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Nov. 21, 2014

Study finds Mountain State ranks No. 21 in taxes

By Daniel Tyson and Lea Ann Butcher

West Virginia ranked No. 21 overall in taxation burdens to its businesses and citizens in a study completed by a politically neutral tax research organization. Contrary to the state's reputation for having an anti-business attitude, the ranking is far better than it has been the past several years.

The Tax Foundation study was based on comparing and ranking each state's tax structure. Called the State Business Tax Climate Index, it examined more than 100 variables in five categories including property,

individual income, corporation, sales and unemployment insurance.

The Tax Foundation's economist and manager of state projects said in a press release that the squabbling among elected officials in Washington is causing gridlock at the national level. States are "doing their part and it's time for Washington to step up," the press release stated.

In the Mountain State, business leaders said the tax environment in the past two decades has improved, but there is still much to be done.

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**THE STUDY IS
"USELESS. IT
SIMPLY DIDN'T TELL
YOU ANYTHING ABOUT
TAX POLICY"**

**— POLICY ANALYST
SEAN O'LEARY**

Installation of radiation detectors nearly complete at Wetzel landfill

By Daniel Tyson

Bill Hughes, chairman of the Wetzel County Solid Waste Authority, said questions remain about assessing potential radiation exposure levels to truckers, landfill workers and groundwater at the county's landfill.

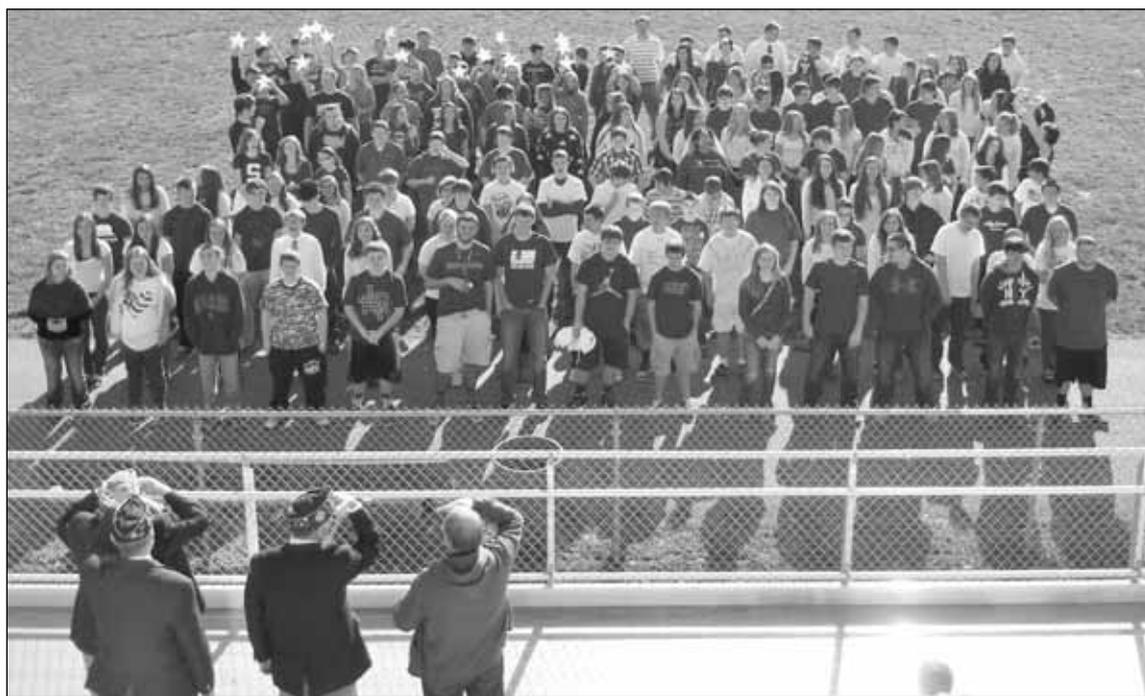
Despite the nearly completed installation of devices that detect radiation in natural gas drilling waste at six West Virginia landfills, including Wetzel County's, a state Department of Environmental Protection official said questions remain unanswered about what trucks are hauling on Cider Run Road.

Small, well-kept houses dot the twisting, two-lane road leading to the landfill. On any given weekday large trucks, mainly with open trailers and dump trucks, travel the road.

Homeowners in the area said they are worried about radiation from drilling for oil and natural gas. Many requested their names not be used, others would not say more than they have serious worries.

"We don't know what's going on," said one resident in her 70s, standing on her porch watching a dump truck as it grinds gears coming up Cider Run Road.

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VETERAN SALUTE

Students at Paden City High School created a living flag as part of their Veterans Day activities. See more photos and the story on Page 11.

Tis the season ... for fireplace safety

By Lea Ann Butcher

As we enter the home-heating season, local fire departments and other experts urge home owners to be sure their heating elements are safe and in working condition.

Regardless of whether it's a fireplace, wood-burning or pellet-burning stove, there are some precautions that need to be taken. Many home fires that occur during the winter are due to improper care and use of stoves and fireplaces.

First, be certain that your heating source is

properly installed by a professional.

Second, hire a chimney sweep or clean the heating source at least once a year at the beginning of winter.

Third, have an inspection done for cracks, loose bricks or missing mortar on chimneys. Check chimney liners and stove liners for cracking or deterioration.

Fourth, ensure that your chimney is capped. A

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EDITORIAL**Stay home this
Thanksgiving**

Finally, a holiday trend that needs to catch on.

Various stores across the country — both local mom-and-pops and national chains — are deciding their employees should stay home on Thanksgiving Day to enjoy family time. Instead of joining the open-for-Christmas-and-let's-all-start-shopping trend, businesses are beginning to say no to the madness.

Black Friday, of course, is the legendary shopping day after Thanksgiving that has been the retail bliss center for decades. People line up in the pre-dawn hours for the doors to open, eager to grab up bargains and get their Christmas shopping done.

Stores lure them in, knowing that once the cheap TVs or computers are gone, persistent shoppers will keep on spending. But 6 a.m. Friday wasn't early enough for the retail overlords. They wanted folks in the stores earlier and earlier. There was 4 a.m., then midnight, and finally 8 p.m. on Thanksgiving Day proper. (Kmart went so far as to open at 6 a.m. on Thanksgiving for 41 hours straight of shopping.)

With openings on Thanksgiving Day, families barely have time to eat and wash the dishes before hitting the stores. Of course, those most impacted by retail madness are the millions of

**Letter Policy**

The INNformer welcomes letters to the editor of general interest.

To be considered for publication, letters must be no longer than 400 words, and must contain the writer's complete address and phone number. This information will not be published, but is required for verifications before publication.

All letters should be written to the editor, not to a third party. The INNformer reserves the right to

employees who must give up family time to work on a day when all of the United States — except for essential services only — should be counting their blessings with loved ones.

Now, some chains are saying no to opening on Thanksgiving. We hope more stores stay firm and keep to holiday traditions past. After all, on Thanksgiving Day, there is football to watch — and if you aren't fond of watching sports, there is nothing like a white-knuckle game of Scrabble to whittle away the time before leftovers can be devoured.

During Thanksgiving and the holidays, find time to count your blessings, enjoy friends and relatives. Slow down. Shopping has its place -- and most of us love



our presents come Christmas Day — but surely, on one day a year, we can enjoy each other's company without spending a dime.

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For information please contact
Debbie Browning or Charles Winslow,
304-652-1312

Email:

thewellsinn@gmail.com

Innformerme@yahoo.com

MANAGING EDITOR: DEBBIE BROWNING

Reporters: Lea Ann Butcher

Managing Editor Emeritus: Daniel Tyson

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Letters to the Editor



The INNformer
316 Charles Street
Sistersville, WV 26175
Email: Innformerme@yahoo.com

LETTER TO THE EDITOR

The Paden City Park and Pool Commission would like to thank everyone who participated in the Paden City Haunted Trail Oct. 27. It was very successful. We sold 563 tickets. That is the most people we have ever had. It is a safe way for the children to trick or treat. We had 23 stations.

We would like to thank the following stations that participated and gave out candy:

New Martinsville: Bayer Credit Union, New Martinsville Health Care Center, Wendy's, Burger King, Shoe sensation, New Martinsville Emergency Squad, Progressive Bank, Lisa Shepherd State Farm Insurance.

Paden City: Marathon, Nazarene Church, Lions Club, Wesbanco, Library, Rem, Legion Auxiliary, Labor Day Committee, Dominos, Fire Department, Eagles, Church of God, Garden Club, Christian Church.

Sistersville: Genesis Sistersville Nursing Home.

We also want to thank all the businesses that donated candy or money: Sistersville: Union Bank, New Martinsville: Witschey's, Wetzel County Hospital, McDonalds, Brenda Botizan CPA, Dollar Tree. Paden City: Appliance Store, Myers Car Lot, Kevin Feathers, Susie's Crafts, Dr. Meckley.

We also want to thank Tyler Star News for taking pictures, Paden City Maintenance Department, Rex for driving tractor with the haywagon, Ginger Wilcox and Roxanne for selling tickets. If we have forgotten anyone please know that we appreciate everyone who helps and supports us.

The children, parents, businesses make the Haunted Trail the success it is. We all need to support our towns and the surrounding towns. We hope to see everyone next year at our Haunted Trail and I hope it's bigger. So thanks, everyone!

The Park and Pool Commission / Thomas E Trader Sr, commissioner



My Experience in Sistersville, WV

COLUMN

Editor's Note: Thomas was a foreign exchange student from Vienna, Austria, and attended Tyler Consolidated.

By Thomas Reithmayer

Tyler County is a very beautiful place. A small but humble spot, where everyone knows everybody. It was a very interesting change of landscape, considering I lived in a metropolitan area with around 2 million people. Living in such a kind and hospitable environment for half a year was the experience of my life. Not just the lifestyle was something I felt familiar with, but also the friendly people, are what made me feel welcome and at home.

There are many facts about the stay that made it as perfect as it was. First off, as already mentioned, the people made me feel welcome but also their curiosity in where I was from made me feel appreciated. This made it easier for me to interact, especially in the beginning. In the beginning it was very difficult for me to approach other people because I've always

been quite a shy person. But as hard as it was, the first day at Tyler Consolidated High School was quite a success in finding new friends with similar or even the same interests.

My first stay was without a doubt the best one yet. Spending time with my buddies on various activities like playing football, soccer, weight lifting, going to the mall, or eating at the very spicy Buffalo Wings place were just marvelous things that made my stay even more special. During that time I made friendships that I hope to never lose.

Luckily for me, there weren't any language barriers, due to the fact that I was raised multicultural and therefore I had a slight advantage over other foreign exchange students TCHS had. To be honest the English language always fascinated me, because I think I could always speak English better than my German mother tongue.

After my five returns to Tyler County, my impressions have not changed. It is still the most calm little spot I know of. No worries and nothing really to think other than to sit back and enjoy the show is the lifestyle I choose to live in Tyler County.

During my stays, I've seen, heard and experienced many things. These things are part of me that made me the way I am today. Living in Tyler County let me man up and experience life on the wild side. It was just a brief but pleasurable and memorable chapter that will never be forgotten. I will be back, that is a guarantee, for it is my second home.

But what made my initial stay possible in the first place was that my host parents Kim and Charles Winslow chose for me to stay in their home. This is something I am most grateful for. This generosity of sharing a home with a kid you never met is unheard of and most of all appreciated with all of one kid's heart.

LETTER TO THE EDITOR

Firstly, I would like to thank the employees and board members of the Sistersville Public Library for their continuing support of my literary work. My booFirstly, I would like to thank the employees and board members of the Sistersville Public Library for their continuing support of my literary work. My book signing on Oct. 28 was spectacular. As with my first book signing last year, the atmosphere was perfect and everyone had an excellent time. They do a lot to encourage local authors.

Secondly, but most importantly, I would like to thank the employees of Sistersville Public Library for their continuing support of this

community. Whether it's lending its services, making fliers for community happenings or helping to promote other fun-filled activities, these special people do all they can to help.

While libraries are a blessing, it is even more reassuring that those who run the Sistersville Public Library are easy to work with and care about the betterment of their community. Those people are my friends: Heather Weekely, Sabrina Kyle, Barbara Tanley, Beverly Henderson, and their faithful and supportive patron, Bryan Day.

Please get to know the great people at your library.

Alex King

BUSINESS

Natural gas inventory down

By Daniel Tyson

Heading into the colder months, inventories of natural gas are down compared to last year.

Natural gas in storage was 3,480 billion cubic feet recently, according to the U.S. Energy Information Administration.

While that figure is a net increase of 87 Bcf from the previous week, it was 294 Bcf less than last year and 310 Bcf below the five-year average of 3,790 Bcf, according to EIA estimates.

Oct. 31 generally marks the end of the period when natural gas inventories are replenished to prepare for the colder months ahead.

Still, the red alert siren isn't sounding just yet.

Erica Bowman, a vice president for the industry's trade group America's Natural Gas Alliance, said natural gas production, largely from U.S. shale plays, is about 4 percent higher than last year.

"Add that to the storage level, actually we have more combined gas available than last year," Bowman explained.

Teri Viswanath, director of commodity strategy for natural gas at BNP Paribas said there are at least 10 pipeline projects that will allow natural gas production to surge this winter — to the tune of about 4.25 Bcf/d more than last year.

"Our sense is the industry will quickly convert this deficit into a surplus," Viswanath said. "This winter, unless the weather is particularly cold, the surplus will probably remain for the balance of the year and keep prices low."

Another indication of the high production levels of U.S. shale plays is that after last year's infamously frigid winter drained natural gas inventories, this summer saw record injections back into storage, according to EIA figures.

"Should the industry be comfortable as we transition into the heating season? The answer seems to be 'yes'," Viswanath said.

"I think the market is well supplied," Viswanath said. "Official guidance indicates that there are some areas that will experience bottlenecks, especially in New England where there's insufficient infrastructure to supply the market. But that notwithstanding, the overall market is well-supplied."



Meanwhile, production from the Marcellus Shale has grown steadily. The formation, located primarily in Pennsylvania and West Virginia, accounts for about 40 percent of U.S. shale gas production.

Bowman added that natural gas prices are still below \$4. "The prices are signaling that we have plenty of gas," Bowman said. "Depending on how the winter goes, we'll see some price response to that, but it is going to be in an affordable price range. We have plenty of gas available and there's been a lot of pipeline infrastructure added in the Marcellus," Bowman stated in an email. "There's still more pipeline that needs to be put in the ground, but some of it has been done."

Even as Halloween marks the traditional end of the so-called storage injection season, the dates aren't strict cutoff points.

"In two of the past five years, 2009 and 2011, inventories on the last day of November have been greater than the tallies for October," EIA said. "Similarly, the nominal beginning of the injection season is April 1 each year, but for six of the past 11 years, there have been net injections in March."

According to the American Natural Gas Association, 1,000 cubic feet of natural gas is enough to meet the natural gas needs of an average home, including space-heating, water-heating and cooking, for four days.

About 1 Bcf of natural gas is enough to meet the needs of 10,000 to 11,000 homes for one year.

WV ranks 21 in taxes *Continued from Page 1*

Paul Arbogast, president of West Virginia Roundtable Inc., said both large and small businesses have been helped by the reduction in the business franchise tax, and tort and worker's compensation reforms. However, he said, while the business group supports the concept of tax reform, the two-word phrase has multiple definitions.

"Tax reform has many meanings to many people," he said. "What tax reform boils down to is what is in that person's interest."

Arbogast said those improvements are incremental compared to neighboring states. Virginia and Ohio are constantly ranked within the top 5 business-friendly states. However, Virginia and Ohio ranked lower than West Virginia in the study, with Virginia ranked at 27 and Ohio at 44.

"We can continue to have incremental improvements each year in taxation and other business

indicators, but our neighboring states have higher improvement rates than we do. With little improvement each year we cannot keep up" with neighboring states, he said.

To better understand how the Mountain State falls behind, he explained, visit a neighboring state and compare its business climate to that of West Virginia. Look at the two Bluefields, Virginia and West Virginia, he said. Bluefield, Virginia, has higher employment, population rates and more operating businesses.

Policy analyst at the West Virginia Center for Budget and Policy Sean O'Leary dismissed the Tax Foundation study as "useless. It simply didn't tell you anything about tax policy," he said.

The state is facing a \$100 million budget shortfall due to tax reduction coupled with cuts, he said. The states vaunted nearly \$1 billion Rainy Day Fund is in line to shore up the budget, ac-

ording to West Virginia Gov. Earl Ray Tomblin's proposal. In January, the legislature will address the issue after a sharp decline in tax receipts and the coal severance tax left the state in the red.

Locally, Don Riggenbach, Wetzel County Chamber of Commerce president, said he hasn't heard too much about tax reformation from the chamber's members. "Only that most taxes placed on business are too high, there is no doubt about that," he said.

Riggenbach said the worker's compensation reformation needs a bit more work. He claimed that the state has mismanaged this tax and the businesses are paying for it.

Arbogast, president of the state's business-friendly Roundtable, said that while West Virginia is far from the top, it is better positioned than it was a few years ago. It is no longer at the bottom on taxation issues.



The call of home: Miners' transition trouble



By Daniel Tyson

NEW MARTINSVILLE — The half-dozen or so hotels in this river bank community have two things in common: bright red neon No Vacancy signs and heavy-duty company trucks caked with mud bearing out-of-state license plates.

Up and down the main drag — two-lane, pot-holed W.Va. 2 — dozens of signs advertise jobs.

New Martinsville, in Wetzel County, is the epicenter of West Virginia's oil and natural gas industry. It is also where recruiters set up shop hoping to hire workers with the promise of high-paying jobs, good benefits and job security.

Company recruiters visit the area often, hoping to find enough workers to fill scores of vacant positions as the industry booms. Recruiters said they are hiring everything from welders to roustabouts to truck drivers.

Displaced coal miners, several recruiters said, are ideal candidates to fill the vacant positions. Miners, like riggers, work to extract a natural re-

source, with the difference being that one is done below ground, while the other is above.

However, figures from WorkForceWV show the transition is not happening. According to data from its unemployment compensation record, last year only 215 individuals who were previously employed in West Virginia's coal industry have found employment within the oil and natural gas sector.

Brett Dillon, director of the United Mine Workers of America Career Center Inc. in Beckley, said given the tight family bonds in central Appalachia, few coal miners will uproot from the area.

"They don't want to leave home. They have their roots here; their family and home is here," he said.

Fewer than a dozen of the 550 displaced miners who are or have received retraining at the UMWA Career Center in Beckley went into the oil and gas industry. One participant who did transition from the coal fields to the oils fields is making north of \$30 an hour working in central West Virginia -- but that's not enough to sever the bond between a man and his family, Dillon said.

Radiation detectors *Continued from Page 1*

Another, a mother of four school-age children, said she is worried about her environment. She wonders if radiation can leak into her drinking water or be transmitted via air. Her small house is less than a quarter-mile from the landfill. "Are my children safe?" she asked.

The Wetzel County landfill accepted more than 250,000 tons of drill cutting in 2013, Hughes said. However, none of the drill cuttings was monitored for radioactive elements, such as radium, radon or uranium, he said.

"We are just not set up for this. We are set up for household garbage," Hughes said. "We have tanker trucks with flowback water being dumped into the landfill. None of this has been tested. We never, in the history of the United States, have placed this radioactive waste in local landfills."

LEGISLATIVE ANSWERS

Earlier this year legislation passed requiring radiation monitoring of drill cuttings by January and set aside the maximum amount of weight that these landfills could accept.

The environmental agency crafted emergency rules for radiation detector placement. Work on the rule started after a Bridgeport landfill was prohibited from accepting radioactive materials from a Pennsylvania landfill that were determined to be slightly above natural background levels. Both landfills are owned by Waste Management.

The state's Division of Water and Waste Management director Scott Mandirola said detectors will be in place at two landfills in Harrison County and one apiece in Brooke, Ohio, Wetzel and Wood counties. Loads of cuttings above a certain radiation level must be rejected.

"They would have to test it in order to take it," Mandirola said.

The radiation detectors will be located at landfill scales where incoming trucks are weighed. Landfills are required to keep records of incoming waste loads and contact the state if the radiation detectors are tripped.

"Any loads that set off the alarm have to be pulled off to the side and hand-scanned to determine if there's a piece that is setting off the alarm," Mandirola said.

Issues revolving around horizontal gas drilling, or fracking, affect primarily the northern part of the state, under which the Marcellus Shale formation runs.

The U.S. Environmental Protection Agency gives states the authority to regulate naturally occurring radiation such as that found in the Marcellus Shale. West Virginia's neighboring states have set radiation levels but are still studying how the waste might affect public health and the environment.

"We are late in the game to regulate this stuff," said Gary Zucker, executive director of the West Virginia Citizen Action Group.

Recently, a legislative rule-making committee passed a provision to ban all drilling waste from going into landfills in karst regions of West Virginia.

Senate Majority Leader John Unger, D-Berkeley, said a landfill leak in a karst region would be a danger to public health. The landscape of limestone and other bedrocks is particularly porous, fragile and susceptible to sinkholes and caves. Karst geology influences groundwater flow and is predominant in the eastern part of the state.

The emergency rule and the karst provision will be taken up by the Legislature during its three-month session that begins in January.

Radium is one of the more prevalent elements natural gas industry officials acknowledge can be present in drill cuttings. According to the EPA, radium that is swallowed or inhaled can accumulate in a person's bones. Long-term exposure increases the risk of developing several diseases, such as lymphoma, bone cancer and diseases that affect the formation of blood.

Even with the radiation detectors in place, however, Hughes does not believe this will solve the problem.

"It will pick up the worst loads," he said. "The radiation detectors are going to be false security. Our state is trying to get parts of this correct. But they don't want to test the horizontal well bore for radioactivity."

Brief history of bank notes

By Charles Winslow

If you think banking today is complicated, you should be thankful you live in a time when a buck is still a buck. It wasn't always that way.

Before the Civil War brought about a national currency it was common for newspapers of the time to run exchange rates and valuations for the dollars issued by different banks within its own country.

Back then, banks were required to hold precious metals, such as gold and silver, in reserve and they would then issue notes based on how much they held. In theory, a person could walk into a bank and exchange the bill for a certain amount of gold or silver.

But sometimes a bank would cheat and issued more banknotes than could be redeemed. Banks would also be robbed and, in the day before insurance was common, depositors would be wiped out and the banknotes issued by those banks became worthless. Imagine being in business and not knowing how much a dollar bill presented to you for payment was actually worth.

In 1862, as a war measure, the federal government initiated a series of financial reforms that is the forerunner of our modern banking system.

Instead of relying on individual commercial banks to issue banknotes, the US Treasury paid Union troops directly by issuing a new form of national currency, which was popularly called "greenbacks" for their green ink.

These greenbacks were eventually changed into United States Notes.

Commercial banks would again distribute their own branded United States Notes but now had to be part of a national currency program and have their reserves held by the US Treasury.



Locally, several banks issued their own notes, including the First National Bank of Friendly, the First National Bank of Middlebourne, as well as several banks in Sistersville, St. Marys and New Martinsville.

Can you imagine Friendly having a "National Bank?"

In 1913, President Theodore Roosevelt signed into law the Federal Reserve Act, which created the Federal Reserve. This institution took over many of the duties of the Treasury and phased out the United States Notes. No longer can you get a newly printed five dollar bill with your local bank's name on it.

However, the old United States Notes still remain valid and legal. Do you have an old First National Bank of Friendly bill in the bottom of your sock drawer? Feel free to come into The Wells Inn and spend it! We will happily accept it at face value!

Same goes for any Farmers and Producers Notes, First Middlebourne National Bank and St. Marys National Bank.

But before you do, you should check eBay. While the face value of a 1929 First National Bank of St. Marys \$20 bill is still only 20 bucks, the seller of a bill is willing to part with it for \$569.

Tyler County auctions back taxes

From staff reports

On Nov. 12 the Tyler County Sheriff auctioned off the delinquent real estate property taxes for tax year 2013. The auction generated a potential \$1.6 million for the State of West Virginia and raised slightly over \$36,000 for Tyler County.

There were 68 total tax tickets sold to the highest bidder or, if there were no bidders, went to the state. Like last year, the highest amounts went for the potential chance to gain mineral rights.

There were representatives from commercial investment groups who bid substantially

more than what was owed. One bidder paid \$21,000 for a 1/64th share of the mineral rights on a 290-acre parcel in the Centerville District of Tyler County which had a delinquent tax bill of just \$90.78.

The highest price paid was for the mineral rights an 85-acre parcel in Union District. The taxes owed were just \$141.08 but the bidder paid \$490,000 for them.

Tax payers who have had their delinquent taxes auctioned off do have a limited opportunity to redeem them through the State of West Virginia for the actual amount owed, not what they were sold for.

Fireplace safety

Continued from Page 1

cap with wire-mesh sides keeps rain, birds, squirrels and other debris from entering the home. Replace or repair missing or damaged caps.

Fifth, only burn seasoned hardwoods. Walt Jackson, assistant state forester with the WV Division of Forestry, said: "Oak and hickory hardwoods are more dense. Therefore they burn much longer and give off more heat." Jackson recommends that woods be cut and stored in a dry place such as a storage building or underneath a tarp.

Next, don't overload the fireplace or stove. Small fires generate less smoke. A fire too large or too hot can crack chimneys and stove liners.

Make sure the fire is built right. Place logs at the rear of the fireplace on a metal grate. Always use kindling and never use flammable liquids to start fires.

Use a spark guard to prevent embers from shooting out. This is especially important when fires are unattended or the room is left unoccupied, agreed the experts.

Lastly, educate family members and children about fire prevention and safety. Be sure they understand to remain a safe distance from open fires and that they know how to control the heat source properly.



Your local Volunteer Fire Department needs you.

Be an example in your community.
Be a good neighbor.
Volunteer.

BOOK REVIEW

Boys in the Boat is a heart-thumping read

By Daniel Tyson

Every sport needs its laureate. With *Boys in the Boat*, crew has found its voice in Daniel James Brown, who tells the thrilling, heart-thumping tale of a most remarkable band of rowing brothers who upstaged Adolf Hitler at the 1936 Olympics.

Boys in the Boat is well-told history, packed with a group of likeable underdogs – and who doesn't route for the underdog. At the heart of this book, it's about improbable triumph rather than rowing a boat.

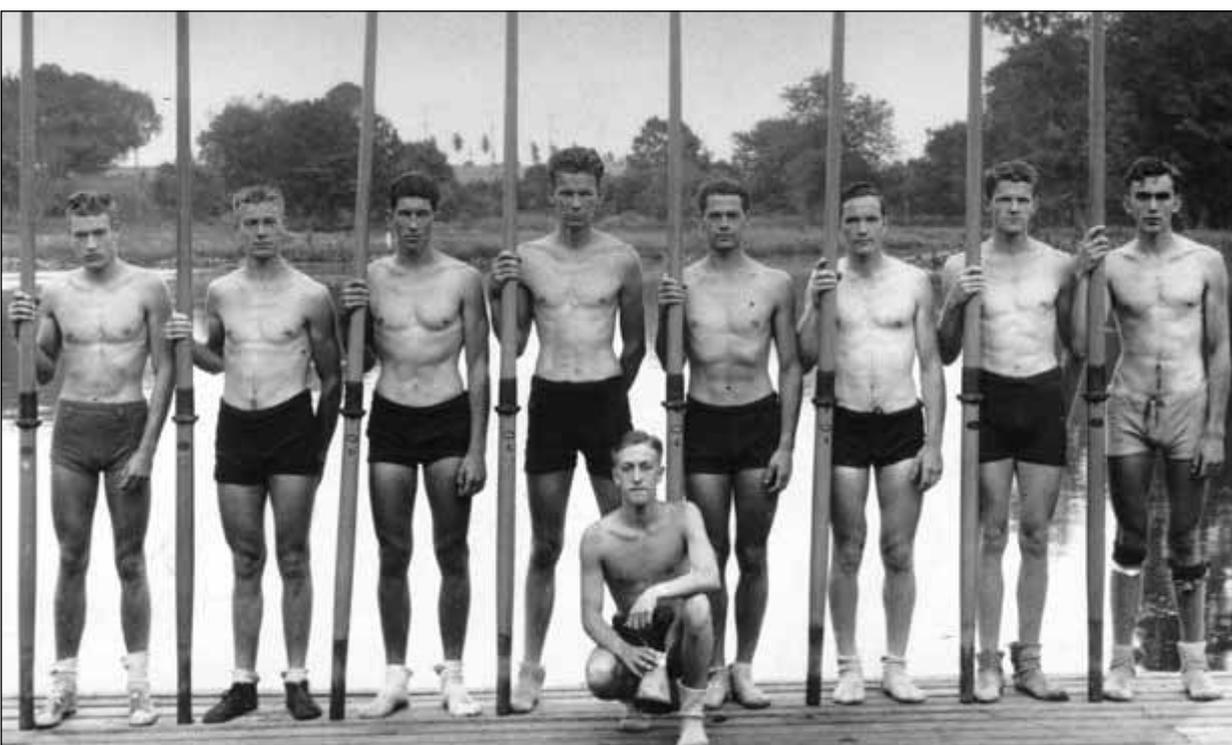
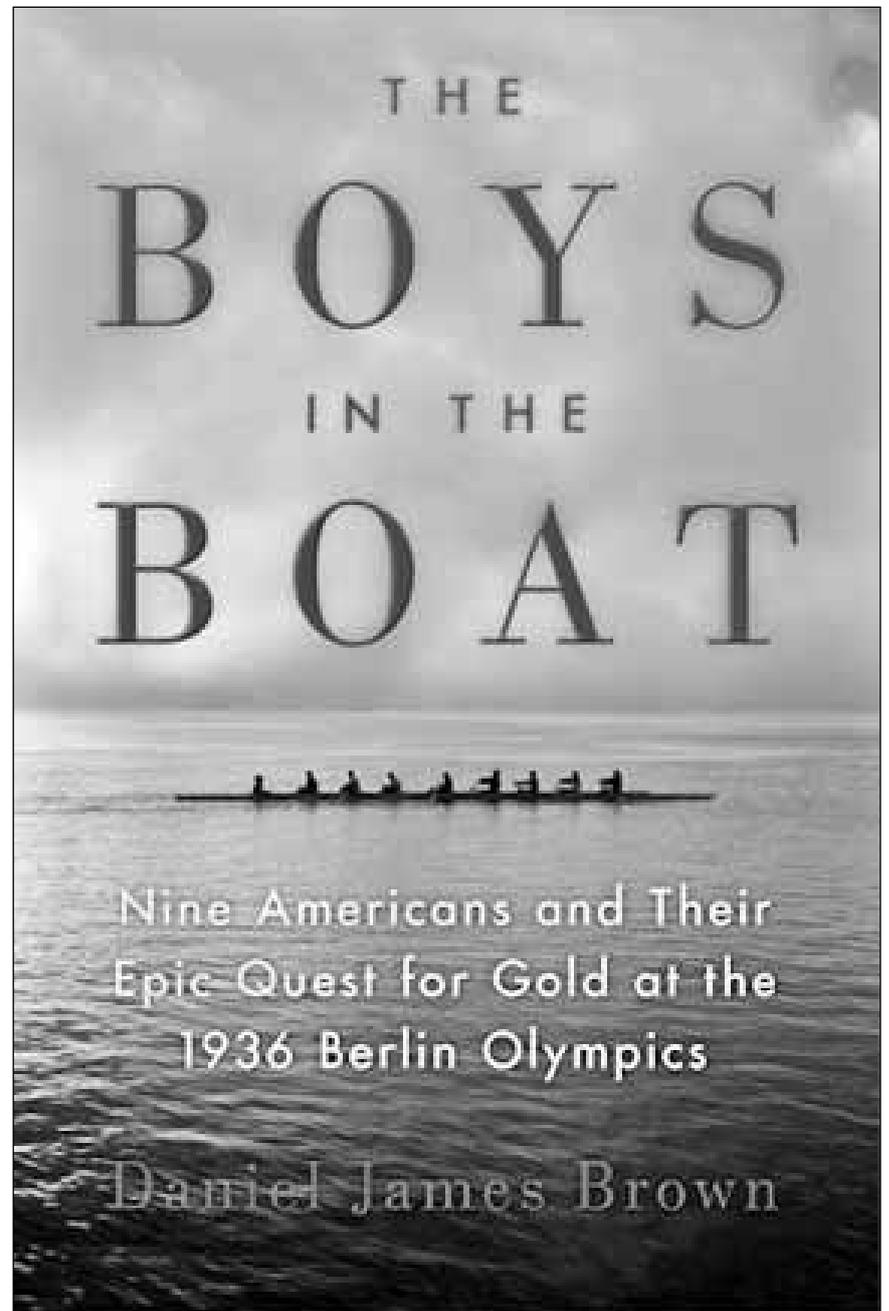
Doughty rowers heave against hard times and Nazis in this rousing sports adventure. Brown follows the exploits of the University of Washington's eight-man crew, whose national dynasty culminated in a gold medal at the 1936 Berlin Olympics.

Brown tells it as an all-American story of humble working-class boys squaring off against a series of increasingly odious class and political foes: their West Coast rivals at Berkeley; the East Coast elite at the Poughkeepsie championship regatta, and ultimately the German team, backed by German Propaganda Minister Joseph Goebbels and his sinisterly choreographed Olympics aimed at showing the world Aryan superiority.

The narrative's center is Joe Rantz, a young every-oarsman who wrestles with the psychic wounds inflicted on him by poverty and abandonment during the Great Depression. For this nautical version of *Chariots of Fire*, Brown crafts an evocative, cinematic prose ("their white [oar] blades flashed above the water like the wings of sea birds flying in formation") studded with engrossing explanations of rowing technique and strategy, exciting come-from-behind race scenes, and the requisite hymns to "mystic bands of trust and affection" forged on the water.

Brown lays on the aura of embattled national aspiration good and thick, but he makes his heroes' struggle as fascinating as the best Olympic sagas.

The 1936 Berlin Olympic Games is well chronicled – boycotts, the host



country's propaganda and Hitler refusing to shake Jesse Owens' hand after the American won the 100 meters. "The Americans should be ashamed of themselves, letting Negroes win their medals for them. I shall not shake hands with this Negro.....do you really think that I will allow myself to be photographed shaking hands with a Negro?"

But what is missing from the scores of books, hundreds of newspaper articles is the heroic victory of the U.S. row team. Most team members are dead, but Brown did track down a couple for last-breath interviews. Their story of team work, brotherhood and patriotism is the true spirit of the Olympic Games.

The *Boys in the Boat* is an exciting blend of history and Olympic sport. It draws the reader in as much by the personal stories as the Olympic glory. A must read for anyone looking for a little – or a lot – of inspiration.

Eclipsed by track star Jesse Owens, the University of Washington's rowing team, shown at left, earned a gold medal in the 1936 Olympics. Their story is the stuff of sporting legend.

Paden City Council renews holiday lighting tradition

By Lea Ann Butcher

PADEN CITY -- Council may need a “that was easy” button. After gaining support online, Miranda Sine-Corcoran of South Third Avenue presented the idea that “Light up the Night” be brought back this December.

In years past it was a tradition that took place in Pineapple Park, but was discontinued due to lack of interest more than a decade ago. Now, the town will gather beneath the glow of the holiday lights in Centennial Park to kick off the Christmas season. Residents are encouraged not to power up their outdoor Christmas lights until Dec. 5 and then head to Main Street at 6:30 p.m. for refreshments, a performance from the high school band and possibly the elementary school choir.

Council also approved video cameras equipped with audio to be purchased and installed in the police cruisers. The police department also requested a better camera that will take high resolution pictures of crime scenes. Council members agreed the cameras would protect the PCPD from liability issues.

Abandoned property on South Third Avenue has been officially condemned by the state fire marshal. The contractor that entered an agreement with the city to demolish the residence has allowed his self-set completion date to pass without further action. Council voted to send another letter to the contractor as well as a notice to Tonya Smith, owner of the property, which details the next action.

The city’s annual Haunted Trail was a success with more than 500 tickets sold. Thomas Trader,

park and pool commission member, thanked the city for the great turnout, as well as council who helped in many ways. The event raised more than \$1,000 for the park and pool commission.

City employee Josh Billiter was promoted to Water, Street, and Maintenance Superintendent. Officer Timothy Shreeves was given a \$1 raise and promoted within the police department (does not involve new title).

Aside from purchases and promotions, council read amendments to several ordinances.

The first reading of ordinances which would make residents/tenants responsible for the upkeep of their properties. If city employees are forced to clean up the property, residents or tenants will be charged \$75 to cover equipment wear and tear and gas in addition to the pay rates of workers times hours worked.

A Bicycles on Sidewalks ordinance will be amended so that children 12 years of age or younger may ride their bikes on the sidewalks. However, children must wear a helmet with a chin strap, be under adult supervision and understand that they must give the right of way to pedestrians. Violations of this ordinance will result in a \$50 fine per occurrence.

In addition, the second and final reading of an amendment concerning no parking on streets stated that from South First Avenue to Mill Street there shall be no parking.

All ordinance changes and updates will be sent to the Walter H. Drane Company. The company stores all the city’s ordinances online for ease of access to the public.

After receiving several bids for the construction of the pole building, council decided that it would not be built before winter. They voted to continue taking bids and store their items elsewhere in the meantime.

The Mayor’s Office will send a letter to the owners of Thomas Apartments on WV Route 2 detailing that they are to either pay the entire amount of each tenant’s bill, or pay to install individual taps so that the city can shut off the water if tenants don’t pay their street and garbage fees. Most city residents pay these fees along with their water bill.

Currently, the owners of Thomas Apartments are only paying the water bill. The garbage and street fees are to be paid by the tenants and they are not paying. However, residents are still having their garbage collected. City Recorder Tammy Billiter said the garbage company has been contacted and Thomas Apartments will no longer have garbage collected until bills are paid.

Lastly, the stray cat situation at 312 South Third Avenue was brought to attention. A previous resident of the property moved and left several cats behind which have begun to overpopulate. “This is an issue in many of our local municipalities,” said Mayor John Hopkins, “New Martinsville, Pine Grove and now Paden City all have this problem.” Council elected to send a letter to the property owner to have the issue addressed and taken care of.

Council will meet again on Dec. 1 at 7p.m. to officially approve Light Up the Night in addition to regular business.

December's Special Tea

Join the Ladies for a special Scandinavian Christmas

Afternoon Tea

Saturday, Dec. 13, at 2 PM

For reservations please call (304) 652-1312

The Wells Inn

316 Charles St., Sistersville, West Virginia

thewellsinn@gmail.com



RESTAURANT REVIEW**Austyn's in Marietta proves worth exploring**

By Mary Crawley

On Front Street in Marietta, Ohio, sits an eclectically pastel-painted building that houses Austyn's, for years one of the go-to restaurants in the area for fine dining. The interior is decorated in a very bistro-chic style lending a quiet elegance in the relatively intimate seating atmosphere. Offering a choice of booth or table seating, each place is set with white linens, the room accented with splashes of black and red. In the background is a soft sound system that doesn't overpower conversations, although the occasional dubstep selection might prove to be too edgy for the more mature crowd that tends to frequent the establishment.

My dining companion and I began our meal with the Appetizer Platter. Read carefully when you choose this selection as a minimum of two platters must be ordered. The platter consisted of Shrimp Cocktail, Crab Rolls, Coconut Chicken and Prawn Prosciutto. The shrimp were artfully plated in a martini glass that has become very trendy, the crab rolls were filled with glass noodles, adding a pleasing textural element and all the dipping sauces were flavorful and very complementary. There did seem to be too much emphasis on the fried element of the platter items, making it, unfortunately, overly heavy for a starter and the prosciutto-wrapped shrimp with apples, while a very interesting flavor combination in theory, forced a preparation that resulted in overcooked shrimp.

A well-prepared salad followed our first course. Presentation is taken very seriously at Austyn's and even the salad is artfully arranged and visually appealing. Accompanying the salad was a small basket of rolls that had the flavor and texture of having been briefly dropped in the fryer. While this technique may have given the rolls a crispness that is unique to the ubiquitous bread fare, to me it was an unnecessary redundancy to the heavy fried course we had just consumed.

For my entree I chose the Prosciutto Chicken with the Potato Cake as my starch. The chicken was a nicely butterflied breast stuffed with prosciutto, cheese and mushrooms topped with a basil cream sauce that was the highlight of the dish. The potato cake was a lightly charred pancake made from their signature wasabi mashed potatoes. The promised flavors of



the chicken could have been a little more developed than they were and some guests might be put off by the unexpected heat of the potato cake if they do not inquire about the ingredients. If you are looking for a truly inspired entree selection, try the Chef's Delight, a perfect blend of a little bit of everything that never disappoints.

For dessert I chose the triple chocolate cake. The nice thing about Austyn's is that they still bring around a tray of the desserts on offer so that you can choose one that appeals to you. As we tend to eat with our eyes, it's a pleasant if a little hokey throwback to traditional upscale service to visualize before ordering. Only a few of the desserts are made in-house, but all looked delicious.

The only genuinely poor element to our dinner this evening was the service. Our waitress, one of several servers, seemed to be continually absent from the low volume dining room, and at one point informed us that our entrees would be late because the ordering system was malfunctioning. As all of the tables around us were being served timely, to anyone in the trade, this is code for "I forgot to put your order in." She was a pleasant-enough girl and the hostess appeared to be working double time to make up for any lack of attentiveness. Having dined at Austyn's on multiple occasions, I can honestly say that this less-than-stellar service experience was a one-off thing as normally the service is exceptional and anyone can have a bad day.

If you happen to find yourself in Marietta at dinner time, Austyn's is a worthwhile exploration of your time and palate.



Around the Region

NEW MARTINSVILLE

BINGO SET AT CATHOLIC CHURCH

Longaberger Basket/Pampered Chef Bingo will be held Sunday, Nov. 23, at 2 p.m. at St. Vincent DePaul Catholic Church. Cost is \$20 for a 16-game packet and extra packets are \$5. Special games and coverall will be played throughout the afternoon for an additional \$1 per game. Door prizes and refreshments available. For more information and tickets, contact Judy Pastilong, 304-455-4353.

THANKSGIVING SERVICE SLATED

Annual Community Thanksgiving Service is set for Sunday, Nov. 23, at 6:30 p.m. at the First Church of God (near Wal-mart). For more information call 304-455-3453. Light refreshments will follow the service.

CHRISTMAS PARADE DEC. 6

2014 Christmas Parade will be Saturday, Dec. 6, at 6 p.m. in downtown New Martinsville. This year's theme is "Twas the Night Before Christmas."

BREAKFAST WITH SANTA SET

Breakfast with Santa will be held Saturday, Dec. 6, from 9 a.m. to 11 a.m. at New Martinsville United Methodist Church Multipurpose Room. Cost is \$10 per child, \$5 per adult (if eating). Child's cost includes pancake breakfast and (1) 5x7 photo taken with Santa by Jack's Photography.

SECOND CHANCE FOR BREAKFAST WITH SANTA

NMS PTO Breakfast with Santa is slated Saturday, Dec. 13, from 9 a.m. to 11 a.m. at the NMS Cafeteria. Cost is \$6 for children age 3 and under, \$8 for children 4 and over. Adults must accompany children. Pictures with Santa will be available. Save \$1 off the price with advance reservations. For more information, call Connie Yeager, PTO President, at 304-904-1322.

PTO CRAFT SHOW SCHEDULED

NMS PTO Craft and Vendor Expo will be Saturday, Dec. 13, from 10 a.m. to 3 p.m. at the NMS K-1 Gym.

PRESCHOOLER STORYTIME AT LIBRARY

New Martinsville Public Library hosts Storytime for Preschoolers on Tuesdays at 11 a.m. Join the library each Tuesday for stories, music, games and fun with storytime teacher Melinda Graham.



CHRISTMAS CONCERT AT GASLIGHT THEATER DEC. 6

The St. Marys Community Concert Band recently added a Special Christmas Concert at the beautifully restored Gaslight Theater in Sistersville. The concert is scheduled for Saturday, Dec. 6 at 7 p.m. Tickets are \$5 can be purchased at the door or by stopping by the Farmers Harvest in Sistersville. For ticket information please call the theater at 304-652-1707. Net proceeds will go toward producing the 2015 Gaslight Entertainment Series which had its inaugural season in 2014.

The musicians come from all walks of life and range from early 20s to late 70s. Members give their time to the band for the express satisfaction of creating beautiful music and to experience the pleasure of sharing their musical talents with their audiences throughout the many communities where they play.

The St. Marys Concert Band performs 10 concerts each season throughout the Mid-Ohio Valley. Music performed ranges from the classic masterpieces, contemporary and modern classical selections and stirring marches.

The band meets on Tuesdays for a two-hour practice starting a 7 p.m. at the St. Marys Marina. Practices for the 2015 season starts on March 3, 2015. New musicians are eagerly accepted and tryouts are not required. For further information please call: 304 375-4649, 304 422-1346 or email keeling.christine@yahoo.com.

SISTERSVILLE

BUCHER BENEFIT SPAGHETTI DINNER SATURDAY

Spaghetti Benefit Dinner for John Bucher is set for Saturday, Nov. 22, from noon until 5 p.m. at the Sistersville Fire Hall. Cost is \$6 per adult, \$3 per child 10 and under. Dinner includes spaghetti, salad, rolls, dessert and drink. Call Angie Weekley at 304-652-1606 or the fire hall at 304-652-7131 for more details.

CHRISTMAS MOVIE SHOWINGS

John Dale (Jeff Rose) has everything. Money, notoriety, the biggest house in town. But what he really wants, is a good, old fashion Christmas.

With no family in town, John turns to the local "Rent-All" store and Anne Weston (Sherry Morris), asking for a tree, presents and decorations, as well as a wife and five kids. The store is struggling and, in an attempt to save the shop, Anne takes on this unusual order, from this unusual man.

Recruiting the help of the young man that works in her shop, Jimmy (Craig Belwood), Anne tries to recruit actors from the local Actors Guild, only to get nowhere. In a last ditch effort to get children to play Mr. Dale's kids,

Anne turns to the local orphanage. With a little help from Mr. Dale's housekeepers, Martha (Doris Collier) and Bridget (Diana Schmitt), as well as a little bit of luck, maybe Anne might just be able to pull this off. She goes about trying to fill the order, but ends up filling a need much greater.

The Borrowed Christmas is a heartwarming family film that will be watched for years to come and is sure to become a new, instant Christmas classic.

Rossetti Productions is excited to announce the movie, The Borrowed Christmas, will be shown at the Gaslight Theater in Sistersville Saturday, Nov. 22, and Sunday, Nov. 23.

THANKSGIVING SERVICE SET

Thanksgiving Worship Service will be held Wednesday, Nov. 26, at 7 p.m. at the First Christian Church. An offering will be received to benefit the ministerial association's ministries. Applications for a Christmas IGA Food voucher are available at all Sistersville Ministerial Association's Churches' worship services.

CHRISTMAS PARADE DEC. 5

The 2014 Christmas Parade is scheduled for Friday, Dec. 5, at 6 p.m. in downtown Sistersville. Event is weather permitting.

PADEN CITY

CRAFT SHOW TO FEATURE MARIONETTES, MORE

Mountain Marionettes and More LLC will host an exclusive craft show Saturday, Nov. 22, from 9 a.m. to 6 p.m. at the Paden City Senior Citizens Building. Demonstrations of marionettes will be given. Door prizes and light refreshments will be available.

THANKSGIVING SERVICE SUNDAY

Community Thanksgiving Service is set for Sunday, Nov. 23, at 7 p.m. at St. Pauls United Methodist Church. Children's events to follow the service at the Church of the Nazarene.

FOOD FOR NEEDY FAMILIES

The First Baptist Church (Paden City) holds a food giveaway on the third Thursday of each month from 10 a.m. to noon. Families in need will receive a free bag of groceries.

CAREGIVERS SUPPORT GROUP

A support group for caregivers who have the care and responsibility for those with Alzheimers disease or other dementias meets Mondays at noon at the Disciples Center, 515 Maple Ave., next to First Christian Church in New Martinsville. The meetings are free and last about an hour. They are entirely confidential and open to all. Additionally, caregivers of those with any other chronic illness are welcome. They are not therapy groups, but mutual support is offered.

MIDDLEBOURNE

AARP SETS SENIOR DRIVING CLASS

AARP Driving Class will be held at the Tyler County Senior Citizens Center Dec. 4 and 5 from 9 a.m. to 2 p.m. Call 304-758-4919 to register.

CHRISTMAS PARADE DEC. 6

Step off for the Middlebourne Christmas Parade will be Saturday, Dec. 6, at 11 a.m.

SENIOR CHRISTMAS DINNER SLATED

Christmas Dinner will be served at the Tyler County Senior Citizens Center Thursday, Dec 18, at 5 p.m. The dinner is open to the public. Call 304-758-4919 for more information.

BOOK SALE AT MUSEUM

Book sales to benefit the Tyler County Museum are held Sundays, Tuesdays and Thursdays from 1 p.m. to 4 p.m. Books will be sold for \$1. Call 304-758-2100 for more information.

If you would like to run your community service announcement in The Innformer, please fax it to 304-653-1312 attention The Innformer, or email it to innformer@yahoo.com.



PCHS celebrates Veterans Day

By Lea Ann Butcher

PADEN CITY — Veterans from Paden City American Legion Post 86 and Sistersville Veterans of Foreign Wars (VFW) Post 6327 gathered with students and faculty at the high school Monday to celebrate the historic day.

A presentation based on the book "Things They Carried" by Tim O'Brien, was given by Michelle Doyle (junior), Tara Lewis (senior), Caleb Howell (7th grader), Thomas Yaron (freshman), Sadie Helmick (senior), and Emily Clements (senior). Megan Forrester (senior) also announced her enlistment into the Marine Corps. The students shared items their family members used while deployed to remind them of home.



Kayla and Haley Hizer (seniors) sang a rendition of "America the Beautiful," but they were not the only attendees with polished pipes; World War II Veteran George Burdette, known as "Singing George" led the student body in singing "God Bless America." After the song slides of local veterans were shown as the PCHS Marching Band performed The Battle Hymn of the Republic.

Students wrote the names of past and present service members and attached them to flags which were placed on the front lawn of the high school. The flags, donated by the Wetzel County Kiwanis Club, were sold for 50 cents each and the PCHS Key Club sponsored a bake sale. All of the proceeds went to benefit the Wounded Warrior Project.

"We are here to say thank you and to honor our veterans who sacrificed during war and peace times," said senior Tori Anderson while she led the ceremony. "Many of our vets are our teachers, our doctors, our police officers and our neighbors."

Senior Dean Frye enjoyed the assembly. "I loved seeing all of the veterans that exist in our community," he said. Frye's father is also a veteran. Bruce Frye of Paden City was in the Marines. Dean is one of many students who have family members who were in the service.

After the ceremony, spectators were invited to the football field as the student body assembled their human flag. 180 students donned red, white and blue on the 50-yard line. Students in blue were given silver stars to hold.

Sadie Helmick, president of the newly organized PCHS Key Club said the ceremony was moving. "When the band played the Battle Hymn of the Republic, I noticed some of the veterans singing along," said Helmick. "They take great pride in their country."

Mountain Marionettes plan to ‘grow as they go’

By Lea Ann Butcher

SISTERSVILLE — Mountain Marionettes & More LLC is another business venture for Donna Starkey and Melanie Dailey. The two friends met at the Christian Church in Paden City several years ago and “complement each other well,” said Dailey.

Throughout the 1990s, Starkey owned a small business called “Hillbilly Heaven Wood Shop,” where she created wood decorative items of painted wood. An exhibitor at the Mountain State Arts and Craft Fair, she has also sold her hand-made wooden puzzles of West Virginia- related items to Tamarack.

“When I lost my job at Ormet , it renewed my love of painting and wood working,” Starkey said of how she got back into her hobby.

Dailey says she has always enjoyed painting. With her business “The Painters Edge” she designed original works for various individuals, businesses and magazines. Though she had to stop painting for several years due to surgeries, Dailey said she is ready to start this new business of making marionettes and creating original artworks with her friend.

“She can conjure a scene or image in her mind and bring it to life with very detailed and classic style,” Starkey said of Dailey’s talent.

Together, the ladies will exhibit their gift at an exclusive Mountain Marionettes & More LLC craft show where marionettes, primitive crafts and Dailey’s original artworks will be available for purchase. However, the business won’t stop after the show. They joked that they would “grow as they go” while discussing the possibility of a website.

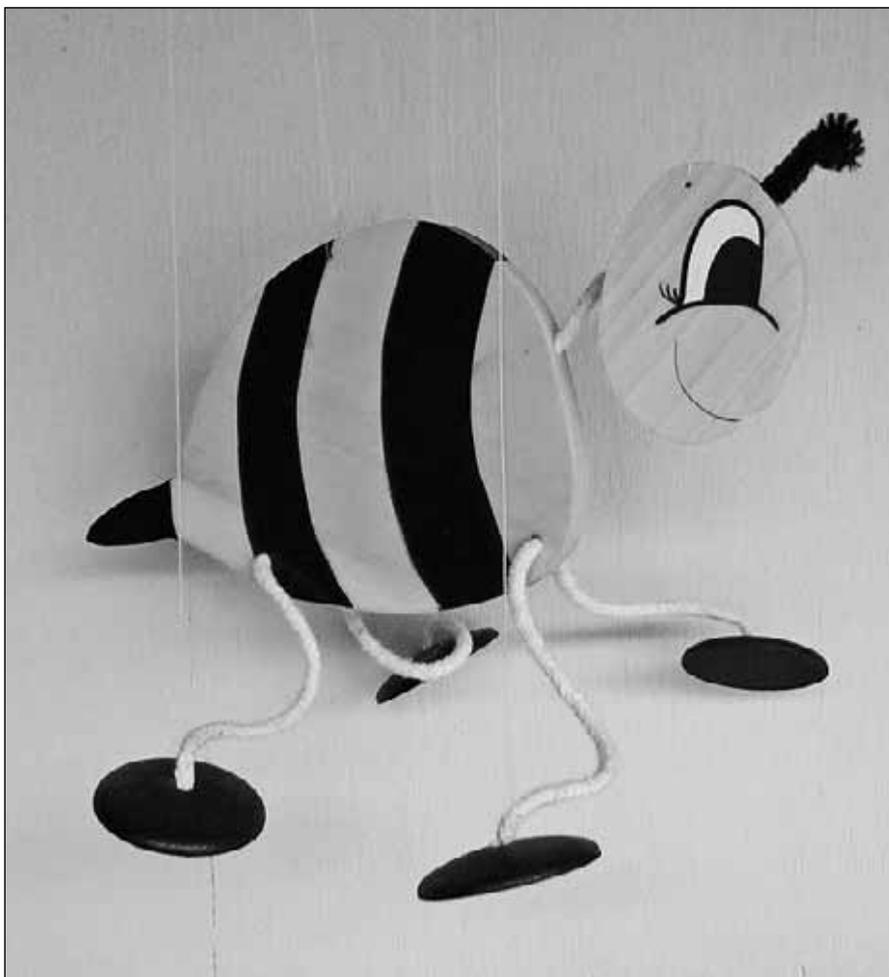
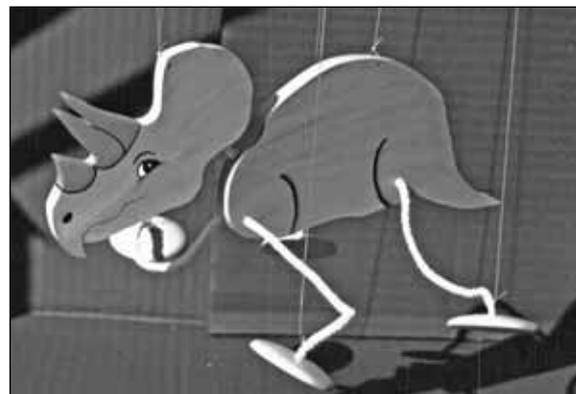
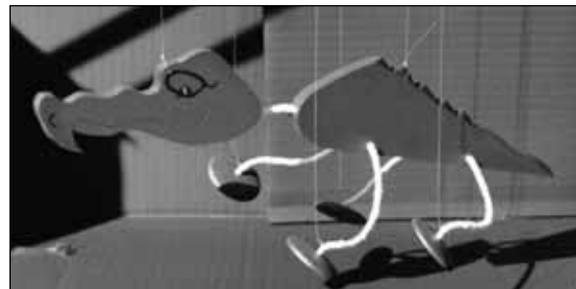
“Kids love them,” said Dailey about the marionettes, “We want more kids to see and play with them.”

From alligators to bumblebees, from horses to triceratops, the duo is well on their way to creating their own marionette zoo. “We plan to do collections such as West Virginia Animals, Noah’s Arc and African Safari,” said Starkey. The wiggling wired or stringed dancers are made of wood and painted. The rope or string legs are easy to maneuver.

The two agreed on their favorite part of the creatures. The strings and wires are easy to untangle. Just unhook, unravel, and connect the string back into the wooden handles, explained the pair.

“Each piece is unique,” said Dailey, “That’s what I love about art.”

Refreshments and door prizes will be available at their Nov. 22 demonstration from 9 a.m. - 6 p.m. at the Paden City Senior Citizens building.



It’s time! Do your Christmas shopping now.

Donna Starkey and Melanie Daily, co-owners of The Mountain Marionettes & More LLC will have a craft sale Nov. 22 at the Paden City Senior Citizen building. Hours: 9am to 6:00pm. Featured will be a wide variety of crafts for gift buying or for your home décor.

Free refreshments and door prizes



Monday– Friday 5AM-7:30AM

Breakfast Served Daily 8AM- 1PM

Full American Breakfast 3 eggs, any style, bacon or sausage or ham steak, home fries and toast 6.99

The Mountaineer 3 eggs, any style, short stack of pancakes or French toast, bacon, sausage, ham, home fries and toast 8.99

Wells Inn 2 Eggs, any style, home fries and toast 4.99

Thomas’s Three Egg Omelet “The Tomlet”
 Large omelet with home fries & toast 6.99
 Choice of: American, Swiss, Provolone or Cheddar Cheese
 Peppers, Mushrooms, Onions
 Ham, Sausage, or Bacon

“Johan’s Big Breakfast” 3 eggs, any style, 4 strips of bacon, toast and a short stack of pancakes with Nutella filling. 6.99

Cinnamon Almond French Toast (4 slices), bacon , sausage or ham steak & home fries 6.99
Half Order (two slices), and home fries 4.99

Pancakes (full stack), bacon or sausage or ham steak and home fries 6.99
Pancakes (short stack) and home fries 3.99

Biscuits and Gravy Biscuits and Sausage Gravy (add an egg for only \$1.00 more) 4.99
Half Order 2.99

Breakfast Sandwich (egg, cheese, choice of meat and bread) 3.50

Oatmeal 1.50
 Oatmeal with cinnamon, brown sugar and raisins 2.50

EXTRAS

Side of bacon, sausage or ham steak 1.50
 Side of toast, English Muffin or Bagel 1.00
 Side of home fries 1.50

Juice (Orange, grapefruit, cranberry or apple)
 Small 1.50 Large 2.50

Bottomless cup of Coffee or tea .99

Lunch Served Daily 11AM-1PM

Austrian Brunch 3 egg omelet and a side of bacon served with a Patty Melt and English Chips 8.95

The Double Decker A classic club sandwich made with your choice of our in-house sliced meats, cheese, bacon, lettuce, tomato and mayonnaise all piled on toasted bread and served with English chips and choice of side. 6.95

The Bobby’s BLT Crispy bacon, lettuce and tomato on choice of toasted bread with mayonnaise. Accompanied by English chips and choice of side. 5.95

Patty Melt
 A third of a pound beef burger, Swiss cheese and grilled onions served on grilled Rye bread accompanied by English chips and choice of sides. 6.95

The Mad Cow
 A third of a pound beef burger, choice of cheese and served on a Kaiser Roll with lettuce, tomato and onion. Accompanied by English chips and choice of side. 6.95

Grandma’s Toasty Grilled cheese sandwich accompanied by English chips and choice of side 4.95
 Add bacon, tomato and ham or turkey 2.00

All Wrapped Up
 Ham, turkey or roast beef on a wrap (wheat, spinach or sundried tomato). Choice of cheese, lettuce tomato and mayonnaise. Accompanied by English chips and Choice of side. 5.95

Fish and Chips Beer battered cod filets served w/ English chips & choice of side 6.95

Welsh Rabbit Cheddar cheese generously spread on toasted bread & grilled 3.95

Beans on toast A staple of British comfort food. 1.95

Chef Salad A mix of lettuce, tomato wedges, cucumbers and onions, topped with ham, Roast beef, American, Cheddar and Swiss cheese 5.95

By Halves A half sandwich served with either a cup of soup or a side salad. 4.95

Sides

Mashed Potato Peas and Carrots Applesauce Side Salad
 Cottage Cheese Coleslaw Cup of Soup



“Bushy Tales” by Ian Jones



www.bushytales.com © 2013/196



JONES



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JONES



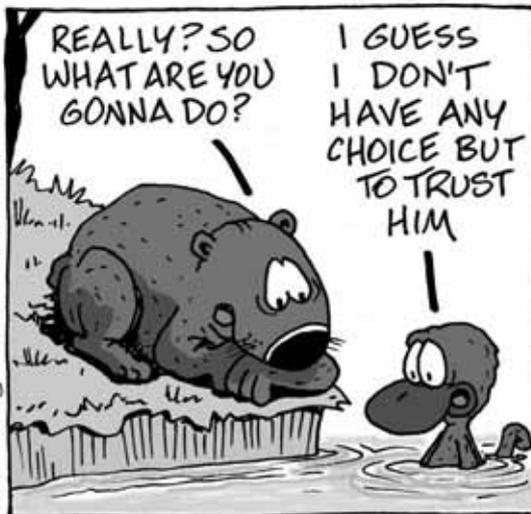
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JONES

Cold, Flu or Ebola?

Information supplied by Sistersville General Hospital Staff

With flu season on the horizon many are wondering how to distinguish between a cold, the flu or the Ebola virus. Fortunately, each has symptoms that are similar but distinguishable when grouped together appropriately. Here are guidelines to help determine when treatment is advisable:

<u>Symptoms</u>	<u>Cold</u>	<u>Flu</u>	<u>Ebola</u>
Fever	Rare	Usual, 102-104 F	100.4F or higher
Headache	Rare	Common	Possible
Aches, Pains	Slight	Usual	Muscle Pain
Fatigue	Sometimes	Usual	Can be severe
Stuffy Nose	Common	Sometimes	Rare
Diarrhea	Unusual	Sometimes	Severe-may be bloody
Vomiting	Unusual	Sometimes	Severe

Because Ebola is not an airborne disease and can only be contracted through direct contact with the body fluids of a person who has the virus, your chance of catching ebola is very slim. If you have such exposure you need to notify a healthcare provider immediately for monitoring.

It is best to seek medical advice for treatment of the flu if you have the following:

- Difficulty breathing.
- You feel faint
- You have a severe sore throat
- You have a cough that produces a lot of phlegm
- Your fever is 102F or higher
- Your symptoms last for more than 10 days
- You suffer from a medical condition that puts you at risk for getting a severe case of the flu or complications of the flu.

You can fight against the flu by getting an annual flu vaccine and appropriately stopping the spread of germs. Getting vaccinated is the single most important step in preventing the flu. In addition, the CDC offers the following information to avoid spreading germs:

- Try to avoid close contact with sick people.
- If you are sick with flu-like illness, CDC recommends that you stay home for at least 24 hours after your fever is gone except to get medical care or for other necessities. (Your fever should be gone without the use of a fever-reducing medicine.)
- While sick, limit contact with others as much as possible to keep from infecting them.
- Cover your nose and mouth with a tissue when you cough or sneeze. Throw the tissue in the trash after you use it.
- Wash your hands often with soap and water. If soap and water are not available, use an alcohol-based hand rub.
- Avoid touching your eyes, nose and mouth. Germs spread this way.
- Clean and disinfect surfaces and objects that may be contaminated with germs like the flu.

(<http://www.cdc.gov/flu/protect/preventing.htm>)

The Wells Inn



Thanksgiving Day Buffet

Tossed Salad, Fruit Salad or Cole Slaw
Dinner Rolls or Cornbread

Carving Station

Turkey, Stuffed Pork Loin, Pot Roast

Side Dishes

Mashed Potatoes and Gravy, Potatoes au Gratin, Traditional Herb Stuffing, Corn, Green Bean Casserole, Candied Sweet Potatoes, Roasted Potatoes and Vegetables, Red Cabbage, Vegetable Saute

Plus Hotel-made Desserts

Price per person \$15.95, Children under 10 \$7.95

Complete dinners to go also available

(Must be ordered by TUESDAY November 25)

Space Limited- Reservations Required. Please call (304) 652-1312