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Is Your Smart Camera Watching More Than You Think?



Smart security cameras offer peace of mind, allowing us to check in on our homes, pets, and families from anywhere. But this convenience comes with a potential cost: privacy and security risks.

[Read More Here](#)

10 Hidden Gem Amusement Parks Across the US

While sprawling theme park resorts dominate headlines, America is dotted with smaller, locally loved amusement parks, too. These places are brimming with charm, history, and unique thrills, and we want folks to know about them!

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LEAVE US A REVIEW!



We appreciate hearing from our clients about their experience with us!

[CLICK HERE](#)



Memorial Day

HONORING ALL WHO SERVED



Photograph by Kate Marhas

Ingredients

- 1/2 cup vegetable oil, plus more for the pan
- 1 2/3 cups all-purpose flour, plus more for the pan
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups granulated sugar
- 1/2 cup milk
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1 teaspoon red gel food coloring
- 1 teaspoon royal blue gel food coloring
- Confectioners' sugar, for dusting
- For the frosting:
- 3 sticks unsalted butter, at room temperature
- Pinch of salt
- 3 cups marshmallow cream
- 1 cup confectioners' sugar
- 1/4 cup milk

Recipe courtesy of [foodnetwork.com](#).

RED, WHITE AND BLUE CAKE ROLL

LEVEL	INACTIVE	TOTAL
INTERMEDIATE	1 HR 30 MIN	2 HR 30 MIN
PREP	COOK	YIELD
45 MIN	15 MIN	10 SERVINGS

Directions

- 1.Preheat the oven to 350 degrees F. Brush an 11-by-17-inch jelly roll pan or rimmed baking sheet with vegetable oil and line with parchment paper; brush the paper with oil and dust with flour, tapping out the excess.
- 2.Make the cake: Whisk the flour, baking powder, baking soda and salt in a medium bowl. Whisk the granulated sugar, vegetable oil, milk, eggs and vanilla in a large bowl. Add the flour mixture in 2 batches, whisking until incorporated. Transfer half of the batter (about 1 1/2 cups) to a separate bowl. Tint one batch red and the other batch blue with the food coloring.
- 3.Spread the red and blue batters across the width of the prepared pan in alternating stripes, making each stripe about 2 inches wide (don't worry if the stripes aren't perfectly straight). Bake until the top springs back when pressed, 12 to 15 minutes. Let cool about 3 minutes in the pan. Dust with confectioners' sugar and spread a clean kitchen towel (not terry cloth) on top. Place a cooling rack on the towel, then invert the cake onto the rack; peel off the parchment. Roll up the cake and towel together, starting at a short end. Let cool completely on the rack, about 1 1/2 hours.

[TO VIEW THE FULL RECIPE CLICK HERE](#)

DID YOU KNOW THAT ALAN IS A CERTIFIED MEDIATOR?

With certification from the J.W Fanning Institute at UGA, he has joined the panel of distinguished neutrals at JordanADR in Athens, a registered neutral with the Georgia Office of Dispute Resolution. With 26 years of legal expertise, he brings unique qualifications to the table by virtue of his extensive trial experience. Alan is willing to perform mediations via Zoom or in person at a location of your choosing. For scheduling, please contact Jordan ADR at [www.JordanADR.com](#) or 404-480-4550.



JordanADR



What's Happening In & Around Athens

May 10

[Marigold Festival](#)

Pittard Park

Winterville

May 17

[2025 Historic Athens Spring Showcase](#)

First Christian Church of Athens

Athens

May 24

[Winder Spring Arts & Craft Festival](#)

Jug Tavern Park

Winder

June 7

[Kulture Festival Car and Bike Show](#)

Rockdale County Earl O'Neal Sports Complex

Conyers

June 14

[Hot Corner Celebration and Soul Food Feast](#)

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Tues: 8:30am – 5:30pm
Wed: 8:30am – 5:30pm
Thurs: 8:30am – 5:30pm
Fri: 8:30am – 5:30pm
Weekends: By Appointment

Need More info?

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R. ALAN CLEVELAND, LLC



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