



City Scoop

June
2018

Dates to Remember

June 11, 2018
City Council Meeting
6:00 p.m.

June 17, 2018
Father's Day

June 25, 2018
City Council Meeting
6:00 p.m.

June 21, 2018
First Day of Summer

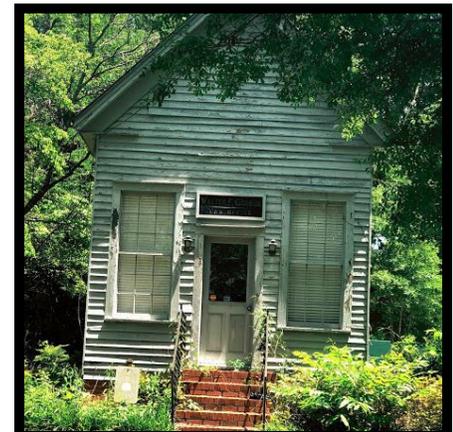
The City of Vienna is an Equal Opportunity Provider, Employer and a Drug Free Workplace.



Happy First
Day of Summer

Historic Preservation Month Video

Check out the Vienna Historic Preservation Month video on YouTube that highlights the potential and needed renovations of the Vienna Cultural Center and Walter F. George Law Office Museum.
Link to video: <https://youtu.be/fXC1c1V5u9k>



Vienna Celebrates Historic Preservation Month

Since 1973, the month of May has been known as “Historic Preservation Month.” This is a great time for communities to showcase their historic resources and promote the social and economic benefits of historic preservation. This year, the Vienna Historic Preservation Commission hosted a reception at the historic Leonard Spring Cabin owned by the Norris Broyles family. The cabin is a log structure that has remained in the same family since its construction. The original cabin is a log double pen with a stone chimney. Over the years, the structure has seen several additions on the ends of each double pen.

Guests enjoyed viewing the beautiful spring and the family cemetery.

An array of delicious hors d'oeuvres and beverages were served.

During the evening, Norris Broyles, III who has done extensive research on his family history and has also written a book, *Will and Sallie Go to Georgia*, gave a very interesting talk about the history of Leonard Spring and his family ties to Vienna and Dooly County.

Janet Joiner spotlighted two of Vienna's historic resources: The Vienna Cultural Center, whose historic name is The Prince of Peace Episcopal Church, located on Cotton Street and The Walter F. George Law Office located in Busbee Park. In the 1980s, these buildings were

restored with funds donated by community members and organizations. The buildings are now in need of repairs. Joiner said,

“We are hoping the community will once again be willing to help preserve these important pieces of our heritage and insure these buildings will continue to serve us for years to come.” Donations are tax deductible and checks should be made to Vienna Main Street,

P. O. Box 436, Vienna, GA 31092.

Historic Preservation Commission Reception



Leonard Spring Cabin



Bridge path to the spring



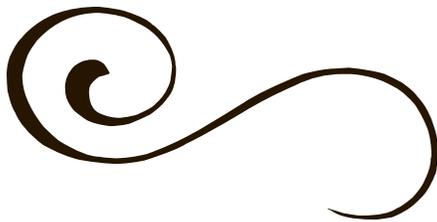
Norris Broyles III gives tour of the cabin



Crystal blue spring



Janet Joiner speaks on the historic buildings that need renovation



An array of delicious hors d'oeuvres and beverages were served

WELCOME

The City of Vienna would like to welcome back Sister's Home Cookin' to Vienna!

120 N. Third Street
Vienna, GA 31092
229-268-5938

Now Open
Mon - Thurs: 6 a.m. - 2 p.m.
Friday: 6 a.m. - 9 p.m.

Dooly County Family Connection & Dooly County
Elementary School invite you to attend the ...



GET DOOLY
READING
COMMUNITY
CAMPAIGN

KICK OFF

Thursday, May 31st

DOOLY COUNTY ELEMENTARY SCHOOL
11949 Highway 41
Pinehurst, GA 31070

6pm-7:30pm

Games, Food and fun for the whole family.
There will be a book reading at 7 pm. Free
books & PRIZES. Please make plans to
attend this great event and help us kick off
becoming a Get Georgia Reading Campaign
Community.



Web Conference for:

Tax Professionals and Industry Stakeholders

Understanding Estimated Tax Payments

Thursday, June 7, 2018

This web conference will provide an overview of the following:

- Ways to pay taxes: Withholding and Estimated Taxes
- "Paycheck Checkup": IRS' online Withholding Calculator
- Who must make Estimated Tax Payments and payment due dates
- Electronic Federal Tax Payment System (EFTPS) and Direct Pay
- Ways to Avoid the Estimated Tax Penalty
- Resources to help meet federal tax payment requirements
- Plus, Live Q & A

Register and Attend:

Session 1 (60 minutes)

- 11:00 a.m. Eastern; 10:00 a.m. Central; 9:00 a.m. Mountain; 8:00 a.m. Pacific
<https://www.webcaster4.com/Webcast/Page/1148/25963>

Session 2 (60 minutes)*

- 2:00 p.m. Eastern; 1:00 p.m. Central; 12:00 p.m. Mountain; 11:00 a.m. Pacific
<https://www.webcaster4.com/Webcast/Page/1148/25964>

*Closed captioning offered for **Session 2** web conference ONLY.

Continuing Education:

All participants who qualify will receive a Certificate of Completion
Tax Professionals - Earn 1 CE Credit - Category: Federal Tax

Questions? Email us at: SBSE.SL.Web.Conference.Team@irs.gov

The Malcolm Omari Hill
Scholarship Fund, Inc. Presents
Free Instructional Safe Driving Classes

To Register & Donate visit: www.omari-scholarship.org



For Teens & Young Adults
Malcolm Omari Hill
March 30, 1987 ~ October 16, 2010

When: Sunday: May 27, 2018
Sunday: June 10, 2018
Sunday: June 24, 2018
Sunday: July 8, 2018
Sunday: July 22, 2018

****Other class times available - call for details****

Where: All Safe Driving Clinic
101A 13th Ave. E., Cordele, GA 31015
(Corner of 13th Ave. E. & N. 7th St.)

Time: 8:00 AM - 3:00 PM
Registration by Phone: 404-344-7119; 229-417-5147

***Free to Teens and Young Adults - Ages 16 - 25**

****Open to Seniors 65 and over**

***Save up to \$600 on your insurance - Per your provider**

* Registration is necessary for attendance

* Please bring verifiable identification

* Certificate is for insurance purposes only



Dooly County High School
Canning Plant
Hwy 27 - Hawkinsville Road

8:00am to 4:00pm

No Processing After 2:00pm.

Monday to Thursday Only

June 4 to 21

June 26 to 29 (Tuesday -Friday)

July 2 to 20

By appointment otherwise, CLOSED when both
Agriculture Teachers are not available.

Shelling - \$4 per Bushel

Blanching - \$1 per Bushel

Canning - \$0.90 per can / jar

For More Information

Contact Mr. Roger Teeple at 828-391-0537 or
Dr. David West at 229-947-0370



Calling all Future Homeowners and Vendors!!!!

What: Homeownership Fair hosted by the USDA Rural Development center and Southwest Georgia United

When: June 5, 2018 Drop in 5:30 p.m. till 8 p.m.

Where: Crisp County Ag Center Auditorium located at 110 W. 13th Ave., Cordele, GA 31015

Who: Calling all future homeowners;

Vendors (Appraisers, Inspectors, Contractors; Bankers; Realtors; Credit Specialists; Insurance Agents, etc.)

Contact Southwest Georgia United for more information:

Southwest Georgia United

(229) 273-8582 Ext. 290

RSVP to sandra.sanders@swgau.org



You Can Own A Home Like This!

No Down Payment

100% Financing

Generous Credit Requirements!

Loan Limit up to \$235,612



You Can Become A Homeowner

No Down Payment

100% Financing

Generous Credit Requirements!

Loan Limit up to \$235,612



You Can Own A Home Like This!

Attend the Homeownership Fair hosted by the USDA Rural Development center and Southwest Georgia United on **June 5, 2018** from **5:30 p.m. until 8 p.m.** at the **Crisp County Ag Center Auditorium** located at 110 W. 13th Ave., Cordele, GA 31015.

Contact the Rural Development office in Camilla, Georgia to see if you qualify for a home loan: (229) 355-3275.

Income Limits vary by county and family size. Deductions in income are available for families with minor children or elderly adults. Contact us for details:

• Family of 1-4 in Crisp County can make no more than \$37,200.

• Family of 5-8 in Crisp County can make no more than \$49,100.

Southwest Georgia United

123 S 7th St
Cordele, GA 31015
(229) 273-8582 Ext. 290
RSVP to sandra.sanders@swgau.org

**Rural Development Georgia
Camilla Office**

30 West Broad Street, Room 101
Camilla, GA 31730
(229) 336-0371 Ext. 4

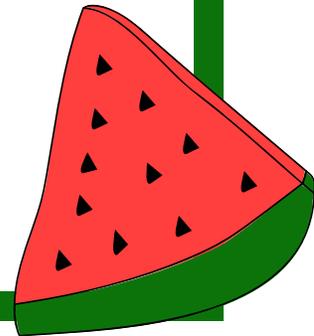
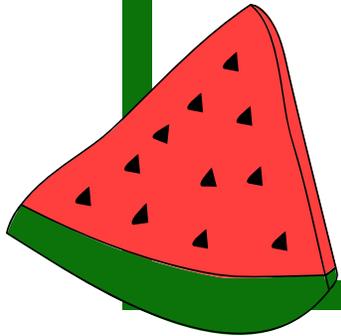
Cordele Watermelon Days Festival

Join Cordele for the 69th Annual Watermelon Days Festival with special events during the month of June.

June 2 - 30, 2018.

For more information:

Call 229-273-1668 or email us at info@cordele-crisp-chamber.com



Sidewalk Update



Renovations are almost complete!



The Little Lily Project

The Little Lily Project helps provide feminine hygiene products to middle and high school girls who may otherwise not be able to access these items.

Items Needed:

Feminine pads

Feminine wipes

Girls panties sizes 12-14

Panty liners

For more information:

Email: thelittlelilyproject@gmail.com

Facebook: The Little Lily Project

Phone: (229) 273-1669

Items can be dropped off at
Vienna City Hall.

Fullington Academy



**Valedictorian
Lorrie Nulph**



**Salutatorian & Star Student
Madalyn Hudson**

Dooly County High School



**Valedictorian & Star Student
Janiya Burch**



**Salutatorian
Arrionna March**

GEORGIA COTTON MUSEUM

HOURS OF OPERATION

Tuesday

10:00 a.m. - 3:00 p.m.

Wednesday

10:00 - 4:00 p.m.

Thursday & Friday

9:00 a.m. - 5:00 p.m.

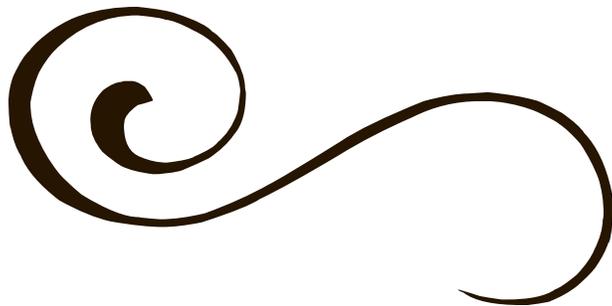
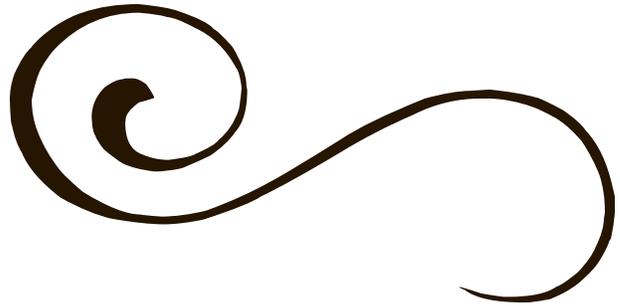
Closed on Saturday, Sunday, & Monday

Please call (229) 268-2045 or (229) 268-4920 to set up an appointment for a large group tour.

IN CASE OF EMERGENCY, PLEASE CALL 911.

If you are visiting on a day that we are scheduled to be open and we are closed, we are sorry that we've missed seeing you! Sometimes circumstances beyond our control will cause us to be closed. We regret any inconvenience that this may cause our visitors.

Please come back again! Thank you!
Georgia Cotton Museum Staff



If you have a community event or promotional material you would like shared in the Vienna City Scoop Monthly Newsletter, please contact Staley Bell, City of Vienna Program Manager staley.bell@cityofvienna.org or (229) 268-4921

Volunteer

If you would like to be more involved with the community, please contact Staley Bell about becoming part of the Keep Vienna Beautiful and/or Vienna Main Street Programs.
staley.bell@cityofvienna.org
(229) 268-4921

Recipe

Loaded Baked Potato Salad

MAKES:: 20 servings

TOTAL TIME: Prep: 20 min. Bake: 40 min. + cooling



NUTRITIONAL FACTS

3/4 cup: 315 calories, 21g fat, 99mg cholesterol, 587mg sodium, 21g carbohydrate (3g sugars, 2g fiber), 11g protein.

INGREDIENTS

5 pounds small red potatoes, cubed
1 teaspoon salt
1/2 teaspoon pepper
8 hard-boiled large eggs, chopped
1 pound sliced bacon, cooked and crumbled
2 cups shredded cheddar cheese
1 sweet onion, chopped
3 dill pickles, chopped
1-1/2 cups (12 ounces) sour cream
1 cup mayonnaise
2 to 3 teaspoons prepared mustard

DIRECTIONS

Preheat oven to 425°. Sprinkle potatoes with salt and pepper; bake, uncovered, in a greased 15x10x1-in. baking pan until tender, 40-45 minutes. Cool in pan on a wire rack.

Combine potatoes with next five ingredients. In another bowl, combine sour cream, mayonnaise and mustard; pour over potato mixture, tossing to coat. Refrigerate until serving. Yield: 20 servings.

Joiner's Corner



Lunchroom Lovers

by Neil Joiner

This is a fictional story about true love. Or maybe it's a true story about a fictional love. If it happened, it was before I met my future wife. She says either way is okay, so just take your pick.

We weren't exactly lunchroom lovers, but that title has a lot more intrigue than "My Cafeteria Friend." I loved seeing her behind the serving line at Valdosta State College, and I think she loved seeing me. We enjoyed our brief exchanges as I walked by with my tray. Our visits were often better than the food.

There was a time when I am sure I knew her name, but that was long ago. I wouldn't know it now, even if I heard it called. I wouldn't know her either. Her face has completely faded. That seems to happen more often lately than it used to.

I was a third quarter freshman in that spring of 1971. She was a freshman too. She helped in the cafeteria as part of the college's work/study program. She was blond and pretty and had a smile as sweet as her disposition. She lived at home with her parents in Valdosta.

We never had a class together. Our paths seldom crossed except for those brief encounters in the cafeteria. We flirted a bit, but mostly we just teased each other, each looking for a reason to talk, often finding something to laugh about.

I struggled in search of clever lines. She willingly patronized my attempts. I would ask quietly if she would get in trouble for sharing their recipe for English peas. She would whisper back and swear me to secrecy, saying she could perhaps get me a label from a can.

I would ask if the potatoes being served had been grown in Idaho, that I much preferred Idaho potatoes. She assured me that was the case. She said that she had inspected the bags and found the documentation to be in order.

When we had peach cobbler, I told her I had a vitamin deficiency, that my doctor had advised I needed to eat more peaches. She asked if he mentioned more ice cream as well. I affirmed that he did, already knowing I would get a larger serving than the college administration had approved. We both knew the conversation was not really about dessert.

Once we had a particularly suspicious looking entrée. I don't remember what the official cafeteria name of the dish was. Maybe they didn't identify it, giving the students a chance to think creatively. I asked her if there had been any reported fatalities. "No more than usual," she casually replied. "You can count them on your fingers for the whole week."

The next day I told her that I thought I had food poisoning. She said, "Maybe you should stop those late-night trips to the Royal Castle."

"But they have a great scrambled dog for just a dollar," I said. "You can't expect me to give that up."

"I'll never try to tell you what to do," she responded. "But if you sleep with dogs you'll wake up with fleas."

I never asked her for a date, and I'm not sure why. Maybe she was dating someone, or maybe I was. The shallow end of my memory pond only has a small trace of water remaining.

As spring quarter was ending, I was about to go home for the summer. I was glad she was behind the counter that last day. "Here's that recipe you wanted," she said, handing me a label from a can of English peas.

I told her I hoped that she had a good summer, that I would see her in the fall. She made me promise to eat plenty of peaches and cream, a promise that I have faithfully kept.

She wasn't working in the cafeteria when I returned to college. My trips there were never quite the same. But when I see peach cobbler on a serving line, sometimes it still reminds me of a brief but lovely friendship in a springtime long ago.

It was a special time for lunchroom lovers. It was a wonderful season for peaches and cream.

RECYCLE, REUSE, REPURPOSE, OR DONATE



NOTICE!

Recycling Bins are located in the parking lot of HomeRun Recycling, 838 Shiloh Road, (South 7th Street), Vienna.

Cardboard, plastic, aluminum and glass are accepted at this location.

Please do NOT put normal household garbage in these recycling bins!

Please flatten ALL cardboard boxes before putting them in the recycling bins.

Thank you for Keeping Vienna "Clean as a Whistle".

**Please Don't
Litter**



**Help Keep Your
Community Clean**

Limbs / Household Goods Pickup Schedule

The City of Vienna Public Works Department has announced that LIMBS / Yard Waste will be picked up on the second and fourth Wednesdays of each month. Large household items will be picked up on the fourth Wednesday of each month.

Please do not mix trash with your limbs/yard waste. Do NOT pile limbs near power lines, power poles or fences.

Please call (229) 268-4744, if you have any questions. Thank you!

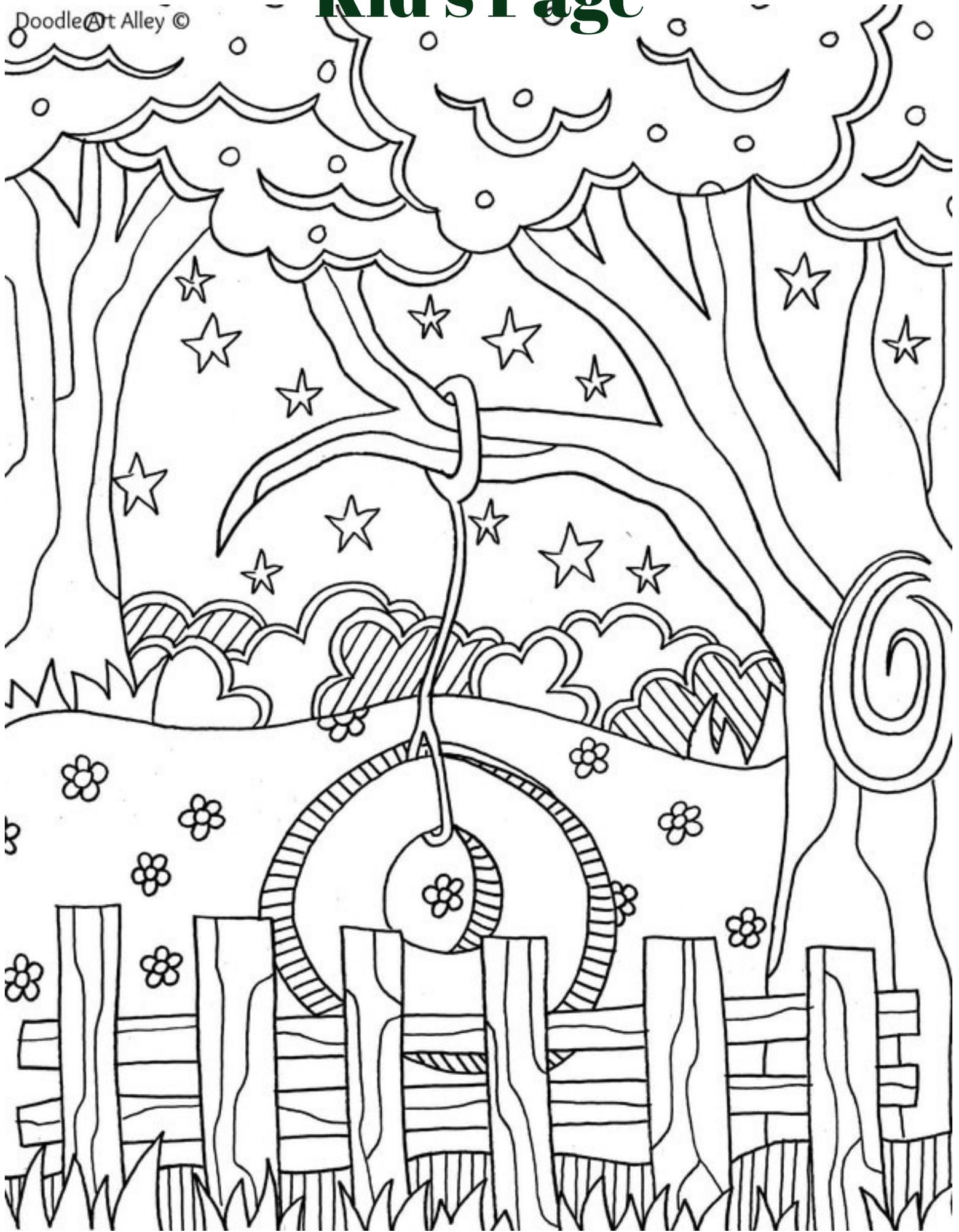
Tips for reducing, recycling, and disposing of hazardous materials:

Batteries & Mercury-Containing Products

- Use rechargeable batteries instead of alkaline disposables. Recycle rechargeable batteries at the sites listed on 1-800-8Battery.
- Buy digital thermometers instead of mercury thermometers.
- Replace a mercury thermostat with a programmable, digital thermostat.

Kid's Page

Doodle Art Alley ©





Physical Address:
203 West Cotton Street

Mailing Address:
107 West Cotton Street #436
Vienna, Georgia 31092

(229) 268-4744 Telephone
(229) 268-6172 Fax



The Mission Statement of the City of Vienna

To deliver to the citizens of Vienna and others high quality municipal services.

Our Purpose

To be dedicated to the citizens' quality of life, planning and preparation that will ensure development and growth for our community.

To provide public services that exceed the expectation of citizens. To be creative and innovative in our approach to the needs of citizens, recognizing the trust and confidence that our citizens place in us as caretakers of governmental services.



June Birthdays

- June 1 - Sammie Felton
- June 5 - Lawrence Daniels
- June 8 - Michelle Lawson
- June 20 - Shondra Zanders

Elected Officials

Hobby Stripling, Sr., Mayor

hobby.stripling@cityofvienna.org

Cell Phone #: (229) 938-7320 Home Phone #: (229) 268-4374

Walter Brown, Mayor Pro Tem

walter.brown@cityofvienna.org

Randall Almond, Councilman - randall.almond@cityofvienna.org

Elizabeth (Beth) English, Councilwoman - benglish@swga-easterseals.org

Albert King, Councilman - albert.king@cityofvienna.org

City Administration

Michael Bowens, City Administrator

Michael.bowens@cityofvienna.org

Margaret Shelley, City Clerk

Margaret.shelley@cityofvienna.org

Shondra Zanders, Utility Billing Clerk

Shondra.zanders@cityofvienna.org

Tyrique Driver, Accounting Clerk

tyrique.driver@cityofvienna.org

Michelle Lawson, Cashier

Michelle.lawson@cityofvienna.org

Community Development Department

Janet P. Joiner, Community Development Director

Janet.joiner@cityofvienna.org Phone: (229) 268-4920

Staley Bell, Program Manager

staley.bell@cityofvienna.org Phone: (229) 268-4921

Velvet S. Layfield, Code Enforcement Officer

covanimalcontrol@cityofvienna.org Phone: (229) 805-3652

Public Works Department

Phone: (229) 268-4429 Office -- (229) 322-5250 After Hours

Nathan Jordan, Superintendent

Nathan.jordan@cityofvienna.org

Jeffrey Priest, Assistant Superintendent

Vienna.gas@cityofvienna.org

Vienna Police Department

Phone: (229) 268-7033 In case of an Emergency, please call 911

Cozie Ray, Police Chief

Jeri Williams, Admin Assistant/Municipal Court Clerk

Vienna.police@cityofviennapd.org

Michelle Lawson, Municipal Court Deputy Clerk

Michelle.lawson@cityofvienna.org

Velvet S. Layfield, Animal Control Officer

covanimalcontrol@gmail.com

Vienna Volunteer Fire Department

In case of fire, please call 911.

Michael Causey, Fire Chief

Phillip Warren, Assistant Fire Chief



The Vienna City Scoop is published monthly for the City of Vienna by Vienna Main Street, Inc. If you have articles, photos or announcements that you would like to have published, please call the Vienna Main Street office, (229) 268-4920, drop off your items at city hall or mail them to Vienna Main Street, 107 W. Cotton Street #436, Vienna, Georgia 31092. All items should be turned in no later than the end of the third week of the month for the following month's publication.

Vienna Main Street, Inc.
P. O. Box 436
107 West Cotton Street
Vienna, Georgia 31092

ADDRESS CORRECTION REQUESTED

TO: