



Williams Park

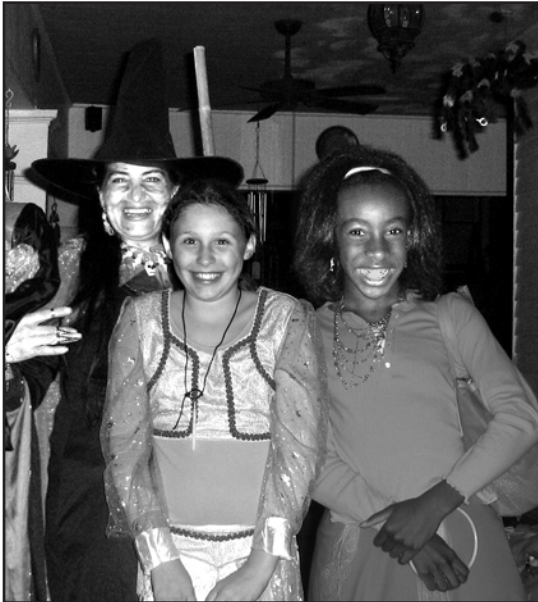
MEMO

PUBLISHED BY AND FOR WILLIAMS PARK NEIGHBORS

We're on the web at www.williamsparkneighbors.org

Halloween in Williams Park... oooooooooohoooooh!

PHOTOS BY SANDY HAMBY AND SHAUN MARTIN



Sandy Hamby never met a yard ornament she didn't like.... so, of course, she has a raft of date-specific chachkees for Halloween. What sets this holiday apart, though, is the opportunity to dress in a costume for which she's particularly well suited — her long, black hair and angular features render her a rather convincing witch.

So, on the last night in October, Witch Sandy rustled up some Boiling Trouble Stew and, along with Sam-the-spider-man-ham, sat out on her front porch hoping to lure unsuspecting children. Over 100 innocents were caught in her trap and made to stick their hands into her ghastly caldron in order to acquire candy offerings.

Farther up Roswell Street, Vic and Casey drew more than 80 kids through a corridor of flaming torches, up onto their porch where dozens of candles and incense burned. Williams Park had a good Halloween turnout this year with lots of creative costumes.



DON'T MISS THIS: We're holding our Caroling Hayride again this year, complete with hot chocolate and cookies. Gather at Williams Park at 6:30 on Saturday December 15. The hay wagon will depart from (and periodically return) there to pick up and drop of carolers. Come join in — this is really lots of fun for everybody. If you can't come out, leave your porch light on and we'll come sing to you. Info: Sandy at 770-435-5613. Bad weather date: December 22.



WELCOME

to these most recent new members:

on bernard lane
Hill & Stacey Scott
chocolate lab Ruby,
yellow lab Cowboy,
cat Cuddles. Interests:
traveling, entertaining,
reading, movies

on gilbert street
Robyn Phillips
(master gardener)

on roswell street
Heather & Jason Brian
Interests: UGA football
and traveling. Would
like to help with chil-
dren's events.

on walker court
Dienne Ogletree
2 children: Cherrie
Turner and Wes Turner
interest: little league
baseball

on walker court
Ronald and Sara Waddell
Interest: Make A Wish
Foundation

on walker street
Dennis and Patricia
Taboada
children: Aria 22, Trista
16, Andrew 14

on windy oaks court
Jessica & Fernando
Askins
interests: travel
would like to help with:
happy hours

as friends of WPN
Burke and Heather
Scott and son ben-
jamin, 4 months old

Election Results

Williams Park, as part of Smyrna's Ward Three, will see changes brought about by the recent election. Teri Anulewicz, having campaigned energetically, won her Ward's seat on City Council, beating incumbent Bill Scoggins.



Anulewicz, a New Orleans native living in Georgia for the past 13 years, holds a degree in International Relations and work experience in public affairs and government relations. Her specialization in alliance development and coalition building should come in handy in her new role.

Her campaign focused on three points: "to continue Smyrna's positive momentum;" "to revitalize Smyrna's public schools;" and to "enhance Smyrna's reputation as an outstanding home for both families and businesses." Term lives near the heart of downtown Smyrna with husband Chris, and son Adam.

Incumbent Scoggins, an avid proponent of Smyrna's redevelopment, had said he'd like to remain on the Council one more term in order to see through redevelopment at Belmont Hills and Jonquil Plaza. A lifetime resident of the Smyrna, and a long term resident in Williams Park, Bill has served as Ward Three's representative for the past 19 years. We offer Bill our gratitude for his many years of service to our Ward and to the City of Smyrna.

Mayoral incumbent Max Bacon, having prevailed in his run against Alex Backry, will remain in office, as will Melleny Pritchett (Ward One), Ron Newcomb (Ward Two), Mike McNabb (Ward Four), Jimmy Smith (Ward Five), Wade Lnenicka (Ward Six), and Pete Wood (Ward Seven).

SANDY HAMBY PHOTO



dining out

close to home

It' was Labor Day and we were wondering... what's for lunch? Well, we decided to try Jim and Nicks's Bar B Q next to Home Depot Garden Center, at the intersection of South Cobb and East -West connector. This is a chain of franchise restaurants including Alabama, Georgia, Florida, South Carolina, Tennessee, and Colorado

We were greeted and seated quickly (and the house was full) and presented with an extensive menu. So many choices — our friendly waitress was most helpful. Ron ordered the pulled pork plate with fried green tomatoes and collard greens. I ordered the two meat combo with smoked hot links and angus beef brisket with collard greens and onion rings. In no time we were served a basket of cheese biscuits straight from the oven. Oh my, they were delicious — piping hot and light — makes my mouth water just writing about them. When the entrees came, I marveled that one person could carry those two huge platters of food. Now to dissect the plates. The pulled pork was excellent, the brisket good but not excellent, the hot links really good (but next time I'd ask for no sauce on the links), the onion rings were outstanding — light, tasty, done to perfection — the collard greens were collard greens, and the fried green tomatoes were lightly battered and tasty. Needless to say, we could have easily shared one entree and still had "a go box". The service was friendly, and though it started out great, it slowed considerably. Desserts looked good going by, but there was absolutely no room to try any. Will we go back? Absolutely. See ya' at Jim & Nicks.

— Liz Davis (roswell street)

Recycling Opportunities

On Saturday, January 5, 2008, Keep Smyrna Beautiful (KSB) is sponsoring "Bring One for the Chipper," disposing of your **used Christmas trees** at Home Depot in Vinings. On Saturday, January 26, 2008 Smyrna is hosting an "**Electronics Recycling Event**" in the parking lot behind Smyrna City Hall at 2800 King Street from 9:00 a.m. to 1:00 p.m. The phone for KSB is 770-431-2863.

MEMO NOTES

We encourage contributions. Deadlines for the next two issues are, February 15, and May 15. Send material to Casey at 770-333-9995 or at dingoblue@earthlink.net

2007 CALENDAR

wpn happy hour
friday, december 14
6:30 pm
helen and alan wilgus
1580 spring street
(wilgus' 770-433-9940)

wpn caroling hayride
saturday, dec. 15,
gather at williams
park at 6:30
hot chocolate and
cookies plus riding
and singing
(Sandy 770-4355613)
(bad weather date dec.22)

wpn happy hour
friday, january 18
details tbd

wpn general meeting
tuesday, january 22
7 pm commun. center

wpn book club
sunday, january 27
3 pm at debbie sav-
age's house, 2583 Old
Roswell Road, to dis-
cuss *Crashing Through*,
by Robert Kurson
(Leanne 770-863-9580)

wpn happy hour
friday, february 15th
details tbd

MEMO submissions
due february 15
(casey 770-333-9995)
dingoblue@earthlink.net

wpn book club
sunday, february 24
3 pm at Louisa Cohn's
house, 1450 Whitfield
Street, to discuss *The
Yearling*, by Marjorie
Kinnan Rawlings.

Our mission is to promote
community among
neighbors through social
interaction, emphasizing
the unique character
of Smyrna's oldest
neighborhood.

Kudos for neighbors

Ann and Jon and Ann Carr (roswell street) collected groceries for MUST Ministries again this year. They distributed big paper bags to homes throughout the neighborhood, clearly labeled with instructions on how to participate and suggestions for what to donate. Many attendees of our October Chili Cookoff brought their full bags to that Saturday event. Then Monday morning the Carrs picked up the remaining full bags left on front porches and doorsteps. In total, they collected and delivered 60 bags of food and household supplies to MUST Ministries, all donated by Williams Park residents.

Thanks to everyone who opened their pantries and their hearts. And an especially big thanks to Ann & Jon for all their hard work. Great job!

Amy Shay (mimosa circle) has completed another marathon and bested her previous record time. We asked Amy how and why a "30 something" mother of two in Williams Park decides to run the New York Marathon.

"Several friends had said, 'Let's register for the New York Marathon.' That sounded good to me — you enter it through a lottery and I'd never won a lottery. Now I have! And, since none of my friends got in, I commenced alone on the journey they'd originally conceived. I started training in April with two to three runs during the week and a long run every Saturday morning. I've run two other marathons — Chicago and Marine Corps in Washington DC — but the New York Marathon is one that runners just *have to do.*"

When the big day arrived (November 4, 2007), Amy faced a 26.2 mile run. What was it like we asked? "My initial goal was to finish. My second goal was to beat my last time. My third goal was to finish in under five hours. Going in, I was not injured and feeling good. The weather was good. I started out strong, but had some major cramping around mile 17. At mile 20 I got some great music on my IPOD and started moving on. My finish time was 5:24, that's 36 minutes off my last marathon. Overall, I'm happy with the results. Finished without injury — that's always good."

Talking to Amy in mid-November, we learned she was preparing for the Atlanta Half Marathon on Thanksgiving Day. What other future plans do you have? "I've entered another lottery, this one for the London Marathon in April 2008. I'll find out just how lucky I am in December. If I don't go

PHOTO BY SANDY HAMBY



The Carrs with a truck load of groceries on the way to MUST Ministries.

to London, I'll switch back to triathlons which I started last year. I did several sprint triathlons this year and one Olympic Triathlon in St Petersburg. Next year I might start with a High Adventure race in Blue Ridge, followed by a Half Ironman in Panama City in May. Time will tell.

Our final question: Why do you do it? "I guess, since I've done three marathons now... because I can."

Ron Davis (roswell street) has been named "Citizen of the Year" by the Smyrna Division of the Cobb Chamber of Commerce. According to Smyrna Councilman Wade Lnenicka who presented the award, it's given to a person who, while representing the the City as a whole, stands out from the crowd. In accepting the award, Ron said that Smyrna is "a good place to call home." Referencing the choice he and Liz made to move back to her home town when he retired from the Army, Ron said, "One of the best decisions we made was deciding to move back to Smyrna."

Madge Dobbs Jackson (spring street) made the celebration of her 70th birthday a time of gift giving rather than receiving. She asked her friends in **the WPN Book Club** to buy toys for donation to Toys for Tots rather than buying a gift for Madge. She pitched in further "buying herself a birthday present" of toys for the charity, as well. The book club didn't stop there, though, they celebrated the occasion with a nice rich chocolate birthday cake too!

Don't be left out

If your e-mail address changes (or has changed), please let us know. Send your new address information to lrdavis1351@yahoo.com

PARTICIPATE:

Last issue we asked the question, have you seen a good movie lately?

Ben and Louisa Cohn stepped up and sent the following: We have two great movies to recommend. The first is a British comedy possibly still showing at Lefont in Sandy Springs called "Death at a Funeral." It's one of the funniest, sophisticated, movies we've seen in years. Every character stands out and the plot moves quickly.

The other is "Goya's Ghost." It's probably out on DVD by now and well worth getting. It's a lush period piece focused on the life of the painter Goya during the war with France and also covering the inquisition. The good old days were just not that good for everybody. A well acted movie that stimulated a lot of thinking and discussion.

I liked that question so much, I'll ask it again — Have you seen a good movie lately? Send an email to dingoblue@earthlink.net — Put "WPN movie" in the subject line, and don't forget to tell us your name. We'll publish responses in the next MEMO. — Casey Clavin

2007 WPN Chili Cookoff

Like father, like son... Mike Hornigold and son Porter survey the culinary offerings.



Mo and Prada above, came with third place contest winner Jamie Schaff

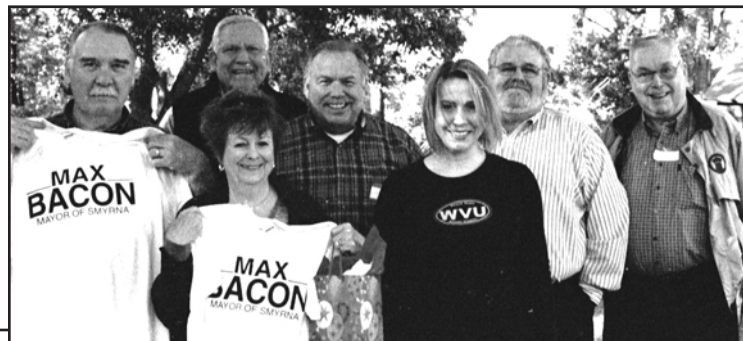


Adeline and Madeline have more in common than you might guess just looking at them. Their names rhyme, they both live in Williams Park and they both wore pink fashion accessories to Harvest Fest. That's Adeline Halsey above, and Madeline Kemp below.



Clockwise from lower left: Debbie Savage, Leanne Fey, Shuan Latimore-Martin, Tim Savage, Ron Davis, and Eileen Brown

The always popular hayride ran all day long thanks to the tireless efforts of Larry Jones.



At the end of the day, the choosers posed with the chosen. The Chili Judges are, left to right in the back, Joe Thompson, Max Bacon, Bobby Martin, and Bill Scoggins. The winning Chili Chefs are, left to right in front, Lem Ward (1st), Liz Davis (2nd), and Jamie Schaff (3rd). Hey, wait a minute... do I detect a bit of subliminal campaigning going on here?

PHOTOS BY SANDY HAMBY AND SHAUN MARTIN

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vice president
Lem Ward
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770-435-1904

communications com.
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770-436-9380

membership committee
Susan Bentley
770-433-0350

Williams Park Cooks! ... Tom Haley (klesko_1@bellsouth.net)

I'm no chef, but I sure like to cook. With the holidays comes Bowl season, and nothing goes better with football than Chili. Even those of you who don't like football cannot deny that chili warms the soul on cold day. Here's a Chili recipe that I have been making for years.

Texas Chunky Chili

- 2 large onions, chopped
- 1 stalk celery, chopped
- 3 cloves garlic, minced
- 1 jalapeno pepper, finely chopped
- 1 tablespoon vegetable oil
- 3 pounds boneless chuck roast, diced
- 2 teaspoons dried whole oregano
- 1/2 teaspoon cumin seeds
- 1 (28oz) can whole tomatoes, un-drained and chopped
- 1 (6oz) can tomato paste
- 1/4 cup of chili powder
- 1/2 teaspoon salt
- 3 1/2 cups water

Saute onion, celery, garlic and jalapeno pepper in hot oil until tender; set vegetables aside. Combine meat, oregano and cumin in a dutch oven or large pot. Cook until meat is browned; drain well. Add onion mixture, tomatoes, tomato paste, chili powder, salt and water. Bring to a boil; reduce heat and simmer, uncovered, for 2 hours, stirring occasionally. Yields 5 cups.

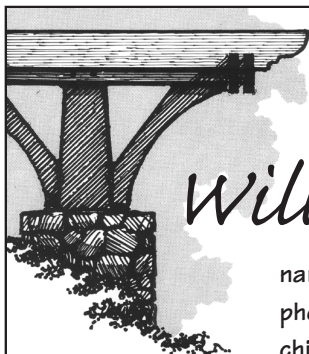
Armadillo Eggs

This next recipe is a great accompaniment to the Chili recipe above. I must caution you, though... these are worth the time it takes to make them, but you might want to use plastic gloves when preparing the peppers!

- 24 large jalapeno peppers
- 16oz package Monterey Jack cheese, cubed
- 1 pound bulk hot sausage (preferably Jimmy Dean)
- 2 cups Bisquick
- 16oz package shredded Cheddar cheese
- Pork Shake n' Bake

Preheat oven to 325 degrees. Lightly grease large baking sheet. Cut a slit in each jalapeno pepper. Remove and discard seeds and pulp. In a medium bowl, mix sausage, Bisquick and Cheddar cheese. Stuff each jalapeno with a cube of Monterey Jack. Shape the sausage mixture around the jalapeno to form an egg shape. Empty the Shake n' Bake into a dish and roll the prepared jalapeno pepper in the mixture until thoroughly coated. Arrange coated peppers on baking sheet and bake for 35 minutes or until lightly brown.

Next time you're looking for a new recipe to try, give these a whirl! And feel free to add your own special touch to make it your own. Be sure to drop me a line and tell me how it was. Or better yet, invite me over for a bite! Bon Appetite!



MEMBERSHIP FORM

I'm new and joining WPN for the first time. I'm renewing my WPN membership.

Williams Park Neighbors

name: _____ address: _____

phone: _____ email: _____

children's names, ages and gender: _____

special interests/ hobbies: _____

I'd like to help out with: _____

What info may we include in a WPN directory? your name , +your address , +your phone number , + your email

SEND TO: WILLIAMS PARK NEIGHBORS — P.O. BOX 813811, SMYRNA, GA 30081-8811
PLEASE SUBMIT ANNUAL DUES IN THE AMOUNT OF \$15.00 PER FAMILY

MILESTONES

births

Alan & Helen Wilgus (spring street) have a new grand daughter. Abigail Ruth Streger was born August 30 to LaWana and Michael Streger (friends of wpn)

engagements

Peggy and Wayne Cantrell (roswell street) will be getting a daughter in law. Their son Neal proposed to his girlfriend Marilyn Mandoza November 21 at Medieval Times where the couple was treated to all the pageantry befitting such an occasion

illness

Doyle Smith (gilbert street) is struggling with serious illness. Our thoughts are with his wife Nancy and their entire family as they make their way through a difficult time.

deaths

Judy Kessler's (highland avenue) beloved black cat Tazzman, passed away September 12. Judy's good companion for 12 years, Tazz died after an extended illness. He'll be missed.

Lost AND FOUND

The following items were left behind at wpn events:

- aluminum tongs,
- container w/blue lid
- 4 serving spoons
- canvas "casino" bag

Call sandy to claim your stuff
770-435-5613

PHOTO COURTESY OF PEGGY CANTRELL



Gallant Neal Cantrell and fair maiden Marilyn Mandoza

Williams Park Pet Profiles

PHOTO BY AMY SHAY



Scooter —

On Gilbert Street, lives Scooter with Keith and Susan Bentley. They found him last year at the Atlanta Pet Rescue and he turned two years old in November. He plays fetch and plays with other dogs in the neighborhood. His favorite toy is a red wumba — he'll go get it as many times as you will throw it. He does many tricks such as sit, stay, and calm. He goes on a walk three times a day, so you might see him out alot. He recently completed obedience school, receiving a diploma as a "Star Graduate."

— Kenzie Shay (Mimosa)

Our Pet Profiles columnist, ten year old Kenzie, attends Covenant Christian School where she's in the fifth grade.

Conserving Water

The outdoor water restrictions currently in effect impose water conservation across the board. More can be done though — here are some ideas.

Fix leaky faucets and plumbing joints. Saves 20 gallons per day for every leak stopped. Install water-saving shower heads or flow restrictors. Saves 500 to 800 gallons per month. Run only full loads in the washing machine and dishwasher. Saves 300 to 800 gallons per month. Shorten your showers. Even a one or two minute reduction can save up to 700 gallons per month. Don't use your toilet as an ash-tray or wastebasket. Saves 400 to 600 gallons per month. Capture tap water in sinks and showers. While you wait for hot water to come down the pipes, catch the flow in a watering can to use later on plants. Saves 200 to 300 gallons per month.

Put a plastic bottle bag weighted with pebbles or water in your toilet tank. Displacing water in this manner allows you to use less water with each flush. Saves 5 to 10 gallons a day, even more for large families. For even greater savings, replace your water-guzzling five to seven gallon a flush toilet with a one and a half gallon, ultra-low flush model. Check toilet for leaks— put dye tablets or food coloring into the tank. If color appears in the bowl without flushing, there's a leak. Saves 400 gallons a month. Turn off the water while brushing teeth (saves three gallons each day) and shaving (for another three gallons each day).

Rainwater that runs off the roof and be directed to storage barrels then used to water plants. To reduce the impact of the drought (and watering ban) on favorite plants, put a layer of mulch (chunks of bark, peat moss or gravel) around them to slow down evaporation. Set lawn mower blades one notch higher, again, less evaporation.

Direct the water drain line from the air conditioner onto a flower bed or tree base. If you have a pool, use a cover to reduce evaporation. It will also keep the pool cleaner and reduce the need for chemicals.

For the long run, consider xeriscape — replace lawn and high-water-using trees and plants with less thirsty ones. But do this only in wet years. Even drought resistant plants take water to get established.

Dispose of hazardous materials properly! One quart of oil can contaminate 250,000 gallons of water, effectively eliminating that much water from our supply.

—David Whited

WPN Beautification Chairman
davidwhited@yahoo.com 770-435-1904