

## Weird & Wonderful Georgia



Learn more about the information in this issue on our Walton Wise blog.

Last year's Georgia-themed trivia game was so popular that we decided to do it again. Test your knowledge of oddball attractions and wonderfully weird facts. The answers are on the back – no peeking!

### MYTH OR FACT: Georgia is home to...

1. A tick museum.
2. Filming locations for "Gone With the Wind."
3. The city with the most cherry blossom trees in the world.
4. America's first gold rush.
5. A tree that owns itself.

### LANDMARKS & LEGENDS

6. What Atlanta dining landmark has served more Coca-Cola than any other single standing restaurant on the planet?
7. What Georgia dentist fought in the legendary gunfight at the O.K. Corral?
8. Whose Atlanta gravesite is always covered in golf balls?
9. An island on the Georgia coast is named for what infamous pirate?
10. What landmark, often referenced in driving directions, sits at the corner of Highway 120 and U.S. 41 in Marietta?



### WHERE WILL YOU FIND...

11. A miniature Notre Dame cathedral and 50+ other structures created from pebbles, shells, tiles, broken glass and china?
12. A collection of more than 3,500 metal lunchboxes?
13. Tree spirits?
14. America's most haunted city?

### STRANGER THINGS

15. What mythical creature is the focus of a museum in northern Georgia?
16. What unusual monument in Cordele honors the U.S. Air Force?
17. This oddity (photo) is prominently displayed alongside moon rocks in what state building?



# Caring for Cast Iron Cookware

Ah, the cast iron skillet. Your grandmother swore by it as the best way to sear a steak or make crispy hash browns. But you may hesitate to use it because of all the “rules” of cleaning and care.

Walton Gas asked the pros at Tennessee-based Lodge Manufacturing, a leading maker of the versatile, heavy-duty cookware, to set the record straight on cast iron care. The verdict: It’s easier than you think.

## SEASONING

Cast iron “seasoning” is the process that occurs when multiple layers of oil bake into cast iron cookware, creating a rust-resistant and nonstick surface. Most new cast iron cookware comes pre-seasoned.

## CLEANING

1.) Wash cast iron cookware by hand. You can use a small amount of soap. If needed, use a pan scraper for stuck-on food. 2.) Dry promptly and thoroughly with a lint-free cloth or paper towel. 3.) Rub a very light layer of cooking oil onto the surface of your cookware. Use a paper towel to wipe the surface until no oil residue remains.

## STORING

Pans must be bone dry before storing. Place a paper towel into stacked cookware to wick away moisture and protect the pan’s surface.

Combine your cast iron cookware with the precise heat control of a natural gas stove to prepare food to perfection – just the way grandma did it.



# gas up the stove Sweet Cornbread

## INGREDIENTS

- |                            |                              |
|----------------------------|------------------------------|
| 1 tablespoon butter        | 1 cup half and half          |
| 1 cup all-purpose flour    | 2 large eggs                 |
| 1 cup cornmeal             | 6 tablespoons butter, melted |
| 1 tablespoon baking powder | 1/3 cup honey                |
| 1/2 cup sugar              | 1 tablespoon vanilla extract |
| 1 teaspoon salt            |                              |

“All my cold ingredients are used at room temperature when making this recipe.”

– Sara Beddington



## INSTRUCTIONS

Preheat oven to 350 F. Grease your cast iron skillet by placing one tablespoon of butter in cast iron skillet and placing it in the oven to melt. Remove from oven when butter is mostly melted and swirl butter around pan.

Combine flour, cornmeal, baking powder, sugar and salt. In a separate large bowl, whisk together half and half, eggs, butter, honey and vanilla. Add half of the dry ingredients to the bowl and stir. Then add the remaining dry ingredient mixture and stir until all ingredients are mixed.

Pour batter into cast iron skillet and bake 30 minutes or until golden brown. Check the cornbread's doneness by inserting a toothpick in the center. Bake until only a few crumbs are left on toothpick. Serve with butter.

Submitted by Sara Beddington, marketing specialist at Walton Gas. Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

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**Key:** 1. Fact, the U.S. National Tick Collection is in Statesboro. 2. Myth, the movie was filmed entirely in California. 3. Fact, it's Macon. 4. Fact, prospectors flooded Georgia before California. 5. Fact, it's in Athens. 6. The Varsity. 7. Doc Holliday. 8. Golfer and Masters Tournament co-founder “Bobby” Jones. 9. Blackbeard. 10. The Big Chicken. 11. Rock Garden, Calhoun. 12. Lunch Box Museum, Columbus. 13. Tree spirits face carvings, St. Simons Island. 14. Savannah. 15. Sasquatch. 16. Unarmed Titan I missile. 17. Georgia Capitol.