

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Music

Phil:

On this episode of Georgia Traveler we're driving down highway 575 from Jasper to Cartersville in search of family fun, a place to sleep, a place to eat and a great outdoor activity, and don't forget the local legend, coming up next on Georgia Traveler.

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

Phil VO:

We begin this episode of Georgia Traveler here in Jasper, at the Woodbridge Inn Restaurant and Lodge.

Music

Phil VO:

The inn was built shortly after the Civil War and operated as the Lenning Hotel well into the 20th Century, but it was christened the Woodbridge Inn before current owners Joe and Brenda Rueffert purchased the property in 1967.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Joe Rueffert:

It was the people prior to us here, even the ones before that, who named it the Woodbridge Inn, because there was always a wooden bridge here. The wooden bridge had its hundred year anniversary over five years ago. I thought it was just a wonderful sounding name, the Woodbridge Inn, so we kept it.

Phil VO:

The first part of the success Joe and Brenda have experienced was through the restaurant.

Joe Rueffert:

Well, I think my visions at first were pretty much just survival, just trying to make it in the restaurant business. And just having made it and being here for 30 years is a great, great satisfaction to me. My background is German. I was born and raised in Germany, and I came to the United States in 1964, expecting everything in the world, and here I am, and I got everything in the world. We serve a mainly American continental cuisine. We're heavy on game. We're known for having German portions; that means they're large portions. The German kitchen is known for giving enough to eat.

Phil VO:

Although reservations aren't absolutely necessary, don't come to the Woodbridge hungry on a Monday.

Joe Rueffert:

Mondays we are closed. On Tuesdays we serve dinner only from 5 o'clock until 9 o'clock. On Wednesday we serve lunch, and then we serve dinner. Thursday we serve dinner. Friday from 5 to 9. Saturday, 5 to 9. And Sunday we serve luncheon only. When the preacher says amen, that's when they come in here for their Sunday meal. We're known for fresh food and food that's been cooked to order, so when you come into our restaurant here, I don't even know what you're gonna eat. So the waitress is gonna find out, she's gonna come in the kitchen and say, he wants this and this and then we start from scratch. We cook your food then. So that is very important to us. The freshness and the cooked to order food, this is important.

Phil VO:

Also important to the Ruefferts are the accommodations they offer.

Joe Rueffert:

We got 18 rooms. Usually one or two queen size beds in there and they have all the modern amenities you would expect in a hotel room. Then we have also four small houses, used to be kind of one-family houses, that we have purchased and that we have fixed up. So we have some beautiful rooms that overlook the mountains. We have a beautiful swimming pool that goes with it. So it's all

GEORGIA TRAVELER 210 CAPTION SCRIPT

nature, all the noise is buffered out of this area here. You can't hear anything from the city traffic or anything else, it's quiet, peaceful.

Phil VO:

It's obvious that Joe takes a great deal of pride in everything he does. In addition to owning and operating the Woodbridge Inn, he is also a marble artist.

Joe Rueffert:

This is my hobby. I love to do things with marble. Every one of my napkins in the dining room are held together by a napkin ring. Every table, has a vase made out of marble, has a candle holder made out of marble. So I just think it's marbleous. We got three colors of marble here. We got the Cherokee white, the Lincoln Monument in Washington is made out of that, then we got the Creole black and white, then we have pink. Etowah Pink. So those are the three marbles that we have here.

Phil:

Of all the things to see, do and eat here at the Woodbridge Inn nothing was more fascinating to me than Joe's creations with native marble. Now here in Pickens County, there is a pink marble mansion just down the road in Tate.

Music

Keely VO:

Pickens County's path through history is paved with marble. Discovered in the 1830s by an Irish immigrant named Henry Fitzsimmons, the vein of marble running through the county is some of the purest found in the United States.

Mimi Jo Butler:

At that time the Tate family had already bought property where marble was found. And although the Tate family didn't get involved in quarrying and running the operation, they leased their land as early as 1850 for very small marble operations to begin.

Keely VO:

Once the popularity of Georgia marble grew, the Tate family decided to begin mining operations themselves. And from that, the Georgia Marble Company was born. It later went on to supply marble to such places as the Lincoln Memorial, the New York Stock Exchange, and Emory University.

Charlene Terrel:

Sam Tate had an area that he wanted to quarry, and he discovered this beautiful pink stone that he named Etowah marble. He knew he wanted to do something special with it. It wasn't a large vein, but there was a good bit of it. So he was decided on "what can I do to really showcase Georgia marble." And a Mr. Walker of the Cleveland Museum had come down and he said, "You should build

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

your own home out of this beautiful rose-colored stone, and it will just be spectacular.”

Mimi Jo Butler:

The example that Colonel Sam was trying to illustrate was the use of structural marble in a Classical building with the very large columns. And to show the uses and the attractiveness and the longevity of marble in a building like this. It took over two years for this building to be constructed. It's a beautiful example of a Classical home with the use of all of the marble found within a few hundred feet of this house.

Charlene Terrel:

These columns, for example, they were actually carved for the White House in Washington, and they were made too short, and so they had to redo them. So these columns were destined for Washington, but they wound up being part of the Tate House.

Keely VO:

The Mann family, who are the current owners, use the home to hold special events, and to give visitors the chance to explore this historic dwelling.

Keely:

Hey, I'm Keely!

Marcia Mann:

Hi, I'm Marcia Mann. Welcome to the Tate House.

Keely:

Thank-you, thank-you!

Marcia Mann:

Would you like to come in?

Keely:

Absolutely, I want to check it out. Oh, wow, this is nice.

Marcia Mann:

This is the formal living room. It has black walnut paneling, marble floors, and a marble fireplace.

Keely:

Beautiful. Are all the rooms this pretty?

Marcia Mann:

Yes.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Keely:

Let's check them out.

Marcia Mann:

Alright.

Music

Keely:

What room is this?

Marcia Mann:

This is the library. Also it has the black walnut paneling. This was Luke Tate's office. We have a portrait of Sam Tate here. It's a copy of the life-size portrait that's at the elementary school that he built.

Keely:

It's beautiful. Let's move out.

Marcia Mann:

Alright. This is the main staircase. It meets the hallways in the main house where there's a different entrance on the end of each hallway to showcase marble. The architects built the styles in a different version to show the versatility of marble. We have the Georgian side out here. The English Courtyard side. Mediterranean, and behind us is the Italian side.

Keely:

Ooh, let's check that out.

Marcia Mann:

Alright!

Music

Keely:

This is pretty. What makes this Italian.

Marcia Mann:

It's Italian because of the double staircase and the fountain. And we have our new ballroom we've just added. Four thousand square feet. We primarily do weddings here now.

Keely:

Well thank-you for the tour. It was a good time. It's a beautiful house!

Marcia Mann:

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

You're welcome; thank-you!

Keely VO:

From the legendary Tate House to some legendary barbeque, David and Phil are on the road just south of here near Ball Ground.

Music

David:

Man, Phil, I can't believe you forgot to fill up the gas tank.

Phil:

Hey, man, how did I know? I thought the reserve tank was bigger!

David:

It's not...

Phil:

Who knew? I'm hungry...

David:

Well, we are in Ball Ground, and you know what? There's a great place: Two Brothers Barbecue, it's legendary. Been around since...

Phil:

Two Brothers...

David:

Yeah, it's called Two Brothers, been around since 19—

Phil:

No, no, no, Two Brothers! Barbecue! Two Brothers!

David:

No, no, no, wait! I'd better let 'em know you're coming first! They gotta get prepared, they got a lot of stuff they gotta do...

Phil:

That's fine! Let 'em know I'm coming! Barbecue! Ha ha ha!

David:

You must be Randy, I'm David.

Randy Jordan:

David, good to meet you.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

David:

Well, I've heard about Two Brothers Barbecue, here, but I want to warn you, my buddy Phil, I've held him at bay down the road a little bit, but he eats a lot!

Randy Jordan:

Okay, we'll see if we can help him out!

David:

Alright, good! Well, tell me what y'all do to get prepared. Will you take me in the kitchen?

Randy Jordan:

Sure, come on back!

Music

Randy Jordan:

Well, this right here, we just have got ribs that come off. Surely we can settle him with those, can't we?

David:

Alright!

Randy Jordan:

We got homemade cole slaw, we make it right here. Right over here we have hand cut French fries, we do here. And chopped barbecue pork. And we do sandwiches, barbecue plates...

David:

I think we've got this place prepared for Phil, what do you think?

Randy Jordan:

I hope so!

David:

Alright, I think I hear him coming!

Phil:

Barbecue! Now while they're getting my food ready, I decided I wanted to learn a little bit more about the two brothers, so I'm here with the original two brothers! This is Ken, this is Grady. Fellas, how's it goin' today?

Ken:

Just fine.

Phil:

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

I know y'all are two brothers; did y'all sit down and just discuss that, or did you just...did somebody throw it at you? How did you do it?

Grady:

My daughter come up with it.

Phil:

Your daughter?

Grady:

Yeah. The first weekend we opened, we cooked and sold everything we had. We had to go buy some more ham and start cooking again. And it just got better and better every week.

Phil VO:

Two Brothers was originally a convenience store run by Grady and Kenneth's father, but you can still see a few of the original store items lined along the walls, which fit right in with the saw dust floors and the pulled pork barbecue on the tables.

Randy Jordan:

I have customers that come in and tell me about they used to come in and purchase stuff, and my grandfather and grandmother.

Phil:

How long have you been here?

Carolyn Grogan:

This March will be 32 years.

Phil:

And what's kept you here for 32 years?

Carolyn Grogan:

The people. We have such loyal patrons that come in. Nice people in the community. It's just been good to me; it's been good for me.

Customer 1:

Well, it's been here a long time and people in the community's known 'em forever. They're good people. They have good food. And we're proud of them.

Customer 2:

It's probably some of the best barbecue in north Georgia. Usually eat down here about once a week on Fridays. Lived here all my life, and been eating here for probably 20 years.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

David VO:

So the kitchen was ready for Phil and I to order. Well, at least I think they were ready for my order...

Phil:

Okay, here's what I want.

Waitress:

Okay.

Phil:

I want seven chickens. Think I should get eight? Eight.

Waitress:

Eight?

Phil:

Yeah, make it eight.

Waitress:

Okay. And a big bucket of fries?

Phil:

And a big bucket of fries. Fries, right? Two slabs of ribs.

Waitress:

Two slabs?

Phil:

Right. Small Brunswick stew.

Waitress:

Okay.

Phil:

Does that cover it all?

Waitress:

I think you need some garlic toast. Garlic Texas toast with those ribs?

Phil:

Okay, go ahead and put that on there, too.

Phil:

Cole Slaw.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Waitress:

Cole slaw for you?

Phil:

Yeah, I'll take that, too.

Waitress:

Oh, okay. Alright, anything else for you fellas?

David:

No. We're good, thank-you.

Waitress:

We'll start with this.

Phil:

Maybe some extra napkins.

Waitress:

Oh, sure. Get those for you.

Phil:

Alright.

Waitress:

Thank-you, I'll be right out.

David:

Thank-you! Hungry?

Phil:

Just a little bit!

David:

So when you're in Ball Ground at Two Brothers Barbecue, I'll tell you one thing, you have gotta try the cole slaw! It's great!

Phil:

Cole slaw?

David:

Yeah!

Phil:

David, Two Brothers is about the barbecue!

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

David:

Oh, that does look good! Move over, cole slaw.

Menacing music

David:

Man, Phil, that Two Brothers Barbecue filled me up! You? You want seconds, don't you? Go ahead...I tell you what, I'm gonna change shirts 'cause I got barbecue sauce all over this one, and head west to the Red Top Mountain Iron Pour and Archaeology Day.

David VO:

Just west of Interstate I-575 you'll find Red Top Mountain State Park and Lodge.

David:

The Red Top Mountain Archaeology Day and Iron Pour begins bright and early with a hay wagon tour of the iron mine.

Music

Keith Fleming:

Bartow County has a lot of iron ore, and after the Treaty of 1835, because this was Cherokee lands, the settlers started moving in and that's when the iron industry really started, was after 1840.

Janice Granai:

We're gonna take you back to out to our iron mine. This whole area was known as Iron Hill back in the 1800s, and it was an active iron mining community. There were about six or seven mines here on the park. We have one that you are still able to walk into, and it is absolutely spectacular. When I came to this park, I was amazed at how actually red the soil was, and I learned that that was from the iron content in the ground. The iron leeches out the color and stains the clay here, and it is unbelievably red, and that's the name Red Top Mountain. We have Erin Timms with us, sitting here in the middle, and she is an archaeologist that showed up out here for our Hills of Iron program and agreed to come back and talk to you guys for Archaeology Day.

Erin Timms:

If we go through here, one of things you'll see is there's a lot of red iron exposed throughout the hills. They actually did have a stamping plant in this area that was used for breaking down the rock. The operations of the furnaces that were around here required that they needed iron ore, they needed charcoal, they need fuel. That's one of the reasons why you would have an iron community pop up, was based on the resources in the area.

David VO:

GEORGIA TRAVELER 210 CAPTION SCRIPT

The day continues with an archaeology lecture on what archaeology is and the origins of mankind.

Archaeologist:

From those artifacts, figure out what kind of lives the people who made these and used these and eventually threw them away, might have lived.

David VO:

Soon after that, kids participate in an archaeological dig.

Janice Granai:

We mysteriously acquired some arrow heads here, and I have a little plot and they'll be able to dig and sift out there dirt and keep their treasures to take home.

David VO:

As night falls, the caldron begins to heat up, and the bluegrass band gets rolling.

Musician:

Oh, yeah, that old "Yellow Rose of Texas"!

Music

Janice Granai:

It's very heavy work, and it's hot and it's dirty, but this furnace transforms from a big piece of steel into almost a living, breathing creature. It takes on a life of its own.

Keith Fleming:

We'll have flames coming out of the top of the furnace anywhere from two to five feet high, and when we tap the furnace we'll have about 70 to 90 pounds of molten iron coming out of the furnace at one time into the ladle. So it's just more spectacular at night whenever you see the fire and the flame.

David VO:

For just a few bucks, kids and adults can prepare an iron mold out of a sandstone block using whatever tools they can dig up to scratch their masterpiece.

Voice:

Don't ask me why that's in there.

David:

Now this is my artwork; this is a Georgia peach, and if you look at Georgia up top here, the "G" is backwards. That's 'cause when you pour the iron in it's gonna come out inverted.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

David VO:

I watched closely as the skilled iron workers completed my masterpiece, filling it with scorching iron ore, tossing it in the sand, cooling it in the water, and finally smoking on the table. And when it was safe to touch, I boasted a beautiful iron Georgia peach.

David:

Smokin'! You would've thought this was done by a ten year, but no, it was done by me!

David VO:

So if you plan on traveling near Red Top Mountain, check your calendar for the next iron pour, because I guarantee, it's the hottest show in town.

Music

Keely VO:

From a hot show to a cool, refreshing outdoor activity, Phil and I are headed to another location on Lake Allatoona.

Music

Phil:

Keely, we're at the end of our journey of Highway 575, here at beautiful Lake Allatoona.

Keely:

That's right. I think I'm gonna to try to learn how to water ski; why don't you jet ski?

Phil:

Sounds good to me!

Keely:

Alright, let's go!

Music

Keely:

Hey Scott, I'm Keely; this is Phil.

Scott:

How you doing Phil?

Phil:

What's up dog, how you doin'?

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Scott:
Good buddy, you?

Phil:
Alright.

Scott:
Alright guys, we're ready to get on the water aren't we?

Phil:
That's right.

Keely:
Yes, we are.

Scott:
We're gonna start out with the most important, life jackets. You guys have your life jackets; we'll size you up make sure they fit perfectly later.

Keely:
Okay.

Scott:
Y'all are going on the ski boat, the deck boat, correct?

Keely:
That's right

Scott:
Alright, we're gonna try and do some skiing, you want to do some skiing?

Keely:
That's what I want to do! Never skied; want to ski.

Scott:
Perfect. What about you, want to get on a tube? I got one waiting right here for ya!

Phil:
Wait a minute, Scott, am I gonna fit in that tube?

Keely:
I want to see you on that!

Scott:

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

You will definitely fit in this tube!

Phil:

Okay, you the man, you know what you're doing!

Scott:

Alright, we're gonna do some wakeboarding later. We got some wakeboards, and then we got all our types of skis which, you can hop on. All the way from infants all the way up to adults.

Keely:

Alright, I'm ready

Scott:

You guys ready to go?

Keely:

Well, let's go get ready.

Scott:

Yeah go get changed; we'll hope on the deck boat.

Music

Scott:

Most people get in the water, and start out on the skis. You're holding onto your rope. You got two ways you can hold it. One palm down, one palm up, or your standard, both palms down. Two ways of holding. The professionals like to hold it like this...

Keely:

That's not me!

Scott:

...when you're an amateur, we'll go with the palms down. Okay, pretty simple.

Keely:

Okay.

Scott:

Alright, you want to always have your rope in between your legs when you start out. Right now we're sitting in the water, okay. Visualize the boat right in front of you, sitting in the water. The rope's going right in between your skis; your ski's gonna be pointing straight up.

Keely:

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

But look my feet are pointing out. I want to have my feet straight, right?

Scott:

You wanna have your feet straight; your knees are gonna be slightly bent, kind of sitting in the water.

Keely:

Okay.

Scott:

Okay?

Keely:

Okay.

Scott:

Once that happens, you're gonna give a signal to the driver. You're ready to go, thumbs up, tap your head wave, "lets ride!" The driver starts to get the slack out of the rope. Once the slack is out of the rope he's gonna gun it. And you're gonna slowly ease yourself up. Let the boat pull you up, is the trick.

Keely:

Okay.

Music

Keely:

Hop In?

Scott:

Hop in.

Keely:

Woo! Chilly!

Music

Scott:

How's the water?

Keely:

It's not bad!

Scott:

Feels good, doesn't it?

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Keely:

It's up my nose!

Music

Scott:

It does definitely take persistence. Sometimes you can't get up on the first try. It takes a little bit of time. The more times you try it, the more you're gonna get used to it, and you're gonna get the feel of the skis, the feel of the power of the boat, and the feel of just getting up out of the water, so it takes a little bit of persistence. Once you get up, it's definitely worth it.

Music

Scott:

Some of the tips, you always wanna keep your knees kind of slightly bent, you don't want to lock 'em out. As you're getting up out of the water, the more you resist, the harder it's gonna be. The boat has plenty of power, it's got 190 horse power, so it's got plenty of power; it's gonna pull you straight out of the water.

Music

Keely:

See a professional do it!

Music

Keely VO:

Not only can Scott water ski, he's also quite adept at wakeboarding.

Phil VO:

Now that's just showing off! You know, besides skiing and wakeboarding, there's all kinds of fun you can have with a boat on the water. Let's try tubing!

Music

Phil VO:

Ohhh! That had to hurt. As fun as tubing can be, you're still at the mercy of the driver. And I think it's time for me to do a little driving of my own.

Phil:

Okay, Keely did a great job with water skiing, but now it's time for me to try something I've never done, wave running. Scott!

Scott:

How you doin,' bud?

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Phil:

Man, you did a great job coaching Keely!

Scott:

Well thank-you, thank-you!

Phil:

Can you help me?

Scott:

Now we're gonna coach you. Your turn.

Phil:

Alright.

Scott:

Ready to hop on the personal water craft?

Phil:

PWC?

Scott:

That's right. Watch your step!

Phil:

Okay, now Scott, I heard a lot, you said PWC, Personal Water Craft. I've also heard of Wave Runner, I've heard of, what was the other, Sea-Doos I've heard of...

Scott:

Jet skis, Sea-Doos, Wave Runners. Yamaha are wave runners. They're all under the title of a PWC, a personal water craft.

Music

Phil:

Alright, Scott, what is this little thing here?

Scott:

This little thing is called a lanyard. What happens, is if this were to come out, this disengages the motor.

Phil:

Okay.

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Scott:

Simple as that. Alright, you always wanna make sure it's on your wrist, on your life jacket. It just has to be on you somewhere. Okay? Pretty easy.

Phil:

Okay, well, I tell you what, I'm gonna put it on my wrist, that way I can keep up with it. Alright, what do we got here? What else I need to know?

Scott:

Before we start going over controls and everything, there's one important thing, you always want to make sure. One, your life jacket. Your life jacket's good, you fit. You're ready to go.

Phil:

I do fit?

Scott:

You do fit.

Scott:

Alright let's go over with the basics. Here's your start button right here, this green button. That's what you use to start the unit. Right below here is your stop button.

Phil:

Alright

Scott:

Okay. Right here is your throttle; that's what makes you go forward and reverse.

Scott:

You've got your handle bars right here. Right is right; left is left. Steers just like a car.

Scott:

Any other questions?

Phil:

No, I think I'm ready to get started. Yeah, I'm excited

Scott:

What I'm gonna do is we're going to push you off, okay. Wait 'til I get you in the water; then hit the start button. Alright, we'll go ahead, and don't forget about your reverse. You can put it in reverse to get yourself out.

Music

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

Phil:

What's up, dog?

Scott:

What's up, Phil?

Phil:

What you got, man?

Scott:

How's it going?

Phil:

Hey, man, I'm fine. I'm having a great time, but you know what, being a novice, and new to it, I don't really know all the tricks and things I could do, but I wanna, you know, show me a little something! What you got?

Scott:

Well, I'll show you a little bit more of what an experienced rider would do. What do you say? We'll be a little bit more aggressive!

Music

Keely:

Well that's it for this episode of Georgia Traveler. We want to thank Scott and all our friends at Paradise Rental Boats.

Phil:

We hope you join us for our next episode of Georgia Traveler, but until then I'm Phil Proctor...

Keely:

...I'm Keely Muse, wishing you pleasant journeys. Now, hit it, Scott!

Music

Boat engine revs.

Music

Woman VO:

Georgia Traveler is made possible in part by:

Man VO:

**GEORGIA TRAVELER 210
CAPTION SCRIPT**

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

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.