

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

MEMO

I'm looking for someone to sign on to handle the MEMO's calendar listings. This isn't a big job, but it would be a great help to have some body do it. What's involved? Once each quarter you would touch base with several people (social chair, corresponding secretary, book club leader), collect event information, type it up, and email it to me. Most of this year's events are in this issue (see pages 2 and 3). Some of these will need editing as details emerge or change, and there will be a few others added through the year. Give it some thought and send me an email if you're interested.

Maybe you don't want that job but there's something else you'd like to contribute. Let me hear from you, too. We promise neither fame nor payment, but you'll be read by everybody in the neighborhood and you'll feel good for stepping up and chipping in.

— Casey Clavin dingoblue@earthlink.net



2010 CALENDAR

wpn happy hour march 19, 7pm jane caniff 1490 roswell

wpn children's' spring celebration march 27, 4:00 pm Easter egg hunt 1351 roswell street rain date March 28

wpn book club sun, march 28, 3 pm <u>Siddhartha</u> by Hermann Hesse Louisa's, 1450 whitfield st. (Leanne 770-863-9580)

wpn happy hour april 16, 7pm john and janelle lampp 2730 gilbert street

wpn yard sale april 24 in conjunction with Smyrna Heights Linda McElveen is our WP contact 770-431-0292

wpn book club sun, april 25, 3 pm <u>The Nine</u> by Jeffrey Toobin Mary Helen's, 1021 windy oaks court (Leanne 770-863-9580)

wpn general assembly april 27, 7 pm council chambers program tba

wpn spring cookout saturday may 1 3 pm until... 1351 roswell street details to follow by email

wpn happy hour may 21, 7pm tracie and jim duelmer 2635 gilbert street

continued on next page...

News in and around Williams Park



The Williams Park sign toppers are up. Ladder and wrenches in tow, Keith Bentley and Vic Koch hit the streets February 19th to begin the installation process finished by Keith and Ron Davis the next day. Forty four street signs within and around the neighborhood now carry our name and distinctive pergola graphic. Drew Spurgeon of Advantage Graphics & Signs was very complimentary of our design saying it's the nicest his company has yet put onto any sign toppers. Maybe he says that to all his customers but it was gratifying hear... and he happens to be right.

We had an interesting WPN general assembly meeting in January. We witnessed the unveiling of a full scale sample street sign topper and listened to Councilwoman Terri Anulewicz' updates on Jonquil, Belmont Hills, and the silent crossings. But the real highlight was guest speaker Dr. Grant Rivera, the energetic new Principal at Campbell High School, talking about recent changes and the near term future.

He spoke quite a bit about the school's very highly regarded International Baccalaureate program. While all students moving through Campbell get some exposure to it, there are currently about 300 students entirely immersed in the program who will graduate with an IB diploma. Some of these students are scoring as high as the 99 percentile world wide in their study areas due to the program's rigorous academic discipline. Interestingly, these students are not all from Campbell's geographic district—this program is producing success to the extent that many participants have applied for enrollment here from other surrounding school districts. Dr. Rivera wants a greater percentage of the student body participating more fully in the IB program, ultimately including the entire student body. New this year, and a great help to realizing that goal, Campbell Middle School has implemented a pre-IB program preparing students to hit the ground running when they get to High School.



Despite all that, some students don't get everything they could from their attendance. There are a fair number of transient students. So, while the graduation rate among those who stay for four years is 90%, the overall rate is between 80% and 85%. Some 60% of the students qualify for free or reduced cost lunch.

Other items of note include these: There are no longer vending machines in the school (How can you expect a kid to sit still and concentrate when he's just eaten a candy bar and chased it with cola?). There is a dress code enforced by over-clothing offending clothes with large fitting but fully covering items with "Campbell Dress Code" printed on them.

This is the third largest high school in Cobb. It's in good shape and has facilities adequate to expand beyond its current student body of about 2000. There's a lot going on there with some 37 athletic teams and 50 clubs.

Dr. Rivera, who's obviously committed to a job he loves, invites input. His email address is grant.rivera@cobbk12.0rg

Barbara Dondiego (roswell street) brings news of a farm service, which now delivers farm fresh produce from regional farms to right here in Williams Park (vegetables, meats, eggs, cheeses, etc). Moore Farms and Friends is a marketing association of small sustainable, certified naturally grown and USDA certified organic food producers. Their newest delivery point is The Grateful Bread Company on Roswell Street at Mathews — it's a wholesale bakery so no retail bread sales there — but the location is perfect for us. This is really cool. The first weekly Williams Park delivery was made at the end of January so this is all brand new. Check them out — their website is www.moorefarmsandfriends.com.

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2010 CALENDAR

wpn happy hour june 18, 7pm sam and sandy hamby 1312 roswell street

wpn happy hour july 16, 7pm tom haley and doug erickson 2610 old roswell

wpn summer cookout saturday, august 7 more details later

wpn happy hour august 20, 7pm nick and meredith smythe 1613 walker street

wpn happy hour sept. 17, 7pm myrna and larry evans 1320 roswell

wpn fall cookout and chili cook off sat., october 16 more details later

wpn general assembly october 26, 7 pm council chambers program tba

wpn carolling and pergola lighting saturday, december 4 more details later

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

Lessons from the Produce Aisle by Heather Teilhet

Last week I learned a lesson from my twoyear-old. We were almost through our weekly grocery shopping trip. Many moms reading this will recognize that as the routinely harrowing experience of dragging your kids up and down aisles full of food and toys, saying "No" at least 40 times.

One of the reasons I'm loyal to the Publix on Paces Ferry is the extra effort they put towards making shopping easier for Mom, and enjoyable for kids. The free cookie and the race-car-shaped shopping cart usually get us two-thirds of the way through the store before the melt down happens.

But for the last several weeks, we had been rescued from the inevitable produce-aisle melt down. We made a friend. A produce worker, with a twinkle in his eye and a mischievous grin. Week after week he has captivated my toddler duo. He's behind the counter cutting fresh fruit when he spots us. I'm usually prying the apples from my daughter's hand or trying to maneuver our enormous cart without hitting the mango display. He spears a couple of watermelon bites on two forks and delivers them to my girls.

Over the weeks, he has shared with us in his thick accent that he also is a twin. He misses his brother who still lives in South Africa. He told my girls about eating that very same fruit with his twin brother many years ago.

Last week it appeared that our South African friend was in a meeting with his supervisor when we rounded the produce aisle. My girls started straining to catch his attention. Although I was in a hurry, and slightly annoyed, I slowed the cart so the girls could say hello. With his supervisor watching, he stole away to pat the girls on the head and send us off with forks of pineapple slices.

That's when she started. "Mama…."

"Just a minute, honey. We need broccoli."

"Mamma, the man." "Hmmmm? Yes, just a minute baby. Let me get Daddy's Diet Cokes."

"Maaaamaaaa. The man, that man...."

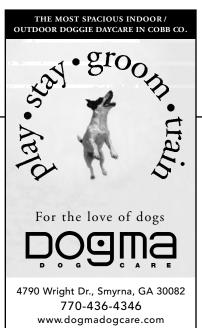
"Shoot. I forgot detergent. Hold on girls, we gotta turn around." At the checkout aisle I finally stopped to listen to her.

"The man. That man. He is good. That man is good."

She was right. That man is good. He saw my toddler twins, and it made him think of his own family thousands of miles away. He was cheerful. He shared fruit. He made them happy. I guess a lot of things are that simple. Sometimes I get so tied up in my rush to accomplish the to-do list that I don't notice the simple, good things around me. Simple things like warm weather. Longer and sunnier days. A quiet house with napping toddlers. Sleepy smiles when they wake up. The generosity of a stranger.

This spring, I'm going to take my two-year-old's advice. I'm going to notice the people and things that are simply... good.





MILESTONES

births

John and Jean Hanighen (bernard way) have a baby boy, William Patrick Hanighen.

Debbie and Ryan Slinkard (bernard way) have twin girls. Maia Lynne and Catherine Ryan were born January 6.

Kim and Alan Dickerson (spring street) have a baby girl. Maret Marie Dickerson was born February 4 weighing 8 pounds, 8 ounces, and measuring 20.5 inches.



Maret Marie

David and Barbara
Dondiego-Stewart have a
baby boy. Dominic Daniel
Stewart was born on
February 20, 2010 weighing 7 pounds 14 ounces.



Barbara, David and Dominic



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Williams Park Cooks! by Tom Haley

If you've been to the neighborhood happy hours, you've probably tasted some really great food! I don't know how many times I've made a mental note to get the recipe for one appetizer or another only to spend the evening with neighbors and friends and then forget to find out who made what and how they did it (if you've been to Happy Hour, you know what I mean). For this edition of Williams Park Cooks, I have compiled two of the appetizers I've brought in recent months and going forward, I hope to have some of the recipes from other neighbors. So go ahead! Enjoy your cocktail... I'll get the recipe for you!

Is-It-Hot-In-Here Stuffed Jalapenos

22 large jalapenos

1 pound bulk pork or beef sausage

1 package (8 Ounces) cream cheese, softened 3/4 cup grated parmesan cheese, divided

Preheat oven to 425 degrees. Slice jalapenos in half lengthwise; remove pith and seeds. In a skillet, brown sausage over medium heat. In a large bowl, combine cream cheese and parme-

san cheese; add sausage and mix until blended. Stuff mixture into jalapeno halves. Place on a foil-lined baking sheet. Sprinkle with remaining parmesan cheese. Bake for 10-15 minutes or until stuffing begins to brown.

Festive Crab Cakes

1/3 cup cream cheese, softened

1/4 cup crabmeat - drained, flaked and cartilage removed

2 tablespoons chopped green onions

1 (2.1 ounce) package mini phyllo tart shells 1/3 cup whole berry cranberry sauce

In a small bowl, combine cream cheese, crab and onions until blended. Place tart shells on an ungreased baking sheet. Drop 1 tablespoon of crab mixture into each shell. Top each with 1 teaspoon cranberry sauce. Bake at 375 degrees F for 12-15 minutes or until heated through.

If you'd like to contribute a recipe from the Williams Park Happy Hours, please email to me at klesko100@gmail.com. See you at the next one!

Williams Park Imbibes by Ben Cohn

Several people have been asking Louisa and me questions about wine lately. Seeing that we drink a lot of it, these are not illogical questions. So here's a little information.

First, everybody's palette is different (you may love a wine I hate) and people should drink what pleases them rather than what they're told is good. Next, I've found that wine

at the supermarket is often priced higher than at the local wine shop. Despite the convenience of the supermarket, I believe you should support your local stores and you'll also do better there.

Avoid choosing wine based on a pretty label —you may find some not-so-great wine behind it. I hope this list is helpful.

Name	Variety	Cost	Rating
Columbia Crest Wash. State Vineyard Ten	2006	5.00	9
Domaine Pignard	Beaujolais 2007	9.99	9.5
Chateau de Cornemps	Bordeaux 2006	10.99	10+
Montes	Cabernet Sauvignon 2006	10.00	9
Rosenblum Cellars Vintner's Cuvee	Cabernet Sauvignon 2006	9.99	9
Mendoza Station	Cabernet Sauvignon 2008	8.99	10
Domaine Guy Mousset	Cotes du Rhone 2006	13.99	8
Nostrada Old Vine Zaragoza	Garnacha 2007	7.99	10
Mendoza Station Reserva	Malbec 2008	5.99	10
Castle Rock - Very nice	Zinfandel 2005	8.99-9.99	9+
Pinot Evil	Pinot Noir	5.95	9
Fat Cat	Pinot Noir 2007	8.99	10+
Caleo Sicilia Nero D'Avola from Sicily	Red Wine 2006	6.99	9
Petals Germany	Riesling 2007	7.99	10
Bellini Toscana	Sangiovese 2008	8.99	10
Pietro di Toscanna	Sangiovese 2008	6.99	10
Real Sangria Box	Sangria	16.99-18.99	9
Black Opal	Shiraz 2007	4.99	10+
Penfolds Koonunga Hill Australia	Shiraz Cabernet 2006	7.99.	10
Jacobs Creek	Shirz/Cabernet 2007	5.49	9



MILESTONES

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deaths

Paul W. McGahee (highland ave.) passed away August 30, 2009. Born January 16, 1925, he served in the U.S. Merchant Marines durina WWII. He, wife Mae, and their two children Marsha and Grea moved to Williams Park in the late 1950s. After his retirement from the AC Delco division of General Motors, Paul and Mae became somewhat of a neighborhood fixture spending warm days enjoying the views from their front porch. Preceded in death by wife Mae in 2008, Paul is survived by Greg, Marsha, four grandchildren, four great-grandchildren, brother Herbert McGahee of Douglasville and sister Mary Brooks of Thomson.

Marjorie "Ma" Maffetone died peacefully December 7, 2009. She was 90 years old. Ma moved to Smyrna from New York state ten years ago. For the last two years, she lived with daughter Andrea Kling on Mimosa Circle, enjoying several WP happy hours during that time. She was blessed with good health to the end, even dancing at her 90th birthday party! She is missed very much.

Jack McClure (spring street) died December 31, 2009. He was 74 years old. Jack and his wife Jean have lived in their Williams Park home for 47 years. Perhaps best known in the neighborhood for the large vegetable garden he tended for many years, he sold wonderfully fresh surplus produce to grateful neighbors.

Williams Park Travels by Al Wilgus

Helen and I closed out 2009 with three fabulous weeks in the middle-east. If you have never been to this part of the world and are looking for something different, I highly recommend it. What we experienced was almost too awesome to describe but I'll try to summarize. We flew into Cairo where we spent three days, then two days in Alexandria on the Mediterranean Sea, a train back to Cairo and then off to the Suez Canal where we spent a week cruising the Red Sea. Docked in Hurghada (Egypt), we headed out on an overnight excursion to Luxor.

From Egypt, we sailed across to Duba, Saudi Arabia. The Kingdom has just begun allowing tourists to visit and it was a real cultural experience (not least of which because Helen was required to wear the abaya, a black dress covering her from neck to ankles). We spent part of a day in Tabuk with a group of Bedouins. The following day we docked at Sharm El-Sheikh and drove north into Sinai to St.Catherine's Monastery, home of the Burning Bush and the place where Moses received the Ten Commandments.

At Aqaba we left the ship heading north into Jordan. We traveled through Wadi Rum, toured Petra, and went as far as Amman. From there we ended with four days in Israel, mostly in Jerusalem with side trips to Massada and the Dead Sea. One evening we went on our own to Bethlehem (in the Palestinian controlled West Bank) which was a real adventure.

What an education; culturally, historically, and religiously. We went with a tour company—there were only 30 people in our group (and we had armed security most everywhere we went). The best parts of the trip were the wonderful moments interacting with the lovely people we met everywhere we

WHERE HAVE YOU BEEN? Your

neighbors want to know. Share your adventures by sending your story and a few photos to <u>dingoblue@earthlink.net</u> The next deadlines are May 15 and August 15.

by Al Wilgus

PHOTO COURTESY OF AL WILGUS

went. Whether Moslem, Jew, or Christian we all share the same basic values, hopes, and dreams. If only we could let our common aspirations guide us rather than our differences, we would all be better off.





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MILESTONES

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Nancy Galey (walker street), a long time Smyrna resident died in February. She is survived by daughter Barbie and a granddaughter, both WP residents as well as other family in California.

Bill and Gerrye Scoggins (roswell street) were our neighbors for more than 30 years, then we lost them both in just a month's time. Bill died suddenly from a heart attack on January 31, 2010. With mounting complications stemming from heart surgery last October, Gerrye followed on March 1, 2010. They were both 79 years old. As our City Council representative for almost 20 vears. Bill was instrumental in the downtown redevelopment which has so significantly improved the place we live. Never at a loss for words, Bill enjoyed tellina stories, many based on humorous predicaments in his own life. These he often ended, one hand in the air, saying, "true story, true story!" and shaking his head as though even he could hardly believe it. An observant person with a keen sense of humour, Gerrye shared Bill's political career, serving as his advisor and technology guru when not otherwise occupied indulging her love of baking. Above all, Bill and Gerrye were good and generous neighbors. They are survived by daughters Jo, Lisa, Michele, Gayle, and Cookie; sons Bill Jr., Chris, and Richard; Bill's sister Sue; Bill's brother Buddy; Gerrye's brother Doyle; 16 grandchildren; 11 great grandchildren; and various

nieces and nephews.

More News in and around WP...continued from page 2

Williams Park resident Heather Teilhet is now a freelance writer for *Cobb Life Magazine*. A high-end specialty lifestyle publication reflecting the best of life in Cobb, the magazine features in-depth profiles of Cobb celebrities, decorating tips from interior designers, before and after rooms and gardens, and covers Cobb's trendy dining scene. It's published by the *Marietta Daily Journal* nine times yearly (Jan/Feb, March, April, May, June/July, Aug/Sept, October, November and December) and mailed to 35,000 homes, mostly inserted in the Sunday *Marietta Daily Journal*.

If you have a story or feature idea for publication in *Cobb Life*, contact Heather at 404-822-4367 or heather-hedrick@yahoo.com. To read the online version, go to: www.coblifemagazine.com.

Biodiesel is coming to Smyrna. The City will soon be taking waste cooking oil from area restaurants and converting it into biodiesel fuel for city vehicles. Using a Department of Energy grant, the city has filed for approval to buy the required equipment at a cost about \$35,000. It's expected that biodiesel will eventually replace at least 50% of the 25,000 gallons of diesel currently used each year. Since the cost of collecting and converting is about \$1.00 per gallon versus a current diesel price of nearly \$3.00 per gallon, the city will realize significant savings.

The process is fairly simple — methanol (wood alcohol) and caustic are added to cooking oil in a 6-8 hour batch process to yield biodiesel which directly displaces diesel fuel. No equipment changes are needed for city vehicles and the biodiesel actually burns cleaner producing much less soot and odor. Some users even report the exhaust smells like French fries! The glycerin by-product can be used in the manufacture of soap, as a boiler fuel or as an aid in composting.

Currently Smyrna restaurants are required to collect and dispose of waste oil most of which is recycled by rendering into animal food. The city is also considering the possibility of collecting residential waste cooking oil which would have the added benefit of keeping oil and grease out of sewers (the #1 cause of clogged sewers in the metro Atlanta region), providing further reduction in city expenses.

The biodiesel idea came from an EPA sponsored workshop attended by Keep Smyrna Beautiful Director Ann Kirk. She asked Williams Park neighbor and KSB board mem-

ber Keith Bentley to research whether this might work for Smyrna. Hitting the internet and making a few phone calls, he learned that several cities and counties in Alabama have been making biodiesel for some time. The city of Hoover, AL, a suburb of Birmingham with a population of 60,000, has been at it for about three years with great success. With a recently added second production unit, they can now make 110 gallons per day. In addition to oil from area restaurants, Hoover also collects about 500 gallons per month from residents through a drop-off system at area fire stations. You can view a video of their operation at: http://biodiesellogic.com/Web%20Page/city% 20of%20Hoover%20Biodiesel%20Site.htm.

So here's a process that saves money, reduces reliance on foreign oil, burns cleaner and helps keep oil and grease out of sewers. Why wouldn't you do it? Once a team from Smyrna visited the Hoover operation and saw that city's enthusiasm, they was sold. The equipment has to be purchased and installed and oil collection details have to be worked out — but Smyrna's biodiesel process should be up and running in a few months.

Smyrna will be one of the first municipalities in Georgia to make its own biodiesel fuel. Rome and Paulding County are also working on similar projects.



January's adopt-a-mile date brought cold weather but the intrepid were undeterred. They removed litter from Roswell, Gilbert, Marston, Matthews, and Highland. That's Mike Engel on the left — he coordinates these events. Joining him this time were, left to right, Jeanne Schwenk, Ron Davis, Callie in front of dad Jim Duelmer, Chris Kuhn, Lamar Waller, Angela Kuhn, Phil Qualter, and Collin Gallagher. Also participating but not pictured: Debbie Savage and Liz Davis.

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WELCOME

new members:

— on devin court —

Sonaly Patel & Navin Wadehra

— on hawthorne —

Steven & Shawne Jacobs

— on roswell street —

David Stewart & Barbara Dondiego

Karen Keebler & Dante Pastore

— on spring street —

Harry & Jane Sarajian Carol & Tony Theisen and daughter Jen

WPN BOARD

president Ron Davis 770-431-9786

vice president Jim Duelmer 770-434-3536

recording secretary Lem Ward 770-863-9580

corresponding secretary Liz Davis 770-431-9786

> treasurer Madge Jackson 770-432-3563

membership & hospitality Susan & Keith Bentley 770-433-0350

> social committee Sandy Hamby 770-435-5613

beautification com. Robyn Phillips 678-634-3395

communications com. Casey Clavin 770-333-9995

security & safety com. Jim Duelmer 770-434-3536

More News in and around WP...continued from page 6

"Long May You Run" (N. Young ~ 2010 Winter Olympics, Closing Ceremony)

Hat's off to Amy Shay and all of the other Marathoners, Ironmen, and Triathlon participants! We think that you all rock — and you never know, we may be right behind you some day! Here's an interview with Baxter Crane, Matt Bennett and myself about our experience with the Atlanta Thanksgiving 1/2 Marathon.

What made you decide to run the Thanksgiving 1/2 Marathon?

Baxter: A co-worker was running and I said I would run it with him because I was looking for an excuse to get back in shape.

Matt: My lovely and skinny wife.

Dru: I needed another physical goal after the Peachtree, though more challenging.

How long did you train?

Baxter: I trained for 3 and 1/2 months. *Matt*: Eight weeks.

Dru: I started training for the P'tree in April, I just never stopped and increased my long runs starting in September. I signed up on August 31, then after it was official, I was like, what did I just do????? I worked out usually six days a week. I ran a lot, but also included spin, circuit training, weights, and fitness yoga.

Is this your first 1/2 Marathon and do you have plans for future runs/races?

Baxter: This was my 1st 1/2 marathon and I'm planning on running in future runs which will include more 1/2 marathons.

Matt: Second marathon & maybe.

Dru: This was my first 1/2M. I really had my sights set on the ING 3/21/10, however, I'm not dedicated enough to train in temps lower than 45. I will continue to do the P'tree. I could easily be talked into another 1/2M.

Did you learn anything about yourself through training or during the race?

Baxter: Through the training phase, I learned what it takes to prepare for a race and that having a goal and a proper training schedule to get to that goal is essential. I learned that running long distances is more mental than physical. I also learned that I am capable of more than I thought I was, and that I actually enjoy running.

Matt: My nipples bleed a lot on long runs.

PHOTO COURTESY OF DRU BENNETT



Dru: I learned that it's hard to do an 8 mile run the day after a WPN Happy Hour! I learned that if you have the right mind set and dedicate yourself, the goal is obtainable. Support from family and friends' was crucial to my success. The race was incredible. We all worked hard for it. I was 10 minutes slower than I predicted, but that's okay – it was worth all the time and energy! I love my metal! — Dru Bennett



Here's good news for all you parents of little ones. Ann Carr (roswell street) is now offering her services baby sitting. A mother of two herself (five years and 11 months), Ann's "been there and done that" so she knows this subject well. She can be reached by phone at 678-309-9400 or by email at anndcarr@hotmail.com. For \$10 an hour, you can have total peace of mind when you're away from home without the kiddos.

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Spring

is time for Renewal!

It's that time again. Birds are chirping, trees are budding and it's time to renew your WPN membership, Renewals have been mailed to existing members (except those paid ahead for 2010.) If you haven't renewed or are not a member, why not take this opportunity to sign up and join all the fun? Members get this newsletter, e-mail news, security alerts and updates in between, happy hours, cookouts, book club, and loads of other neighborhood activities. Not bad for \$15 a year. To join, just fill out the form below and return it to the address noted (or just give it to Madge Jackson, Liz or Ron Davis, or Susan or Keith Bentley.) If you have questions, contact Susan or Keith at 770-433-0350 or kbentley8068@gmail.com

Still sitting on the fence? by Jill Huitron

If you are, it's time to reexamine things. Mortgage interest rates are low but they will not stay this way forever. The tax credits for first time buyers and for move-up or move-down buyers runs out soon also.

The tax credit of up to \$8000 for first time buyers expires April 30, 2010. You have to be under contract by then and closed within 60 days. You also have to have never owned a home or have not owned one in the last three years to date. This tax credit only applies to your primary residence.

The tax credit for move-up or down-buyers of up to \$6500 expires on April 30, 2010 also. Like its counterpart, you have to be under contract by then and closed within 60 days. For the \$6500 tax credit you must have lived in your present home for five of the last eight years and the house you are buying must be your primary residence. To make sure you meet all the qualifications, be sure you check with your accountant.

Mortgage interest rates have been kept artificially low by the government for some time now to encourage spending and buying. The federal government has been buying mortgage backed securities and that has been holding the rates down. However, that program is set to expire the end of March and it doesn't appear it will be extended. Most predictions are that before the end of the year we will see interest rates start to rise. The only problem is no one knows when that will happen. We've already seen a small indication of what's coming as, last month, the federal government raised the rate at which

banks borrow money from the federal government. Once the government loosens it's hold on lenders, interest rates will tend to find their normal level and, more than likely, it will happen quickly.

An interesting fact is that even if rates go up only 1% and price of homes come down 10%, you will pay more per month for the same house than you would pay now. The "experts" in the field are predicting rates will go up anywhere from 1% to 3%. We've been enjoying rates anywhere from 4.75% - 5% for a while now but that's not the norm.

If you do put your home on the market, be realistic in the price — it must be compelling to a buyer. There are so many homes on the market that buyers have a lot to choose from. They won't come knocking at your door if your price is much higher than the house around the corner — your house probably won't even be shown. Yes, you love it and it is special to you — but when your house is on the market, you must put emotion aside and be realistic in pricing and negotiating.

Right now is the best time to buy and a great time to sell. There are so many great deals on the market with the foreclosures, short sales, trusts, estates, handyman fixer uppers as well as resales. There are also a lot of buyers out there looking to buy in the next two months to take advantage of the tax credits. The interest rates are at an all time low and tax credits are there for the taking... what are you waiting for? It's time to get off the fence!

			IT'S THAT TIME OF YEAR!	
V	W		Neighbors. y membership for April 1, 2010 through March 31, 2011 (\$15.00) or April 1, 2010- March 31, 2012 (\$30.00) ining for the first time - one year (\$15.00), two years (\$30.00)	
0.0	Name		Phone	
	E-mail Pet's Names			
Children's names, age, and gender				
Special interests/hobbies				
What information may we include in the WPN directory? 🔲 Name 🔲 Address 🔲 Phone 🔲 Email Please make check payable to Williams Park Neighbors and send it with this form to P.O. Box813811, Smyrna, GA 30081-8811				
l would like to help or participate in one of the following areas:				
☐ Beautification ☐ Safety and Security ☐ Photography ☐ Membership ☐ Bridge Club ☐ Gardening				
☐ Children's ☐ Book Club ☐ Other: Specify				
		rch 31, 2009 (postmarked) will be entered i & Keith Bentley at 770 433 0350 or sb	nto a drawing for a gift basket from Great Harvest Bread Company. rentley0350@gmail.com	
Our mission is to promote community among neighbors through social interaction, emphasizing the unique character of Smyrna's oldest neighborhood.				

LAUGH-IT'S GOOD FOR YOU:

Every day at lunch time a young man leaving his office passed an old lady selling pretzels for 25 cents each. He always put a quarter in her basket, but never took a pretzel. Though this had gone on for over three years, the two had never spoken. One day, as the young man passed by and left his quarter, the pretzel lady spoke to him. Without blinking an eye she said, "They're 35 cents now."

If you like doing those thinking test things on the web, Here's one to check out — it tests your power of observation of every day objects. http://www.oldjoeblack.Onyx.com/thinktst.htm

Ever wonder how old you'll get to be? Heres a longevity game based on your answers to 13 questions, it will predict your life span. It also gives you the opportunity to check out what might help increase your life span. media.nmfn.com/tnetwork/longevity game popup.html

> — from Ben Cohn (Whitfield)

Last quarter in review

Our November happy hour hosts were Sonya and Wade Ingle and their canine son Radar. Their's is the house on Highland which underwent a major remodeling this past year. Their contractor, second from top at right, wore a nametag Sonya made for him that said "Brett,

best contractor in the world." Few people still love their contractor by the time the job is complete. Many neighbors have



been excited about seeing this place and none were disappointed. Not only was the remodel wonderful, the furnishings and art are just delightful.





Doug Erickson and Tom Haley, pictured above with bach-yard-neighbor Valerie Tomlinson, put up the Christmas decor and hosted us for the December happy hour. Ever the gracious hosts, they flung open their doors again two weeks later inviting all of Williams Park to their New Years party. Tom's close-knit family arrives en masse for this party each year, and this time was no exception. A portion of that contingent gathered for this four-generation midnight portrait. This is Tom's mom Vicky, his grandmom Nonny, his sister Lori, and Lori's daughter Gina ringing in the New Year.



Sheryl Llewellyn puts the screws to a bottle of vino.



Tiffany and Harris Sudderth lay hands on baby to come.



Larry Evans swings his noise -maker and toots his new years horn.

John and Janelle Lampp.

Happy New Years to everyone, near and far.





1505 SPRING

Background. Our cover story in the March 2006 *MEMO* was about the Lampp's house on Gilbert Street, built in 1884. I referred to it as the oldest house in the neighborhood. I was wrong.

After reading that MEMO article, Lillie Wood told me that Ms Ruby Bowles house on Spring Street was probably built before the Civil War. She is right.

The oldest house in our neighborhood may well be the oldest standing building in Smyrna. It's recently been vacated by its elderly owner and sprouted a "for sale" sign in the front yard. We should all be concerned for the future of this architectural treasure in our midst.

Built somewhere around 1850, the house is about 2,000 square feet (a guess). It was originally configured as a center hall with three rooms along each side, with front and back porches. All the walls and ceilings are (painted) wood (about 4" wide applied horizontally). The floors are wide (about 6") pine. The ceilings are about 12 feet high. There are four fireplaces with mantles. Those and the door and window frames are the only interior trim work-this supremely simple interior is extremely evocative of its era. The doors appear to be original (surface-mounted latch hardware and porcelain knobs). It sits on a lot about 100 feet wide and 300 feet deep (a guess).

Alterations. The center hall has been changed but it's original configuration

continued on next page..

More News in and around WP...continued from page 7



book club participants learned of Madge Jackson's birthday approaching (near the end of last year) and expressed a desire to give her a present, Madge (spring street) knew just

what she wanted. She asked them to buy items appropriate for donation to the **Toys For Tots** program. For her birthday Madge, seen here with a baby Shrek, got to "open" the presents, then package them all back up and deliver them for distribution to under privileged children. Now that's an example to admire.

Keep Smyrna Beautiful is hosting our second annual garden tour on Saturday, 15 May 2010, from 10-4 rain or shine. Tickets, \$10 now or \$15 on tour day, are available at the community Center, Keep Smyrna Beautiful office or from any KSB board member. Proceeds will be used to prepare and fence the new community garden on North Cooper Lake Rd. (site of a new soon-to-be-opened Smyrna park). We'll feature five local gardens along with the arboretum, the sensory garden, and a new bog garden. A tea room will be available for attendees to enjoy refreshments, and also to meet sponsors who will provide displays of their products. Not only will you enjoy these lovely gardens, you may also gain knowledge from homeowners and docents and there will be a plant sale. For additional information please call 770 431 2863. Be sure to mark your calendar and come out and join us.

Census Update—Spring is coming (hopefully) and so is the Census. The Constitution requires that the government count all resi-

dents every ten years and 2010 is the year for the next one. In mid March they will begin mailing census survey forms. Thankfully, it will just be the short form this time, only around 10 questions on basic demographics, age, race, sex. They'll also ask for your phone number to verify the information is correct. Around 10% will be selected for follow up through a phone call confirmation to eliminate any chance of error. In April, you'll receive a post card reminder to com-

plete and mail the form (envelope provided), if you haven't already done so. People who don't return the census form can expect a personal

visit from a census employee beginning in May, to ensure that everyone gets counted. It should only take around 10 minutes for one to verify your information, but if you prefer not to have them knocking at your door, just mail the form back. An accurate count of the people live here will help allocate funds back to our community, and determine our congressional representation.



Census 2010 workers wear ar official identification hadne



Census 2010 workers carry U.S. Census Bureau bags, making them easier to identify

Wait — don't replace those old windows. Manufactures of "replacement windows" claim that "the best way to improve your home's energy efficiency is to replace your old windows." But studies

show that well-maintained wooden windows. with appropriate storm windows, can be every bit as energy efficient as vinyl replacements. Repairs may be needed — new weather stripping for tight sealing, new panes to replace cracked ones, and recalking — but these measures cost less than total replacement. Plus, retaining original wood windows limits demand for non-biodegradable vinyl, reduces bulky additions to landfills, and preserves the distinctive character that makes older homes appealing. The National Trust for Historic Preservation has a guide to weatherization for owners of older houses. It provides commonsense suggestions for dealing with insulation and air leaks, roofing and mechanical systems, and windows so that they operate efficiently. Go to: www.PreservationNation.org/weatherization.

Atlanta Moonwalk & Party Rentals

slides, bounce houses (batman, superman, disney princess castles, rocket, scooby, ocean, dora) snow-cone, cotton candy, hotdog, popcorn, bubbles, fog, snow, karaoke, margarita machines, dunk tank, balloon room, games, skydancers & signs, popular costume characters, airbrush tattooing & face painting, money machine & FLAMINGO YARD SURPRISES!

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1505 FRING

...continued from previous page

(clearly apparent) would be rather simple to reestablish. The alterations consist largely of adding walls to subdivide sections of it into a bathroom and large storage closet. In the 1950s or 60s, the front porch was rebuilt and underpinning was overclad with a faux stone surface. The clapboard siding was over-clad with composite shingles.

Originally built by the Lyles family circa 1850, then passing though a few owners, it was eventually bought by William Brown Bowles and his wife Fannie Kate Black Bowles. They had three children, William Jr., Frances Lee, and Ruby Lois Bowles. While Bill Jr. married and moved away, Ruby and Frances remained single, living together in the house. Now the only surviving of the three siblings, Ruby recently left her family home to live with a family friend.

One of the great things about Williams Park is our mixed bag of architecture. Various houses here represent most decades from the late 1800s to the early 2000s (though some decades may have lost representation due to demolition for the recent past housing boom). This variety provides us a rich (if not consistent) architectural environment. Though it may now be a diamond in the rough, 1505 Spring is jewel in our crown.

If you have thoughts about how we might promote a good outcome for this building, let's talk.

Casey Clavin 770-333-9995

WP Reads

THE WPN BOOK CLUB, meeting monthly in various neighbors' homes, always welcomes new participants. To learn which books we'll be reading in the up coming months, see the calendar on pages 2 and 3. To learn more, call LeAnne at 770-863-9580.

Here are our latest books. — Leanne Fey

Rich In Love, by Josephine Humphries ★★★★ Set outside of Charleston, this is the story of a family in crisis as experienced by the 17 year old narrator who's trying to understand herself while keeping the family together.

The Help, by Kathryn Stockett

★★★ A story of class and race issues in

Mississippi in the early 60s, this is one
white woman's attempt to help the "help"
find their voice and tell their story.

The Forgotten Garden, by Kate Morton

★★★ A multi generational search for the true history of a young British girl who is abandoned on a boat bound for Australia...

The rating system:

- ★ No one liked it
- ★★ We thought it was ok
- ★★★ It was good
- ★★★★ It was excellent
- ★★★★ Don't miss it fabulous

MEMO seeks input

Are you an aspiring writer, journalist, poet, illustrator, or photographer? Your neighborhood newsletter is always seeking a few good columnists/editors/artists to contribute to Williams Park Neighbors' MEMO. We promise neither fame nor payment, but you'll be read by everybody in the neighborhood and you'll feel good about helping out.

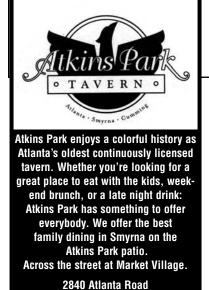
We could have a column about dining out near Williams Park. There are lots of restaurants around here -- you could go investigate and tell the rest of us which ones are worth



their salt. We should have a column on seasonal gardening tips specifically appropriate to WP. Somebody could keep us abreast of City and Ward three news which might impact WP residents specifically. We should

have a couple of section editors covering WPN block captains and committee chairs. One would touch base quarterly with each WPN committee chair, collect input, then pass it along to me for publication in the next issue. The other would do the same with the block captains. A crime editor might provide a quarterly compilation of crime statistics within or near WP.

None of these are big jobs — 325 to 650 words four times per year — but all together they'd make a real interesting newsletter. Write to dingoblue@earthlink.net or call 770-333-9995 to get involved.— *Casey Clavin*



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Williams Park Neighbors

march 2010

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