

## where the wild things are

### SPEND SPRING BREAK EXPLORING A NATIONAL TREASURE

There are no sirens or honking horns. Machinery engines aren't grinding. Phones don't ring. The everyday noises of human civilization are simply absent at Cumberland Island National Seashore.

The 10,000-acre national park on Georgia's largest and southernmost barrier island is a natural treasure chest of maritime forests, undeveloped beaches, sand dunes and salt marshes — but not a single paved road or trail. The remote location, pristine beachfront and diverse ecosystem make it a must-visit destination, says Sara Beddington, Walton Gas marketing specialist.

"This should be a bucket list trip for anyone who loves wildlife and the shore," the avid outdoors adventurer said.

Once the private playground for some of the nation's wealthiest families, the island's natural beauty as well as cultural landmarks and historic structures are now protected and preserved by the National Park Service (NPS). The island is seven miles east of historic coastal town St. Marys, which is also worthy of some quality touring time.

A 45-minute ferry ride from St. Marys takes visitors to the island where the population of wild horses and alligators consistently outnumbers humans. NPS restricts island access to only 300 people at a time. Reservations to camp, which is limited to seven nights, are difficult to come by.

There are no stores, restaurants or services on the island. Visitors must bring necessities such as food, drinks and sunscreen. Restrooms are rare, too.

In abundance, however, are opportunities to commune with nature. Hiking, biking, beachcombing or fishing are ideal ways to experience the national seashore. Prefer to relax? Privacy and quiet are easily achieved on a beachfront where none of the common trappings of tourism are allowed.

An island excursion also offers sightseeing opportunities for those interested in history. On Cumberland's only motorized tour visitors can see the remains of an American Indian settlement, a pre-Civil War plantation and a Gilded Age mansion built by the wealthy Carnegie family. Tour guides also share details about the island's wild horse herd and the loggerhead sea turtles that nest on the beaches.

Adults pay \$40 for a roundtrip ferry ticket plus \$15 national park entrance fee. Ticket revenue funds preservation projects and operations at the park. No fee is charged on Saturday, April 20, the first day of National Park Week.

For more details about Cumberland Island National Seashore, visit [nps.gov/cuis](https://nps.gov/cuis).



more...  
**5 Places to spend Spring Break in Georgia**

# Peanut Pride

MARCH  
IS NATIONAL  
*peanut*  
MONTH

Did you know that the peanut is not a nut at all? Instead, it's a legume and a cousin to beans. Whether boiled, roasted or used in peanut butter, Georgians are "nuts" for peanuts anyway.

We're not the only ones who love them, either. The average American eats 7.7 pounds of peanuts each year.

Georgia is the top producer of peanuts in the United States. The latest records show that our state's farmers produced 52% of the U.S. crop – more than 1.45 million tons. That accounts for about 30% of the state's row and forage crops income.

Since March is National Peanut Month, it's an ideal time to indulge in these nutty facts from the Georgia Peanut Commission. Peanuts are:

- Georgia's **official state crop**.
- A **\$2.2 billion** industry in the state.
- Grown by **4,000** Georgia farmers.
- Planted in **77** Georgia counties.



Learn more fun facts, or grab a healthy snack, at the Georgia Peanut Commission's educational center and gift shop just off Interstate 75, exit 73B, in Tifton.

## gas up the stove Peanut Butter Cookies

### INGREDIENTS

- 2 1/2 cups white flour, Hyman recommends the Lily brand
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cups margarine
- 1 cup sugar
- 1 cup dark brown sugar, firmly packed
- 1 – 16-ounce jar peanut butter
- 2 eggs
- 2 teaspoons vanilla extract

### INSTRUCTIONS

Preheat oven to 350 F. Sift flour, baking soda and salt into a bowl; set aside. Beat margarine, sugar and peanut butter until light and fluffy. Blend in eggs and vanilla extract. Add dry ingredients and mix well. Grease a cookie sheet. Round dough into balls and press down a little with your fingertips. Finish by pressing down with a fork. Bake for 12 to 15 minutes.



"I prefer a softer cookie, but if you like a different texture, you can always bake them a little longer."

— Jean Hyman

Submitted by Jean Hyman, operations support specialist at Walton Gas. Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

GEORGIA PROUD  
**Walton GAS**

Toll Free 866-936-2427 or  
770-267-2505

**Front Counter Hours**  
Weekdays, 8 AM to 5 PM

**Call Center Hours**  
Weekdays, 7 AM to 7 PM

**Monroe**  
842 US Hwy. 78 NW

**Snellville**  
3645 Lenora Church Rd.

**Watkinsville**  
2061-D Hog Mountain Rd.

**Jim Bottone**  
Vice President, Walton Energy  
& External Affairs

**Ashlie Franklin**  
Commercial Accounts  
afranklin@waltongas.com

**Sara Beddington**  
Marketing Specialist

**Call Atlanta Gas Light**  
to report gas leaks or  
emergencies anytime.

**Inside Metro Atlanta**  
770-907-4231

**Outside Metro Atlanta**  
877-427-4321

[waltongas.com](http://waltongas.com)