

**GEORGIA TRAVELER 209
CAPTION SCRIPT**

Music

Keely:

On this episode of Georgia Traveler we're driving U.S. 41 from Macon to Cordele in search of family fun...

Phil:

A place to sleep, a place to eat, and a great outdoor activity.

David:

And don't forget a local legend. And to find out just where to go, we stopped at the Macon Visitors Center, located in Georgia's Historic Heartland.

Music

On the road most every day, looking for a place where you can play, looking for the best place you can stay. From the mountains to the coast, looking for a trip you'll like the most, we may even find a friendly ghost, we're Georgia Traveler. Well, we're from Georgia and we travel, that's why we call it Georgia Traveler, and nothing rhymes with Georgia Traveler, but still we're called the Georgia Traveler.

Music

Woman VO:

Georgia Traveler is made possible in part by...

Music

Man VO:

Few places on earth match Georgia for natural beauty, and we plan to keep it that way. We're Georgia Power, a proud sponsor of public broadcasting. We're on, so you can be. Georgia Power, a Southern Company.

Music

Woman VO:

And by supporters of Georgia Public Broadcasting. Thank you.

Music

David:

I'm here with Trish at the Macon Visitors Center. Trish, this is really a state of the art facility, tell me about some of the things we can do here.

Trish:

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Well the best way to get a good taste of Macon is to take the Around Town Tour. You'll visit three historic house museums, or you can even visit the three world renowned state museums that we have here. Then if you take a look around our visitors center, you'll find other ways to visit attractions in the historic heartland too .

David:

Well this all sounds fun, so you know what? We're gonna get started.

Trish:

Good!

Music

Keely:

You might have heard of the movie *Fried Green Tomatoes*. Well, it was filmed over 15 years ago in a little town called Juliette, Georgia. David heard about these fried green tomatoes, wanted to know what all the tomato talk was about, and is visiting the Whistle Stop Café. It's about 25 miles north of Macon.

Music

David VO:

Just across the tracks from what was once the South's largest grist mill, you'll find a thriving little Georgia town where the tomato is king...The fried green tomato that is.

Music

David VO:

Welcome to the world famous Whistle Stop Café in the town of Juliette.

Elizabeth Bryant:

The restaurant came about after movie, *Fried Green Tomatoes*. The owner, Robert Williams, saw fit at that time to keep it running as a restaurant, and it's completely changed the area. It's brought in tourism, provided jobs for the area, as well as making an avenue for local residents to be their own shop owners and sell gifts and souvenirs.

Robert Williams:

This used to be my daddy's grocery store. He ran a general merchandise store there from 1938, is when he built the building, to about 1972. Well, I had a guy from New York come and said he wanted to look into the building. He was with a movie company. And they were in looking, looking the building over and just luck had it that a train came by at that time. And boy, they ran out and they looked at the train and took pictures. And I thought, well if they gon' use this old building

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then that train probably really set them on fire. So they did. They decided to use Juliette and the building, and the rest is history since they made the movie, *Fried Green Tomatoes*.

Elizabeth Bryant:

They came in, pumped a lot of money in here, got it cleaned up, got it going, and it's been history in the making since then. We are the number one tourism pick for the state of Georgia, according to the Chamber of Commerce.

David:

Alright, Michelle. Thank you very much.

Michelle:

You're welcome!

David:

Alright, Don, looks like an order of fried green tomatoes!

Don:

This is a cheeseburger!

David:

What? Darn it!

Don:

Rookies...

Music

Robert Williams:

When I was growing up, we didn't eat fried green tomatoes. I never really started eating them until they opened up the restaurant. But I really like them, 'cause all the food's good.

David:

Well I didn't do well in the kitchen, so I decided to come and eat. You can get your barbecue, secret's in the sauce, you can get good old fried green tomatoes, you can get a fried green tomato sandwich, you can get a fried green tomato salad, and if you're still hungry, you might as well get a slab of ribs. And like I said, and if you've seen the movie, the secret's in the sauce!

Music

David:

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If you're heading to the Whistle Stop Café and you haven't seen the movie fried green tomatoes, you need to go across the street to Juliette Espresso, hang out on the back porch, 'cause they always have the movie playing.

Elizabeth Bryant:

Laid back; don't get in a hurry. That's not what we're about. You're here to enjoy yourself. Accept it. I mean, it's beautiful southern way. Beautiful tradition here.

David:

So if you're walking along the old railroad tracks and stumble upon Juliette, Georgia, be prepared to sit back relax and chow down on the world's best and most famous fried green tomatoes.

Music

Train whistle blows.

Music

David:

As you may well know, Georgia is the Peach State, so where better to learn more about Georgia's official fruit than Peach County? You know, Phil's actually heading south right now to learn more about the peach.

Phil:

Hey, Dave, I'm down here at Fort Valley, now we're at the twenty-first Peach Festival. I'm telling you there's a lot of fun, a lot of families, but most importantly, there's a lot of food.

Phil VO:

Since 1986, people from around Georgia have been coming to this festival to celebrate Georgia's official state fruit. The event is full of arts and crafts, activities for the kids, and a parade through downtown Fort Valley. And this year the parade was marshaled in by some pretty special people.

Trisha Adams:

Our grand marshals were supplied by Robins Air Force Base; we're always proud to have them support us. We have a greeting card down in the old renovated Austin Theatre that all the guests are signing. It's almost full. It is being taken back and sent to Iraq so the soldiers over there will know that we're thinking about them and we wish they were here.

Phil:

Okay, y'all know wherever I go I'm always in search of fantastic foods. What would a festival be without great food? I'm here at the Italian sausage stand.

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This is Art and his wife Barbara Gunlach. Art, what are you cooking up over here?

Art:

We got some nice, mild Italian sausage, and we got Polish sausage, and we're doing a Greek Gyro.

Phil:

You got all kind of lemonade over here!

Barbara:

I have strawberry lemonade, raspberry lemonade, and plain lemonade. The strawberry lemonade sells best.

Phil:

Oh, yeah, yeah. You know what, Barbara, that's fantastic. You know, and it's hot out here today. But this is just a nice refresher. If you get a chance, when you come down to visit the festival, make sure you stop by and see Art and Barbara, and get you one of these nice, frosty, cold lemonades. And in my case, I like that strawberry. Dan, I'm sorry, you can just hold out for a little while...Dan, Dan, oh boy!

Phil:

Now, one of the things I like about the festival, it's an international food flavor. Now I'm here at the Aussie, and this is Stan Stephenson. Stan, what is this?

Stan:

This is a bicci. Now bicci in Australia, that's for cookie. That's what they call cookies in Australia, but this happens to be a Double Stuff Oreo battered in our batter and fried up right here. And you just haven't lived or traveled until you try one of these.

Phil VO:

But the biggest food attraction at the Peach Festival is the World's Largest Peach Cobbler.

Rich Bennett:

This is the main attraction of the Georgia Peach Festival. It's five feet wide, eleven feet long, six or eight inches deep. Seventy-five gallons of peaches, 150 pounds of sugar, 150 pounds of flour, 32 gallons of milk, 90 pounds of butter.

Phil VO:

The line starts early and folks are ready to do some tasting.

Woman

It's good, it's good.

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Phil VO:

The Peach Festival started as a way for the community to show their appreciation for the producer of Georgia's most iconic crop.

Trish Adams:

The peach growers bring a lot of workers and money into the economy around here. So we're proud of that. We want everybody to get on the free shuttle and go out and see our peach orchards and tour them.

Phil VO:

Sounds like an excellent idea. The Lane Packing Company offers tours of their orchards and packing plant from May through August each year. One of the more recent additions is the Roadside Market.

Phil:

What are some of the items they can purchase?

Stevie Lane:

They can purchase tomatoes, peaches, pecans, cantaloupe, watermelon, corn. Of course all of our jar good products, we carry peach jams, preserves, jellies. We got a gift shop, Just Peachy Gift Shop. Boiled peanuts. Really you name it; we carry a lot of products.

Phil:

Alright, that's it for me, down here in Fort Valley. I've been here at the Peach Festival all day, had a great time, ate a lot of great food, and met a lot of good people. Right now I'm here at the Lane Packing plant, and I got a decision that I'm trying to make, and you'll probably have the same decision if you come to visit the folks here. Peach, peach ice cream? Peach, peach ice cream? Peach, peach ice cream? Peach, peach ice cream?

Music

Phil:

If you're looking for a great attraction and some fantastic accommodations, I got just the place for you: Henderson Village. Just go south on 41 to Perry.

Music

Keely VO:

Henderson Village is a sophisticated country retreat, located on 18 acres of former farming land, just off U.S. 41. A complex of homes from the 18th Century have been relocated and transformed into 24 luxury suites where visitors can relax in modern comfort while enjoying the country air.

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Vicki Mosteller:

Henderson Village began the summer of '98. Mr. Snyder is our owner. As a child growing up in Germany he would witness the movies that the American soldiers would come to see at his aunt's hotel and he saw the southern way of life and that really impressed him. That is when the idea of the bed and breakfast came to mind. Henderson Village has several homes here on the property. And we have 24 overnight rooms for the guests to stay in.

Music

Vicki Mosteller:

And then the tenant cottages that were moved in from area farms. And they are what we refer to as the rustic elegant.

Music

Vicki Mosteller:

We have the Langston House Restaurant, which is the oldest building on the property. It is from 1838. We have a fantastic chef that has been here almost since the beginning. It is a fine dining restaurant with what we call the European touch with a Southern flavor to it.

Keely VO:

After enjoying my breakfast, I took a moment to stroll along the brick sidewalks which run throughout the village, and took in the peaceful surroundings.

Vicki Mosteller:

We have beautiful gardens, just the grounds themselves, the way everything is laid out, everything flows with the brick sidewalks. You will really enjoy just coming and just walking around and taking advantage of the gorgeous grounds here at the village.

Keely VO:

One of the main attractions that draws visitors to Henderson Village is their hunting preserve, which boasts some of the finest bird and game hunting in the south.

Benny Taylor:

Here at Henderson Village, we hunt on 3200 acres. And we have quail, deer, turkey, wild boar.

Keely VO:

Even though I'm not much of a hunter, I wanted to test my shooting skills at the sporting clays range located on the preserve.

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Keely:
Hey, Benny.

Benny:
Hi, Keely.

Keely:
How are you?

Benny:
I'm doing good.

Keely:
Nice to meet you.

Benny:
So you want to try some sporting clays?

Keely:
I do; I've never tried before.

Music

Keely:
So this shoulder? Pull!

Gun blasts.

Benny:
Shoot it again.

Gun blasts.

Benny and Keely chuckle.

Keely:
That hurts my shoulder; I'm a whimp! We used up the whole box; I haven't hit one yet!

Keely VO:
So whether you like high-powered weapons...

Gun blast.

Keely VO:

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...or low stress relaxation, Henderson Village is a great place to experience.

Music

David:

I'm getting off the Around the Town Trolley. This one's name is Miss Molly. It took me to the Georgia Sports Hall of Fame where I learned about some great Georgia golfing legends like Larry Mize, Davis Love, III, and even the great Bobby Jones. And that has inspired me, Phil and Keely to get our clubs, head on down to Georgia Veterans State Park and try to add a few names to that prestigious list.

Music

Phil VO:

Lake Blackshear Golf and Country Club is a great golf destination that can be played year-round.

David VO:

Located inside Georgia Veterans State Park, the course offers 18 holes of challenging golf.

Keely:

So we decided to test our golf skills with a little help from the course's assistant pro, Brent Hunter.

Brent Hunter:

Good afternoon, welcome to Lake Blackshear Resort and Golf Club.

David:

Thank-you very much, I'm David.

Brent Hunter:

Brent Hunter, assistant pro here.

Keely:

Hey!

Phil:

What's up, assistant pro? Phil, baby, how you doin'?

Brent Hunter:

How about playing a little golf today?

Phil:

Why don't you tell us a little about the golf course?

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Brent Hunter:

Well, we have an 18-hole championship facility here. For your average golf, we're playing the white tees. Our fairways are real wide. So if you can just hit it into the fairway, you can get it down close enough where you can have short irons into the greens. Our greens are real big.

David:

Tell me something, Brent, do y'all have a most challenging hole here?

Brent Hunter:

Well, a lot of people come here, look at 13. It's really narrow. It's a par 4. You gotta hit, usually, 3 wood off of the tee. It's considered one of the hardest holes in the state, outside of Augusta and the PGA Tour spots in Georgia.

Phil:

Alright, Brent, since we talking about get started, let's go get started.

Brent Hunter:

Well, let's go hit 'em.

Music

Phil:

Oh!

Music

Brent Hunter:

There you go!

Music

Phil:

Okay, contact! That's contact!

Music

Brent Hunter:

Turn! A lot better, Phil! What I like about it is our course is one continuous track. There's not one hole that's like the others. Our fairways are wide, it's fair, but it is a challenge. Your average handicapper can come out here, play a good round. Your high handicapper's come out here and have fun. Your low handicappers come out here and have a challenge, so this course pretty much involves everybody; gives everybody a chance to enjoy their rounds. A lot of people, your low handicappers, they want to shoot a low round, but have a challenge, and

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then your high handicappers wanna have fun, so we kinda can offer it to everybody. The other unique thing about it is the fact that we're on state property, we are managed by a private company, but we are part of the state parks. Our busiest times are early fall, early spring. We play golf 365 days a year.

David:

Meanwhile, over in the ruff, you'll find my ball.

Keely:

This one?

David:

Yeah

Keely:

My favorite club? David's favorite club?

David:

Yeah, that's a good club. No, no, not that one! That's a driver!

Keely:

Oh, that's the wrong one!

Phil:

I was loose! I was loose!

David:

There was a car over there that Phil hit.

Keely:

Hear that car alarm?

David:

That's why their cheering, they hit a car!

David:

Ahh....can I do one more?

Keely:

There's a bug on my club...

Phil:

Anybody get that wrapped up in a bug!

Keely:

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I didn't want to hurt him!

Phil:

Y'all seen my ball? I can't find my ball!

Keely laughs.

Phil:

How 'bout a little wager?

David:

How far are you willing to go?

Phil:

Okay. You and I both like fat burgers. Hamburger of your choice if you make it.

David:

And if I miss?

Phil:

You feed me...

Menacing music.

Sound of heartbeat.

David:

Oh, no!

Music

Keely:

Oh! I was robbed! There we go, cheer!

Phil:

You looked good all the way up to that point!

Brent Hunter:

It was a pleasure playing with you. Thanks a lot for coming out.

David:

Beautiful course.

Phil:

Brent, 'preciate it, buddy!

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Brent Hunter:

Thank-you, sir.

Phil:

Man, that was good!

Brent Hunter:

Let's go in the clubhouse and talk about the round, y'all want to?

Keely:

Yeah, we'll add up those scores.

Phil:

What scores?

Keely:

I got a calculator on my phone; we'll get yours!

Music

Phil:

So Trish, there's a lot to do and see right here in Macon, but I know that Macon is famous for something and it's world famous, the cherry blossom tree. Do you guys celebrate that any kind of way?

Trish:

Absolutely, Macon is the home to the Yoshino Cherry tree. And every March we celebrate our world famous Cherry Blossom Festival. We're the cherry blossom capital of the world.

Phil:

Legendary! You know, what, there's another legendary prepared food, official prepared food for the state of Georgia. Grits. You guys celebrate grits any kinda way?

Trish:

Well, yeah. Go down Highway 41, further south in the historic heartland, and you can visit Warwick, Georgia, where they have the Grits Festival.

David:

I'm in my Georgia Traveler all terrain vehicle, here with Mike McDaniel; he's the official singer of the Grit Festival song. That's because we're on our way to Warwick, Georgia home of the 10th annual Grit Festival. *(sniffs the air)* I can smell those grits already, come on I'll show you how to get there...alright we're here.

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Charles Cowan:

Well, a grit is actually ground up corn. They call it polenta in other parts of the country and other parts of the world, but it's still grits.

Woman:

Many years ago we wanted to do something for the community and one of the guys, Jim Bridges, stood up said, "Well I don't care what we do, what kind of festival we put on! I don't care if it's just about grits!" Well, that's how grits was born.

"Strollin'" Jerry Nolan:

You got grits with cheese, grits with taters, grits with beans, grits with grits...you just have grits, grits, grits with everything here!

Woman:

We're in beautiful downtown Warwick right here. Come on down, let's eat some grits!

Music

Charles Cowan:

Each year it is a little bit different because we do our vendors, we take them sort of first come, first served, and we try to have a wide variety; we don't try to duplicate a lot of things, so that people have an opportunity to find something new and unique.

David:

Carol, you have some unique jewelry here. It is jewelry made from grits. How do you do this?

Carol:

We mix the grits with glues and epoxies to keep insects out, so they won't deteriorate. It makes them waterproof. Let them dry, and paint them, and wear 'em.

David:

I bet this is a big day for the grit jewelry business.

Carol:

It is, it is!

Man:

I'm gon' have the only belt buck with an American flag made out of grits!

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David:

By the end of the day, I would be wearing grits, and I'm not talking about the jewelry. The festival is centered around this pool of grits being prepared by Warwick's finest young chefs.

David:

Eventually you all are going to be able to jump in the grits like I'm gonna be able to, huh?

Girl:

Unh-uh. I ain't doing it

David:

You're not going to do it? How come?

Girl:

I ain't got no more clothes!

Boy:

I do!

David:

That's a good point! You've got extra clothes! I'm gonna get in it, I'm gonna get in it! I think Rep. Floyd said he might get in it! Well, I'm gonna be jumping in the grits at the end. I'm wondering how many extra votes you could get if you jumped in the grits at the end?

Rep. Floyd:

That might be real...might go the other way!

David:

Not at the same time, right?

Rep. Floyd:

That's right, not at the same time!

David:

What happens to someone if they jump in the grits prematurely before it's time?

Raymond Howard:

I'm gon' have a talk with them!

David:

And then what happens?

Raymond Howard:

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We might have to go down to the Warwick jail for a minute, but really nobody's really done that before, so I've never had to deal with that.

Music

David:

Well, I didn't want to be the first person ever arrested for grit diving, so I headed over to the festivities and ran into the one and only Miss Teen Grit Queen, who was about to throw down some Georgia polenta with the best of 'em!

Kara Fountain:

I hope am gonna win! I'm gonna try! I'm gonna like, chug it down!

David:

So not only will you probably get in the vat of grits, you're going to eat a lot of grits?

Kara Fountain:

I am, yeah.

David:

Now, you have a grit princess over there, you think you can beat her?

Boy:

Yeah

Announcer:

Ready, set...

Music

David:

Not only did not win, I think you came in last!

Boy:

That's alright!

David:

Come on, that's alright, though, everybody's a winner here at the Grit Festival!

David VO:

There were some great grit-chompers, but few were a match for my main man, Mike McDaniel, who celebrated his first place title with the singing of the official Grit Festival song. Hit it, Mike!

Mike McDaniel:

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You can eat with butter, you can eat with cheese, you can it eat anytime with anything you please, as long as its grits, baby, as long as its grits baby!
Warwick, Georgia, grits capital of the world!

Music

David VO:

After that wonderful concert, it was time for some corn shucking. Soon after those champs were crowned, it was over to the grit cooking contest—a variety of recipes vying for the title. The only requirement, grits, baby!

Ruthel Patrick:

We have desserts, we have the main dishes, and we have breakfast. And now we're standing right here with a main dish. I believe this is dressing...dressing!

David:

You changed hats today, we saw you earlier cooking didn't we?

Shirley McDaniel:

Yeah, I do a little bit of everything around here. I love it!

(Come back to her)

David:

What's your title today?

Shirley McDaniel

I'm Granny Grits right now!

David:

Granny Grits? And what do you do, Granny Grits?

Shirley McDaniel:

Granny grits, I just rid in the parade and have fun.

David:

Now, we're going to check out your hog here, what do we got?

Shirley McDaniel:

Yeah, boy, I mean to tell you, this thing'll get it!

David:

So now that I was inspired by Granny Grits and the grit parade, it was time for the main event. I went to Charles for a few more pointers.

Charles Cowan:

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We weight them weigh them before they go into the grits pit, and then we give them a minute in the grits pit, and then we weigh them when they come out. If you're just wearing plain clothes, just try to stuff everything you can, all the way from your underwear down your legs, and up under your shirt.

David:
Alright.

Music

Scary growling noises.

David VO:
Well folks,I came in third. And for that, they gave me a garden hose! Oh well, maybe next year. See ya in Warwick!

Music

Keely:
Well, we hope you've enjoyed this presentation of Georgia Traveler, and we want to thank Trish and all our friends at the Macon Visitors Center.

David:
We hope you join us for the next Georgia Traveler. Until we meet again, I'm David Zelski...

Keely:
I'm Keely Muse...

Phil:
And I'm Phil Proctor, wishing you pleasant journeys!

Music

Woman VO:
Georgia traveler is made possible in part by...

Music

Man VO:
Few places on earth match Georgia for natural beauty, and we plan to keep it that way. We're Georgia Power, a proud sponsor of public broadcasting. We're on, so you can be. Georgia Power, a Southern Company.

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Woman VO:

And by supporters of Georgia Public Broadcasting. Thank you.

Music

Man VO:

Georgia Traveler is produced in partnership with the Georgia Department of Economic Development and the Georgia Tourism Foundation.

Music

Man VO:

This has been a production of Georgia Public Broadcasting.