

aided by Kelly Litton. Kelly, assisted by Lynda Jones, Libby Corey and Patti Harwood and backed up by the full staff of Litton's Restaurant, serves good wholesome meals with a wide selection of meat and sides. Customers have discovered the carry-out section of the restaurant and start lining up from 11 a.m. until 2 p.m. to take food with them or dine in at tables there.

"Some of our items are from Grandmother's recipes," Kelly said, adding that last Monday had "rattlesnake beans" and collard greens on the hot bar. "I like to search out old-timey names of food," she added.

"There's a market for people



PHOTO BY MIKE STEEL

***Kelly Litton and her staff welcome you to the new Kelly's Back Room section of Fountain City's iconic restaurant. The full-meal offering is open Monday through Friday from 11 a.m. until 2 p.m. Pictured here are Libby Corey, Patti Harwood, Kelly Litton and Lynda Jones.***

looking for good food to go. People are busy with their family," she commented. "People are starving for good food. You can go to chain food or fast food but by the end of the day you're

still hungry."

The most popular meat offering is fried chicken. Last week some of the choices included cornbread made with sour cream, candied yams, fresh

green beans, country-fried steak and gravy, and mac and cheese.

"We try to get our food from local places like Pratt's—what ever is fresh," she said.

"We don't use a lot of additives

and Barry. Kelly's brother, said the effort is "pushing sales" for the main restaurant.

"Sometimes I think the essence of bacon is the Chanel Number 5 of the south," Kelly says with a laugh. She and her crew have lots of fun and kid around with each other and their customers, many of whom they've known for years.

"We wouldn't do this if we can't have fun," she said.

You can find Litton's Market and Restaurant online and on Facebook. You can contact Kelly Litton at (865)688-0429. The restaurant is located at 2803 Essary Road just off Broadway.



## Strategic Plan, Kindergarten Portfolios still under fire

By Anne Palmer