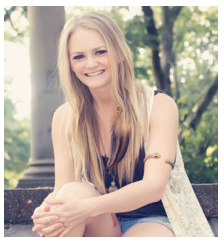
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CULLMAN'S MONDAY NEWSPAPER
CULLMANSENSE
COMMUNITY MATTERS

50¢

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PLUS Original Comics and Puzzles, Mirroring History, Free Pizza Maze & More Look Inside

# Empty Bowls of Cullman County

By: Natalie Bonner
nataliebonner@cullmansense.com



qrnews/nbonner



File Photos by Emily Durden 2011

A full stomach starts with an empty bowl. And a heart is made full by way of gracious actions. Combine the two and you have the concept behind Empty Bowls of Cullman County.

A worldwide concept that originated in 1990, an art teacher in Michigan created the fundraising effort. His students made ceramic bowls and served soup in their handcrafted bowls at a dinner to raise money for their local food bank. Participants kept their bowls as a reminder to them of the hungry people suffering in their community.

Since then, Empty Bowls events have been held the world over in all places, from schools and churches to community centers. All proceeds raised benefit the hungry. The keepsake pottery serves as an inspiring memento of the experience and is artistically built by local potters. For Cullman, Sandra Heaven was the first potter to make the bowls and to become involved nine years ago. Other potters are from Cullman and surrounding counties.

Tanya Shearer serves as the Coordinator of Empty Bowls of Cullman County and appreciates the event's primary purpose and the community's involvement in the effort.



"It is amazing how the Lord brought everyone together to create Empty Bowls, each on contributing their own special gifts and talents. In fact, most of the people who planned the first Empty Bowls are still actively involved today," Shearer said.

The first Empty Bowls of Cullman County was held in November 2003. The event's efforts, while primarily aimed at alleviating the issue of hunger, are rooted in the idea of service-learning.

This year's Empty Bowls of Cullman County will be held on Monday, February 20, 2012 from 4:30 p.m. – 7:00 p.m. at First United Methodist Church. A dinner of chili served in a keepsake pottery bowl made by local potters and an entertaining evening of Southern Gospel Music provided by local entertainers are included in the price of the ticket.

"We usually serve between 600-700 people each year to date, Empty Bowls of Cullman County has raised, $67,800 for the food bank over the past eight years," said Shearer.

Bobby Nolen is the official chef of the event and will be preparing the food. Volunteers will be assisting throughout the entire event. Lynn Jetton coordinates the making of the bowls and the efforts of the potters.

Tickets are priced at ten dollars and can be purchased at Cullman Caring for Kids, FUMC or St. John's Evangelical Protestant Church. Each ticket sold will buy 70 pounds of food to benefit our community food bank, Children Caring for Kids.

Chef Bobby Nolen specifically created his own original chili recipe for Empty Bowls. It is slow cooked throughout the day, starting at 6-7:00 a.m. in the kitchen of St. Bernard. Shearer explained that St. Bernard is the only kitchen in town with kettles large enough to cook that large a quantity of chili. Later in the day, the chili will be transported to FUMC where all will enjoy it. As the official signature chili of Empty Bowls of Cullman County, Shearer said it is very special as it is made only once a year.

Shearer said the community wide effort has always been held at FUMC. At the first ever Empty Bowls, they volunteered to host the event in their historic Hearin Hall and it has been there ever since.

"My very favorite part of Empty Bowls is the hallway outside of Hearin Hall and seeing all the people coming into Empty Bowls. It is like a family reunion, people who do not get to see each other throughout the year see each other at Empty Bowls. It is a very special time and place," she said. "This year, I think that it will be extra special because of what our community went through on April 27th. It will be a special time of gathering and giving thanks as a community as we help others."



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# Lifestyle

## Tickets are on Sale for Brooks' Place Mardi Gras Maskerade

**By: Dawn Owens**
dawnowens@cullmansense.com



qrnews/dowens

On February 17, 2011, members of the community are invited to join in efforts to raise money for Brook's Place Child Advocacy Center through the premiere of "Mardi Gras Maskerade."

The benefit event will help in ongoing efforts to "take the mask off juvenile sexual abuse."

Stonebridge Farms will be hosting the event from 6:30 p.m. -11 p.m. Tickets are on sale for $125 per couple and include the cost for a traditional Mardi Gras Feast and Music by Exit 310.

A cash bar will also be available. Festive attire is encouraged.

Kim Bevis, Executive Director is very excited about the upcoming event.




"It's not a super dressy gala," Bevis explained.

"We want to create a relaxed atmosphere. This is the only event in Cullman, to my knowledge, that celebrates Mardi Gras."

"So it's just a great way to have some fun and help out Brooks' Place Child Advocacy Center in our efforts in Cullman. We are hoping to have this as an annual event."

The menu for the evening will include a Gumbo, red beans and rice, shrimp and grits, a grilled Cajun chicken, a Cajun broiled veggie mix, fresh green salad, and a bread pudding for dessert.

Brooks' Place staff and the Board of Directors will be in attendance to talk about what the advocacy center does and how they are involved in the community.

For more information and to purchase tickets, contact Donna at Brooks' Place at (256)739-2243 ext. 300.

# Passion for the Kitchen

***Send your recipes to recipes@cullmansense.com***

**By: Annette Harris**
annetteharris@cullmansense.com



qrnews/aharris

### Inside Out Pizza

Hello everyone! My name is Annette Harris the creative mind behind CullmanSense's newest section…*Passion for the Kitchen*! Over the coming weeks and months I will share with you some of the recipes that my family and friends have grown fond of. Hope you enjoy!

The first year Ralph and I were married, we traveled to Toronto, Canada to visit some friends. They took us out to eat at a place that made these, but they called them Panzarotti. We loved it so much we decided we would figure out how to make them, and that we did! Not too long after we started making these, Calzones appeared, but we think these are much better.

Our kids renamed this recipe Inside Out Pizza.

*Makes enough for 4 people

- 1 box Pillsbury Hot Roll mix
- 1 medium jar of spaghetti sauce (I use Prego traditional)
- Two 8 oz. bags of shredded cheese. We use one bag of mozzarella and one bag of cheddar.

Use pepperoni, ham, sausage, onions, peppers, pineapple, etc. whatever you would like to put in your inside out pizza. *Do not put the sauce inside.

Make the dough by the directions for pizza on the side of the Hot Roll mix box.

While the dough is rising, prepare your ingredients that you are going to use; brown the meat, chop the condiments, etc.

When the dough has risen, put it on a floured surface and make a loaf about a foot long . Cut this into 4 equal pieces. Working with one piece at a time, roll it out as large as you can, about the size of a dinner plate, and put your ingredients and the cheese on one half of it so you can fold it over and press the edges together. Cut a 1" slit in the top.

Preheat oven to 400 degrees. Spray cooking spray on a couple of large cookie sheets and put your Inside Out Pizza in the oven to cook.

While they are cooking, heat the sauce in a medium saucepan.

Bake for 30 minutes or until nicely browned.

After the Inside Out Pizza sits about 5 minutes, if you can wait that long, it is ready to cut.

You can put the sauce on the top or in small dipping cups. Everyone in our family has their own way of doing it.

Our family favorites:

- Bacon Cheeseburger
- Pepperoni
- Pineapple, ham, green pepper and purple onion
- Sausage, hamburger, pepperoni, and ham

It's endless what you can come up with.

### Hot Fudge Cake

This is one of our family favorites when it comes to dessert.

When our kids were little, we would get together every weekend with our friends and their children. This dessert was one of their very favorites, but we liked it too because we had an excuse to make something with all that chocolate and justify it. I still make it today for birthday parties or just when we want something really, really good for dessert.

- 1 Devil Food cake mix
- 1 ½ gallon vanilla ice cream in the box (square)
- 1 or 2 jars of hot fudge sauce
- 1 jar of cherries
- Whipped cream

This is so easy and can be put together in no time.

Make the cake per directions on the box, using the directions for cooking it in a rectangular pan. Leave it in the pan when done.

Heat the hot fudge by the directions on the jar.

When cool, cut the cake in 12 equal pieces. Take each one out and slice it in half, sideways so you can put the ice cream in between like an ice cream sandwich.

Slice the ice cream in ½ inch squares to fit in the cake and put it on a plate. I'd recommend a bowl for kids!

Pour hot fudge over the top of the cake.

Top with whipped cream and a cherry. You aren't going to be able to stop eating it.



***Gabe Taylor takes a bite out of a Hot Fudge Cake.*** ***Photo by Annette Harris***

# No(ah)-It-All: New Faces, Same Location

By: Noah Chandler
noahchandler@cullmansense.com



qrnews/nchandler

Let me begin by saying that it has been a great honor to be leading this group of great individuals, better known as the CullmanSense crew, with Dustin Isom.

We have gone through a lot over the past 400 or so days and it appears that this race is becoming a marathon instead of sprint, so we are looking at adding a few new sections.

Today we debut our cooking section entitled *Passion for the Kitchen*, authored by local restaurant proprietor (and may I say a darn good cook) Annette Harris.

Most residents know of Annette through her family operated deli, Rumor's Deli.

She has decided to take her crafty culinary chops outside the restaurant to share some of her favorite recipes.

Trust me, the inside out pizza and hot fudge cake that Annette writes about today are tremendous!

One of the newest additions that is taking place on our website is the *Stars of the Stardome*.

The Comedy Club Stardome has been gracious enough to swing the doors wide open to the CS crew allowing us access to some of the best comedic talent in the country.

Check out today's entertainment section on the website for a write-up on Craig Ferguson, host of the *Late, Late Show* on CBS.

Sports Editor Josh McBrayer has stepped his game up tremendously and has begun the arduous process of completing a seemingly endless trove of applications to all of the hottest events that residents care about.

This weekend Josh and I will also be heading to Mobile for the Senior Bowl.

These are just a few of the new forms of entertainment and sports coverage that we will be offering.

There are several more, but we will keep those close to the vest until they are launched. Just know they are definitely not what you would expect from your average news outlet.

Now on to the part of the show that everyone hates...the part where someone leaves.

Whenever a crew member leaves it is always a sad day and today's departure is no exception.

Dawn Owens has served at CullmanSense for a little more than 10 weeks, has provided great content in a timely fashion, and has used her talents to tell stories of those who would not normally have been told.

Dawn will be missed, but I encourage you to read her column on our website today where she addresses the departure. We at CS wish you all the best, Dawn!

As the boat keeps moving downstream, the crew is working diligently to bring you all better content, both online and in print, so we are always looking for your input.

I mean, when it is all said and done we are here as a platform for you all.

On a side note I would like to give a special hello to all of CullmanSense's avid readers. It is a real pleasure to know that we are giving the community a quality product that they enjoy.

We appreciate the support and hope you continue to spread the word to all your friends!

# Weather

Source: NWS

| Monday | Tuesday | Wednesday | Thursday |
|---|---|---|---|
| Hi: 61<br>Lo: 40 | Hi: 62<br>Lo:44 | Hi: 63<br>Lo: 46 | Hi: 61 |

**Monday**: A 20 percent chance of showers and thunderstorms. Partly sunny, with a high near **61**.
**Monday Night**: Partly cloudy, with a low around **40**.

**Tuesday**: Mostly sunny, with a high near **62**.
**Tuesday Night**: Mostly cloudy, with a low around **44**.

**Wednesday**: A 30 percent chance of showers. Mostly cloudy, with a high near **63**.
**Wednesday Night**: A 30 percent chance of showers and thunderstorms. Mostly cloudy, with a low around **46**.

**Thursday**: A 20 percent chance of showers. Cloudy, with a high near **61**.

# About Us

CullmanSense is a weekly print publication based out of Cullman, Alabama. The online site, CullmanSense.com, is a six-day a week publication, which includes arrest and incident reports from Cullman City Police and the Cullman County Sheriff's Office, Obituaries, and other timely information. The site is completely free and does include stories not found in our print edition.

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**For past issues, e-mail cullmansense@cullmansense.com or call 256-297-1847**

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## Sports - Area Athlete Spotlight Special: 1,000 Point Scorers

# Kayla Elrod: Good Hope Lady Raiders

By: Josh McBrayer
joshmcbrayer@cullmansense.com



qrnews//mcbrayer

Today we are featuring a special Spotlight. This is number one in a three part series chronicling the trio of 1,000 point scorers for the Good Hope Lady Raiders, Nina Mills, Kayla Elrod, and Kayla Tillman.

First up in this series is Kayla Elrod. She scored her 1,000th point this season. Kayla took time out of her busy school schedule and preparations for a state title run to answer these Spotlight questions.

**Josh McBrayer**: Tell our readers a little bit about yourself

**Kayla Elrod**: My name is Kayla Elrod. I am 18 years old and I am from Logan, Alabama. I attend Good Hope High School where I play basketball and volleyball. I also ran track in Middle School.

**JM**: Tell our readers how long you have been playing basketball and a little bit about what got you into basketball.

**KE**: I have been playing the sport of basketball since I was in the third grade. My dad was the first to suggest basketball and I told him I would like to try it. He signed me up to play at Logan. He and my grandfather taught me everything they both could through sixth grade.

**JM**: Tell our readers about your favorite sport and why.

**KE**: It is really hard for me to choose a favorite sport. Volleyball and basketball each have their own set of challenges. I enjoy both sports very much and would play either if offered.

**JM**: Tell our readers a little about your greatest accomplishment in sports and describe why.

**KE**: God has blessed me with many achievements in both basketball and volleyball. I have been fortunate enough to go to state in every sport I have participated in since moving to Good Hope. In basketball He has given me the ability to play anywhere on the court. This has allowed me to play "up". I was able to play on the eighth grade team while I was in seventh grade, on the JV team and varsity team in the eighth grade and I have played on the varsity team ever since.

With that being said, I would say my greatest accomplishment was being chosen as All-Region while in eighth grade. It made me feel like I was not just someone that got pulled up for the post season, but actually a part of the team. I also felt that I had earned my place on the team.

**JM**: Tell our readers about your biggest inspiration and why.

**KE**: My inspiration did not come from a Michael Jordan play or anything of that nature, but from my family. It is almost a tradition that you play some sort of sport in my family, especially basketball. From baseball to softball to basketball to track, odds are someone in the family has played it before and they are always willing to give you advice, and ready to help you if there is a particular skill you are having trouble with. My biggest inspiration has always come from my family and will continue to do so.

Kayla is a catalyst for her team and a leader on the floor. She has earned her spot on the varsity squad and looks to lead them to a state title this season. After 22 games played this season, Kayla has garnered 94 rebounds, 44 assists, an amazing 72 steals, 21 blocks and added 211 points to her ever growing point total.

Stay tuned for the second part of the three part series of 1,000 point scorers for the Good Hope Lady Raiders.
Next week we will be spotlighting Nina Mills.




*File photos by Noah Chandler*

***Top: Good Hope coach Mike Oldacre presents Kayla Elrod with a game ball marking her 1,000th point scored.***




***Bottom: Kayla Elrod, left, and Kayla Tillman, right, were recognized together for their 1,000 point milestone before the team's December 13th match-up against Vinemont.***

## Cullman County Basketball Schedule

**Monday, January 23**

# 1 West Point vs. Fairview/Hanceville winner 5:00 p.m. JV Boys

Holly Pond/Good Hope winner vs. Vinemont/Cold Springs 5:00 p.m. JV Boys

# 6 Vinemont vs. # 7 Hanceville 6:15 p.m. Girls

# 6 Hanceville vs. # 7 Good Hope 7:30 p.m. Boys

**Tuesday, January 24**

# 3 Cold Springs vs. Vinemont/Hanceville winner 6:15 p.m. Girls

# 3 Holly Pond vs. Hanceville/Good Hope winner 7:30 p.m. Boys

**Wednesday, January 25**

# 2 Vinemont vs. # 3 Fairview 4:00 p.m. Freshmen Division

# 1 West Point vs. # 4 Good Hope 5:00 p.m. Freshmen Division

# 4 West Point vs. # 5 Fairview 6:15 p.m. Girls

# 4 Vinemont vs. # 5 West Point 7:30 p.m. Boys

**Thursday, January 26**

# 1 Holly Pond vs. Good Hope/Fairview winner 5:00 p.m. JV Girls

# 1 Good Hope vs. West Point/Fairview winner 6:15 p.m. Girls

# 2 Holly Pond vs. Cold Springs/Vinemont/Hanceville winner 7:30 p.m. Girls

**Friday, January 27**

West Point/Vinemont winner vs. Cold Springs/Hanceville winner 5:00 p.m. JV Girls

# 1 Cold Springs vs. Vinemont/West Point winner 6:15 p.m. Boys

# 2 Fairview vs. Holly Pond/Hanceville/Good Hope winner 7:30 p.m. Boys

**Saturday, January 28**

Freshmen Division Championship game 1:00 p.m.

Junior Varsity Girls Championship game at 2:30 p.m.

Junior Varsity Boys Championship game at 4:00 p.m.

Varsity Girls Championship game at 5:30 p.m.

Varsity Boys Championship game at 7:00 p.m.

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Admission will be $5.00 per day.

Awards will be presented to the champion and runner-up along with All-Tournament teams in each division.

This year's Bill Shelton Award Winner in the varsity girls and the Joe Shults Award winner in the varsity boys will also be announced.

# Sports

## Izaac Yarbrough to Pitch for WSCC

**By: Josh McBrayer**
joshmcbrayer@cullmansense.com

Flanked by his parents, Vinemont principal Brandon Payne, baseball head coach Chad Shannon, and NJCAA Hall of Fame head coach of the Wallace State Lions, Randy Putman, Izaac Yarbrough signed a deal to play baseball for Wallace State Community College.

He follows in the footsteps of Derek Holland, starting pitcher for the 2011 American League Champion Texas Rangers, reigning National League Rookie of the Year, and closer for the Atlanta Braves, Craig Kimbrel.

"It feels like all of my hard work has paid off," Yarbrough said when asked about playing at the next level.

"I am thankful for the opportunity to play college sports. Not a lot of kids get that chance," Yarbrough said.

Yarbrough has a commanding presence on the hill for the Vinemont Eagles. Last year he posted a miniscule 1.57 earned run average across the span of 58 innings.

He sported a record of eight wins to only two losses while striking out 110 batters and only issuing 11 walks.

He was a threat at the plate as well, hitting an astronomical 0.529 while striking out only four times.

He had 72 hits, 27 of which were doubles. Yarbrough had 49 runs batted in while scoring 58 runs himself. He also stole 30 bases.

Izaac also holds four Alabama High School Athletic Association records: season average, hits in a season, doubles in a season, and single season hitting streak (33).

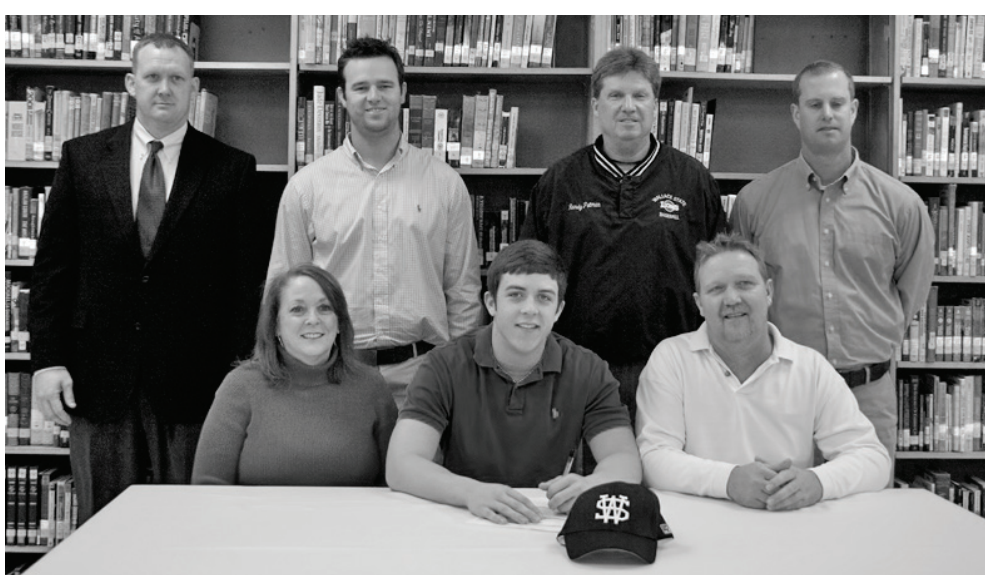
He has been named All Area three times, All State twice, 2011 3A player of the year, 2011 3A hitter of the year, 2011 ASWA Super 12 selection and 2011 AHSAA North/South Team selection.

Rival JUCO baseball teams should take notice as a great Wallace State team just got stronger.



*Photos by Jessica Norrell*





## Local Wrestling Promotion Fills Much Needed Void

**By: Josh McBrayer**
joshmcbrayer@cullmansense.com

Halfway between Cullman and Hanceville stands an inconspicuous, prefabricated building behind a chain-link fence that seems uninhabited, that is until Friday night.

At 6:30 p.m. excited fans begin to fill the parking lot to purchase tickets in anticipation of the night's "card."

For those who don't know the lingo, I am talking about professional wrestling.

Welcome to SAWE, Southern Alliance Wrestling Entertainment.

This venue takes place in a small setting that allows the fans to be close to the action.

As you walk through the door you are faced with a set of bleachers on the left and a swarm of dedicated fans all around that have shown up early to get the coveted ringside seats that surround the mat.

After the action gets heated, there is an intermission for refreshments during which time fans can visit the concession stand that serves all manners of drinks except alcohol.

Mike Thez, owner of SAWE for five years, spoke about why he doesn't allow alcohol or tobacco at his venue: "We don't allow smoking or alcohol in the main building because there are a lot of children that come to the show."

SAWE has its own contingent of wrestlers, but they do bring in, from time to time, other wrestlers that have appeared in promotions that are televised such as Nick "Eugene" Dinsmore, Robert "Robbie E" Strauss and Marcus "Buff" Bagwell.

Wild Irish Rose, Steve Plezing, JT Angel, and Earl Blaze are a quartet of wrestlers that are with the promotion.

They told me that they loved working for SAWE and that the owner was great to work for.

They are also highly involved in charity work and perform a number of benefit shows each year including a show for Toys for Tots.

During intermission, some of the wrestlers also come out and set-up a table to sell merchandise for the kids.

The SAWE gates open each Friday at 6:30 p.m. with bell time for the first match ringing at 8 p.m.

Admission for adults is $5.

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Can't get enough wrestling? Check out our exclusive video interview with Mick Foley at:

http://qrne.ws/mickfoley



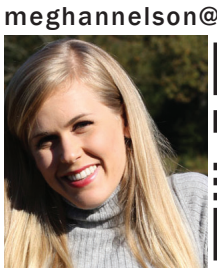
*Photos Contributed*



# Rediscovering Cullman

# Johnny's Bar-B-Q

By: Meghan Nelson
meghannelson@cullmansense.com



qrnews/mnelson

Despite the recent popularity of 'Meatless Mondays' and other such non-carnivorous trends, I have nevertheless managed to maintain a hearty appetite and healthy respect for smoked meats, with our snouted friend, the pig, being held in some of my highest esteem. I was, after all, born and raised in the South – a place that is known for its mouthwatering, magnificently delicious culinary variations of said pig.

Seeing as how I obviously enjoy a good piece of pork, it's only natural that I appreciate well-cooked barbecue, and as anyone from Cullman knows, one of the best places to find such a treat is at Johnny's Bar-B-Q. Having eaten at the renowned restaurant on several occasions, I am quite familiar with Johnny's pork (and chicken) offerings.

Despite all of my barbecue filled experiences at Johnny's, though, I've never known much about the history of the place. Therefore, I (and my stomach) decided that it certainly needed to be rediscovered.

Now, one simply cannot enter Johnny's Bar-B-Q without heralding her arrival by an immediate stomach growl, and I was no exception. Though I arrived in the afternoon hours between the lunch and dinner rushes, I was still pleasantly assailed with the singularly delicious smell of smoked meats. Restraining my instantly expectant appetite, I met Josh Wiggins, whose father, Gary, co-owns Johnny's Bar-B-Q with Ronald Dunn.

Sitting down at a vacant table in one of the restaurant's three dining rooms, I asked Josh how his family's famously delectable business first began. Josh gestured to the photo of a couple on the wall behind him and explained, "My grandparents, Troy and Aleata Wiggins, bought the restaurant from Johnny Graves in 1963."

Though the venue was originally located further down the street, Troy and Aleata moved it to a corner location and then to its current site in 1976. After graduating college, their son Gary decided to join the business. Later, when his parents retired in 1983, Gary and his cousin Ron, became Johnny's full-time owners.

As Josh was describing the restaurant's family history to me, Gary stepped into the room just in time to add to the story. "I was born here," he jokingly reflected, "but I didn't want to join the business at first." However, as the restaurant's website describes, Gary "heard Momma calling," and joined the family business.




***Johnny's Bar-B-Q has been voted the Best of the Best BBQ in America by National Barbecue News.*** *Photos by Meghan Nelson*



***Johnny's serves a variety of menu items, including pulled pork sandwiches, barbecue plates, smoked chicken, barbecue ribs, and fried catfish.***



***Johnny's Bar-B-Q employs 6 – 7 cooks during each shift.***



***Josh Wiggins, son of co-owner Gary Wiggins, works as manager during the evening shift.***

# Rediscovering Cullman

Josh and Gary shared that Johnny's, which seats about 120 hungry customers, cooks all of their barbeque on the smoker in the back of the restaurant – which is also the source of the venue's appetizing aroma. The smoker holds around 40 pork shoulders at a time and requires about 10 to 14 hours to cook the meat.

"We cook the shoulders overnight," said Josh. "We start them around 7:00 p.m. and take them up around 8:00 in the morning to start pulling the meat."

Josh added that their current smoker allows the family to go home during the night, but in days past, his grandfather often slept at the restaurant in order to tend the barbecue.

Though Johnny's no longer requires an overnight vigil, the restaurant nevertheless possesses its own share of challenges. According to Gary, the largest, but perhaps most rewarding, of these is maintaining a quality product.

"It may take a little longer, but we like to make sure [we serve] a quality product...we don't skimp on any of our products."

Realizing that we had reached the appetite-pleasing, menu-related portion of our conversation, I asked the father and son pair what their menu offers and how it has changed over the years. Aside from its traditional barbeque plates and pulled pork sandwiches, the restaurant also serves fried catfish, smoked chicken, hamburgers, and, of course, pie.

Guided by customer requests, Johnny's has also added several items to the menu throughout the years. Among these tempting dishes are barbecue sliders, smoked ham and smoked turkey sandwiches, and barbecue ribs.

With all of these choices, though, the restaurant's best selling item remains the barbecue-baked-potato. In fact, the item is so popular that Johnny's uses between 45 and 50 cases of potatoes each week.

To serve these potatoes, as well as all of the other menu items, Johnny's Bar-B-Q maintains a staff of 30 people. The restaurant employs 6 or 7 cooks during each shift and several servers, most of whom have been with the business for at least 10 years.

During our discussion, Miss Lucy Justice, a former cook, arrived to eat at Johnny's. Hired by the original Johnny, Miss Lucy began working at Johnny's Bar-B-Q when she was 19 and retired at 62. As she said, "I worked here for 42 years and 5 months."

Through its many years of business, Johnny's Bar-B-Q has received much recognition, and not just among the locals. It was named The Best of the Best BBQ in America by National Barbecue News.

Over the years, Johnny's has also began bottling its signature barbecue sauce. The restaurant sells the sauce, along with hats and T-shirts on their website.

The sauce is so popular that customers have even requested it to be sent to troops in Iraq and Afghanistan.

Another change Johnny's Bar-B-Q has made is to place billboards along I-65 North and South. According to Josh and Gary, these billboards have attracted many travelers from out of state and have even brought some from Canada.

Though the restaurant's dining room stays quite busy, their drive-through window is also popular. "We used to have carhops," said Josh, "but when we built our current building, we started the carry-out window."

Josh, who admits to eating barbecue a couple of times a week, said that among all of the restaurant's activities, his favorite part is interacting with the customers. "We have a lot of regulars and friends. I sit down and talk [with them] if we're not busy...we're like a big family."

Josh shared that many people have a certain day of the week on which they always eat at the restaurant. "One couple eats here every day at lunch," added Gary.

As our conversation wound to a close, I asked Josh if he saw any future changes for the business. "I want to keep things going like they have been for so long," he responded. "We all help each other and it's been really good."

Though I left the restaurant with a definite craving for a barbecue-laden, cheese-covered potato, I was happy to hear that Johnny's Bar-B-Q plans to keep its signature flavors and service for several years to come.

The restaurant has become a delicious staple for many in our town, and as almost anyone from the South would agree, there are truly few culinary delights that rank higher than a juicy plate of barbecue.

Johnny's is open Tuesday through Saturday, 10 a.m. until 9 p.m. They are closed on Sundays and Mondays.

They can be reached at 256-734-8539, and their website is www.johhnysbarbq.com.



***The barbecue-baked-potato is Johnny's most popular dish.***

# Mirroring History

## Looking Back: Exploring Historic Cullman at 3rd Street Looking East Towards 1st Avenue

**Circa 1947-51**




Contributed by Cullman County Museum

**2011**




Photo by: Jessica Norrell

# Local Events Calendar

Send your Events to: calendar@cullmansense.com

**Monday, January 23**

**2012 Cullman County Senior Spelling Bee**

All area seniors are invited to brush up on their spelling skills in preparation for the upcoming Senior Spelling Bee sponsored by the Cullman Commission of Aging.

Seniors must be 60 or older and be residents of Cullman County. Please call the Commission for additional information at 256-734-1241.

**Overeaters Anonymous Gather at Grace Episcopal**

Members of Overeaters Anonymous meet every Monday, at 9:30 a.m. at Grace Episcopal Church in the Carriage House located on Church premises. Further information is available at 256-747-6218 or 256-352-1143. Everyone is invited to attend these gatherings.

**GED Classes at Desperation Church**

GED learning classes are held each Monday night from 5:30 p.m. to 8:30 p.m. at Desperation Church.

For additional information please contact Ed Oaks at 256-737-9564 or 256-735-6811.

These classes are open to the public and everyone who wants to obtain their GED is welcome to participate.

**Adjustable Lap-Band Procedure**

A free informational seminar on the Adjustable Lap-Band System procedure will be held tonight beginning at 6 p.m. in the Colonel Cullman Room in POB II. Everyone who is interested in this procedure is welcome to attend.

Dr. Mac Cottingham, local surgeon with Horizon Surgical in POB II, will speak and explain the procedure, nutritional and other lifestyle changes required for success with the system.

There will be a question and answer session and information on insurance and financing options. Please call and register for this seminar at 256-736-2263.

**Cornerstone Revival Ladies Prayer Meeting**

A Ladies Prayer meeting is conducted each Monday night at 7 p.m. at Cornerstone Revival Center. For additional info, call 256-796-2899. All interested women are invited to attend.

**Friendship Squares Square Dance Club**

The local Square Dance Club, Friendship Squares, is holding beginners square dance lessons for the next three Tuesday nights beginning at 6:30 p.m. at the East Point Community Center.

Everyone who is interested in square dancing is invited and urged to come participate. For additional information, please contact Hulda and Tommy Schaefers at 256-734-3566.

**Aqua Zumba Classes at CWAC**

Everyone is invited to take part in the Aqua Zumba classes which are offered each Monday at Cullman Wellness & Aquatic Center beginning at 7 p.m. in the center's indoor pool.

Please call 256-775-7946 for additional information! Come start the New Year off with water exercises!

**Tuesday, January 24**

**Emotions Anonymous Support Group Meeting**

An Emotions Anonymous Support Group meets each Tuesday at noon at Grace Episcopal Church Carriage House. Those interested are invited to attend these group sessions.

Further information is available through the Group Director's office at 256-734-3605 or 256-796-8440.

**Knifty Knitters Meeting**

The Knifty Knitters group meets each Tuesday at 3 p.m. at Cullman County Library.

Yarn, needles and instructions are provided free of charge and every one of all ages who are interested are invited to attend these sessions.

Further info can be obtained by calling Lesia at 256-734-2720, ext. 23.

**North Central Alabama Genealogical Society Meeting**

Members of the North Central Alabama Genealogical Society meet every Tuesday in the basement of the Wallace State Community College Library for informal study and to help new researchers.

The meeting is from 5 p.m. to 6 p.m. and those interested are invited to this free gathering. Come learn about your 'roots'!

Call Von at 256-739-2843 for more information.

**Wednesday, January 25**

**Aqua Zumba Classes at CWAC**

Everyone is invited to take part in the Aqua Zumba classes which are offered each Wednesday at Cullman Wellness & Aquatic Center beginning at 7 p.m. in the center's indoor pool.

Please call 256-775-7946 for additional information! Come start the New Year off with water exercises!

**Thursday, January 26**

**Cullman Elks Lodge Serves Lunch to the Public Today**

Cullman Elks Lodge members open their Lunch Buffet to the general public each Thursday from 11 a.m. to 1:30 p.m., so come on up to their building which overlooks our lovely Cullman and enjoy the great culinary efforts of the Lodge members. For only $8.00 a person, their menu varies each week and includes meats and fish, vegetables and drinks.

**Overeaters Anonymous Meeting**

Overeaters Anonymous meets each Thursday evening at 4:45 p.m. in the Carriage House at Grace Episcopal Church. Everyone is invited to attend these sessions.

Further information can be obtained by calling 256-747-6218 or 256-352-1143. There also is a group which meets on Monday mornings at 9:30 a.m. in the same place. Meetings are open to everyone interested.

**Town Hall Meeting**

The Chamber's Governmental Affairs Committee will host two Town Hall Meetings featuring the Cullman area's state legislative delegation.

These meetings will provide area residents with the opportunity to meet with the County's state legislative delegation prior to the State Legislature's next session scheduled to begin in February.

The meetings will begin at 6:30 p.m. each evening and feature a brief presentation followed by a "question & answer" period for attendees.

The Town Hall Meetings will be held: Thursday, January 26 at First Baptist Church in Cullman

**Friday, January 27**

**'State of the City & State of the County' Luncheon**

The Cullman Area Chamber of Commerce's Governmental Affairs Committee will host its annual 'State of the City & State of the County' Luncheon on the third floor dining room of the All Steak Restaurant.

The event will begin at 11:30 a.m. with a social gathering, and will feature presentations by Cullman Mayor Max Townson and Cullman County Commission Chairman James Graves concerning their 2012 goals and visions for our communities.

This event is part one of a two part series, with the second session to follow in February on the 4th Friday when the other municipalities in Cullman County also will take the stage to offer similar presentations.

Cost for Chamber members is $10.00 per person and $20.00 for non-members.

To pre-register for the luncheon, please contact the Chamber so enough meals can be prepared for diners at 256-734-0454 or e-mail info@cullmanchamber.org.

These gatherings are open to the public and are excellent ways to make new business contacts and renew old acquaintances, so please come to the All Steak on the 4th Fridays of each month and see your Chamber in action!

**Izzy Miller & Smokin' Joey Gambrell**

Izzy Miller & Smokin' Joey Gambrell with the Jellyfish, Oasirot and Lysteris will be performing live at the Cullman Civic Center beginning at 7:00 p.m.

Admission is only $5, so we hope to see a lot of you there!

**Saturday, January 28**

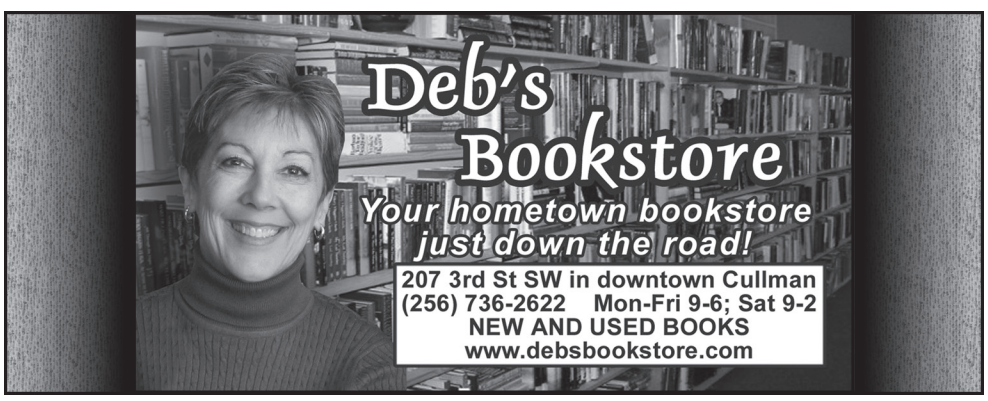
**Natural Childbirth Classes**

This class is for those who are considering having natural childbirth. Your education, desires and personal support network greatly influence a positive outcome.

In this class you will learn: details about stages and phases of labor, relaxation techniques & comfort measures, how your birth partner can help you during labor, physiological positions and movements for labor, about medical interventions, the role of hormones during labor & birth, and much more.

There are two class locations in the city; please call (256) 962-0975 for directions and registration. Visit http://www.birthingbeautiful.com for more.



# PUZZLES AND COMICS

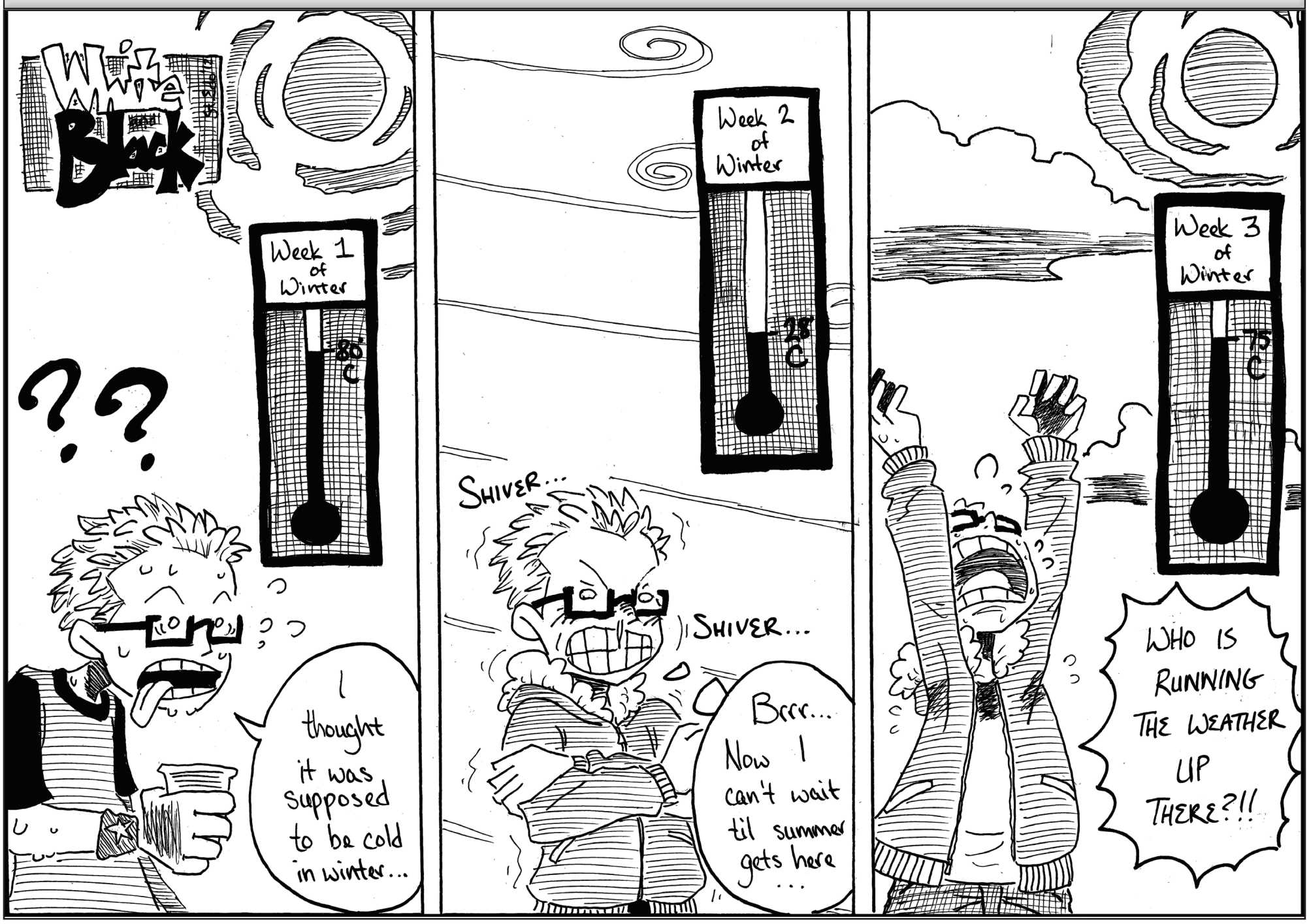
## THIS WEEK'S WORD SEARCH TOPIC IS: EMPTY BOWLS

BY: DUSTIN ISOM

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auction
Cullman Caring for Kids
end hunger
fundraiser
handcrafted bowl
live music
St. Bernard
ceramics
donation
First United Methodist Church
grassroots
increased awareness
pottery
St. John's Church
chili dinner
Empty Bowls
food bank
grilled cheese
large kettles
special recipe
volunteers

Comics by St. Edo Anthony Saint st.edo@cullmansense.com



# SUDOKU

## How to Play:

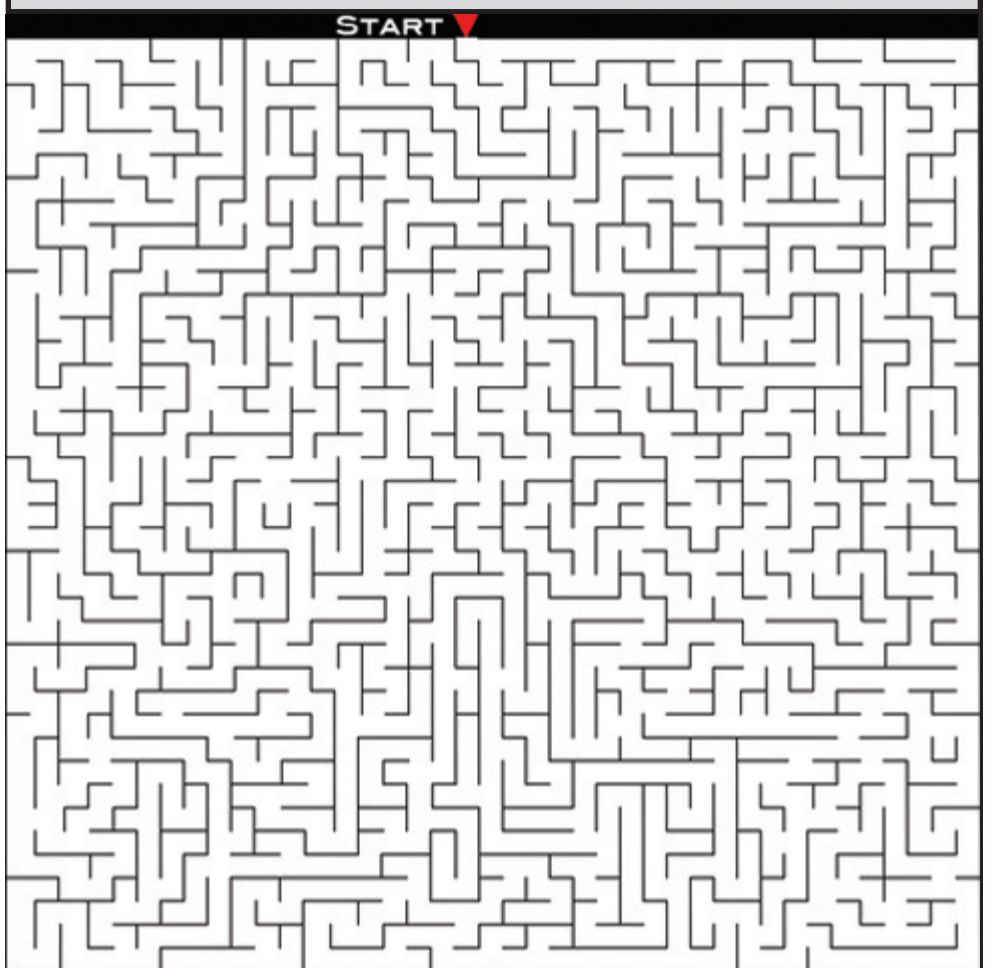
- Place the numbers 1-9 in each blank cell.
- Each row and column should contain the numbers 1-9.
- Each 3x3 box bounded by bold lines should also contain the numbers 1-9.

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# PIZZA MAZE

## How to Play:

- Find a path from start to finish while avoiding walls and going backwards.
- Send in your completed maze to CullmanSense by 01-30 for a chance to win 2 large 2 topping pizzas from Papa John's (our address is located on page 3).




## Short Story - *The Door*

**By: Gabriel Manuel**
gabrielmanuel@cullmansense.com

Jason was halfway soaked in a mixture of rain water and sweat as he left the psychology professor's office. He had seen the professor in order to receive some paper work for a day that he had missed of class.

Now he was on his way back to his room and was about to head down the three flights of stairs to exit the building. Just as he entered the stairwell, he noticed another set of stairs that led upward.

Remembering that the elevator in this building only went up four floors, he was interested in what might be on the fifth floor.

The stairs went up for thirteen steps before a flat walkway connected to more steps leading in the opposite direction.

The strange thing about the fourth set of stairs was that it existed when the building's elevators only had four floors, and that there was a "NO EXIT" sign plastered to the wall.

He found this very strange, and decided to investigate what might be on the fifth floor.

Once he reached the flat platform, he noticed that there were not any stairs leading up, as there was in the rest of the building. However, there was a door.

Seeing no harm in trying, he placed a cautious hand on the door knob. The knob spun freely, and he walked into the space before him.

Immediately in front of him was a plain, white, brick wall, the same as any in the building.

To his right was also a wall, but to his left were nine stairs similar to the rest of the stairs in the building, but for some reason behind them was an orange unlocked door.

At the top of the stairs was a sign that read: "DANGER. HIGH VOLTAGE. AUTHORIZED PERSONNEL ONLY."

Being that he tended not to like the contents of high voltage rooms, he decided to leave that door alone.

And since he also was not fond of fire alarm pranks, he did not pull the alarm left of the door or tamper with the fire hose installed in the wall just right.

He climbed to the top of the steps, noticing that the temperature increased drastically midway, to find that there was a short hallway leading to another door on his left.

When he turned to face this door, he saw a third door along the same wall as the first, now on his right.

The sign on the door read "NOT A STORAGE ROOM."

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To read more of *The Door*, visit http://qrne.ws/thedoor

## Special *Thanks* to our distributors:

- 278 Quick Stop
- Bethel Exxon & Deli
- Berkeley Bob's Coffee House
- Berlin Plaza and Quick Stop
- Blockbuster Video
- Catoma Mart
- Catoma Package
- Chevron-Hanceville
- College Tire
- Deb's Bookstore
- Dodge City Fuel Center
- Dodge City Shell
- Joe's Freeway Exxon
- Five Points Grocery
- Fallalary
- Graves' BP
- Grumpy's Italian Grill
- Holly Pond Supermarket Chevron
- Iron Skillet
- Jet Pep-Vinemont
- Johnny's Bar-B-Q
- Rumors Deli
- Shell-Hwy 31 Cullman
- Shop Around the Corner
- The Shops at 3rd St Promenade
- Southmart Chevron-Hwy 278
- Specialty Wellness Store
- Touch of German
- Vinemont Super Saver
- V&W Food Mart
- West Point Superette

# 9th Annual Chili Dinner

in Hearin Hall of
First United Methodist Church

## February 20th, 2012
## 4:30-7:00pm

**Bobby Nolen's Famous Chili & Grilled Cheese**
**in your own handcrafted bowl**







TICKETS $10

Available at:
Cullman Caring For Kids
First United Methodist Church
St. Johns Evangelical Church

Live Music & Auction

Proceeds benefit:
Cullman Caring For Kids
Food Bank

# EMPTY BOWLS
## of cullman county

flyer provided through Learn & Serve Alabama grant