-filled years, the Georgia Apple Festival has brought two exciting weekends in October to Gilmer County. Ellijay and East Ellijay host hundreds of vendors with handmade, hand-crafted items, on-site demonstrations, live music and tasty fair food.

This year's festival is set for Saturday and Sunday, Oct. 14-15, and Oct. Saturday and Sunday, Oct. 21-22.

The festival is named after the ripening apples that people can

find at local orchards. Despite its growth from a small arts and crafts show to the four-day event that it has become today, the Georgia Apple Festival continues to be a big show with a small-town feel.

The festival is held at the Ellijay Lions Club Fairgrounds, 1729 South Main Street, Ellijay, Georgia. For more information, visit www.georgiaapplefestival.org.

The Charlevoix Apple Festival

The annual Charlevoix Apple Festival will be held Friday to Sunday, Oct. 13-15, in Charlevoix, Michigan.

"This year will be 44th festival," said Caitlin Cole, programs and engagements manager for the Charlevoix Area Chamber of Commerce.

Cole noted that the festival has grown over the years to the become the favorite Charlevoix festival for both locals and visitors alike.

"Over the three days, Apple Fest brings in about 30,000 people," Cole said. "Some highlights include more than 140 farmers market and art and craft vendors, live music, apple pie eating contest, kids activities and more."

Cole noted that Charlevoix is a small town in Northern Michigan with a population of 2,500 which



COURTESY OF MICHAEL MURPHY IV PHOTOGRAPHY

The three-day Charlevoix Apple Festival in Northern Michigan is a highlight of the fall season.

grows to around 15,000 during the summer months.

Cole added that Charlevoix is known for being a popular tourist destination.

"Charlevoix is known for its natural beauty," she said. "It helps that we border three lakes — Lake Michigan, Lake Charlevoix and Round Lake. You

can't beat a Lake Michigan sunset!"

Cole welcomes newcomers to this year's festival.

"Apple Fest brings the Hallmark feel to fall in Charlevoix," Cole said. "We are excited for this year's festival."

For more information, call (231) 547-2101 or email info@visitcharlevoix.com.

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For many, Janet Byrd's fried apple pies are a cherished fall tradition

By Bryan Stevens
Managing Editor
bstevens@sixriversmedia.com

To say that people come from miles around for one of Janet Byrd's fried apple pies is not an exaggeration.

Byrd, who will sit up shop in the parking lot at the former Jones Hardware in Unicoi during the two days of the 2023 Unicoi County Apple Festival as she has done for the past 10 years, said some regular customers come each year from Charlotte, North Carolina, to purchase some of her pies and other baked goods.

"Last year, I cooked about 125 pies per day," Byrd estimated.

In addition to fried apple pies, Byrd said she also offers pumpkin rolls, sourdough bread and Amish friendship breads in various flavors, including blueberry, cinnamon apple and pumpkin.

Byrd starts with the best ingredi-

ents for the filling in her fried apple pies.

"I buy my own apples, peel them and cook them," she said.

She fries up each pie fresh right at the scene.

This year, she will be using Golden Delicious and Stayman apples, but she has also used Cortland apples.

"I use Cortlands when the Unicoi County High School baseball team is selling them," she said. "My grandson plays on the team."

She also enjoys preparing pumpkin rolls for her weekend of sales.

Her spot in the parking lot at Jones Hardware is open from 8 a.m. until 4 or 5 p.m., unless she runs out of ingredients first.

Byrd said she first began cooking when she was hired at age 16 by Clarence Tapp, the original owner of Clarence's Drive In.

In those days, the well-known local eatery was located in Unicoi.

A fire in 2017 destroyed the original restaurant, but the eatery reopened and shifted its location to Erwin in a building that had formerly housed a Wendy's.

Byrd said that she is a mostly self-taught cook.

"I enjoy cooking and baking," she said. "I like trying new recipes."

She has also offered her baked goods for sale at the summer Community Market in Erwin.

"I've been at the market since they first started," she said.

She will often bake something for a friend.

"I might fix someone at church a pie or a cake for their birthday," said Byrd, who attends Church of Jesus Christ in Buladean, North Carolina.

She is the wife of Eddie Lee Byrd. They are the parents of two children: Jerry Byrd and Kim Berry. The couple has four grandchildren: Tanner Berry, Hudson Berry,



PHOTO BY BRYAN STEVENS/SIX RIVERS MEDIA

Janet Byrd holds a platter of her freshly made fried apple pies.

Millie Byrd and Russ Byrd.

It seems a foregone conclusion that Byrd will be handing down some of her cooking tips and recipes to a new generation.

Granddaughter Millie has expressed an interest in lessons from her grandmother.

"Making sourdough is something I'd like to learn," Millie said.

"That is something we've talked about doing," said Byrd, who will likely be giving her granddaughter some detailed instruction on making sourdough bread in the near future.

A photograph of a woven basket filled with red and yellow apples, sitting on a rustic wooden surface. A few apples and green leaves are scattered on the surface in front of the basket.

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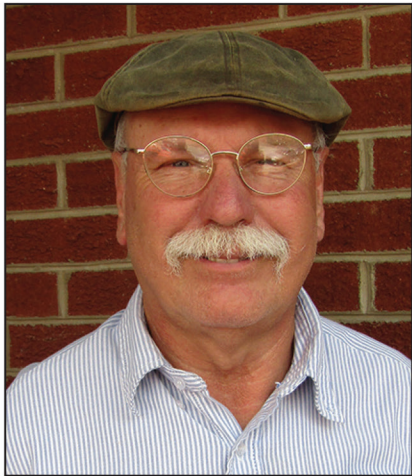
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Famous poets have often waxed eloquently about apples

By **Bryan Stevens**
Managing Editor
bstevens@sixriversmedia.com

The apple has been featured in plenty of literature, as well as lore and myth. There's the golden apple that played a role in starting the Trojan War, as well as the original apple tale plucked from the Bible and the story of the Garden of Eden. Of course, whether the forbidden fruit was truly an apple is a matter of some considerable debate.

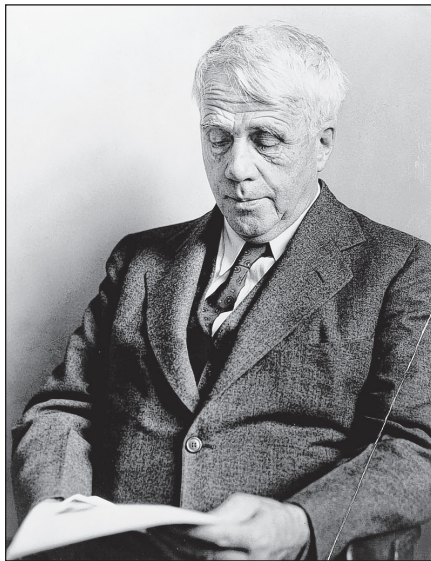
So, while well represented in prose, the apple has also featured prominently in poetry by some of the best-known poets in literary history.

...

William Cullen Bryant, one of the first American poets to earn widespread popularity, is best known for poems like "Thanatopsis" and "To a Waterfowl."

The man who edited the New-York Evening Post for half a century also wrote a poem titled "The Planting of the Apple-Tree."

In his poem, Bryant writes:
"What plant we in this apple-tree!



Robert Frost wrote "After Apple Picking" about a weary gatherer of apples. The poem was published in 1914 in "North of Boston," Frost's second poetry collection.

Fruits that shall swell in sunny June,
And redden in the August noon,
And drop, when gentle airs come by,
That fan the blue September sky,
While children come, with cries of glee,



Emily Dickinson's poem titled "A Drop Fell on the Apple Tree" was about a passing rainstorm at her New England home.

And seek them where the fragrant grass
Betrays their bed to those who pass,
At the foot of the apple-tree."
The poem's concluding lines also let the writer pen some whimsical lines about how he would like to

be remembered by posterity.
"Who planted this old apple-tree?"

The children of that distant day
Thus to some aged man shall say;
And, gazing on its mossy stem,
The gray-haired man shall answer them:

"A poet of the land was he,
Born in the rude but good old times;

'Tis said he made some quaint old rhymes
On planting the apple-tree."

...

Emily Dickinson, who wrote poems about everything from houseflies, frogs and snakes to death and immortality, penned a poem about an apple tree.

The famous New England poet, as well-known for her eccentricities as her lyrical poems, opened the poem with these lines:

"A Drop fell on the Apple Tree —
Another — on the Roof —
A Half a Dozen kissed the Eaves —
And made the Gables laugh —
A few went out to help the Brook
That went to help the Sea —

See **POETS**, Page A31

Mountain Commerce Bank *welcomes you to the Apple Festival*



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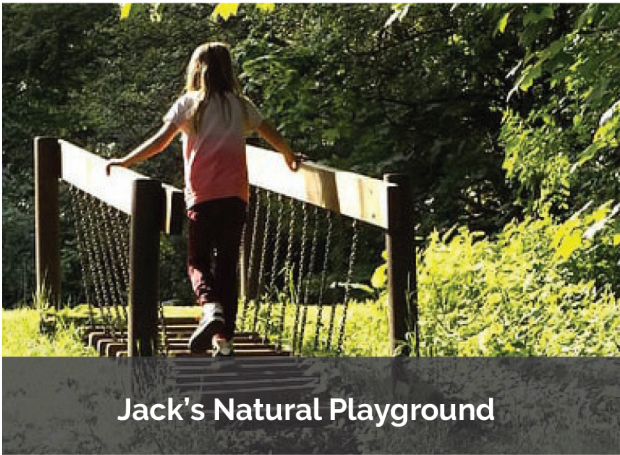
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Kevin McInturff



Clinchfield Subs Station, Steamwhistle Bakery partner to become dynamic duo of Erwin's culinary offerings

By **THOMAS GAETANO**
Correspondent
news@erwinrecord.net

It's a marriage made in culinary heaven. Clinchfield Sub Station, which opened under its current ownership in the summer of 2021, recently partnered with a local baker to provide some sweet conclusions to meals at this popular Erwin eatery.

It was a busy lunch hour when The Erwin Record visited Clinchfield Sub Station for an interview with a member of the Miller family.

Ashley Miller, the daughter of Roger and Susan Miller, as well as sister to Jacob Miller, focused first on serving her customers before beginning the interview



PHOTO BY THOMAS GAETANO/SIX RIVERS MEDIA

Siblings Jacob and Ashley Miller help run Clinchfield Sub Station as a family business along with their parents.

about the family-owned business.

"We didn't expect it to

blow up like it did," Ashley Miller said.

She noted that her family

bought the building from a friend and was able to grow their customer base

through word of mouth.

That loyal customer base even helped the family sandwich business earn enough votes in a contest by television station WJHL to be named the "Best Deli in the Tri Cities" this past summer.

Ashley Miller said that she, her brother and parents have all been equal partners in the business for the last two years. They've expanded into catering, as well, preparing lunches for local schools and businesses.

They have also managed to include some fresh-baked sweets through a new partnership with Katie Steiger's Steamwhistle Bakery.

Steiger said she has always worked in

See **CLINCHFIELD**, Page A16

Sen. Steve Southerland

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CLINCHFIELD

'We didn't expect it to blow up like it did.'

ASHLEY MILLER

From Page A15

restaurants while living in Seattle, Washington, including some that operated as non-profits. She added that guest cooks frequently cycled through those non-profit restaurants, which further grew her culinary skills.

After working in the cafeteria of an oil tanker, for which she was "constantly producing" a regimented diet that complied with union caloric requirements, she settled in Erwin after discovering the town while hiking the Appalachian Trail.

According to Steiger, she stumbled into Clinchfield Sub Station during a time when the restaurant owners were discussing ways to incorporate desserts into their offering, and from there the partnership between her Steamwhistle Bakery and the Clinchfield Sub Station blossomed.

"We just came up to 80 desserts per week," Steiger said. "It's been slowly creeping up."

She added that her baked goods are made in the restaurant on weekends when the Millers are taking time to appreciate family

and seeing to business errands that cannot be done while serving customers.

"We still do things," said Ashley Miller when speaking about a dedication to "family time" outside of the restaurant.

Her brother also spoke about the challenges of operating a family-owned eatery.

Jacob Miller said owning a restaurant was a dream for the entire family.

When a rare opportunity presented itself, they seized it as a family.

He noted that being an owner of a restaurant has honed his work ethic, attention to detail, and positive workplace conduct compared to being an employee of a large chain restaurant.

He noted that he pays more attention to the little things "because it's your reputation on the line."

He added that there is more passion in a family-owned workplace, because bringing down the business would be akin to bringing down the family.

"There's no slacking here," he said.

The Millers remain a close-knit family, and Jacob said that it's not been at all difficult to maintain a positive workplace attitude.

The most popular menu items at Clinchfield Sub Station are the Philly steak and chicken sandwiches, along with the eatery's burgers and club sandwiches.

Ashley Miller said much of the eatery's menu evolved from customized sandwich orders requested by their customers.

She said her family had never heard of a California chicken sub before a customer described the ingredients. After realizing that the restaurant had all the necessary ingredients, they chose to permanently add it to their menu.

Steamwhistle Bakery is known for its pies and cheesecakes, according to Ashley Miller.

To prepare for the Apple Festival, Steiger said that she plans to prepare chocolate hazelnut cheesecake and a cinnamon caramel apple pie.

She noted it will be her first full

festival for the new bakery business, and that she's been "baking like crazy."

Steiger added that she has also been utilizing the Mountain Harvest Kitchen in the Town of Unicoi to ensure that her Steamwhistle Bakery can produce enough baked goods for the Apple Festival's hordes of festival goers.

Ashley Miller noted that Clinchfield Sub Station actively seeks out opportunities to show community support. The eatery has catered lunches for local football teams and also prepared a lunch for a special event to promote library card signups Sept 23 at the Unicoi County Public Library.

The eatery will be selling burgers and hot dogs at the event and all proceeds are going to be donated to the library.

"We love this restaurant like crazy," said Ashley Miller.

The plan, she noted, is to continue to make subs, sandwiches and burgers for "as long as we can do it."

...

Clinchfield Sub Station is located at 105 Rock Creek Road, Suite 1, Erwin. The eatery's phone number is (423) 735-3261.

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Cooking contest open to contestants in three categories

From staff reports

The 2023 Apple Festival Cooking Contest is almost here, so get ready to bring your A game with some apples, spice and everything nice.

On Friday, Oct. 6, bring your favorite apple dish to the 2023 Unicoi County Apple Festival Cooking Contest, sponsored by the Unicoi County Chamber of Commerce and UT Extension Unicoi County.

This year's contest will be held at the Unicoi County Chamber of Commerce Office in downtown Erwin. Entries will be accepted from 11 a.m. to noon, with closed judging to begin at noon.

The three categories for the contest will be Apple Pie, Apple Cake and Youth Candy



PHOTO BY METRO CREATIVE CONNECTION

Local cooks are encouraged to get ready for another Apple Festival Cooking Contest and showcase their best recipes for a chance to win prizes and bragging rights.

Apple Decoration (ages 17 and under). Only one entry per category will be accepted.

Entries for Apple Pie and Apple Cake categories must include at least one cup of apples,

applesauce or dried apples. A copy of the recipe must be included with the entry to qualify for judging.

Youth candied apples must include all edible ingredients with a list



PHOTO BY METRO CREATIVE CONNECTION

Apples, spice and everything nice can and probably will go into the entries for this year's Cooking Contest.

of those ingredients. These entries will be judged on originality, display and pairing with apples.

Prizes in each category will be \$50 for first place, \$30 for second place and \$20 for third place. Winners will be announced on stage at 2 p.m.

For more information about the contest,

call the Chamber of Commerce (423) 743-3000, UT Extension (423) 735-1637, or email Tracy Chandler, Extension Agent, at tpate6@utk.edu.

...

To inspire local cooks, here are recipes from some first-place winners from past years:

Scrumptious Upside-Down Apple Pie

by Genevieve Sheldon of Flag Pond

2 cup all-purpose flour
1/2 tsp. salt
6 tbs. shortening
2 tbs. cold butter
5-7 tbs. orange juice
Filling: 6 tbs. butter, melted & divided
1/2 cup packed brown sugar
1/2 cup chopped pecans

1 cup sugar
1/3 cup all-purpose flour
3/4 tsp. ground cinnamon

8 cups thinly sliced and peeled Golden Delicious apples (about 1/8-inch thick)

Glaze: 1/2 cup confectioners' sugar 2-3 tsp. orange juice

Directions: In a large bowl, combine flour and salt; cut in shortening and butter until

See **CONTESTS**, Page A19



Welcome to the Apple Festival!

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CONTESTS

From Page A18

crumbly. Gradually add orange juice, tossing with fork until dough forms a ball.

Divide dough into two balls. Wrap in plastic wrap; refrigerate for at least 30 minutes. Line a 9-inch deep dish pie plate with heavy-duty foil, leaving 1-1/2 inch beyond edge; coat the foil with cooking spray.

Combine 4 Tbs. butter, brown sugar, and pecans; spoon into prepared pie plate.

In a large bowl, combine the sugar, flour, cinnamon, apples and remaining butter. Toss gently. On waxed paper, roll out one ball of pastry to fit pie plate. Place pastry over mixture, pressing firmly against mixture and sides of plate; trim to 1 inch beyond plate edge. Fill with apple mixture.

Roll out remaining pastry to fit top of pie; place over filling. Trim to 1/4 inch

beyond plate edge. Fold bottom pastry over top pastry; seal and flute edges. Cut four 1-inch slits in top pastry. Bake at 375 for 20 minutes. Cover edges loosely with foil. Bake 30 minutes longer or until apples are tender and crust is golden brown.

Cool for 15 minutes on a wire rack. Invert onto a serving platter; carefully remove foil. Combine glaze ingredients; drizzle over pie.

Tennessee Apple Cake by Judy Moss of Erwin

1 cup vegetable oil
4 cups diced apples
1-2/3 cups pecans
2-2/3 cups flour
3 eggs

1 tsp. salt 2-1/4 cups sugar
1-1/2 tsp. cinnamon
2 tsp. vanilla

Directions: Preheat oven to 450. Grease three 9-inch pans. Beat oil and eggs together, stir in apples and sugar. Mix flour, baking powder, soda, salt, and cinnamon. Stir into apple mixture. Add vanilla and pecans. Bake for 45 minutes.

Brown Sugar Icing: 1 cup



PHOTO BY METRO CREATIVE CONNECTION

Entries for Apple Pie and Apple Cake categories must include at least one cup of apples, applesauce or dried apples.

evaporated milk 2 sticks
butter 4 cups brown sugar 2
tsp. vanilla Melt butter,
sugar, and milk. When mixture comes to a full boil, cook for 6 minutes. Add vanilla. Let cool several minutes; beat until spreadable.

In an iron skillet, brown 1/2 cup apple pie filling with 4 tbs. butter. Chop apples and continue with icing. Frost cake.

Festival's area for children full of fun activities

From staff reports

Whether it's the extra bounce from an oversized inflatable or some whimsically creative face art, the Unicoi County Apple Festival offers fun for all ages.

The festival's children's area, a large attraction for the young and young at heart, is a festival within a festival. Families are invited to join in the festivities on Friday and Saturday, Oct. 6 and 7, in downtown Erwin, where a host of kid-friendly activities and entertainment await.

The Children's Area

will again be set up in the parking lot at Erwin Town Hall. Sponsored by the Unicoi County Family YMCA, the 2023 festival children's area will feature rides, inflatables, interactive games, face painting and much more. Children and adults of all ages are invited to participate.

All vendors are insured and will have qualified employees operating the attractions.

Additionally, the YMCA will have staff on hand for all hours of operation. For more information, call the YMCA at (423) 743-3361 or the Unicoi County Chamber of Commerce at

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Apples can provide sweet, simple solutions for family meals

By Family Features

Busy mornings, afternoons and evenings are the norm for many families with days full of work, school, extra-curricular activities, social commitments and more. Finding time to pause and share a meal is often a priority that may remain difficult to achieve.

With easy family-friendly recipes that call for Envy apples — named America's No. 1 apple for taste, crispness, aroma and appearance, according to an independent sensory test by Forward Agency — you can bring your loved ones together for shared meals.

Crisp Apple Tacos put a fresh and sweet spin on a dinnertime classic by making tacos with pork medallions, homemade slaw and apple wedges. With plenty of easy prep work to be done, they're a convenient way to call everyone to the kitchen; even little ones can help by mixing the dressing, apple sticks and cabbage for the tasty slaw.

For a quick and easy dinner option on busy summer nights, fire up the grill and cook Grilled Apple



PHOTO FROM FAMILY FEATURES

Apple Avocado Toast provides a simple way to fuel up on weekday mornings or can be enjoyed as part of a weekend brunch with the family.

Portobello Burgers. Distinctly sweet apple rounds are paired with savory, umami-rich portobello mushrooms for a flavor-packed, meatless take on traditional burgers.

Easily recognized by their large, sharable size, Envy apples boast

bright red skin that sometimes features a golden blush. They are ideal for snacking, with their satisfying crunch and balanced sweetness, and can also be served as part of any meal of the day. For example, Apple Avocado Toast provides a simple way

to fuel up on weekday mornings or can be enjoyed as part of a weekend brunch with the family.

Find these delicious apples at a grocer near you by visiting EnvyApple.com.

Apple Avocado Toast

2 eggs
water
4 slices sourdough bread
1 ripe avocado, sliced
1 Envy apple
1 teaspoon lime juice
1/4 cup shaved Parmesan cheese
2 teaspoons chia seeds
1 tablespoon minced chives
edible flowers, for garnish
In pot, cover eggs with 1 inch cold water. Boil 6-7 minutes then place in cool water bath.

Peel eggs, halve lengthwise and set aside.

Toast sourdough bread then mash avocado across bread with fork.

Cut apple into thin slices and place on top of avocado along with egg halves. Top with lime juice, Parmesan cheese, chia seeds and chives.

Garnish with edible flowers.

See **MEALS**, Page A21

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MEALS

From Page A20

Grilled Apple Portobello Burgers

2 Envy apples
4 portobello mushrooms
1/2 cup olive oil, divided
2 tablespoons lemon juice
4 garlic cloves, minced
2 teaspoons oregano
2 teaspoons salt
1 cup herbed goat cheese
4 brioche buns
4 large butter lettuce leaves
4 tablespoons mayonnaise
Heat grill to high heat.

Slice apple horizontally into thick round wedges and remove seeds using fork.

Remove portobello stems.

In small bowl, combine 1/4 cup olive oil, lemon juice, garlic, oregano and salt. Using basting brush, coat mushrooms on both sides with olive oil mixture.

Grill mushrooms stem sides down 2 minutes then flip. Add goat cheese and grill 2-3 minutes until cheese is melted.

Coat apple rounds with remaining olive oil and grill 1-2 minutes per side to lightly char.

Serve mushrooms with apple rounds on brioche buns with lettuce and mayonnaise.

Crisp Apple Tacos

1/2 pound pork tenderloin
3 tablespoons olive oil
1 teaspoon salt, plus additional, to taste, divided
1 teaspoon pepper, plus additional, to taste, divided

2 Envy apples, divided
3 sprigs rosemary
1/2 cup shredded carrots
1/2 cup shredded red cabbage
1 cup shredded green cabbage
4 tablespoons honey
1 cup mayonnaise
1 tablespoon mustard
1 tablespoon white vinegar
12 soft taco shells
2 tablespoons sour cream
1 lime, cut into wedges
Cut pork crosswise into 1-inch medallions.

Coat pork medallions with olive oil, 1 teaspoon salt and 1 teaspoon pepper then add to saucepan over medium heat.

Slice half of one apple into thick wedges and add to saucepan. Slice remaining half into thin wedges and set aside.

Add rosemary to saucepan and heat 2-3 minutes. Flip pork and heat 2-3 minutes until pork is slightly golden and cooked through.

Let pork rest 3 minutes then slice into strips.



PHOTO FROM FAMILY FEATURES

Crisp Apple Tacos put a fresh and sweet spin on a dinnertime classic by making tacos with pork medallions, homemade slaw and apple wedges.



PHOTO FROM FAMILY FEATURES

Preparing Grilled Apple Portobello Burgers is as easy as firing up the grill.

Thinly slice half of remaining apple into thin sticks around same size of shredded cabbage. Reserve remaining half.

In serving bowl, toss apple sticks, carrots, red cabbage and green cabbage.

In bowl, mix honey, mayonnaise, mustard and vinegar into dressing. Add additional salt and pepper, to taste.

Mix dressing and cabbage; refrigerate at least 1 hour prior to serving.

Cut remaining apple half into thin wedges.

Top taco shells with pork, slaw, sour cream and squeeze of lime juice. Top with apple wedges.

Enjoy!

– Recipes courtesy of Envy Apples

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FILE PHOTO

An employee with Stanleys Produce and Bakery fries some apple pies during the 2021 Apple Festival.



FILE PHOTO

Mile Brippon and Sharon Perkins buy some apples at the 2021 Apple Festival.



FILE PHOTO

A vendor serves up some hot, fresh-from-the-oven pretzels.



FILE PHOTO

Yvonne Catrell, left, and Iva Coates hold up the items they purchased at the Unicoi County Apple Festival. They are from Mars Hill, North Carolina.



FILE PHOTO

Kim Arnold looks at Christmas crafts at Gourd Peddler booth. Arnold came from Kingsport for the Erwin festival.



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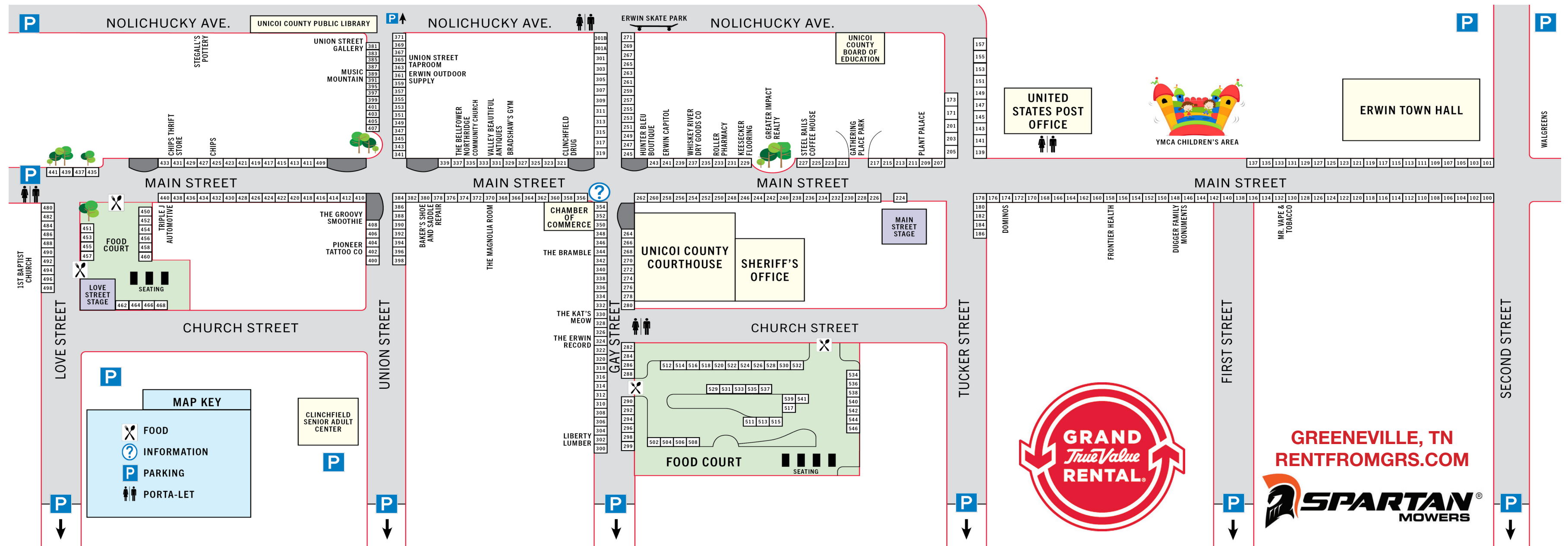


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Groovy Smoothie ready to welcome festivalgoers

By **BRYAN STEVENS**
Managing Editor
bstevens@sixriversmedia.com

The Groovy Smoothie is gearing up for its third Unicoi County Apple Festival.

Owned and operated by Alex Peterson, the downtown eatery will be ready for this year's festival.

Peterson's establishment celebrated its second anniversary this past April and she and the staff are looking forward to another Apple Festival and are working to help festivalgoers keep a groove going.

According to employee Abby Neblett, the Groovy Smoothie is getting ready to bring back some seasonal smoothies, including the Pumpkin Roll, Caramel Apple and Cran-apple Orange Slush.

"Last year, we knew what to expect," Neblett said. "We prepped more and went with a limited menu."

She said they will follow that winning formula while staying open during this year's festival.

Autumn's also a time to try some new menu items, such as the eatery's new Grape Nut Salad featuring a mix of lettuce, spinach, apples, celery, wal-

nuts, feta cheese and grapes.

As temperatures get nippier, Neblett said the eatery's soup offerings will likely expand. She noted that the most popular of the soups is the creamy tomato basil.

Customers can also start their day with breakfast at the Groovy Smoothie.

Neblett recommends the Apple Pie Power Oats, which features oatmeal topped with cooked apples and drizzled with maple syrup and cinnamon sugar.

"We also have a breakfast burrito," she said. She described this item as a tortilla filled with cheese, egg, bacon, spinach and tomato.

The breakfast menu also consists of other varieties of power oats, as well as bagels, avocado toast and more.

The lunch menu features such items as wraps, grilled cheese, soups, baked potatoes and salads.

Of course, the smoothies remain front and center. Apple enthusiasts should try The Appalachian, a blend of apple, pineapple, peach, lemon, beet powder, honey, flax and spinach.

Other menu items include boba teas. These beverages, also known as bubble tea, originated in Taiwan and



PHOTO BY BRYAN STEVENS/SIX RIVERS MEDIA

Groovy Smoothie employees Abby Neblett and Shiana Neblett are ready to welcome people to another Unicoi County Apple Festival.

are made by blending tea with milk, fruit and fruit juices, then adding tapioca pearls (the boba) and shaking vigorously.

The Groovy Smoothie is located at 202 Union St, Erwin. For more information, please call The Groovy Smoothie at (423) 735-3100.



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RentFromGRS.com

Sisters behind The Bellflower ready for Apple Festival

By **BRYAN STEVENS**
Managing Editor
bstevens@sixriversmedia.com

The Bellflower, a new bake shop in downtown Erwin, recently celebrated its first two months of doing business — just in time for the annual Unicoi County Apple Festival.

Hannah Hensley is the owner of The Bellflower. Sister Heidi Hensley is head baker.

"I do most of the baking," Heidi said during an interview with The Erwin Record.

"We will be open during the Apple Festival," Heidi added.

The sisters are working to come up with some "exciting ideas" for offerings during the festival.

"These first two months have gone really well," Heidi said.

"We've been overwhelmed by all the support. We are enjoying it and are happy to be here."

One item that will definitely be available during the festival will be the shop's cinnamon rolls, which are baked by the sisters' grandmother, Robin Rice.

"People come from Bristol and



PHOTO BY BRYAN STEVENS/SIX RIVERS MEDIA

Heidi Hensley, the head baker for The Bellflower, holds up one of her Italian Cream Cakes.

Kingsport to get her cinnamon rolls," Heidi said. "People she used to work with or go to church with were so excited to learn they don't have to wait for a special occasion to get some of her cinnamon rolls."

Heidi added that the cinnamon rolls are one of Rice's own recipes



PHOTO BY BRYAN STEVENS/SIX RIVERS MEDIA

Aaliyah Johnson, who helps out at The Bellflower, holds a platter of the Chocolate Brioche.

and that she and her sister are the only other people who share in the knowledge of what's needed to make the popular cinnamon rolls.

The cinnamon rolls are usually just offered for sale on Saturdays, but they will be available for purchase on both Friday and Saturday during the festival.

Two of the bakery's cookies will also be sold during the festival.

The Bellflower Cookie — a mix of oatmeal, white chocolate and coconut — is a crowd favorite, according to Heidi.

The Spivey Mountain Cookie features chocolate, pretzel and caramel, and is another of the shop's popular offerings.

The shop has also added freshly squeezed lemonade to the menu.

"It's freshly squeezed to order," Heidi shared. "We make our own simple syrups."

The lemonade can be infused with lavender and strawberry syrups, but Heidi added that there are plans to add some more flavors.

Each glass, she noted, is made right when the customer orders it.

Baked goods featured in the shop's display cases include bagels, cookies, pies, cakes, cheesecakes, scones, artisan sour-dough and quiche and brioche.

The Bellflower is located at 111 S. Main Ave., Erwin. For more information, email thebellflower-erwin@gmail.com.

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FILE PHOTO

The Unicoi County Apple Festival, drawing more than 120,000 annual attendees, has been consistently named one of the Southeast Tourism Society's Top 20 events in the Southeast, is a four-year winner of the Northeast Tennessee Tourism Association's Pinnacle Award and has been named the Johnson City Press Readers' Choice Best Local Event from 2018-2022.



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FILE PHOTO

Samples of pork rinds were handed out during the Apple Festival by a vendor.



FILE PHOTO

Food vendors can satisfy a range of cravings among festivalgoers.

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PHOTO FROM FAMILY FEATUYRE

Envy apples can feature in a variety of creative meal ideas.

POETS

From Page A13

Myself Conjectured were they
Pearls —

What Necklaces could be -
It's a fun image to think of
Dickinson wearing a necklace made
from raindrops. It's definitely one of
her more whimsical efforts.

...

Robert Frost is another New
Englander (although born in
California) who wrote his poetry in
the years after Dickinson.

Frost, who wrote poems like "The
Road Not Taken" and "Nothing Gold
Can Stay," also wrote "After Apple
Picking."

The poem was published in 1914 in
"North of Boston," Frost's second
poetry collection.

The poem is basically a profile of a
weary apple picker. At one point,
Frost writes:

"And I keep hearing from the cellar
bin

The rumbling sound
Of load on load of apples coming in.
For I have had too much
Of apple-picking: I am overtired
Of the great harvest I myself
desired.

There were ten thousand thousand
fruit to touch,

Cherish in hand, lift down, and not
let fall."

...

Christine Rossetti wrote "An Apple
Gathering" in 1857.

The work is a seven-stanza poem
featured in a collection of her work
titled "Goblin Market and Other
Poems."

Her poem begins with a bittersweet
lesson of sorts.

"I plucked pink blossoms from
mine apple-tree

And wore them all that evening in
my hair:

Then in due season when I went to
see

I found no apples there."

Rossetti was an English writer of
romantic, devotional and children's
poems.

...

The poet John Greenleaf Whittier,
although born to a family of farmers
in 1807, didn't take up the hard labor of
agriculture due to frail health as a child.

He instead became a writer known
for his poetry celebrating life in rural
America. A Quaker, he also wrote
poems encouraging the abolition of
slavery.

His poem, "A Song of Harvest," cele-
brates "the apple's red and gold" while
praising his countrymen who have
embraced the task of toiling the land.

His poem ends with these lines:
"And, soon or late, to all that sow,
The time of harvest shall be given;
The flower shall bloom, the fruit
shall grow,

If not on earth, at last in heaven."

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Fishery community enjoyed intriguing place in local history

By Martha Erwin

This article has been previously published in The Erwin Record.

Throughout Unicoi County, each of us may readily recall numerous communities that have played an integral part in the county's early history.

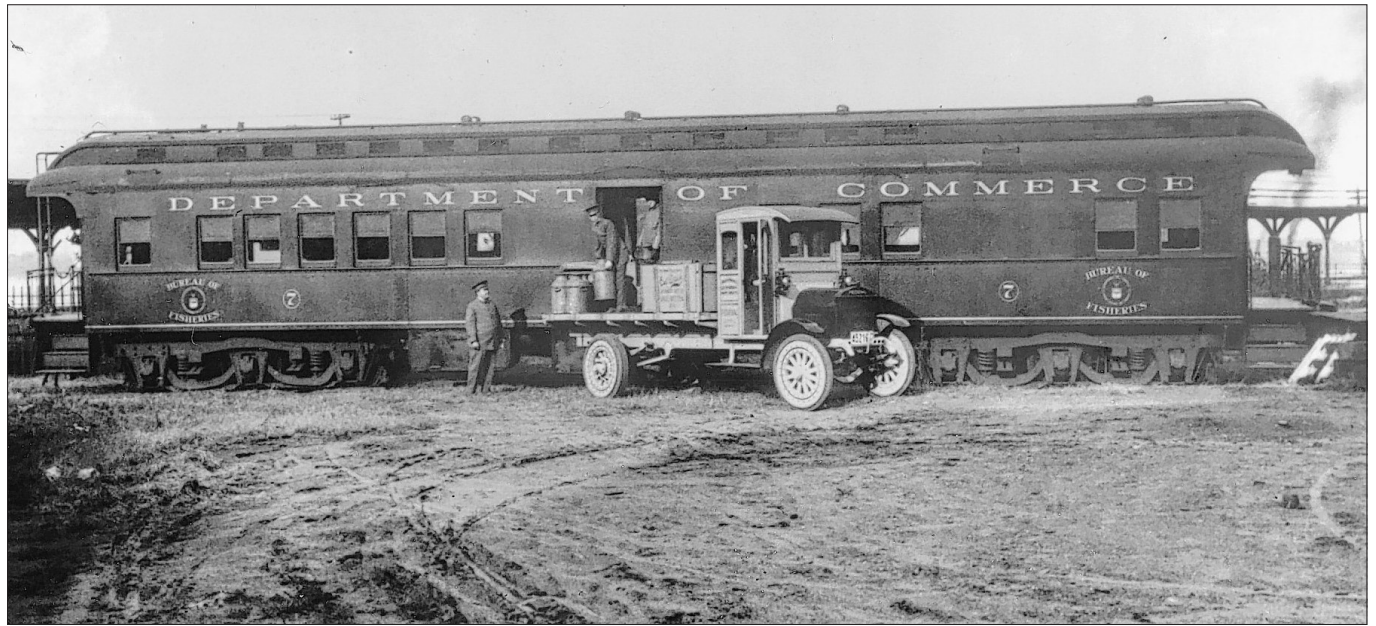
One is Fishery, a thriving, small and vibrant community that abounds in endless history.

Early records document a post office called Fishery, Tennessee, existed. The post office was situated on a tract of land owned by the federal government, located in a hollow surrounded by hills.

The Postmaster General of the United States of America, George L. Meyer, issued a Certificate of Appointment stating whereas, on the 19th day of September, 1907, Etta M. Keesecker was appointed Postmaster of Fishery, in the County of Unicoi, State of Tennessee, and whereas she did on the 25th day of September, 1907, execute a Bond, and has taken oath of office and required by law.

The post office was established in 1887 and closed in 1908.

During the early years of the



CONTRIBUTED PHOTO

Specially designated fish cars carried fish from the Erwin National Fish Hatchery to stocking areas in the 1920. The use of fish cars ended in 1947.

Clinchfield Railroad, the railroad promoted the avenues to enhance its rail shipment business. Thereafter, Clinchfield Railroad built a side track at the station — Erwin National Fish Hatchery — to load cargo of fish departing to stocking areas.

The price charged by the railroad for transporting fish cars was generally .20 per mile. During the mid-1920s and early 1930s, the distribution of fish was exclusively by specially designed railway fish cars.

The peak years were 1920 to 1930.

Later, the government conceded distribution of fish by truck to be more efficient than rail. The same shipment of fish could be transported by truck, at a saving of one fourth the cost.

See **FISHERY**, Page A33

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FISHERY

From Page A32

A former resident of the Fishery community, Evelyn McInturff Grindstaff vividly recalled the history of the fish car area and the railroad side track at the station.

According to Grindstaff, Capt. John Harrington and his crew were employed by the Fish and Wildlife Service, riding the rails, attending the fish while en route delivering federal government fish. These men were virtually in their own little world on the rails with accommodations of sleeping bunks, dining car, kitchen facilities and a cook. Also uniforms were provided for the crew. The use of Federal fish cars finally ended in 1947. Since that date, memories bring a smile as we envision Capt. Harrington shouting "Hook 'er up!" These items may be viewed in the former superintendent's office, sponsored by Erwin National Fish Hatchery Manager Tyler Hern.

Martha Erwin is curator of the Unicoi County Heritage Museum and the Clinchfield Railroad Museum, both located adjacent to the campus of the Erwin National Fish Hatchery.

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CONTRIBUTED PHOTO

This pail that was used in transporting fish, as well as fish car dining dishes, are on display at the Unicoi County Heritage Museum.



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Apples can be part of a more plant-based diet to ensure good health

By Family Features

Filling the kitchen with plant-based ingredients, including apples, is an easy way to nudge kids toward nutritious after-school snacks and make busy weeknight dinners as healthy as they are delicious.

When you consume foods that boost your energy and give your body the fuel it needs, you can expect to feel healthier, both physically and emotionally. In many cases the foods that deliver are plant-based fruits and vegetables, and you can create delicious and healthy meals while adhering to a plant-based eating plan.

Make Easy Substitutes

Having a vegetarian meal or snack once a day is a great start, or even try "meatless Mondays" at home. Swap out ice cream and instead go for frozen blended bananas as an after-dinner treat. Try a nut- or grain-based milk in place of your normal dairy.

Make Gradual Changes

Drastically changing your eating habits can be challenging. Small, sustainable changes are easier to



PHOTO BY FAMILY FEATURES

Multi-grain pita bread stuffed with four green apples and other wholesome fillings can be a great snack or dessert.

manage and simpler to implement. Even one change per day can lead to healthier eating, like swapping the meat in a normal sandwich for a plant-based protein, such as a salad made with chickpeas or lentils, for a quick and easy lunch.

Start Meal Planning

Meal planning can reduce the time you spend in the kitchen and cut the cost of your groceries while making plant-based eating easy. When you plan meals in advance, you can buy in bulk and do the prep work ahead of time, which means you can whip up tasty plant-

based meals in minutes. Keep healthy staples on hand like vegan, cholesterol-free and trans fat-free Toufayan multi-grain pita bread. The pre-split pita is perfect to keep on hand and fill with your favorite plant-based ingredients for a quick meal or pair with hummus, chickpea salad or apples. Made with quality, wholesome ingredients, each bread is hearth-baked to a golden brown for a tasty, convenient and versatile complement to a wide range of plant-based foods. They're easy to find in your local grocer's deli section.

Get inspired to create family-friendly, plant-based dishes with these recipes and more at Toufayan.com.

Apple Pie Stuffed Pitas

Prep time: 10 minutes

Cook time: 17 minutes

Servings: 4

Filling:

4 green apples, peeled, cored and thinly sliced

1 teaspoon cinnamon

1/2 teaspoon nutmeg

2 tablespoons plant-based butter

1/3 cup white sugar

3 tablespoons water

1 teaspoon cornstarch

Oat Crumble Topping:

1/2 cup flour

1/2 cup rolled oats

1/4 cup brown sugar

1/2 teaspoon cinnamon

1 tablespoon orange juice

1 pinch salt

2 tablespoons plant-based butter

4 Toufayan Multi-Grain Pita

Bread

Preheat oven to 350 F.

To make filling: In large saute pan over medium heat add apples, cinnamon, nutmeg, butter, white sugar, water and cornstarch. Cook apples down about 10 minutes until they begin to get gooey.

To make oat crumble topping: In medium bowl, mix flour, oats, brown sugar, cinnamon, orange juice and salt. Cut in butter and mix until crumbs begin to form.

Cut pitas in half and line baking sheet. Fill one pita half with apple filling and lay on its side, being careful to not let apples fall out. Top with oat crumble. Repeat with remaining pitas.

Bake about 6 minutes. If desired, broil 1 minute for additional color.

Enjoy!

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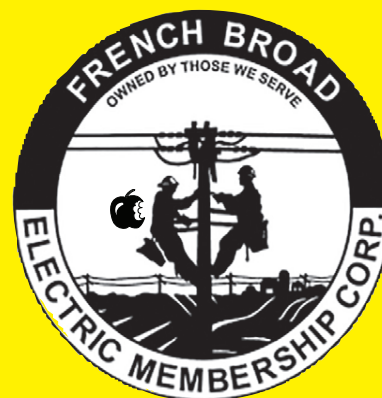
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PHOTO BY KEN SILVER/SIX RIVERS MEDIA

The Dari Ace has served customers in Erwin for the past 63 years.

Dari Ace will stay open during Apple Festival weekend

By **KEN SILVERS**
Correspondent
ksilvers@sixriversmedia.com

The Dari Ace, established in 1960, has been a part of Erwin and Unicoi County for decades.

Many of the eatery's longtime customers are well aware how special the restaurant with the look of an iconic diner from the 1960s has been for diners through the years.

Patrons not only visit to enjoy the food, which ranges from

burgers and fries to milkshakes and sundaes, but to gather around the oval-shaped diner counter and chat with friends and strangers.

Dari Ace Operator Melissa Harris shared with The Erwin Record the Dari Ace will be open Unicoi County Apple Festival weekend on Friday, Oct. 6, from 8 a.m. to 7 p.m. and Saturday, Oct. 7, from 8 a.m. until a closing time is determined.

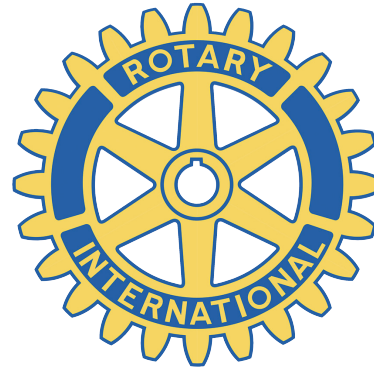
See **DARI ACE**, Page A36



PHOTO BY KEN SILVERS/SIX RIVERS MEDIA

The interior of the Dari Ace features an oval-shaped dining counter and vintage wall art.

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DARI ACE

From Page A35

“We were open last year for the festival and we had a lot of out-of-town regulars come by,” Harris said.

Harris, who has worked more than 25 years at the Dari Ace, said the restaurant will offer some special menu items during the festival, including key lime pie and a pumpkin spice milkshake. One special item sure to delight the tastebuds will be the Apple Blossom, a pastry-wrapped apple treat featuring toppings and ice cream.

With the restaurant no longer typically open on Saturdays, patrons are encouraged to take advantage of the special Saturday hours during the festival to enjoy all the Dari Ace has to offer.

Junior Garland is the current owner of the Dari Ace.

Dari Ace is located at 1105 Jackson Love Highway, Erwin. For more information, call (423) 743-7050. Find out more about the Dari Ace on the eatery’s Facebook page.



PHOTO BY KEN SILVERS/SIX RIVERS MEDIA

The Dari Ace offers a walk-up window and a drive-thru for customers wishing to pick up to-go orders. Inside, the eatery also offers a small dining counter. The Dari Ace opened for business in 1960.



PHOTO BY KEN SILVERS/SIX RIVERS MEDIA

The Apple Blossom is a popular Dari Ace dessert during the annual Apple Festival.



PHOTO BY KEN SILVERS/SIX RIVERS MEDIA

From left, Dari Ace employee Susie Adkins waits on customer Bryan Merritt.



PHOTO BY KEN SILVERS/SIX RIVERS MEDIA

From left, Susie Adkins and Melissa Harris will serve up treats, such as the Apple Blossom, during the upcoming Unicoi County Apple Festival. Adkins and Harris are sisters who have worked for Dari Ace for many years.

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Delicious dessert can be as easy as apple pie

From staff reports

The phrase “as American as apple pie” may lead one to believe that this classic dessert originated somewhere in the Americas. But this beloved dessert actually traces its origins to Europe. In fact, apples aren’t even native to North America, according to experts.

Apple pie is categorized alongside baseball and Coca-Cola® as truly American, but even though it was brought over to the colonies with settlers, it wasn’t until the 20th century that the treat was established as a symbol of national pride. By then, this apple-filled pastry had cemented itself in popular cuisine, and has since been replicated and reimagined in more ways than one might imagine.

Most families have an apple pie recipe that they love. This recipe for “Grandma’s Apple Pie,” courtesy of the Vancouver-based food recipe blog, Spend with Pennies, by Holly Nilsson is one to add to your culinary repertoire.

Grandma’s Apple Pie
Servings: 8 slices



PHOTO BY METRO CREATIVE CONNECTION

This recipe will produce an apple pie as good as grandma would make.

Double Crust Pie Pastry (see note below)

- 1 large egg, beaten
- 6 to 7 cups apples, peeled and sliced, about 2 pounds
- 1 tablespoon lemon juice
- 1/2 cup granulated sugar
- 3 tablespoons flour
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon nutmeg
- 1. Preheat oven to 425 F.
- 2. Peel apples and cut in quarters. Remove the core and slice apples

into 1/4-inch to 1/8-inch thick.

3. In a large bowl, combine apples, lemon juice, sugar, flour, cinnamon, and nutmeg. Toss well to combine and set aside.

4. Roll half of the dough into a 12-inch circle. Line a 9-inch pie plate with the pastry dough. Fill with apple filling.

5. Roll the remaining crust and gently place it over the apple mixture. Seal the edges by gently pinching the top and bottom crusts together. You can fold or decorate the edges by crimping or pressing with a fork. Remove any excess dough.

6. Beat the egg and 2 teaspoons of water or milk. Cut 4 to 5 slits in the top crust to allow steam to escape. Brush with egg mixture and sprinkle with sugar (optional).

7. Place the pie plate on a baking pan lined with parchment paper. This is optional but will catch any drips or spills.

8. Bake at 425 F for 15 minutes, reduce heat to 375 F, and bake an additional 35 to 40 minutes or until the crust is golden and the apples are tender.

9. Cool at least 30 minutes before serving. Serve warm with vanilla ice

cream and caramel sauce if desired. Enjoy!

Note: You can use a premade refrigerated pie crust for this pie, or try making a homemade pastry with the recipe below.

Flaky Homemade Pie Crust
Makes a double pie crust

- 3 cups all-purpose flour
- 1 teaspoon salt
- 7 tablespoons cold butter, cubed
- 7 tablespoons shortening, cubed
- 1 1/3 to 2 1/3 cups ice cold water

1. Combine flour and salt in a large bowl with a whisk.

2. Using a pastry cutter, cut the butter and shortening until the mixture resembles the size of peas.

3. Add ice cold water a tablespoon at a time to one area of the dough and mix with a fork. Move to one side of the bowl and continue adding water just until dough is moistened (you don’t want it to be sticky).

4. Once mixed, use your hands to quickly and gently fold over the dough a couple of times. Divide into two balls.

5. Roll each of the balls into a 12-inch circle on a lightly floured surface. Use as needed in your recipe, or wrap and refrigerate to use later.

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Kiwanis Club of Erwin raising money during Apple Festival to help Unicoi County children

By KAYLA HACKNEY
News Writer
khackney@sixriversmedia.com

The Kiwanis Club of Erwin is dedicated to improving the lives of children in Unicoi County, and Apple Festivalgoers can help them do that.

Throughout the course of the year, the Kiwanis Club of Erwin organizes a number of charitable initiatives throughout the county. Those initiatives benefit Unicoi County children in need in a number of ways, such as providing them with new shoes, providing funding to local organizations like the YMCA and Unicoi County Public Library, giving outstanding teachers in Unicoi County a financial boost and making sure every child has presents to open at Christmas.

"We usually have 150 to 180 children and we get their sizes, what kind of toys they want, clothing,



PHOTO BY KSYLS HACKNEY/SIX RIVERS MEDIA

Buy some water from a Kiwanis club member to wash down those fresh crisp apples. The sale of water during the festival helps the club fund its community projects.

shoes, special things they would like," said Kiwanis Club of Erwin Board President Connie Buchanan. "And we spend \$125 dollars each. We spend over \$22,000 to \$25,000 a year on just that."

The Kiwanis Club of Erwin also takes on larger projects. The club is currently raising money to construct an open air classroom at Unicoi County High School.

Complete with a shelter to keep students out of the sun and picnic tables for seating, the open air classroom would allow UCHS teachers to have class outside on nice days.

"We're working on getting the labor, and that's going to be in the upper \$20,000 or lower \$30,000 to get that put up because there is a lot involved," Buchanan said. "When you've got big equipment, it's going to cost money."

Fundraising plays a big part in helping the Kiwanis Club of Erwin help the children of Unicoi County. One of the ways the club raises money is by selling bottles of water at the Unicoi County Apple Festival. Buchanan said Kiwanis Club members donate the water, so all of the proceeds are able to go straight into the club's coffers. For festivalgoers looking to give a little extra, the club also has a donation box.

"We have a donation box for

them to donate as well," Buchanan said. "Sometimes people just donate money because it's for the kids. And it's wonderful."

Buchanan said every bottle of water purchased helps a child in the community.

"When they buy a bottle of water, I know it is going to help a child somewhere in the county," Buchanan said. "It may be small, and then it may be a bigger help in some situations, like the Christmas fund."

Buchanan said the organization typically raises more than a thousand dollars during the festival — which means a lot of water bottles in hands and a lot of support for their mission from the community.

"Our community pulls together," Buchanan said. "And if you are asking for something from them they will give it to you. Or help you out or do it, whether it's construction or materials. And it's been fantastic."

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Fall a great time to indulge in some seasonal apple treats

From staff reports

Come October, everything is awash in orange — including food. Pumpkin products are ubiquitous this time of year, and everything from muffins to cookies to coffees are given pumpkin-infused spins.

Although it may seem like there is no room on the menu for anything other than pumpkin right now, fans of another fall favorite can rest assured that apples will never fall out of favor on the dessert table. Apples come into season early in September but remain tasty staples all the way through the holiday entertaining season in December. That leaves plenty of opportunities to offer apple-based desserts.

Crisps are desserts that have streusel-like toppings, and are close cousins to cobblers, which feature more of a biscuit topping. The crunch of the streusel on this “Apple Crisp” from “Danielle Walker’s Eat What You Love” (Ten Speed Press) is addictive. It replaces a traditional oats or flour-sugar mixture crisp into something those who are gluten-free can enjoy.

Apple Crisp

Serves 8 to 10

3/4 cup cashew flour
1/4 cup coconut flour
3 tablespoons arrowroot flour
1/4 cup maple sugar
1/4 cup coconut sugar
1/4 teaspoon fine sea salt
1/2 cup chilled ghee, or palm shortening
1/2 cup shredded unsweetened coconut
3 pounds baking apples
Finely grated zest of 1 orange
Finely grated zest of 1 lemon
1 teaspoon freshly squeezed lemon juice
1/4 cup pure maple syrup
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
Whipped cream (dairy or non-dairy), optional
Preheat the oven to 350 F.



PHOTO FROM METRO CREATIVE CONNECTION

The crunch of the streusel on this Apple Crisp recipe from “Danielle Walker’s Eat What You Love” (Ten Speed Press) is addictive.

In a large mixing bowl, mix together the cashew flour, coconut flour, arrowroot, maple sugar, coconut sugar, and salt. Mix the ghee into the flour mixture using a pastry blender or two knives, until the mixture has the texture of coarse sand. Add the shredded coconut, and use your hands to toss and squeeze the mixture until large, moist clumps form. Place the bowl in the freezer to chill while you prepare the filling.

Peel and core the apples, then cut them into large wedges. In a 2-quart baking dish, combine the apples with the orange zest, lemon zest, lemon juice, maple syrup, cinnamon, nutmeg, and allspice. Remove the topping from the freezer and scatter it over the apples. Place the baking dish on a baking sheet and bake for 1 hour, until the top is brown and the sauce is bubbling.

Serve warm with whipped cream on top. Enjoy!



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Check out **HilloweenNC.org** for full details.

This event is co-created by Hilloween, a nonprofit organization, and the University of North Carolina School of the Arts.

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Home decor, jewelry & badge reels

115

Andrew Horski
Amber & Christmas Ornaments
Amber set in sterling silver: rings, pendants & earrings

117

Samuel Gilliam
58 Metal Works
Blacksmith made items

118

Jim & Helen Howard
Discerning Designs by Jessie
Handcrafted natural stone jewelry

119 & 121

Rebecca Simerly
Nolichucky Produce
Apples, wreaths, & air freshies

120

Scott Zadrow
Bellewood Designs
Decorative gun cabinets

122

Melissa Tipton
UCHS Soccer Team
Baked goods, drinks, ice & hot chocolate

123

Cynthia Lewis
Kountry Girls Gone Kraftin'
Krazy
Wreaths, windows, painted jars & lanterns

124

Kevin London
London Family, Inc.
Homemade BBQ sauce, books, Undervail the Awakening

125 & 127

Phil & Beverly Hawkins
The Outdoor Store
Handmade wrought iron & lighted garden flags

126

April Dotson
Freebird Wire Designs
Handmade wire-wrapped jewelry in antiquated copper

128

Miranda Lawson
Randas Place
Embroidered tea towels, badge reels & crewneck sweatshirts

129 & 131

Mike Herring
Musket Ridge Flowers
Floral arrangements, wreaths, picture frames

130

Lee Acres
Buttermilk Sky Pie Shop
4" Pies & thumbprint cookies

132

Christine Parson
The Spotted Peacock
Wood burned art, porch boards, painted door hangers, gnomes & ornaments

133

Kevin & Debra DeWitt
K&D Fancy Faces
Airbrush face painting & temporary tattoos

134

Christine Westbrook
D Dawg Studio
Acrylic paintings, pour paintings, tumblers, coasters, Christmas ornaments & more

135

Johnson Coley
Cutco Cutlery
Sponsor Booth

137

Anthony Campbell
Sweet Cotton Candy & Italian Ice
Cotton candy & Italian ice

138

Amanda Clark
Nothing Bundt Cakes
Cakes

139

Tara Coleman
Pampered Chef
Kitchen products

140

Carole Sherman
Crochet by Carole
Crochet amigurumi, hats, blankets, stockings & purses

141

Casey Morelock
Wild Honey Design
Custom T-shirts, tumblers, pens, wristlets, hats & earrings

142

Linda Workman
Adoughables
Handmade salt dough ornaments, epoxy tumblers with designs

143 & 145

Deborah Cornett
Dolls

144

Jay & Vicky Shuford
Gospel bracelets & gospel tracks

146

Teri & Nick Mead
Rockin' in the Buckle
Handcrafted wire wrapped jewelry including gemstones

147

Jennifer Brantigan
Let's Glow
Light up toys, wands, swords & headbands

148

Judy Bible-Smith
Endless Impressions Painted Faces
Face painting & balloons

149

Rebecca Filippone
Rebecca Ash
Suncatchers

150 & 152

Heather Jenkins
Thread Replay
Bleached tees, graphic tees & sweatshirts

151

Linda Dillingham
Linda's Sweet Scents
Scentsy products

153

Jessica Vazquez
The Bridge Home No Kill Animal Shelter
T-shirts, key chains, pens, blankets

154, 156 & 158

Amanda Gallaher
Erwin Apparel
Children's boutique clothing

Festival Vendors

155 & 157

Brandon Taylor
River Bend Primitive Furniture
Handmade primitive furniture
& decor

160

Robin Bowman
Krazy 4 Krafts
Handmade crafts

162 & 164

Ashley Davis
Brumleys Expressions
Boutique clothing, wooden
accessories and shoes

166

Anthony Broad
Fish Skinz
Hand drawn art on shirts

168

Toni Winchester
Happy Cats Café
Baked goods

170

David King
Datil Sensations
Hot sauce and salsa

171

Melanie McMurray
Flutter-By
Inspirational jewelry, hats, shirts,
shackets, kimonos,
and denim

172 & 174

Vikki Rogers
Sweet Memories of Mom
Items made from vintage quilts and
linens

173

Susan Fain
Twisted Willow
Handmade crochet, stuffed animals,
sweaters and
jewelry

176

Jason Brookover
Leaffilter Gutter Protection
Sponsor Booth

178

Courtney Farmer
B2C2 Farms
Handcrafted soaps and goat milk
lotions/soaps, local
raw honey, lip balms and body
scrubs

180, 182 & 184

Roman & Ruth Kauffman
Auntie Ruth's Doughnuts
Handmade doughnuts and pretzels

201

Angela Carrico
Beyond Baubles & Trinkets
Unique handcrafted jewelry made
with leather, gemstones, hand painted
and fine glass

203

Laura Wissert
Bottles 2 Bags
Carry-on and duffle bags made out
of recycled bottles

205

Mary Clouse
St. Michael the Archangel
Hand sewn items and crafts

209

Stan Huff
Stan Musial Huff's Stuff
Reclaimed wood furniture

211

Katherine Steiger
Steam Whistle Bakery
Crafted baked goods, treats, breads
and more

213

David House
House Family Homestead
Handmade freeze dried candy and
grown fruit in presealed bags

215 & 217

Shanna Wyatt
Chadwick's Naturals
All natural veggie and dessert dips
in over 30 flavors

221

Helen Han
Hawaiian Honey Cones
Hawaiian honey cones with ice
cream made from
Hokkaido cream

223 & 225

Staci Davis
Strawberry Plains Honey Company
Honey, jams, BBQ and salsa

224

Melissa Szucs
Southern Belle's Gourmet
Lemonades
Fresh Lemonade, mixed berry
lemonade, sweet tea, limeade, harvest
punch, fruit infused water

226

Tim Higgins
Local honey, hand made crafts and
plants

227

Deborah Bays
Bows by Rose
Hairbows, jewelry, linen pillows
and flags

228 & 230

Amanda Hope
Grann's Gourmet
Apples
Gourmet caramel and candied
apples, chocolate covered
strawberries,
cheesecake stuffed strawberries

229

Donna Makra
Living Life Creative Works
Home décor, woodworking, wine
and whiskey caddies,
and humorous signs

231

Jo Burton
Old Farm Crafts
Chenille made crafts, trees, angels
and pumpkins

232

Lisa Wilson
Nectar of the Vine
Gourmet wine slushy mixes

233 & 235
Michelle Peitzman
Whiskey River Dry Goods Co
Clothing and Accessories

236 & 238

Angelica Markland
Artistic Icing
Handmade vintage jewelry

237

Becky Lewis
Kiwanis Club of Erwin
Water and donations

239, 241 & 243

Steve & Celia Mathews
Ginny's Fudge & Nuts
Fudge and nuts

240

Sheryl Gabbard
Grumpy Grizzly Barn Wood
Furniture & Crafts
Handcrafted, unique barn wood
crafts and furniture

242

Judy Powell
Amish Heirlooms Baskets & More
Handmade baskets, decorated stars
and wreaths

244

Bonnie Henry
Henry Farms Broken China
Broken China jewelry made out
of plates

245

Nina Ramsey
Pursenality
Women's accessories and leather
handbags

246 & 248

Linda Ragan
Ragan's
Engraved products and photo mats

247

Bill Lyons
Wood Carving
Hiking sticks, wooden flowers,
carved bows and key chains

249

Dawn Cooper
Coop De Wreath
Wreaths, swags, bows, centerpieces,
home décor and more

250, 252, 254, 256, 258

Tracy Darr
Stanley's Produce and Bakery
Fried pies, apple dumplings, cider,
breads and apples

251

Michael Layton
The Spice Trade Outpost
Hot sauce, BBQ sauce and
seasonings

253

Michelle Shotwell
Smokey Mountain Treasures
Custom t-shirts, tie-dye shirts,
keychains, earrings,
signs and more

255

Resie Bell
Country Girl Crafts
Quilts, baby items, dishtowels,
embroidered, handmade knives

257

Stephanie Rhoton
Needle Thread & Stitch
Embroidered items — quilts,
clothing and seasonal items

259

Jeffrey Grant
Ridgetop Wood Art
Wood wall art made with a scroll
saw, wine accessories, wooden trays,
etc.

260

Eddie Blazer
Unicoi Church of God
Apple butter, peanut brittle

261

Tracey Lockhart
Paparazzi Accessories
\$5 costume jewelry

262

Dylan Britt
Britt's Leather
Leather products such as belts,
wallets, hats and purses

Festival Vendors

263

Brandi & Jeremy Shelnutt
My Elle Belle Co & Dad Fish Tackle
Polymer clay earrings and
hairbows; hand injected soft plastic
fishing lures and bait

264

Jimmy & Janet Mansell
Galvanized Creations
Galvanized steel ornaments,
primitive home and garden décor,
painted steel medallions, and more

265 & 267

Sandra Chandley
SC Creations
Bleach T-shirts, tumblers,
homemade jam

266

Helen Okpokowuruk
Comfort Foods
Jars of sauce

268

Olga Lockett
Casper and Stella's Dog Treats
Homemade natural dog treats

269

David Pugh
Tennessee Tagman
Tags

270

Lacie Young
Lilla Rose/Hip Klips/Gypsy Blu
Lilla Rose hair clips, Hip Klips and
Gypsy Blue jewelry

271

Aamir Saleem
Toys N' Such
Jewelry, dream catchers, handbags,
scarves, blankets,
hoodies, wooden toys and more

272

Michael Howell
Glass by Hoot
Handblown glass ornaments,
pendants and marbles. Slumped wine
bottles and wine bottle crafts

274

Janie Alton
Sassy Sips by Janie
Epoxy and sublimation on
tumblers, pens, T-shirts and wristlets

276

Lisa Hurst
Cissy's Covers
Crocheted blankets, beanies,
slouchy hats, pom pom wreaths and
more

278

Tim Reid
As The Wood Turns
Handcrafted pens, pizza cutters, ice
cream scoops,
bottle openers and more

280

Bobby Ray
American Legion Post 25
Apple Butter and other items

282

Jamie Cain
Purses and More
Vera Bradley and Longaberger
purses, totes, wallets and accessories

284

Darlene Nickels
Sunshine Flowers
Silk cemetery flowers of all types

286

Tina Henson
BluHazel Candle Company
Soy candles

288

Marion Stiles
Little Branch Pottery
Handmade mugs, bowls, dishes,
vases, etc.

290

Allen Cook
Chestnut Ridge
Local Author

292

Leilani Cantrell
Tillies Treasures
Interchangeable badge reels, door
hangers, wood signs, metal stamped
jewelry

294

Maggie Brown
Maggie's Macarons
French Macarons

296

Lucy Musakali
Beaded hats, dog collars, animal
carvings, and home décor

298

Jason Clevinger
Clevinger Creations
Standing dog bowls, pallet wood crafts,
deer antler crafts, and seasonal crafts

299

Christopher Baddley
TN Army National Guard
National Guard Army recruitment

300

Chad Gillis
The Diamond Club
Apples

301 & 303

Denise Hild
Made in Wood Designs
Custom wooden furniture, kitchen
tables with chairs & benches, coffee
tables, and décor

301A & 301B

Jason Caldwell
Nose Down Scents
Scented products for deer hunters
and hunting supplies

302

Jeff Clark
Clark's Custom Woodworking, LLC
Custom furniture and cabinets

304

Paula Socha
Smokey Mountain Rain's Creations
Oil paintings, glass, wood, seashells,
sand dollars, leather & velvet
paintings

305

Brenda Gibson
Rustic Cowgirl Collection
Jewelry and rustic sign décor

306 & 308

Mechelle Whitson
Lads to Lace Kids Boutique
Children's boutique clothing

307

Kathy Blackburn
Katydid's Treasure
Kitchen towel sets, coasters, towel
sets, magnets, wreaths and more

309

Jeff Dugan
Seven Oaks Market
Freeze dried candy, fruit and
vegetable snacks; freeze dried
camping meals,
and more

310 & 312

Tammy Callahan
Frankies House of Design
wooden home décor, door hangers,
cutting boards, coasters, wall décor

311

Danielle Mabe
Small Town Sisters Boutique
Boutique clothing, T-shirts and bags

313

Annette Kincaid
Mrs's O's Cakes
Pound cakes, ooey gooey bars,
breads and apple turnovers

314

Soranya Hatmaker
SJN Crafts
Decorated horseshoes and
handmade crafts

315

Jonathan Miller
Cailin's Custom Creations
Handmade candles, facial scrubs,
drinkware and cutting boards

316

Daniel Kessler Artist
Paintings and paper/canvas prints

317

Erica Freeman
Functional pottery

318 & 320

Rachel Troyer
Mountain View Country Market
Baked goods, jams and jellies

319

Michael Dinapoli
The Mad Potter
Handmade pottery

321

Samantha Binkley
Dirt & Grace Customs
Sublimation bleached shirts,
seasonal sweatshirts, bleached
distressed hand dipped vintage
flannel, and more

322

Carly Morrisette
Marie Lynn Made
Custom tumblers, keychains, and
car coasters

323

Pam Kenney
Winged Key Gifts and Décor
Aprons, scarves, shadow boxes,
handmade, repurposed

324

Michaela Platt
Just Drew It Designs
Laser crafts

325

Ray King
Little Building Out Back Crafts
Charcutier boards, lazy Susan's,
trivets, dough bowls, various resin
arts and
bird houses

326

BD Hitch
Crocket Creek
Muscadine juices

327

Robert Lupo
Wolf Wood Working
Handmade home décor

Festival Vendors

328

Tim Hayes
Rosey Apiaries and Bee Farms
Honey and beeswax products

329

Janelle Johnson
In the Mix
Dry dip and spice mixes

330 & 332

Douglas Estep
The Kats Meow
Art and crafts

331 & 333

Joey Lewis
Valley Beautiful Antique Mall
Local pottery

334 & 336

James & Polly Little
A "Little" Bit of Country
Applied apparel, towels,
arrangements and wreaths

335

Rena Winsett
Sprigs From Yesteryear
Lanterns, wood wall quilts,
spinners, trays, troughs and
other décor made from reclaimed
barn wood

337

Connie Randolph
Golden Mountain Crafts & Design
Gourmet dips, spices, bread mixes,
gravy mixes, soup mixes, and scroll
saw home décor

338

Donna Hansen
Kissing Kuzins Kandles & More
Candles, sprays, tarts, wreaths and
primitives

339

Brandi Christian
Grace Marie Boutique
Clothing and ceramics

340 & 342

Dana Miller
Just In Grace Designs
T-shirts made onsite and kids and
women's clothes

341, 343 & 345

Vicki Wilson
The Lemon Drop Boutique
Boutique clothes, T-shirts and
jewelry

344

Carla Veatch
Granny's Kitchen Cannery &
Hemporium
Homemade salsa and jams

346

Jenny Brown
White Oak Market
laser engraved jewelry, laser
engraved accessories, embroidered
tea towels

347

Karin Orchard
Karin's Collars for a Cause
Handmade seasonal dog and cat
collars, bandanas, bow ties and
flowers.

348

Brad Brown
Salem Methodist Church
canned peanuts, apple butter,
spaghetti sauce

349

Jeff & Yvonna Weems
The Cat's Meow Crafts
Wooden American flags, wooden
collegiate flags, cornhole boards,
door hangers and more

350

Pamela McCray
Vintage clothing, earrings, soups,
dips, T-shirts and jewelry

351

Traci White
Dragonfly Essentials
Handmade goat milk soap, lotion,
balms, sugar scrub and walking
balloon animals

352

Linda Mathes
Unicoi County Animal Shelter
Shirts, animal toys and animal
items

353

Carlos Vega
The Wind
Handmade native American jewelry
and flute music

354

Love Hobson
Unicoi County Hospital
Sponsor Booth

355

Terry Wise
Erwin Outdoor Supply
Outdoor supplies and outfitters

356

Amanda Delp
Unicoi County Chamber of
Commerce
Festival shirts and merchandise

357

Donna Gardiner
Crochet items — throws, sweaters,
wind spinners, dish cloths

358 & 360

L Murphey
MTAT
Assorted jewelry, bird houses,
assorted accessories and leather
jewelry

359

Bill McCann
GoldFinch Freeze Dried
Freeze dried fruit, ice cream, candy

361 & 363

Mike Perry
Blinksoft, LLC
Hand made wood and metal crafts,
signs, cutting boards, wood art, steel
art

362

Brandy Grindstaff
Life Care Center of Elizabethton
Sponsor Booth

364, 366 & 368

Rhonda Yates
Mountainview Bakery
Baked goods, apple butter and jams

365

Jason Payne
Smoky Mountain Spice Factory
Handcrafted smoked spices and
spice blends

367

Kelli Tolley
Kelli's Wreaths and Things
Deco mesh wreaths, grapevine
wreaths, door décor, flags, cookies
and candy

369

Richard & Dawn Swager
RS Flags
Handcrafted wooden American
flags and patriotic themed Americana

370

Laura Bailey
Nuclear Fuel Services
Sponsor Booth

371

Haley Hilliard
C&L Designs
Sublimation shirts, tumblers,
candles, wax melts, freshies, car
coasters and sprays

372

Jynifer & Jason Hanson
Hanson Crafts
Raised dog feeders

374

Jim & Joy Elliott
Star Mountain Soap Company
Goat milk soap, lip balm, and bath
bombs

376 & 378

Aaron Regan
Mountain Artisans
Jewelry, home décor

380

Cathy Thomas
Clinchfield Senior Adult Center
Handmade craft items including
tote bags, wreaths, door hangers,
aprons, and more

381

Kali Spiers
Marigold and Marie
Reversible sari wrap shirts

382

Deborah Mann
My Mountain Flower Natural Soap
Handmade natural soap, lip balm,
lotion bars, insect repellent, and
beard oil

383

Stephanie Moore
Cornerstone Tea
Fine looseleaf tea, tea themed gift-
ables, match and matcha kits

384

Joseph Harrison Snyder
Joseph Harrison Snyder
Paintings, prints and cards

385

Kaitlyn Harris
The Branded Palomino
Cowhide branding, wristlet key-
chains, paci clips, sublimation shirts,
baby
bows and more

386

Karen Blevins
K&K Crafts
Vintage silverware jewelry, horse-
shoe designs, wood crafts, license
plates, stars and pendant lights

387 & 389

Henry Zapato
Terranova Fine Arts
Sweaters and baby dresses

388

Janna Thompson
Laurel Mountain Candles
Candles, melting tarts, warmers

Festival Vendors

390

Jackie Muse
Tennessee Tea Jars
Gourmet loose leaf tea, handmade
upcycled tea accessories, antique tea
pots and cups

391

Caroline Shelton
The Golden Link Permanent
Jewelry
High quality 14K gold, sterling
silver jewelry chains permanently
welded on into jewelry

392

Francine Rodriguez
Marmee and Her Little Women
Robin hood capes, child safe play
bow & arrows, wreaths, art, candles

393

David & Julie Ambos
Southern Style Sweet Tees
Tennessee & North Carolina
apparel

394 & 396

Julie Walls
Julie's Woodcrafts
Door hangers (painted and DIY
kits), tier tray sets, wooden key chains

395 & 397

Jay & Jake Bray
Carve Away Brays
Chainsaw carvings in various types
of wood

398

Betty Erwin
Nana's Country Quilts
Quilts, hot and cold bags, wreaths,
towels and hairbows

399

Chynna Smith
Chynna Smith Floral
Handmade flower fairies and
wreaths

400

Jami Dunlap
Covington Clothing Company
Women's boutique clothing

401

Jean Kranzle
Blessing Way Pottery
Luminaries, mugs, vases, bowls,
tumbler and more

402

Julia Hackler
Loops
Crochet items (hats, scarves, bags,
décor pot holders, dish cloths),
paintings by local artists

403

Chelsea Harris
Madcap Makings
Crochet stuffed animals, keychains
and hats

404

Latasha McCurry
McCurry's Magical Moments
Custom earrings, bleached/tie-dye
tees, custom party supplies

405

Dawn Carrier
Defender Jewelry
Veteran made high quality sterling
silver and genuine stone jewelry

406

Sally Kyker
Crafts by Sally
Aprons, crochet top towels, dish
cloths and more

407

Delonda Calfee
Piney Knob Creations
Tote bags, accessories, crayon bags,
aprons and snap jewelry

408

Jason Whitaker
Cosmic Pen Studio
Artist designed, hand drawn, hand
screen printed apparel, hats, signs
and stickers

409

Ken Ramsay
Spiral Dyes
All handmade tie dye

410

Sharon Miles
Love Street Jewelry
Handmade beaded and wire
wrapped jewelry, bookmarks, cord
straps

411 & 413

Jason Catoe
Shred Merchandise
T-Shirts

412

Sandy Beets
Mawmaws Designs T-Shirts
T-shirts, tumblers, towels and
ornaments

414

Lauren Stegeman
Green Blanky Studio
Watercolor paper products

415

Phyllis Wilson
Apple butter, crafts and
handmade jewelry

416

Tim Shelton
Sawdust & Splinters
Scroll saw art and custom turned
pens

417

David Lewis
Jericho Shrine Directors Staff
Chocolate covered peanuts,
chocolate covered raisins, orange
slices and more

418

Kevin & Paula Jones
Jones Family Kettle Corn
Kettle corn and lemonade

419 & 421

Melanie Lee
Lee Mercantile
Hand painted signs, wood crafts,
holiday and farmhouse décor

420

David & Mary Rose Schwartz
Dutch Maid Delights

422

Caleb Leftwick
Paint Water
Hand painted candles, wax melts,
massage candles

423

Cindy Huff
Southern Oak Lavender Farm
Soap, lotions, natural skin care
products

424

Melanie Avjean
Shell Creek Sellers
Nature travel prints, artwork on
flour sack towels, note cards, cutting
boards, mugs

425

Tamara Galloway
Glam Ham Pork Rinds
Pork rinds and lemonade

426

Dee-Dee Blevins
JennDee Creations
Chunky knit blankets, home décor
and baby gifts

427

Tamara Galloway
Poshy Peacock Boutique
Plus and regular sized clothing,
purses, accessories, and fall paintings

428

Erin Cook
Appalachian Candy Company
Freeze dried candy, fruit, ice cream
and other types of treats

429

Nicki Russo
Mountain Life Crafts
Lighted lanterns, towel scarfs, bowl
cozy's, fabric rope baskets

430 & 432

Dia & Brandon Patterson
Clean Stitches
Vinyl and embroidered shirts

431 & 433

Edwin & Kristi Hyne
Tag Umm LLC
Custom fit English bridle leather
belts, LED custom signs, keychains
and holsters

434

Gary & Crystal Hightower
Hightower Crafts
Handmade hardwood cutting
boards, charcuterie boards, coaster
sets,
and more

435, 437, 439 & 441

Bobby Morrow
Smokey Mountain Honey House
Jams, jellies, canned foods and
apples

436

Roxy Marmaduke
Delia + Jade
Handmade bullet jewelry and
accessories

438

Holly Onks
Holly's Wreaths & More
Handmade burlap wreaths, mason
jar décor, and necklaces

440

Rick Brewer
Diggy Donuts
Donuts

450, 452 & 454

Ben Hooper
Bens Backdraft Barbecue
Pulled pork BBQ, brisket, chicken,
ribs, slaw, beans mac & cheese and
more

451

Stephanie Gregg
Eggs Up Grill
Caramel apple pancakes, waffles
with fruit and sausage and bacon

453 & 455

Tim & Erin Radford
Pastor Pig BBQ
BBQ pork sandwich, BBQ chicken
sandwich, BBQ brisquet sandwich

Festival Vendors

456 & 458

Mike Williams
World Cuisine
Caribbean tacos, fish sandwich, tofu sandwich, turkey legs, and more

457

Tammy Moody
The Pineapple Place, LLC
Dole pineapple whip

460 & 462

Karen Shelton
Twisted Sister Snack Shack
Philly steak, fries, salads and hamburgers

464 & 466

Brent Ramsey
Sips Soda Shop
Craft soda

468 & 470

Larry Williams
Gripps Grills Catering Concessions
Funnel cakes, hand-dipped all beef corndogs, deep fried Oreos, Lemonade

480

Susan Chambers
Rotary Club of Unicoi County
Apple butter

482 & 484

Patty Ingram
Toadily Candles & Soaps Studios
Handcrafted soaps, bath bombs, beard products and pet products

486

Jennifer Hyde
Body Art - Face Painting & Henna
Face painting and henna temporary tattoos

488 & 490

Deborah Bell
Pirates Lost Treasure
Jewelry with pearls, 3d printed items, resin art, dolls, ornaments

492

Kevin Musser
Eileen's Natural Soap
All natural handcrafted soap, lotion, shampoo, kids soap, bath balms, etc.

494

Betty Rodefer
Betty Sew Sew
dog apparel, American Girl doll clothes, embroidered towels, pot holders, placemats

496

Theresa Aubrey
Theresa's Famous Fudge
Homemade fudge

498

Joyce Sudderth
Steamin' Steve's BBQ
BBQ sauces

502 & 504

Csaba Szucs
Hungarian Sausage King
Hamburgers, ribeye steak sandwiches, fried potatoes

506

Eric Smaw
The Chicken Smells Good
Chicken on a stick, rice, noodles, veggie rolls, fries

508

Desi Conner
Freddy's Frozen Custard & Steakhburgers
All beef hot dogs, chips, frozen custard and drinks

511, 513 & 515

Ken Vance
Wetzel's Pretzel's
Pretzels

512

Chase Miller
Carolina Tea Company
Stainless steel mugs filled with sweet tea, lemonade, root beer, cream soda or more

514, 516 & 518

Jana Andary
Tiki Grill
Greek food

517

Somsak Somsanuk
Thai Herbs Bistro
Chicken teriyaki, veggie lomein, veggie fried rice, pad Thai, and egg rolls

520

Brandon Douglas
Crafty Dog Company
Handcrafted corndogs and hotdogs

522 & 524

Daniel Taylor
The French Quarter
Cajun foods, jambalaya, beignets, shrimp and gourmet funnel cakes, Apple fritters

526 & 528

Jazmin Orchard
The Tri-Cities Smoke Show
Pulled pork sandwich, platters, quesadillas, baked beans, mac n cheese

529

Brittni Teaford
Cookie Dough Bliss & Creamery
Cookie dough, cookie dough sandwiches, milkshakes, brownies, ice cream and ice cream floats

531 & 533

Allen White
Munchie Machine
Wraps, tacos, nachos, rice bowls and quesadillas

534 & 536

Brad Denton
Denton Fun Foods, LLC
Corn dogs, burgers, polish & Italian sausage, Philly steaks, chicken tenders

535 & 537

Shanna Peterson
Street Treats
Loaded baked potatoes, loaded nachos, BBQ sandwiches, Italian ice, lemonade, tea & soda

538 & 540

Lakeo Meza
Lakeo Steakhouse of Japan
Teriyaki chicken, beef, noodles, fried rice, sweet carrots and crab rangoons

539

Nikki Dabbs
Shane's Place
Philly cheese steaks, fries, pickles, hoagies, and more

541

Rick Baltaji
Rico's Pizza
Pizza

542

Mellissa Szucs
Southern Belle's Gourmet
Lemonades
Fresh Lemonade, mixed berry lemonade, sweet tea, limeade, harvest punch, fruit infused water

544 & 546

Mellissa Szucs
Whiskey Kitchen
Smash burgers, classic fries and beer cheese fries, pork sliders, onion rings, corn dogs, chicken wing



Welcome!



Unicoi County
Apple Festival

 **Unicoi County**
CHAMBER OF COMMERCE

P.O. Box 713
100 S. Main Ave., Erwin, TN 37650
423-743-3000

Cathy Huskins, Tourism Director • Amanda Delp, Executive Director