

The Covington News

WEDNESDAY, NOVEMBER 18, 2020



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\$1



SPORTS:

Social Circle inches closer to a playoff berth, **see A8**

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SPORTS:

Next-level player

Eastside's Everett signs to continue soccer career at Georgia College

See A8



His Word

Humble yourselves therefore under the mighty hand of God, that he may exalt you in due time:

1 Peter 5:6, KJV

General Election

Newton finishes recount

Total varies by 0.02% from board-certified votes

By **TOM SPIGOLON**

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COVINGTON, Ga. — Workers completed the hand recount of Newton County's General Election votes Monday, Nov. 16, with the total differing by about 10 from the number the elections board certified in the presidential race.

Board of Elections Chairman Phil Johnson said no one presidential candidate gained or lost all 10 votes — which

equaled about 0.02% of the more than 54,000 votes cast.

He said the Newton County Board of Elections and Registration transmitted the results to the Georgia Secretary of State's office Monday as part of the statewide audit of votes cast in all 159 counties in the Nov. 3 presidential election.

"We will let the Secretary of State publish the results but I can report that the audit tally from counting 54,592 votes by hand varied just a very few votes from the

See RECOUNT, A3

'Oh, Christmas tree'



Tom Spigolon | The Covington News

Workers erect a live, 30-foot Christmas tree on the Covington Square on Monday. The Lighting of Downtown Covington will be held Thursday, Nov. 19, at 7 p.m.



Taylor Beck | The Covington News

Gov. Brian Kemp (left) bumps fists with Bridgestone Golf President and CEO Dan Murphy on Thursday, Nov. 12, in Covington, after Kemp was gifted a personalized golf bag to celebrate Georgia being ranked No. 1 for doing business for an eighth straight year.

Bridgestone Golf celebrates 30 years in Covington

By **TAYLOR BECK**

tbeck@covnews.com

COVINGTON, Ga. — When Bridgestone Golf was formed and established in Newton County in 1990, the company promised to employ at least 20 people and pump out a minimum of 500,000 golf balls per year.

Three decades later, the company has exceeded its own expectations. In 2020 alone, Bridgestone Golf has manufactured 1 billion balls while employing nearly 160 people, President and CEO Dan Murphy said.

Located off Industrial Park Boulevard in Covington, Bridgestone Golf operates on 20 acres of land purchased in 1989 for \$600,000. On the property sets a 24,000-square-foot plant and a 135,000-square-foot testing range. When initially pur-

chased, the company planned for a potential 12,000-square-foot expansion.

Though it had been in discussion among the city's and county's decision makers for years, news of the facility coming to Covington was first announced April 20, 1989. It was the Japan-based Bridgestone Corporation's first Bridgestone Sporting Good Manufacturing (USA), Inc. in America to manufacture golf balls.

In 1989, when asked "Why Covington, Georgia?" Bridgestone representatives said, "Georgia is a center for golf business, plus we have an established sales network which extends from Atlanta. Specifically, we chose Covington because the city was so enthusiastic about our plans. Its close proximity to Atlanta was also a prime factor."

"This is the world's largest

market for golf balls," Yoji Terasaki, director of Bridgestone Corporation's Sports Division, said at the time. "And we want to be well positioned to service its needs."

The plant was built within a year, and production got underway in 1990. Bridgestone invested approximately \$6.3 million over a three-year period into the Covington production facility, according to documents from the Newton County Industrial Development Authority.

Bridgestone Golf in Covington is now in its 30th year of business. Murphy said there have been plenty of ups and downs over that time, but 2020 — as odd as it may sound — has been the company's best.

During an event held Thursday, Nov. 12, to celebrate

See BILLIONS, A3

Community mourns death of longtime Newton hospital board chairman

STAFF REPORTS

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COVINGTON, Ga. — The Newton County community is mourning the death of former longtime Piedmont Newton hospital board chairman D.L. "Pete" Knox Sr., who died at age 86 at his Covington home Friday, Nov. 13.

A private graveside service was held Saturday, Nov. 14, at the cemetery of Starrsville United Methodist Church

where he was a member, according to his obituary.

Knox served as board chairman of what is now Piedmont Newton Hospital from 1984 to 2017. The Piedmont Newton Knox Surgical Center is named for him.

He also served on the



D.L. "Pete" Knox

board of Snapping Shoals Electric Membership Corp. for almost 27 years.

Knox was a native of Saginaw, Alabama. He moved to Atlanta and began a career in the development and construction industry.

He moved to Covington in 1973 and went on to serve on the board of directors for both Snapping Shoals and the hospital.

After he was named hospital board chairman in 1984,

Knox led six construction projects that expanded and modernized the hospital and the development of numerous clinical services, according to an obituary from Caldwell and Cowan Funeral Home.

The hospital's board of directors unanimously chose to name its then-new surgical center in his honor during the hospital's 50th anniversary celebration in 2004.

He is survived by his

sister, Marjorie Lackey; son, Dalton Knox Jr.; daughters Joanna Duncan and Melissa McCarthy; and grandchildren, Hunter and Anna Knox; Catherine, Julia and William Duncan; and Harrison, Carter and Truman McCarthy.

In lieu of flowers, donations are requested to be made in Knox's memory to Starrsville United Methodist Church, 2786 Dixie Road, Covington, GA 30014.

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Inside

Crunchy chocolate pie always wins the dessert-lovers' hearts

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Obituary

**Doris Bowman
D.L. Knox
Nelda Stiles**

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OBITUARY

Doris Vivian Bowman

Doris Vivian Bowman, née Lindsey, of Conyers died after a short illness on Friday, Nov. 13, 2020, aged 82, of complications from peritoneal cancer. Doris was born October 11, 1938, in Buford, Georgia; except for a short time in Ohio during the war, she mostly grew up in Decatur. As a child she could be mischievous; she liked to sneak off with her brother Wilburn to smoke rabbit tobacco in the fields. The mischievous streak persisted through her high school years at South West Dekalb. As seniors, she and her cousin Mattie Robinson eloped with their boyfriends; so it was February 1956 when Doris married Robert L. "Bud" Bowman Jr. Through times of joy and times of hardship she stood by his side as a loving wife until his death shortly before their 50th anniversary in 2005. To her son Brady she was as



kind and loving and supportive a mother as ever anyone could wish for, keeping him close in her heart during his many years abroad. She cared for Bud with selfless devotion during his long bout with cancer. In the years after his death, she opened a new chapter, finding in David King a loving companion and new joy in life, despite the deep sadness of his untimely death in 2013. These happy years brought her many new friends and saw old friendships grow yet stronger. Her adventures with Marie are legendary; she was bound to Beverly Manning in faithful friendship. The circle of friends and fellow music lovers from the singings at Joe Ray's Music Hall and other venues including, later, the Conyers VFW delighted her soul and enriched her life in ways only they can fully appreciate. She always looked forward to her lunch dates with her classmates from Southwest Dekalb. Throughout her own short illness, Doris never lost her familiar grace and composure. Her spirits remained

high and her beautiful soul shone in her smile and the twinkle in her eye. Not a day passed without fresh lipstick. She continued to charm everyone around her with her liveliness and humor; her last nurse at the hospital reports her leaving with a joke. An avid reader of obituaries, she mourned the loss of those she loved, but appreciated the ones written to coax a chuckle from beneath the tears. Her many friends and family will remember her for her beauty and sense of style, but more than that for the generosity she showered on those around her — for cakes baked, for meals cooked, for help and assistance lovingly extended, for her accepting heart and non-judgmental spirit. She loved to give, she asked for nothing in return.

Doris is survived in her immediate family by her brother Wilburn Lindsey and sister-in-law Christine Lindsey, her son Brady Bowman, her dearly loved cousin Mattie Robinson, and by beloved cousins, nephews, and nieces in her extended

family. And by the three cats she was crazy about, Lil' Darlin', Fluffy, and Jerry.

Graveside services will be held at Scott Ward Funeral Services, Conyers, in the Green Meadow Memorial Gardens on Wednesday, Nov. 18, at 1:00 pm. Family will receive friends for graveside viewing and visitation on Wednesday beginning at 12:pm until the time of the service. In the interest of protecting those among us who are older or more vulnerable to COVID-19, the family ask that everyone wear a mask and observe social distance guidelines at the visitation and during the service.

Instead of sending flowers, please make a donation in Doris's name to Angels Among Us Pet Rescue, Inc., PO Box 821, Alpharetta, GA 30009. <https://angelsrescue.org/>.

Condolences may be submitted online at www.scotward.com, Scot Ward Funeral Services, 699 American Legion Road, Conyers, Ga 30012.

D.L. "Pete" Knox, Sr.

D.L. "Pete" Knox, Sr., age 86, of Covington, passed away peacefully at his home, November 13, 2020, surrounded by his loved ones. Born and raised in Saginaw, Alabama, he moved to Atlanta where he began his career in the development and construction industry. In 1973, Pete and his wife, Peggy, moved to Covington, where he quickly became an active pillar of the community serving on the Board of Directors for both Snapping Shoals EMC and Newton Medical Center — now Piedmont Newton.



In 1984, he proudly became Board Chairman at the hospital. During his unwavering tenure as Chairman, Pete led the hospital through six construction projects resulting in expansion and modernization of services. The development of many clinical services also took place under his leadership. Because of this continuous dedication, the Board of Directors unanimously chose to name the new surgical center — Knox Surgical Center — in his honor. This coincided with the hospital's 50th anniversary in 2004. While he concluded his career of public service upon his retirement as Board Chairman, in 2017, the advancement of the hospital will forever reflect his dedication to serve

the residents of Newton County. Pete was a member of Starrsville United Methodist Church. He relished his time outdoors. Whether hunting or cattle farming, he was most content taking in nature's beauty on his own farm. A loving husband and father, doting grandfather and community trailblazer, Pete will certainly be missed by all who knew and loved him. He was preceded in death by his wife of 61 years, Peggy Jean (Siniard) Knox; and his parents, Johnnie Lloyd and Lula (Vanderslice) Knox.

Those left to cherish his memory and carry on his legacy are his son and daughter-in-law, Dalton, Jr., and Lisa Knox; daughters and sons-in-law, Joanna and Curt Duncan,

Melissa and Jason McCarthy; grandchildren, Hunter and Anna Knox, Catherine, Julia and William Duncan, Harrison, Carter and Truman McCarthy; and his sister, Marjorie Lackey.

A Private Graveside Service was held Saturday, November 14, 2020, at Starrsville United Methodist Church Cemetery, with Honorable Judge Samuel D. Ozburn and Pastor Scott Moore officiating. In lieu of flowers, donations may be made in Pete's memory to Starrsville United Methodist Church, 2786 Dixie Road, Covington, GA 30014.

Nelda F. Stiles

Nelda F. Stiles of Mansfield, passed away Friday, November 13, 2020, at the age of 78. A God-fearing woman, Mrs. Stiles was very spiritual and adored her church family. She was selfless, never saw fault in anyone or judged and always put others before herself.

Mrs. Stiles loved her family dearly and was a wonderful mother and grandmother. She was preceded in death by her husband, R.T. Stiles; granddaughter, Kayla Griffith; parents, Harry Atwood and Nellie Pickens.

Survivors include her sons and daughters-in-law, Lee and Trena

Stiles, Ted and Laura Stiles, Harry and Denise Stiles; grandchildren, Brandy and Daniel Brooks, Heather and Jade Watkins, Devin and Vivian Stiles, Sierra Stiles, Kyle Stiles; great grandchildren, Lane, EmmaLee, Hunter, Emeline, Gabriella, Lynnlee, Cooper, Nevaeh, and Trinity.

A graveside service for Mrs. Stiles will be held Wednesday, November 18, 2020, 2:00 P.M., at New Covington Cemetery, Davis Street, in Covington, with Randy Reece officiating. Friends are invited to visit with the family at Caldwell & Cowan Funeral Home, 1215 Access Road,

Tuesday, November 17, from 5:00 — 7:00 P.M.

CDC guidelines recommend social distancing (6 feet apart) and wearing of masks while in public. Caldwell & Cowan Funeral Home requests that you observe these recommendations while in our funeral home attending visitations and/

or services. In addition, gatherings are limited to 50 persons or less in our facility at one time. Please honor these restrictions for the safety of the family, yourself, and our staff.

Visit www.caldwellandcowan.com to place online condolences

Kemp appoints Coggin to state commission

By TAYLOR BECK
tbeck@covnews.com

COVINGTON, Ga. — Abigail Morgan Coggin has been appointed to the Georgia Professional Standards Commission by Gov. Brian Kemp, the governor's office announced Friday afternoon.

Coggin, of Covington, currently serves on the Newton County Schools Board of Education, representing District 5. She was elected to the board in November 2010.

She is a lifelong resident of Newton County. Coggin graduated from Newton County High School in 1992 and earned a bachelor's degree in political science from Oxford College and Emory University.

During her college years, Coggin worked as a staff member on

many statewide political campaigns and served in the Georgia State

Senate's Public Information Office.

Coggin currently works with the Newton County Arts Association as an operations director.

The Georgia Professional Standards Commission was created by the Georgia General Assembly on July 1, 1991, to assume full responsibility for the preparation, certification, and professional conduct of certified personnel employed in the Georgia public schools,



Abigail Morgan Coggin

according to the commission's website.

Commission responsibilities include:

- To simplify and make more efficient the process of certifying educational personnel in Georgia.
- To attract the highest possible number of qualified personnel to become educators in Georgia.
- To promote the hiring of qualified educators from other states to work in Georgia schools.
- To improve the level of preparation of educators, both pre-service and in-service, by requiring for purposes of certification those essential skills and the knowledge needed to deliver effective education.
- To adopt standards

of professional performance and a code of professional ethics for educators, both of which shall represent standards of performance and conduct, which are generally accepted by educators of this state.

• To investigate reports of specified criminal conduct, violations of professional or ethical codes of conduct, and violations of certain rules, regulations, and policies by school system educators.

• To enforce the requirement that local school systems promptly report specified criminal conduct of school system educators to the commission.

• To impose disciplinary action or a denial of a certificate against an educator.

Kiwanis Korner

At a recent meeting of the Covington Kiwanis Club, we heard from our very own member Royce Baker, a financial advisor with Edward Jones. Royce shared lots of helpful information about how the Secure Act—which passed at the end of last year—affects IRA contributions, and he also took the time to answer additional questions about the stock market.

The Kiwanis Club of Cov-



ington meets each Thursday at 12:30 p.m. at Covington First United Methodist Church. For more information, visit covingtonkiwanis.org

or the Facebook page for the Kiwanis Club of Covington.

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BILLIONS:

Continued from A1

Georgia being named No. 1 in business climate for an eighth straight year, Murphy said he wasn't surprised by the ranking. "Site Selection — eight years in a row is an amazing run, but Bridgestone knew that Covington and Georgia was great for doing business 30 years ago," he said. "Because that's when we established Bridgestone Golf right here at this facility. And in those 30 years since, we've manufactured more than a billion golf balls in that factory. "And every golf ball is perfect, and we're very, very proud of that."

While many businesses have suffered during the pandemic, Murphy said the golf ball makers were able to persevere, partly due to the state's leadership creating a successful reopening plan.

"There's been peaks and valleys. But in 2020, we needed a win," Murphy said. "We were like a sports team going into this year, and we needed a winning season. We had some things happen, and 2020 was our year to break out and get going. In January, we did. We got off to a great start, went to our trade shows... Everything was going in a normal, good way."

But then everything stopped. "That was some nerve-wracking times," Murphy said in reference to a weary April. "I remember being the only guy in this building over here a couple of days."

In May, Murphy said the company was able to turn things around.

"Golf became a safe haven," he said. "It became a place where people could go and get some recreation, get some fresh air, and so all of the sudden, what looked like disaster became opportunity. And because of the leadership of the state — we just want to say 'thank you' — the way that things unfolded for us turned out to be very good."

"We're having a record year in sales and profits," Murphy continued. "Of all those 30 years, this is the No. 1 year, and the reason why is because when opportunity knocked, we were able to get going sooner than our competition. We have a couple of other competitors in other states. They had to shut down for a very long time, and

RECOUNT:

Continued from A1

results certified by the board," Johnson said.

The county elections board certified the election Nov. 9 with 54,268 voting in the presidential race and former vice president Joe Biden defeating President Donald Trump in Newton by about 6,000 votes.

Secretary of State Brad Raffensperger on Thursday, Nov. 12, ordered the statewide audit requiring hand-counting of all votes in the presidential race.

The process in all counties must be complete by Friday, Nov. 20, when the Secretary of State must certify the statewide results by Georgia law.

Officials in the Secretary of State's office have said they will release the final results in one batch rather than as they were completed county by county.

Workers needed about three and a half days to complete the audit of Newton County votes.

Johnson said the audit results "should provide confidence in the results of the Newton County Nov. 3, 2020, General Election count."

"This was our first year using the Dominion (Voting Systems) system, and the audit confirms the vote tally from the machine count," he said.

Johnson said he wanted to thank election director Angela Mantle and assistant director Angela Davis, as well as permanent and temporary staff mem-



Special to The Covington News

During Bridgestone Golf's groundbreaking ceremony in July 1989, company officials and Newton County leaders participated in a Kagami Wari Sake ceremony, a traditional Japanese ceremony that dates back 1,000 years.

they were left without inventory, they couldn't service the golf surge that happened, and we were. And as a result, we've been able to take, share and move our business forward and secure our place in the community and business and the jobs of all those beautiful green shirted people (Bridgestone employees) that are over there."

Serra Hall, vice president of project development for the Newton County Industrial Development Authority, said Bridgestone played an integral role in the community's response to COVID-19 and helping all businesses succeed in unprecedented times.

"Bridgestone Golf was a true leader during COVID to aid in facilitation of data for our business roundtable sessions and a great example of how to maintain business throughout this uncharted time," she said.

Murphy said Thursday that Bridgestone was taking the momentum of a historic 2020 and riding it into the Masters Tournament held in Augusta from Thursday, Nov. 12, through Sunday, Nov. 15, through its two star clients, PGA golfers Tiger Woods and Bryson DeChambeau.

Both Woods and DeChambeau recently signed long-term contract extensions to continue using the Covington-made balls on the PGA Tour.

"Tiger's the best player that's ever walked a golf course, so we're just thrilled to have him play our ball," Murphy said. "This is a little secret: He's played our ball for 20 years even though he's been a Bridgestone guy for four. You say, 'how did that happen?' It's because we used to make the Nike golf ball for him. So, he was very familiar. When Nike backed out of

the business, he came to us, and we love to have him.

"Golf's next superstar is Bryson DeChambeau, and he's our guy," he continued. "He hits (the ball) a mile and is getting all the headlines. You look at any headline this morning with Masters happening ... everybody's talking about two stories: Can Tiger defend and can Bryson take apart Augusta National? So it's really a thrilling time for us to be doing what we're doing, and all of that means we've got to make more golf balls."

DeChambeau finished tied for 34th for the tournament with a -2. Woods finished tied for 38th with a -1.

Murphy said he's looking forward to the next 30 years of production in Newton. The company currently employs 158 people, but Murphy said it would expand production as needed to meet rising demands.

Hall said Covington is fortunate to be home to such a successful, national brand in the sports industry.

"Bridgestone Golf has been a pillar of business success in Newton County," she said. "Bridgestone Golf is an outstanding community partner and an integral part of our business community through our work in workforce development and education. We could not be more proud of the locally sourced product that provides joy to so many young and old. We are grateful for their legacy in Newton County and are honored to work with Dan Murphy and team.

"Bridgestone Golf is not just a business," Hall continued. "It's truly a bright light of our business makeup from their employees and their product mix that reaches around the world."



Tom Spigolon | The Covington News

A Republican monitor looks on as two election workers count ballots Monday during the hand audit of Newton County's votes for president in the Nov. 3 General Election at the county administration building in Covington.

bers and Board of Elections members.

He also thanked state and local Republican and Democratic monitors and observers "who spent much of their weekend participating in the audit."

Scott Jay, chairman of the Newton County Republican Party, said he believed "the audit went fine for what it was."

"There seem to be differences in the way each group counted the ballots at their individual tables but no serious discrepancies were found," he said.

Jay said he also wanted to confirm the election office met such requirements as all mailed absentee ballots having postmark dates to ensure they had arrived by the Election Day deadline.

Mike Hesterley, first vice chairman of the Newton County Democratic Party, said he be-

lieved those doing the audit and election officials participating did "an excellent job."

"I believe, personally, that everything was on the 'up and up,'" Hesterley said. "I trust the process."

Gabriel Sterling, the Secretary of State's voting system implementation manager, has said the audit totals likely will be slightly different from the certified results because humans were doing the counting rather than machines.

Under state law, the Trump campaign can request a recount because it lost the Georgia vote by at least 0.5%. Trump lost the statewide vote by about 0.3%.

Sterling has said if Trump still requests a recount after the audit is complete, it would be done electronically.

Georgia law does not require an automatic recount.

Community Calendar

THURSDAY, NOV. 19

- Lighting of the Covington Square begins at 7 p.m. Recognized as one of the "Top 10 Tree Lighting Events in Georgia" by Trips to Discover, the event will be scaled back due to COVID-19. Unlike years past, the Square will not be shut down completely. There will also be no fireworks. However, Santa will still be on hand to help turn on the lights. There will be a brief performance by the Newton County Arts Association prior to the lighting.

SATURDAY, NOV. 21

- Deadline to order your Holiday Poinsettia from the Newton County Schools Horticultural Programs. Log onto my.cheddarup.com/c/poinsettia-sale-42931 to order and refer any questions to Dr. Catrina Pollard at pollard.catrina@newton.k12.ga.us.

THURSDAY, NOV. 26

- Thanksgiving! *The Covington News*, like other businesses and government offices, will be closed on Turkey Day and the following Friday, Nov. 27.

THROUGH NOV. 30

- Virtual Vampire Run from Oct. 1 through Nov. 30. All net proceeds from the race will go toward the Leukemia and Lymphoma Society. Prospective racers can register for the virtual run at runsignup.com/Race/GA/MysticFallsCovington/VirtualVampireRun and help "take a bite out of blood cancers."

THURSDAY, DEC. 3

- Late Night Christmas Shopping on the Covington Square begins.
- Santa on the Square, from 5:30-7:30 p.m.

SATURDAY, DEC. 5

- Lion's Club "Reverse" parade begins at 6 p.m. Floats will be lined up along Newton Drive in front of the YMCA where spectators can drive or walk through the area. Three high school marching bands will also perform.

THURSDAY, DEC. 10

- The Newton County Democratic Committee will hold its Bi-Annual Executive Committee/Officer Elections via Zoom at 7 p.m. Interested parties should visit rebrand.ly/NewtonDemsVOTE for specific details on how to register to vote and for details on how to register to be a candidate.

THURSDAY, DEC. 12

- Santa on the Square, from 5:30-7:30 p.m.

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- Mail: Editor: The Covington News, P.O. Box 1249, Covington, GA 30015
- In person: Stop by 1166 Usher St. NW in downtown Covington
- Email: news@covnews.com

OPINIONS

The Covington News

David Kent guest columnist

Thank you to Newton County community

Since joining Piedmont Newton Hospital, several folks in the community have asked me about my experience joining during a global pandemic. While I can report that it certainly has been an interesting time for all of us, I can tell you with absolute sincerity that I, and Piedmont Newton, have felt incredibly supported and, most importantly, safe throughout this challenging time.

Now, more than six months into my role, I want to offer my perspective on where we are as an organiza-



tion, as well as to give you, the community that trusts us to be your healthcare partner, a glimpse into our plans for the future.

First, I would like to say THANK YOU to this great community for the support you have given to the staff and physicians at Piedmont Newton. The donations of meals, snacks, masks, sanitizer, letters, cards, prayers and so much more, has boosted the spirits of our teams working on the front-line providing patient care, as well as the many women and men that support our clinical staff. On behalf of everyone at Piedmont Newton, thank you for all you have done and continue to do for our

team.

Since joining Piedmont Newton, I have been getting acquainted with our exceptional staff and physicians caring for patients in our community. I know that you have many choices when it comes to where you receive medical care, and I have learned that many of you choose to travel into Atlanta and other places for services, many of which we offer at Newton. And, while we respect your decisions on where you receive your health care, my goal is to create a culture of excellence where you do not feel that you need to go anywhere else to get the care that you need.

I have spent this time understanding where

we see opportunities to enhance the medical services we offer, and I am working with my leadership team to recruit specialists to join the Piedmont Newton medical staff. In that vein, I am pleased to announce that a new urologist, Dr. Mohabe Vinson, joined our practice in October. Dr. Vinson joined a team of highly-skilled orthopedic and general surgeons, Drs. Riley, Rogers, Timmons and White. Moving forward, you will hear us announcing more physicians joining the Piedmont Healthcare team in Newton County.

I am also proud to report that Piedmont Newton continues to be nationally-recognized

for our commitment to delivering high-quality care in a safe environment. This is a direct result of the staff's adherence to following evidence-based best practices when caring for patients. Whether it is our EMS department transporting patients to the facility or patients visiting our outpatient imaging department, we strive to make every encounter you have with Piedmont Newton to be one of compassionate, customer service.

Again, I want to thank you for the warm welcome you have given to me and the continued support you are providing to the men and women working at Piedmont Newton. As a nonprofit system, Pied-

mont's hospitals belong to the communities we serve. Donor gifts are a vital part of supporting our mission, and directly benefit the health and wellness of the patients in our community. If you or your business is interested in supporting Piedmont Newton through a financial gift, please visit www.piedmont.org/give. This year, we are focused on raising funds to support the purchase of new equipment for Labor and Delivery and our Level II NICU. Thank you, for helping us make a positive difference in every life we touch.

David Kent is the chief executive officer of Piedmont Newton Hospital.

David Carroll columnist

COVID-19 has stolen our time

As we approach what some are calling the "dark winter" of this

pandemic, I can only hope it is our one and only such winter. Like so many others, I'm hopeful that the Pfizer vaccine, the Johnson and Johnson vaccine, or whatever vaccine may follow, is indeed the magic bullet.

I can't help but think of the time already lost. So much stolen time, some of which we will never recapture. Those of us who have already taken dozens of journeys around the sun don't have that many left. How many more soccer games, piano recitals, and visits with old friends can we afford to miss?

I used to have lunch with my buddies a couple of times a month, just for laughs. We have all missed a few hundred laughs already this year. Stolen laughter. Many of us have



lost friends this year to cancer, heart attacks, and of course COVID-19. We were often unable to say goodbye due to hospital and nursing home safety restrictions.

We haven't even been able to pay our respects in a proper fashion. Stolen hugs. But enough about us geezers. How much more will be stolen from our children and grandchildren? Truer words have never been spoken than "You're only young once." My two sons are now in their 30s. They can still tell you about every baseball game they played or attended. The children of 2020 didn't get a chance to make those memories. Stolen moments.

There were birthday parties that never happened, and vacations that never took place. The smallest, youngest children, forming their first mental and visual images, have never known a world in which people did not wear masks in public. Stolen smiles.

The optimist in me believes brighter days are ahead. The

world's best scientists will find a way to restore some of our stolen time. We may take baby steps at first, but normalcy is within reach. That hope is what fuels us to keep going, to make the sacrifices necessary to reach the finish line. We will get our lives back, despite the stolen smiles, hugs, moments and memories.

Besides, long ago I realized there are many activities I will never do again. Frankly, some of them I have not missed, and much of them are from my childhood.

I will never again ride in the bed of a pickup truck. Somehow I survived many such trips despite the fact I was a loose projectile.

I will never again eat 12 Krystal cheeseburgers at one sitting. When I was a teenager, that was considered a late night snack. Now, it would be a 911 emergency.

I will never again get to enjoy a true vacation. Once, a vacation meant no telephone. Now we all have one attached to our hip, and we're addicted to the texts, the tweets, and the news updates, whether we like it or not.

I will never again put a quarter into a gumball machine. I see my dentist often enough as it is, without hearing him say, "Did you try to chew another one of those gumballs the Pilgrims brought over here?"

I will never again answer the phone if I don't recognize the name or number. I used to enjoy the surprise of

learning who was on the other end. Scammers, you've taken the fun out of answering the phone.

I will never again buy a major appliance after being lured by a \$100 rebate. I will ask the store for that money immediately, instead of being turned down by the manufacturer because I failed to include one of the 14 receipts or rebate forms.

I will never again do business with an auto repair shop that charges me for two hours labor on a job that took a half-hour to complete, because "it says two hours on our price list."

I will never again ride in a hot-air balloon. I did that once, and missed a power line by 10 feet. There's a reason I was spared, and I strongly believe it was to warn you about hot-air balloons.

I will never again buy clothing that seems a bit snug, saying to myself, "After I lose a few pounds, it'll fit just fine."

I will never again use the term, "His line may be busy." No one under 30 has any idea what that means.

I will never again climb a ladder to the roof. I have not yet fallen off a roof, so I have decided to quit while I'm ahead.

Speaking of which, I will never again gamble. Twenty years ago, I played a slot machine in Atlantic City. The only time I pulled the lever, it shelled out \$150 in quarters. I stopped right there. Kenny Rogers was right. "You gotta know when to walk away."

David Carroll is a Chattanooga news anchor. He may be reached at radiotv2020@yahoo.com.

Lyn Pace columnist

What nourishes you?

Thanksgiving will not look exactly as it has in year's past for us this year because of the ongoing health and safety concerns surrounding the pandemic.

Perhaps that will be the case for others of you too. One thing that will be similar to years past, though, is a collection of foods that not only nourish our bodies but also our souls.

Food is a gift. Everyone should have it and yet we know that too many people do not. According to the organization Feeding America, 35 million people experienced hunger prior to the coronavirus pandemic. That number represents about half of the people who voted for either Joe Biden or Donald Trump in the most recent presidential election. We can surmise that the number has grown since the pandemic.

Food brings us together. Though we may be doing things differently right now, food has brought communities together throughout history and shaped the very nature of our being. Our religious traditions have very specific relationships with food and, in many cases, we continue centuries of tradition related to food in our worship and prayer practices today. Some believe those practices are salvific.

Every year at Oxford College, our Oxford Staff Organization (OSO) holds a fundraiser for our Chaplaincy Emergency Fund, a fund dedicated to helping those in our community experiencing a hardship or crisis. The fund has existed now for close to four decades and resembles discretionary funds that many faith communities have to support the community. Our fundraiser is a potluck lunch; the last one took place just before we had to move to remote learning and work in March. We had a baked

potato bar, side dishes and desserts, many of which were favorites that members of our community contribute year after year.

This year, because we cannot currently safely gather for our usual potluck, the brilliant leaders of our OSO devised a plan for a digital and/or print cookbook. I love cookbooks, and we have some in our home from wonderful chefs from the Atlanta area, Rachael Ray, Moosewood and more. The best cookbooks, though, are the ones I have from churches where I knew the people submitting the recipes. Those recipes nourish our souls and not just our bodies, because they bring with them the stories and lived experiences of the people who offered them. This cookbook project at Oxford will nourish our bodies, souls, and make for an even stronger community by aiding those in crisis.

As we approach Thanksgiving, an important question might be, "What is nourishing me?" It has been a hard year, and we are still in the midst of so much – election division, heightened racial tension and injustice, COVID-19, and more. Taking a breath and a moment to think about what is nourishing us gives us the chance to practice gratitude.

Taking this moment helps us to be even more likely to think of something that nourishes us and has sustained us this year. This practice may also free us to think about the ways in which we nourish our neighbors. Maybe there are fences to mend. Maybe the way we have looked at the world needs to shift. Maybe our calling is shaking us out of our own privilege to contribute money and/or time to nourish others. If that is the case, I urge you to start locally, with the food ministry program at Covington First United Methodist Church for instance.

The Rev. Dr. Lyn Pace is a United Methodist minister and college chaplain who lives in Oxford.

The Covington News

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LEGALS

Public Notices

Corporations

NOTICE IS given that articles of incorporation which will incorporate CONNECTION POINT BIBLICAL COUNSELING AND TRAINING CENTER, INC. have been delivered to the Secretary of State for filing in accordance with the Georgia Nonprofit Corporation Code (O.C.G.A. Section 14-2-202.1). The initial registered office of the corporation will be located at 919 Adams Circle, Newton County, Social Circle, Georgia 30025, and its initial registered agent at such address is ANGELA SHELTON.

EDGAR LAW FIRM, LLC
HILLARY W. EDGAR
1132 FLOYD STREET
COVINGTON, GEORGIA 30014
TELEPHONE (770) 786-1353

PUBLIC NOTICE #117584
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 153 Longstreet Court, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack."

PUBLIC NOTICE #117585
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 230 Meadowridge Drive, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack.

PUBLIC NOTICE #117586
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 8798 Rugby Court, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack.

PUBLIC NOTICE #117587
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 9109 Spillers Drive, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack.

PUBLIC NOTICE #117588
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 9127 Lakeview Place, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack.

PUBLIC NOTICE #117589
11/11,18

NOTICE OF INCORPORATION

NOTICE IS hereby given that Certificate of Organization, which will incorporate 9135 Spillers Drive, LLC has been delivered to the Secretary of State for filing in accordance with the Georgia Business Corporation Code. The initial registered office of the corporation will be located at 153 Longstreet Court, Oxford, Georgia 30054 and its initial registered agent at said address is Maurice L. Mack.

PUBLIC NOTICE #117590
11/11,18

Juvenile Court

IN THE JUVENILE COURT OF NEWTON COUNTY STATE OF GEORGIA

IN THE INTEREST OF:
D.B.E. SEX: Female
DOB: 06/17/2013 Case #107-20J-0424
A CHILD Under 18 Years of Age

SUMMONS

TO: BRITTANY DEMPSEY, Mother; **MATTHEW EDGE,** Putative Father; **JOHN DOE,** and any unknown, unnamed biological father or other persons claiming to have a parental interest in the minor child named above born to **BRITTANY DEMPSEY** on the date above-listed.

A PETITION to Terminate Parental Rights was filed in this Court on November 3, 2020, by the Georgia Department of Human Services, by and through the Newton County Department of Family and Children Services, concerning the above child(ren). In accordance with O.C.G.A. §15-11-281, you are hereby notified that this proceeding and the hearing(s) specified herein is for the purpose of terminating your parental rights and to place permanent custody of said child(ren) with the Georgia Department of Human Services, by and through the Newton County Department of Family and

Fun by the Numbers

Here's How It Works:

Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

LAST WEEK'S SOLUTION:

8	7	4	1	9	2	3	6	5
1	2	6	5	8	3	7	9	4
9	5	3	7	4	6	2	1	8
2	4	8	9	5	7	6	3	1
3	6	7	2	1	4	5	8	9
5	1	9	6	3	8	4	2	7
6	8	2	4	7	9	1	5	3
7	9	1	3	6	5	8	4	2
4	3	5	8	2	1	9	7	6

Level: Intermediate

Children Services, pending adoption. The Court shall mail a copy of said Petition to the last known address of the above-named parent(s) within fifteen (15) days of filing of the Order of Service by Publication. This is a summons requiring you to be in Court. If you fail to come to court as required, you may be held in contempt of court and punished accordingly.

NOW, THEREFORE, you, the party(ies) named above, are commanded to be and appear on the date and time stated below, and to remain in attendance from hour to hour, day to day, month to month, year to year, and time to time, as said case may be continued, and until discharged from the court, and you are commanded to lay any and all business aside and to be and appear in said Court at the time and place below stated, each of you then and there to make defense thereto and to show cause why the said child(ren) and all parties named herein should not be dealt with according to the provisions of the law.

NOTICE OF EFFECT OF TERMINATION JUDGMENT

GEORGIA LAW provides that you can permanently lose your rights as a parent. A Petition to Terminate Parental Rights has been filed requesting the Court to terminate your parental rights to your child(ren). A copy of the Petition to Terminate Parental Rights can be obtained from the Clerk of the Newton County Juvenile Court. A court hearing of your case has been scheduled for the 29th day of January, 2021, at 9:00 a.m., at the Newton County Juvenile Court, Newton County Judicial Center, 1132 Usher Street, NW, Covington, Georgia 30014.

IF YOU fail to appear, the Court can terminate your rights in your absence.

IF THE court at the trial finds that the facts set out in the Petition to Terminate Parental Rights are true and that termination of your rights will serve the best interests of your child(ren), the court can enter a judgment ending your rights to your child(ren).

IF THE judgment terminates your parental rights, you will no longer have any rights to your child(ren). This means that you will not have the right to visit, contact, or have custody of your child(ren) or make any decisions affecting your child(ren) or your child(ren)'s earnings or property. Your child(ren) will be legally freed to be adopted by someone else.

EVEN IF your parental rights are terminated:

(1) **YOU** will still be responsible for providing financial support (child support payments) for your child(ren)'s care unless and until your child(ren) is/are adopted; and

(2) **YOUR** child(ren) can still inherit from you unless and until your child(ren) is/are adopted.

PURSUANT TO statute, you are put on notice that as a biological father you may lose all rights to your child(ren) named above and will not be entitled to object to the termination of your rights to such child(ren) unless, within 30 days of receipt of notice, you file:

(1) **A** petition to legitimate such child(ren); and

(2) **NOTICE** of the filing of the petition to legitimate with the Court in which the termination of parental rights proceeding is pending.

THIS IS a very serious matter. A party is entitled to an attorney in the proceedings. You should contact an attorney immediately so that you can be prepared for the court hearing. You have the right to hire an attorney and to have him or her represent you. If you cannot afford to hire an attorney, the Court will appoint an attorney if the Court finds that you are an indigent person. Whether or not you decide to hire an attorney, you have the right to attend the hearing of your case, to call witnesses on your behalf, and to question those

witnesses brought against you.

IF YOU have any questions concerning this notice, you may call the telephone number of the clerk's office which is 770-784-2060.

THIS IS a summons requiring you to be in Court. If you fail to come to court as required, you may be held in contempt of court and punished accordingly.

WITNESS THE Honorable Jenny S. Carter, Judge of said Court, this 3rd day of November, 2020.

/S/ JANELL Gaines
JANELL GAINES, Clerk
JUVENILE COURT of Newton County, Georgia

PUBLIC NOTICE #117583
11/11,18,25,12/2

Public Notice

CITY OF COVINGTON NOTICE TO THE PUBLIC

NOTICE IS hereby given, per the City of Covington's Code of Ordinances Chapter 16.12 that the below applications were submitted for consideration by the Covington Planning Commission.

1. **REZONING** #PR20-0002:
APPLICANT IS REQUESTING A REZONING OF PARCEL FROM NR2 (NEIGHBORHOOD RESIDENTIAL DISTRICT - 2) TO NR3 (NEIGHBORHOOD RESIDENTIAL DISTRICT - 3) FOR PROPOSED FUTURE DEVELOPMENT.
LOCATION: 9155 Jackson Hwy.
TAX MAP Parcel Number: #C064-011
OWNER: ESTATE of William Donald Malcom/Authorized Agent: KCG Development, LLC - Keith Bauer

2. **SPECIAL USE** #PSU20-0008:
APPLICANT IS REQUESTING A SPECIAL USE PERMIT FOR A PROPOSED "TAKE 5" OIL CHANGE FRANCHISE.
LOCATION: 3216 HWY 278
TAX MAP Parcel Number: #C024-4-1C
OWNER: QUIKTRIP Corp/ Authorized Agent: Toxaway Automotive-Preston Willard

at 6:00 p.m. to consider these Certificate of Appropriateness Applications:

DUE TO circumstances necessitated by emergency conditions involving public safety and preservation of public services, public access to this meeting is limited to teleconference and video access. **THE PUBLIC MAY ACCESS THIS MEETING BY CALLING** 1-929-436-2866, use the following Meeting ID Number: 997-3417-2437. To view online use the following link: <https://zoom.us/j/997-3417-2437> with the Meeting ID: 997-3417-2437.

ALL INTERESTED parties are invited to participate. For more information, contact Renee Criswell, at rcriswell@cityofcovington.org, or 770-385-2178.

PUBLIC NOTICE #117607
11/18

NOTICE OF INTENT TO REQUEST RELEASE OF FUNDS FOR TIERED PROJECTS AND PROGRAMS

DATE OF Publication:
NOVEMBER 15 & 18, 2020

DEPARTMENT OF Community Affairs
60 EXECUTIVE Park South, NE
ATLANTA, GA 30329-2231
(404) 679-4840

ON OR after November 30, 2020, the Georgia Department of Community Affairs (DCA) will submit a request to the U.S. Department of Housing and Urban Development (HUD) for the release of HOME Investment Program funds under the HOME Investment Partnerships Program Title II of Cranston-Gonzalez National Affordable Housing Act of 1990 as amended, to undertake the following project:

TIER 1 Broad Review Project/ Program Title: Covington Housing Authority CHIP
PURPOSE: NEW construction of seven (7) single-family homes for sale to low to moderate income homebuyers in the City of Covington, GA. The homes will be constructed on scattered site locations at least 2,000 feet apart and no more than

four (4) units on one site.

LOCATION: SCATTERED sites in the City of Covington, GA.

PROJECT / PROGRAM DESCRIPTION: Covington Housing Authority will construct seven (7) single-family homes for sale to low to moderate income homebuyers in the City of Covington on scattered site locations. Homes will be at least 2,000 feet apart and no more than four (4) units on one site. Tier 2 Site Specific reviews will be completed for those laws and authorities not addressed in the Tier 1 broad review for each address under this program when addresses become known.

LEVEL OF Environmental Review Citation: The activities are categorically excluded under **NEPA, BUT** may be subject to review under authorities listed in Sec. 58.5 and subject to laws and authorities at 58.5(3)(i). Rehabilitations of buildings and improvements when the following conditions are met: In the case of a building for residential use (with one to four units), the density is not increased beyond four units, and the land use is not changed.

TIER 2 Site Specific Review: The site specific reviews will cover the following laws and authorities not addressed in the Tier 1 broad review: 24 CFR Part 51 Subpart C (Explosive and Flammable Hazards) and Subpart D (Airport Hazards); Flood Disaster Protection Act of 1973 and National Flood Insurance Reform Act of 1994 [42 USC 4001-4128 and 42 USC 5154a]; 24 CFR Part 50.3(i) & 58.5(i)(2) (Contamination and Toxic Substances); Floodplain Management Executive Order 11988; 24 CFR Part 55 (Floodplain Management); National Historic Preservation Act of 1966 and 36 CFR Part 800; Noise Control Act of 1972, as amended by the Quiet Communities Act of 1978 and 24 CFR Part 51 Subpart B; and Environmental Justice Executive Order 12898.

MITIGATION MEASURES/ CONDITIONS/PERMITS (if any): Compliance with various laws, authorities and written strategies will be documented and listed in the

Tier 2 Site Specific review project file and if required mitigation measures/ conditions must be incorporated into project contracts and/or permits, development agreements, and other relevant documents will be obtained from the issuing governmental agency. The staff responsible for implementing and monitoring mitigation measure should be clearly identified in the mitigation plan.

ESTIMATED PROJECT Cost:
Total HUD funding: \$600,000. Total anticipated project cost \$977,200.

THE ACTIVITY/ACTIVITIES proposed are categorically excluded under HUD regulations at 24 CFR Part 58 from National Environmental Policy Act (NEPA) requirements per 24 CFR Part 58.5(a)(3)(i). An Environmental Review Record (ERR) that documents the environmental determinations for this project is on file at DCA located at 60 Executive Park South, NE, Atlanta, GA 30329 and is available for public review and maybe examined and or copied by appointment only weekdays 8:30A.M to 5 P.M.

PUBLIC COMMENTS

ANY INDIVIDUAL, group, or agency may submit written comments on the ERR to Ryan Fleming. All comments received by November 30, 2020, will be considered by DCA prior to authorizing submission of a request for release of funds.

ENVIRONMENTAL CERTIFICATION

DCA CERTIFIES to HUD that Ryan Fleming, in his capacity as Director of the Office of Housing Finance consents to accept the jurisdiction of the Federal Courts if an action is brought to enforce responsibilities in relation to the environmental review process and that these responsibilities have been satisfied. The approval of HUD certification satisfies its responsibilities under NEPA and related laws and authorities and allows the Georgia Department of Community Affairs to use HUD program funds.

OBJECTIONS TO RELEASE OF FUNDS

THE U.S. Department of Housing and Urban Development (HUD) will accept objections to its release of fund and The Georgia Department of Community Affairs' (DCA) certification for a period of fifteen days following the anticipated submission date or its actual receipt of the request (whichever is later) only if they are on one of the following bases: (a) the certification was not executed by the Certifying Officer of the name of Grantee; (b) the Grantee has omitted a step or failed to make a decision or finding required by HUD regulations at 24 CFR part 58; (c) the grant recipient or other participants in the development process have committed funds, incurred costs or undertaken activities not authorized by 24 CFR Part 58 before approval of a release of funds by the Georgia Department of Community Affairs (DCA); or (d) another Federal agency acting pursuant to 40 CFR Part 1504 has submitted a written finding that the project is unsatisfactory from the standpoint of environmental quality. Objections must be prepared and submitted via email in accordance with the required procedures (24 CFR Part 58, Sec. 58.76) and shall be addressed to the Atlanta CPD Field Office at CPD_COVID-19OEE-ATL@HUD.gov . Potential objectors should contact the Atlanta CPD Field Office via email to verify the actual last day of the objection period.

RYAN FLEMING, Director, Office of Housing Finance, Certifying Officer

PUBLIC NOTICE #117592
11/15,18



THE COVINGTON NEWS IS SEEKING A ROCK STAR TO FILL AN IMMEDIATE OPENING ON ITS ADVERTISING SALES TEAM.

The successful candidate will become immersed in the exciting world of newspaper sales, with a full slate of print, magazine and online products at their disposal designed to help local businesses grow their customer base. There is unlimited earning potential in this position with an advertising sales representative receiving commission on everything they sell in addition to their base salary.

If you think you can effectively communicate why advertising in the number one newspaper in the state is the best marketing tool for local businesses to utilize, then we want to talk to you about this opportunity.

The Covington News is the legal organ for Newton County and is an equal opportunity employer. The News offers medical, dental and vision benefits, a retirement plan, and paid vacation, holiday and sick leave.

To apply, send your resume to advertising@covnews.com. We will contact you to discuss this fantastic opportunity further if appropriate.

FOOD & ENTERTAINMENT

The Covington News

Win dessert with crunchy pie

SPECIAL TO THE NEWS

news@covnews.com

Entertaining opportunities abound during the holiday season.

Whether you are hosting a small group at home or have been invited to someone's house to socialize, offering a homemade treat can show others how much you care.

Few people can resist the combination of chocolate and nuts, and that's what dessert lovers will get in this recipe for "Chocolate Crumble Pie," which features toasted pecans along with amaretti cookies in the topping. Enjoy, courtesy of "Chocolate" (Love Food) by the editors at Parragon Books Ltd.

Chocolate Crumble Pie

Serves 8

Pie Dough

Scant 1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup unsalted butter, cut into small pieces
1/4 cup superfine sugar
1 egg yolk
1 to 2 teaspoons cold water

Filling

2/3 cup heavy cream
2/3 cup milk

8 ounces semisweet chocolate, chopped
2 eggs

Crumble Topping

1/2 cup packed brown sugar
3/4 cup toasted pecans
4 ounces semisweet chocolate
3 ounces amaretti cookies
1 teaspoon unsweetened cocoa

To make the pie dough, sift the flour and baking powder into a large bowl, rub in the butter, and stir in the sugar, then add the egg and a little water to bring the dough together. Turn the dough out, and knead briefly. Wrap the dough in plastic wrap and let chill in the refrigerator for 30 minutes.

Preheat the oven to 375 degrees. Roll out the pie dough and use to line a 9-inch loose-button tart pan. Prick the pastry shell with a fork. Line with parchment paper and fill with dried beans or baking beans. Bake in the oven for 15 minutes. Remove from the oven and take out the paper and beans. Reduce the oven temperature to 350 degrees.

To make the filling, bring the cream and milk to a boil



Metro Creative Services

Few can resist the combination of chocolate and nuts, and that's what dessert lovers get in this chocolate crumble pie recipe.

in a saucepan, immediately remove from the heat, and add the chocolate. Stir until melted and smooth. Beat the eggs and add to the chocolate mixture, mix thoroughly and pour into the shell. Bake for 15 minutes, remove from

the oven, and let rest for one hour.

When you are ready to serve the pie, place the topping ingredients in a food processor and pulse to chop. (If you do not have a processor, place the sugar in

a large bowl, chop the nuts and chocolate with a large knife, and crush the cookies, then add to the bowl with the cocoa and mix well.) Sprinkle over the pie, then serve it in slices.

Facts about dining out and COVID-19

SPECIAL TO THE NEWS

news@covnews.com

When dining out, patrons trust that restaurant staff has taken all necessary precautions to ensure a safe experience for customers. Restaurants are bound by strict food handling and cleanliness regulations and undergo periodic inspections to make sure they are in compliance. Many restaurants also post their health grades in visible places for patrons to see. Despite the best health practices and ramped-up sanitation in recent months, some individuals may still have concerns about whether COVID-19 can be transmitted through the handling or consumption of restaurant fare.

To set the record straight, the Centers for Disease Control and Prevention and the U.S. Food and Drug Administration note that the risk of getting COVID-19 from food handled or consumed from restaurants and takeout meals is believed to be very low. Currently, there is no evidence that food is associated with the spread of the COVID-19 virus. Similarly, the risk of infection from food products, food packaging or bags is also thought to be very low. No cases have been identified where infection originated by handling food-related items or shopping bags.

Should anyone experience gastrointestinal distress after eating food, GI viruses like norovirus and hepatitis A or bacteria like E. coli and salmonella are typically called to blame. SARS-Co-V-2,



Metro Creative Services

Currently, there is no evidence that food is associated with the spread of the COVID-19 virus. Similarly, the risk of infection from food products, food packaging or bags is also thought to be very low.

which causes COVID-19, is a respiratory virus. It cannot grow on food; it requires a living host like a person or animal to multiply.

The Environmental Protection Agency regulates water treatment plants to ensure that treated water is safe to drink. The COVID-19 virus also has not been found in drinking water.

While COVID-19 is highly unlikely to be spread from consuming or handling food, it's still essential to prioritize hygiene and follow sanitation practices when going to a restaurant.

- Wash your hands with soap and warm water for at least 20 seconds before and after handling food and food packaging. Wash hands before using your hands to eat handheld foods, like

sandwiches or burgers.

- Use common cleaning and disinfection products to wipe down tables and chairs that are shared by the public.

- Consider bringing your own reusable or disposable flatware as an added precaution. Opt for wrapped drinking straws instead of drinking directly from a glass.

- Keep your distance from other people while dining, even outside.

- Follow regulations regarding wearing a non-medical mask or face covering.

There is no evidence that restaurant food can transmit COVID-19. People who want to enjoy a meal at a restaurant can do so with the proper precautions in place.

Potential substitutes for missing ingredients

SPECIAL TO THE NEWS

news@covnews.com

When cooking or baking at home, few things can prove as frustrating as preparing a dish only to realize you're missing a key item from the ingredients list. Such realizations often force cooks to stop what they're doing and make emergency trips to a nearby grocery store. That can delay dinner time or make cooks feel rushed when they ultimately return from the store. But what if there was a way to substitute ingredients without risking flavor? Thankfully, there is.

According to AllRecipes.com, cooks can easily make their own ingredient substitutions if they suddenly realize they're missing an item listed in a recipe and don't want to run to the store. But many substitutions won't be direct, meaning 1 tablespoon of a particular ingredient will not always translate to 1 tablespoon of a substitute ingredient. The following substitution guide, courtesy of AllRecipes.com, can help cooks over-

come the last-minute surprises regarding missing ingredients.

Ingredient: Allspice
Amount: 1 teaspoon
Substitute: 1/2 teaspoon cinnamon, 1/4 teaspoon ginger and 1/4 teaspoon cloves

Ingredient: Baking Powder
Amount: 1 teaspoon
Substitute: 1/4 teaspoon baking soda plus 1/2 teaspoon of cream tartar OR 1/4 teaspoon baking soda plus 1/2 cup buttermilk (decrease liquid in recipe by 1/2 cup)

Ingredient: Bread crumbs
Amount: 1 cup
Substitute: 1 cup cracker crumbs OR 1 cup matzo meal OR 1 cup ground oats

Ingredient: Brown sugar
Amount: 1 cup, packed
Substitute: 1 cup white sugar plus 1/4 cup molasses and decrease the liquid in the recipe by 1/4 cup OR 1 cup white sugar OR 1 1/4 cup confectioners' sugar

Ingredient: Butter (salted)
Amount: 1 cup
Substitute: 1 cup margarine OR 1 cup shortening plus 1/2 teaspoon salt OR 7/8 cup vegetable oil plus 1/2 teaspoon salt OR 7/8 cup lard plus 1/2 teaspoon salt

Ingredient: Butter (unsalted)
Amount: 1 cup
Substitute: 1 cup shortening OR 7/8 cup vegetable oil OR 7/8 cup lard

Ingredient: Cocoa
Amount: 1/4 cup
Substitute: 1 1-ounce square unsweetened chocolate

Ingredient: Egg
Amount: 1 whole (3 tablespoons or 1.7 ounces)
Substitute: 2 1/2 tablespoons of powdered egg substitute plus 2 1/2 tablespoons water OR 1/4 cup liquid egg substitute OR 1/4 cup silken tofu pureed OR 3 tablespoons mayonnaise OR half a banana mashed with 1/2 teaspoon baking powder OR 1 tablespoon powdered flax seed soaked in 3 tablespoons water

Ingredient: Garlic
Amount: 1 clove
Substitute: 1/8 teaspoon garlic powder OR 1/2 teaspoon granulated garlic OR 1/2 teaspoon garlic salt (reduce salt in recipe)

Ingredient: Honey
Amount: 1 cup
Substitute: 1 1/4 cup white sugar plus 1/3 cup water OR 1 cup corn syrup OR 1 cup light treacle syrup

Ingredient: Lemon juice
Amount: 1 teaspoon
Substitute: 1/2 teaspoon vinegar OR 1 teaspoon white wine OR 1 teaspoon lime juice

Ingredient: Mayonnaise
Amount: 1 cup
Substitute: 1 cup sour cream OR 1 cup plain yogurt



Have a recipe you'd like to share?

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Prep Football —
Week 12 Standings

Alcovy — 2-5, 2-0 Region
3-A-A-A-A-A-A
Eastside — 7-2, 5-1 Region
8-A-A-A-A-A
Newton — 3-5, 1-2 Region
4-A-A-A-A-A-A
Social Circle — 3-6, 1-3
Region 8-A Public

Region 3-A-A-A-A-A-A
1. Evans 3-0, 7-2
2. Alcovy 2-0, 2-5
3. Lakeside 1-3, 2-7
4. Grovetown 0-3, 2-7
5. Heritage 2-0, 2-1 (Not Eligible)*
6. Rockdale County 0-1, 0-3 (Not Eligible)*
**Rockdale County schools will not be eligible to compete in the postseason. Evans, Alcovy, Grovetown and Lakeside have all secured playoff spots.*

Region 8-A-A-A-A-A
1. Clarke Central 6-0, 7-2
2. Eastside 5-1, 7-2
3. Greenbrier 4-2, 7-2
4. Loganville 3-3, 4-5
5. Jackson County 2-4, 3-6
6. Apalachee 2-4, 2-7
7. Walnut Grove 2-4, 3-6
8. Johnson 0-6, 0-9

Region 4-A-A-A-A-A-A-A
1. Grayson 4-0, 9-0
2. Parkview 2-1, 6-2
3. Newton 1-2, 3-5
4. Brookwood 1-2, 7-2
5. South Gwinnett 0-3, 5-4

Region 8-A Public
1. Commerce 4-0, 8-1
2. Washington-Wilkes 3-1, 7-1
3. Lincoln County 3-1, 6-3
4. Social Circle 1-3, 3-6
5. Towns County 1-3, 3-6
6. Greene County 0-4, 2-8

Prep Football



Special to The Covington News
Junior KJ Reid (8) helped keep Social Circle in the hunt for a playoff spot by collecting a 34-27 win over Towns County on Friday.

‘Skins inch closer to postseason

STAFF REPORTS
news@covnews.com

HIAWASSEE, Ga. — Social Circle is one step closer to snapping a decade-long playoff drought after defeating Towns County, 34-27, on Friday night to move to 3-6 overall and 1-3 in Region 8-A Public play. The Redskins got on the board first with a touchdown in the first quarter. They added another touchdown in the second quarter, but Town County was able to answer with a touchdown of its own to lead it at 14-7 going into halftime. Things got wild in the third when Social Circle put up two touchdowns while Towns added two of its own, but missed the extra point attempts. Both team added touchdowns in the fourth quarter, but Social Circle was able to hold on for the win. A win over Greene County next week would give Social Circle its first state playoff berth since 2009.

Prep Football

SEASON FINALE

Local schools enter Week 12 with playoffs in sight



Mason Wittner | The Covington News

Eastside will close out its regular season on the road against Greenbrier this week. With a victory, the Eagles would earn the No. 2 seed and host a first-round playoff game for the sixth consecutive season.

By **MASON WITTNER**
mwittner@covnews.com

COVINGTON, Ga. — It all comes down to this.

Week 12 of the GHSA football season has arrived at last, bringing with it a boatload of storylines to watch. Just as things stood last week, two local teams have punched their tickets to the postseason while two more remain in contention. But there’s more on the line than this week than a pair of programs earning playoff berths.

Alcovy will be playing for its first region title in program history. Eastside will be aiming to earn the right to a first-round home game for the sixth consecutive year. Newton will be trying to stave off elimination and slip back into the postseason. Social Circle will try to bring an end to a decade-long playoff drought. Suffice to say, it’s going to be a week to remember.

Not long ago, there were legitimate fears that the pandemic would prevent high school football from being played in 2020. Alas, we’ve reached the end of the regular season and the start of the postseason is right around the

corner.

So, as we gear up for the home stretch, here’s where things stand for each of the four teams in the area entering Week 12:

Alcovy

The Tigers will be playing for the Region 3-A-A-A-A-A-A championship this Friday.

Playing in a four-team region due to Heritage and Rockdale County being ruled ineligible, Alcovy was guaranteed a spot in the 2020 state playoffs. However, their 2-0 start in league play has positioned them to host a playoff game for the first time since 2011. It’s also placed them one win away from the first region title in program history.

Regardless of the outcome this Friday, it’s safe to say this season will be remembered fondly by the Black and Gold faithful.

“I’m excited for our program and excited for our players that they have this opportunity,” Alcovy head coach Jason Dukes said. “We set as a goal when I first took over this program to put the program on a path to be

competitive. That included the ability to play meaningful games late in November, and that’s where we’re at.”

Winning a region championship is never an easy task, but the Tigers will have their hands especially full on Friday night at Evans.

The Knights are 7-2 on the year thanks in large part to a high-powered offense that’s averaging 34 points per game. They like to line up and run downhill against opponents, and they’ve had an abundance of success doing so. As a team, Evans is averaging 278 yards per game on the ground.

Senior Jofranstar Graham leads the team in rushing with 925 yards and 15 touchdowns on 103 carries. He’s joined in the run game by junior quarterback Kaleb Jackson (719 yards, 93 carries) and junior running back Joseph Hampton (531 yards, 79 carries).

Jackson has gotten the best of opponents through the air as well as on the ground, completing 60 of his 90 pass attempts for 791 yards and 11 touchdowns.

“It’s very clear that their goal is to pound the rock and

establish the line of scrimmage and run the football,” Dukes said. “We’ve got a pretty good challenge ahead of us defensively to slow them down.”

Region 3 is paired with Region 2 in Class A-A-A-A-A-A. The victor of Friday night’s de facto championship will host the No. 4 seed, which is currently Statesboro, while the loser will welcome in either Glynn Academy or Brunswick as the No. 3 seed.

Eastside

Senior Night went as planned for the Eagles last week. They got off to a quick start at home against Walnut Grove and never looked back en route to a 31-0 victory.

The win allowed Eastside to remain at No. 2 in Region 8-A-A-A-A-A, but Greenbrier prevented them from locking down that spot by collecting a win of its own over Jackson County.

Now, Eastside and Greenbrier will meet up in the regular season finale to fight for the No. 2 seed.

The Eagles have had the

See **FINALE, A9**

Prep Soccer

Eastside’s Everett signs with Georgia College

By **GEORGE HARRISON**
Correspondent

COVINGTON, Ga. — Eastside Lady Eagle Aralyn Everett signed to play soccer with Georgia College & State University on Wednesday afternoon at Eastside High School. Everett, who was crowned Eastside’s 2020 Homecoming Queen this fall, has scored 75 goals in 47 varsity matches in her three years.

She will become the 15th Lady Eagle to continue her playing career in college.

Everett netted 30 goals as a freshman, helping lead Eastside to its second Sweet 16 appearance in program history in 2018. As a sophomore in 2019, Everett set a program record scoring 34 goals and the Lady Eagles reached the Elite 8 for the first time ever,



George Harrison | The Covington News

Eastside Lady Eagle Aralyn Everett signed to play collegiate soccer at Georgia College & State University Wednesday. Pictured (front row, left to right) brother Gordon Everett, Aralyn Everett, mother Ashante Everett and father Gordon Everett. (back row, left to right) Eastside head coach Joel Singleton, assistant coach Macie Smith, grandmother Vivian Childs and grandfather Henry Childs.

finishing 15-4-1. As a junior, she recorded 11 goals in their

shortened eight-game season. “Aralyn is a tremendous young lady and soccer player,” head Lady Eagle soccer coach Joel Singleton proudly said. “She’s a hard worker and is old school tough. She has an engine that runs full throttle and it’s what makes her exciting to watch. She’s been an amazing scorer for EHS and I am excited for her senior season in addition to seeing her be able to sign early with a program of the quality of GCSU.” Tinna Gallagher is the head coach for the Georgia College Lady Bobcats. Gallagher previously served as head coach at nearby Oxford College. GCSU, located in Milledgeville, is a member of the NCAA Division II Peach Belt Conference.

PLAYERS OF THE WEEK



Alcovy Tigers

The Tigers were idle last Friday night. They'll be back in action this week.



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Eastside Eagles

#35 Saabir Berrian

Berrian led the team in receiving yards in the Eagles' 31-0 triumph over Walnut Grove on Friday night. He hauled in four catches for 48 yards.



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Newton Rams

#22 Nolan McCamy

McCamy intercepted a pass in the Rams' game against Grayson on Friday night. He and the defensive unit did their best to hold their own against the high-powered Grayson attack.



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Social Circle Redskins

#8 KJ Reid

Reid and the Redskins took care of business on the road against Towns County on Friday to remain in the hunt for a post-season berth.



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Anthony Banks | The Covington News

Newton has slipped up each of the last two weeks, getting shut out by Mill Creek and Grayson. But the Rams can still clinch a spot in the Class AAAAAA state playoffs this week with either a win over South Gwinnett or a Brookwood loss to Parkview.

FINALE:

Continued from A8

luxury of playing at home in the first round of the state playoffs every year since 2015. With a victory this Friday night, they'll earn the chance to do so for the sixth consecutive postseason.

"We've been in this situation for five years in a row — either winning the region or hosting a game. It's where we want to be," Eastside head coach Troy Hoff said. "We know we'd rather play at home, on our field, instead of hitting the road."

Eastside and Greenbrier hold identical 7-2 records, but the Eagles have a leg up in the region at 5-1. Their lone blemish was a 35-34 loss at Clarke Central, while the Wolfpack slipped up against Walnut Grove (21-0) and were later defeated soundly by Clarke Central (56-21).

Transitive relation isn't an exact science when applied to sports, but when looking at their shared opponents, Eastside has appeared far superior thus far. Through six region games, the Eagles have outscored the opposition 181-52 while the Wolfpack have played several teams close, resulting in a 173-136 score differential.

Something will have to give Friday night, however, as Greenbrier is averaging 29.5 points per game and Eastside is surrendering just 13 points a contest.

The victor of Friday night's game will host the No. 3 seed from Region 5 in the first round of the state playoffs. Entering Week 12, Southwest DeKalb held the rights to that spot.

Newton

Last week, the Rams had the ability to finish anywhere between No. 1 and No. 5 in the Region 4-AAAAAA standings.

Their options have since been limited, but they're still in the middle of playoff hunt.

Newton will earn a spot in the postseason if one of two things happens on Friday night: the Rams defeat South Gwinnett or Brookwood loses to Parkview. If just one of those events occur, Newton will be the No. 4 seed. If both do, they'll earn the No. 3 seed.

The difference between No. 3 and No. 4 will likely be the difference between making a trip to top-seeded Colquitt County or No. 2 Lowndes in the opening round.

The Rams have been the thorn in the Comets' side in recent memory, winning four consecutive meetings. South Gwinnett appears to be much improved in 2020, however, as it sits at 5-4 after dropping close games to

Parkview (28-21) and Brookwood (29-28) over the last two weeks.

Meanwhile, Newton will try to stop the bleeding after being outscored 68-0 in back-to-back losses to Mill Creek and Grayson.

Social Circle

In this space last week, I detailed the convoluted scenario that would result in the Redskins breaking their 10-year postseason drought.

This week, the path to the postseason has been simplified to one objective — win.

Social Circle went on the road last Friday night and kept its playoff push alive by taking down Towns County in a nail-biter. Now, if they can close out the regular season with a victory on their home field against Greene County this week, the Redskins will be heading to the playoffs.

Social Circle appears to be peaking at a favorable time, particularly on offense. After averaging just 13 points through their first six games, they've more than doubled that to 25 over the past three. The sweetener is that two of those three games came against league powerhouses Commerce and Lincoln County.

Last week the Redskins scored a season-high 34 points in a victory over Towns County.

If this trend continues, there could be plenty of fireworks in store when facing a Greene County defense that is giving up 36 points per game.

With a victory, the Redskins would secure the No. 4 seed in Region 8-A Public. That would pair them against the No. 1 seed from Region 5, which belongs to undefeated Chattahoochee County.



Garrett Pitts | The Covington News

Alcovy will be playing for its first region title in program history against Evans.

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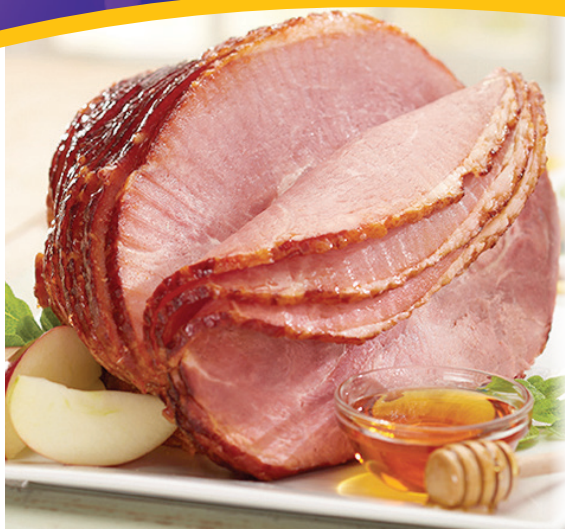
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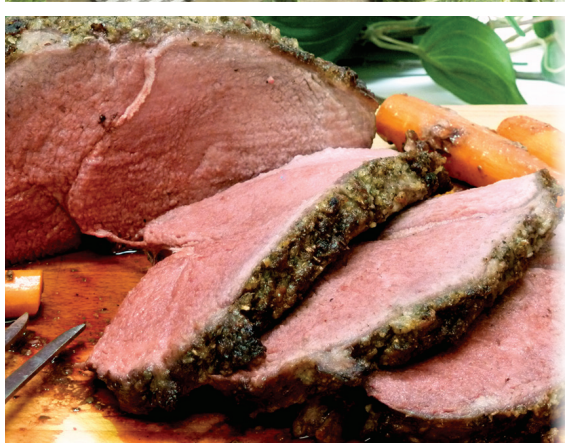
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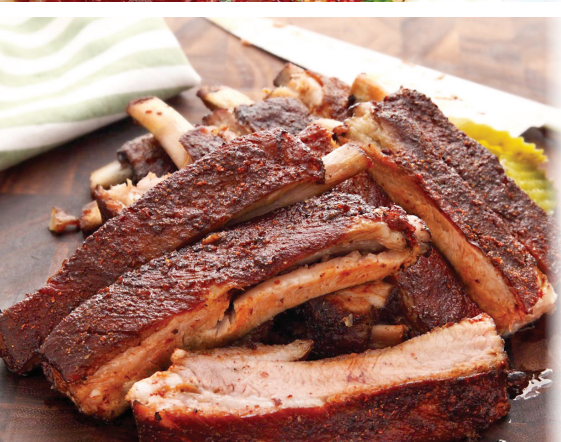
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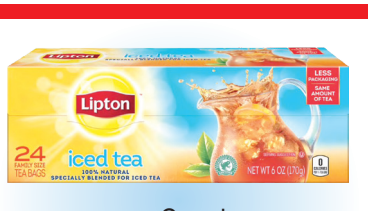
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Sister Schubert's Rolls
\$2.41



8 Ounce
Pillsbury
Crescent Rolls
\$1.78



24 Ounce
Daisy
Sour Cream
\$2.25



128 Ounce
Red Diamond
Tea
\$2.40



8 Ounce
Essential Everyday
Sour Cream
59¢



32 Ounce
PictSweet Yam Patties
\$2.99



12 Ounce
Essential Everyday
Deep Dish Pie Shells
\$1.49



15 Ounce
Essential Everyday
Yeast Rolls
\$1.99



28 Ounce
PictSweet Vegetables
\$2.15

Farm Fresh Produce



Fresh
Lemons or Oranges

6/\$1⁰⁰
EA.



Salad Tomatoes

69¢
LB.



14 Ounce Bag
Fresh Express
Old Fashioned
Slaw or
Southern
Slaw

99¢
BG.



California Celery

89¢
EA.



3 Pound Bag
Yellow Onions

\$1⁷⁹
BG.



Turnip & Mustard Greens

2/\$1⁶⁹
EA.



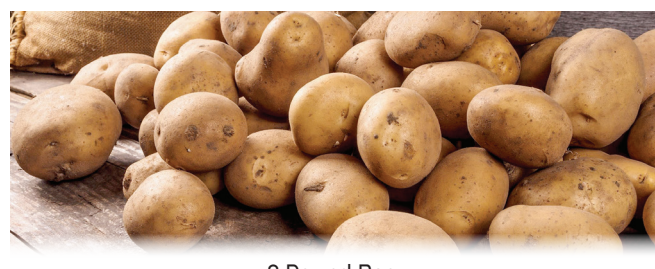
#1 Yellow Squash or Snap Beans

99¢
LB.



1 Pound Bag
Super Fit
Collard
Greens

\$1⁹⁹
BG.



8 Pound Bag
Food Depot Russet Potatoes

\$3⁹⁹
BG.



Fresh Sage & Rosemary

\$8⁹⁹
LB.



Green Bell Peppers

2/\$1⁰⁰
EA.



Green Onions

3/\$1⁰⁰
EA.

Low Prices — Name Brand Meats



27 Ounce
Smoky Farms
Sausage
Patties

\$2⁹⁶



12 Ounce
Jennie-O
Turkey
Bacon

\$1⁷⁷



12 Ounce,
Links or Patties
Delia's
Chicken
Sausage

\$2⁹⁸



24 Ounce
Tennessee Pride
Turkey Sausage Patties

\$4⁰⁶



12 Ounce
Johnsonville Original
Sausage Links

\$2⁸³



32 Ounce
Top Chick
Chicken Fingers or Bites

\$5⁶⁵



2 Pound
Oscar Mayer Meat Hot Dogs

\$3¹⁶



14 Ounce
Armour Original Meatballs

\$1⁹⁸



15 Ounce, Jumbo or Bun Length
Ball Park Beef Franks

\$2⁵⁷



16 Ounce, Regular or Thick
Bar-S Sliced Bologna

\$1²¹



19 Ounce, Fresh
Swaggerty's Bratwurst or
Italian Sausage

\$2⁹⁸



15 Ounce, Jumbo or Bun Length
Oscar Mayer Beef Franks

\$2⁷⁷



16 Ounce, Pork, Chicken or Beef
Curly's Pulled BBQ

\$3⁸³



14 Ounce
Carolina Pride Cocktail Smokies

\$2¹⁶

Food Depot
Watch Your Savings Grow!

OUR COST PLUS 10% ADDED AT REGISTER!

*OUR COST INCLUDES FREIGHT, STOCKING FEES AND ASSOCIATED EXPENSES

OFFERS GOOD NOVEMBER 16TH–NOVEMBER 29TH, 2020

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