

## Halls Business & Professional Association Meets October 20

The monthly meeting of the Halls Business & Professional Association is Tuesday, October 20, noon at the Halls Senior Center. The speaker is Knox County Schools Superintendent James McIntyre. For your convenience, a boxed lunch (sandwiches or salads) can be purchased for \$10. See you there!

**HBPA Upcoming Calendar of Events** - unless otherwise noted, all meetings are held at noon at the Halls Senior Center

November 17 - HBPA Meeting. Speaker: Knox

County Sheriff J. J. Jones Friday, December 4 - Christmas Banquet. Speaker: Bill Williams (Location: Beaver Brook Country Club). For tickets, contact Sue Walker at 925-9200 or swalker@tindells.com

Saturday, December 5, 6 p.m. - Christmas Parade. Sponsor: Clayton Homes-Halls.

If you have any questions, speaker ideas, or other needs, call HBPA President Karen Hurley, 922-3946, or e-mail to store5304@theupstore.com.



Pictured from left to right: Richard Krieg, Lewis King Shareholder; Emily Womac, RT Lodge; John Morris, Sous Chef at Knoxville Convention Center; Chris Moore, Executive Chef at the Knoxville Convention Center; Dr. Susan Huntsinger of UT Cancer Institute; and Debbie Stevens, Lewis King President

## A new diner for Fountain City

**Cont. from page 1** years, including working in Denver, Atlanta, Asheville and most recently the Executive Chef at the Knoxville Marriott for the past eight years. Matthew and Daisy are in the 10<sup>th</sup> grade at Berean Christian School Independent Study Program.

It has been a 20 year dream of the Wagners to have their own restaurant. Many people have asked if they are worried about opening a new business in this poor economy. The Wagners feel that the economy is all the more reason that people need a place like the Fountain City Diner to get a real value for their money. The prices are competitive with today's market and portions are very hearty.

Everything is fresh and most everything is homemade. All of the vegetables are purchased in their raw form and cooked fresh daily. There are not many restaurants that take the time to cut the corn off the cob and snap fresh green beans every day anymore. Everything is "old school" cooking. They serve simple, fresh, wholesome food that is a comfort from the old diner days. Dennis does put a little twist on some things now and again for those who are little more adventurous in their eating. There are daily Blue Plate Specials, homemade soups and

featured fresh vegetables and salads to keep things versatile.

Fountain City Diner has a fountain that serves hand-dipped ice cream, homemade shakes, floats, sundaes and banana splits in the old diner style. There are also daily desserts and ice cream specials. You can hear the whirring of the shake machine almost every night at the diner. They also have a "Dinosaur" Ice cream treat which has 12 scoops of ice cream, four chocolate chip cookies, chocolate dipped bananas and enough toppings to fill a mammoth appetite or a family of four or more. They plan to have some eating challenges with this in the summer.

The Wagners have a desire for their diner to become a lasting part of the Fountain City Community. The back of their shirts say it all, "Your Neighborhood Diner." They want to be a place where the community is comfortable to come with friends and family or even alone and feel at home. It is a family environment and everyone is welcome. The Wagners say that they are very blessed and have been welcomed with open arms by the community.

Fountain City Diner is open Monday thru Saturday 8 a.m. to 9 p.m. Breakfast served all day!

## Lewis, King, Krieg & Waldrop serves chili for a great cause

On Friday, September 25, the tenants of One Centre Square (Lewis, King, Krieg & Waldrop; Clayton Bank; The Trust Company and 21st Mortgage) in downtown Knoxville squared off for the Second Annual Tailgater Chili Cook-off with all proceeds to benefit the Inter-faith Health Clinic, Serenity Shelter, Smoky Mountain Children's Home and the UT Medical Center Cancer Institute.

Available to judge the 30 chili dishes were Dr. Susan Huntsinger, Oncologist at UT Medical Center's Cancer Institute; Emily Womac of the RT Lodge; Executive Chef Chris Moore; and Sous Chef John Morris (both from the Knoxville Convention Center).

After much testing and tasting, this year's first place was awarded to Jacque Meredith of Clayton Bank; second place to Linda Glasgow of Lewis King and third place to Hillary Jones, wife of Lewis King attorney, Ben Jones.

Pleased with the large turn-out, Amy Davis, of the Lewis King Charitable Giving committee commented, "This is a fun event made much more fun because of the huge support we receive from the companies and

employees in our building. The more money we raise, the better we are able to help the charities. I am happy this is a firm event as evidenced by our President & Managing Shareholder Debbie Stevens and other attorneys and support staff taking turns to serve up the chili and Shareholder Richard Krieg coordinated the judging."

The effort was not lost on Dr. Susan Huntsinger who praised the event. "Thank you so much for including the Cancer Institute as one of the beneficiaries of your charity cook-off. That means a great deal to those of us who work at the Institute and ultimately to our patients that receive care."

The turnout was exceptional and the event added a little more than \$1300.

"In this current economic climate, it is wonderful that so many are willing to share what little they have with those who are less fortunate," said Linda Glasgow, Lewis King Human Resources and Training Director.

Each year, a committee of Lewis King staff members solicits the names of other worthy



On foreground, left to right: Julie Howell and Cody Burchell, employees of Lewis King; and Jennifer McClinn in gray dress, Lewis King Law Clerk and UT Law Student.

Individuals or charitable organizations from staff members. Fundraising activities are held throughout the year and the proceeds and/or gifts are distributed to the worthy organizations or persons at Christmas time.

**All Treats, No Tricks!!!**

**October Special**

**Buy 1st Package, Get 2nd Package 1/2 Off**

Offer valid on packages of 10 or more. Payment plans not included.

**MALIBU TANS**

Black Oak Plaza in Halls 922-BTAN (2826)

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- 200 million dollars in capital above the requirements of bank regulators.
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