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through their masks.

Yet another safety feature made available by the new air packs is a motion sensor that can tell if a fireman hasn't moved for 30 seconds or more. Once activated, the sensor beeps to alert the firefighter that it's time to start moving again to disable the alarm.

If a firefighter continues to remain still after 60 seconds, the alarm volume increases dramatically to alert the firefighter's team to his or her location. Should a firefighter become stuck in a building, they can also activate the alarm manually.

The total cost of the 76 SCBAs was \$425,550, and

thanks to a grant awarded to the fire department in April by the FEMA/Department of Homeland Security's Assistance to Firefighters Grant Program, the county only needed to put up a 10 percent match -- \$386,864 in federal dollars to \$38,686 local taxpayer dollars.

"This grant is a peer-reviewed grant, so the people who are actually looking at your application are firefighters," said Chief Dyer, who applied for the grant in December of 2014. "They're firemen that will look at it and say, these guys deserve it or they need it, or this is a need. There's only so much money that can go around, so these

are guys that look at it and go, this fire department needs it and this one may not."

Getting the grant is a big deal, said Chief Dyer, because thousands of fire departments apply each year.

Union County Sole Commissioner Lamar Paris agreed.

"That's something we've been needing and working toward for a long time, because we were going to have to budget that," said Commissioner Paris. "They changed the law on those air tanks -- used to be you could use them for longer than you can now, and we had a lot of them that were going out of service date. We knew for

about three or four years it was going to be a problem if we didn't get a grant."

These 76 SCBAs are the latest and greatest equipment of their kind, and are therefore up to the latest NFPA code requirements and could last the department up to a decade.

"It's always nice to have very good equipment," said Chief Dyer. "If you're out there and you've got new equipment, and you know that it's not a concern -- that you can put that on, you can work longer, it's comfortable, it's new, it's got all these safety features -- it's a morale booster."

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lodge's charity account, but people should come out anyway to try their hand at the sport.

"I think if people get out and give it a try, people will like it," said Benfield. "I'm kind of a big fellow, and I never had interest in golf at all. I went out for the first time last year and tried it out, and I liked it pretty well. Meeks Park has got a good course."

Spots are limited to 72

entrants for the tournament in order to maximize the potential of the 18-hole course at Meeks Park, and currently, 18 have pre-registered for the event.

Interested residents looking for something fun to do outdoors for a charitable cause can pre-register for the tournament at www.discgolf-scene.com, or register at the event on Sunday.

"It is fun for the whole family," said Rob Wedgwood of Towns County, who plays in a disc golf league with his wife, Cristyn, bringing along their infant daughter. "People of all ages can play. We're in our 30s. Cristyn's dad is in his 60s and he plays. Her brother

is in his 20s. And it was a good way for her to play after she had the baby to help lose weight and get active."

Benfield plays disc golf with his daughter Kaitlyn, usually Sundays and Tuesdays, at Meeks Park.

"On a scale of one to 10, it's probably a 10," said 13-year-old Kaitlyn Benfield of the game. "But you've got to watch out for the trees -- the trees, they just have legs."

The Meeks Park disc golf course came into being after Mashburn, who works at Young Harris College and is a disc golf enthusiast, pitched the idea to Union County Sole Commissioner Lamar Paris several years ago.

"We used SPLOST funds, and it turned out to be a great course," said Commissioner Paris. "Anybody that plays on it that is a disc golfer really thinks it is a super course. We're wanting to add nine more holes to it. We bought 15 more acres over there adjacent on the back side of that."

Hamburgers, chips and drinks will be available to purchase as a meal for \$5 at the tournament.

The disc golf course is located in the dog park next to the Union County Senior Center, which can be accessed by turning into the entrance for North Georgia Technical College.

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along with fellow chef Alley Hughes, she will be cooking up breakfast and lunch every Saturday during the market's open season.

Eleanor Smith, of Relish This, donated her apple butter to go with the jam and jelly samples available at the restaurant.

"I make eight different kinds of relish, and I make the pickles to go with the relish," said Smith. "I also make apple butter and I have apple sauce that's freshly made here out of local apples. I make 10 to 12 pound cakes every Saturday, and I have that many fruit pies, coconut pies, pecan pies. We have Danish pastries, apple cake and zucchini bread."

Smith has been a vendor at the market since its inception, and gets help from her grandson Bob Smith, as well as her daughters Susan Tate and Talu Epps.

The Blairsville Maid, also known as Dot Patterson, gave four different kinds of jam for sampling.

"I use lemon juice as a preservative instead of anything else, so this makes all my jams and jellies all natural," said Patterson. "I never add water to my peaches or strawberries. Whenever I chop them, I make my jams with their own juice. So, this is the big secret -- that and the lemon juice give them the burst of flavor of peach or strawberry or whatever you're making."

Bob and Shirley Spencer of Spencer's Honey produce two different kinds of honey, wildflower and sour wood. They also make the only black raspberry jelly around.

"We're the only game in town on black raspberry jelly," said Bob Spencer. "You have to grow your own berries. Black raspberries are something that you just can't go out and buy."

Market patrons seemed to appreciate the jam and jelly selection, and the Spencers sold a couple of jars to sisters Sandy Best and Jackie Jessup, who were up from Florida for the weekend.

"We loved it," said Best of her black raspberry sample. "I liked talking to (Shirley), too -- she told us the ingredients and how she cuts down on the sugar. It's truly homemade."

Recently elected Towns-Union Master Gardeners Association President Dan Greenfield manned the Ask a Master Gardener booth, fielding questions from folks curious about home gardens, and other vendors carried on as usual.

Jennifer and Willy Kerr of Mountain View Farms with Ronald Dyer sold their delicious produce -- peppers, tomatoes, broccoli, green beans, okra, as well as the milk and eggs from their farm -- and the market celebrated yet another successful week with hundreds of patrons.

"Next Saturday is Watermelon Day," said Manager Cummings. "We'll slice up the watermelons and give a slice of a watermelon -- not a whole watermelon but a slice of one -- to customers and let them try them. That'll start around 10:30 a.m."

