

# Heritage Day at Marsh House in LaFayette celebrates freedom

By Josh O'Bryant

jobryant@walkermessenger.com

Heritage Day 2010 at the Marsh House in LaFayette will be the place to celebrate freedom in the United States and campfire grilling to add a little flavor.

According to Marsh House coordinator Mary Smitherman, Heritage Day will not only be entertaining, but a taste of local history and a chance to come together to celebrate the freedoms that the brave men and women died for in this country.

Heritage Day will kick off on Oct. 2 at the Marsh House in LaFayette, located at 308 North Main Street, and across from the Foothills Art Gallery.

Heritage Day will officially begin at 11 a.m. and end at 3 p.m., with additional events beginning at 9 a.m.

"This is America. This is what our heritage is and that is the sacrifice, and sometimes ultimate sacrifice, that our forefathers made to bring us to the freedoms we enjoy today," Smitherman said.

## Bringing out the talent

Various entertainers will be on hand to treat patrons to an unforgettable day at the Marsh House.

Performances will include First Step Dance Studio, vocalist and By Faith Studio producer Vince Stalling, vocalist Steve and Lee Scoggins Wilson, the Mt. Zion Interpretive Dance Team, trumpet and piano duets by Greg and Sharon Scoggins, black powder rifle firing by the 37<sup>th</sup> Georgia Volunteer Re-enactment Group, Civil War encampment with re-enactors dressed in period clothing, and demonstrations by a forge blacksmith.

## Events galore

Tours of the historic Marsh House will be available for \$1 and additional events include pottery, quilting and basket weaving displays by the Foothills Art Gallery, a silent auction that will be held from 11 a.m. to 2 p.m., antiques, and collectables and handmade items for sale will kick off at 9 a.m.

Homemade baked goods will also be available to patrons.

## Cow camp cook featured

Frank B. Wood, a cow camp cook who was featured on The Food Network, will be on hand with tasty treats from a historical perspective.

"Join us for a lunch of beef, rice and gravy with beans and corn-



bread topped off with a delicious peach cobbler, all cooked over an open fire right on the Marsh House grounds," Smitherman said.

"The meal will be prepared by Frank B. Wood, cow camp cook, from Parrott, Ga., who has won many primitive cooking contests all over the United States and has been featured on the Food Network," Smitherman said.

Hotdogs, funnel cakes and kettle corn will be on the menu for Heritage Day as well.

Smitherman reminds everyone to bring a lawn chair.

For more information contact Mary Smitherman at 423-718-9918, or visit marshhouseoflafayette.com.