

Williams Park

MEMO

PUBLISHED BY AND FOR WILLIAMS PARK NEIGHBORS

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

MEMO NOTES

A number of neighbors mentioned that they really enjoyed Bill Marchione's article in the last issue revealing some highlights of Williams Park's history. Thank you, Bill, for the article and for chairing the WP History Committee. Anybody interested in joining in the WP History Project can contact Bill at 857-919-0505 or wpmarchione@gmail.com

Expanding on Bill's piece, Leon McElveen agreed to write some words about Civil War action in our area. He starts by outlining why and how fighting came here as groundwork for the local nitty gritty to come in the June MEMO.

Also in this issue, Dru Bennett e-views resident veterinarian Janine Merritt, Robyn Phillips profiles avid gardener Thelma Hancock, and Ben Cohn reviews three restaurants and a movie.

We always encourage contributions to the MEMO. Deadlines for future issues are May 15 and August 15. Tell us something about yourself — tell us something about your neighbor — send your contributions to Casey Clavin at dingoblue@earthlink.net

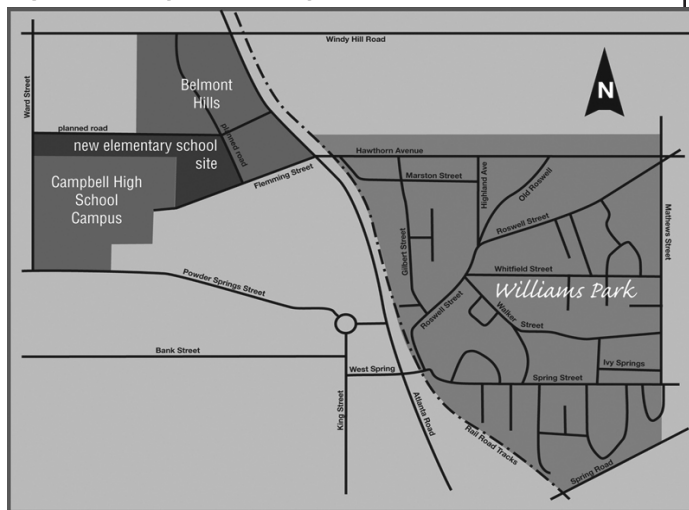
News in and around Williams Park

The Cobb County Board of Education has approved the \$7.8 million purchase of property for the **new elementary school** approved by voters in 2008 and slated to open in the autumn of 2013. The 18-acre site, contiguous to both Belmont Hills and Campbell High School, is just outside of Williams Park.

Part of the Smyrna Commons apartment property, recently acquired by Smyrna's Downtown Area Development Corporation for a future street connecting Atlanta Road and Ward Street (Cobb County's 2011 SPLOST referendum), will become part of the school property. Plans call for its conversion to playing fields and open space for the new elementary school as well as Campbell High School plus the wider community after school hours.

The new school will include kindergarten thru 5th grade, have 61 instructional units (newspeak for "classrooms"), is planned to serve 900 students, but can accommodate a maximum of 962. All of Williams Park will be districted to this school (whereas now our neighborhood is divided between Belmont and Argyle).

The school district has retained the firm of Cunningham, Forehand, Matthews, & Moore Architects based on their bid of \$598,000 to design the building. It's estimated that construction will cost \$17.6 million. Other cost, including fixtures, furniture, equipment, landscaping, and such are expected to bring the total to \$22 million.



Spring is time for Renewal! Now that the jonquils are blooming, it's time to **renew your Williams Park Neighbors membership**. This year renewal notices went out to existing members via email (3-3-11). If you're not currently a member, you're missing a lot. WPN members get the quarterly newsletter, the *Memo*, e-mail news, security alerts and updates in between, monthly happy hours, neighborhood cookouts, book club, garden club, and loads of other neighborhood activities. Not bad for \$15 per family per year. To join, just fill out the form on page 9 of this *Memo* and return it to the address noted. If you have questions, contact Keith Bentley (770.433.0350 or kbentley8068@charter.net) or Leon McElveen (770.856.1544 or mcelveen@msn.com). Don't miss out on all the WPN fun. Renew your membership today!



KEITH BENTLEY PHOTO

continued on following page...

2011 CALENDAR

wpn happy hour
friday, march 18, 7 pm
Rich and Jenine Merritt
2620 Gilbert Street

wpn family happy hour
sat., march 19, 2-4 pm
at the Wine Cellars
(Smyrna Market
Village) Anyone who
wants to help with the
planning is welcome to
join us. We are working
on hosts for the rest
of the summer.

Questions or input to:
Barbara.dondiego@gma
il.com

wpn book club
Sun, March 27, 3pm
Jane Sarajian hosting
157B Spring Street.
Sarah's Key
by Tatiana deRosnay

wpn happy hour
friday, april 15, 7 pm
Tom Haley and Doug
Erickson
2610 old roswell road

wpn adopt-a-mile
Sat april 16, 8am
(Mike 678-698-0987)

wpn children's'
spring celebration
april 16, 4:00 pm
Easter egg hunt
1351 roswell street
(Irdavis1351@yahoo.com)

wpn general assembly
meeting
tuesday, april 19, 7 pm
city council chambers

wpn book club
Sun, April 24, 3pm
host, Madge Jackson
1449 Spring Street.
*My Heart's in the
Lowlands*
by liz Curtis Higgs

continued on next page...

News in and around Williams Park

Bryan Beard is retiring. He designed our WPN website a few years back and has been maintaining it since. Now, between running his company and chasing around his kids, he finds he's having trouble keeping the website updated. "Anyone who can edit HTML and can access a server with an FTP program can edit the site," Bryan says. "I've been using Dreamweaver."

So we're looking for somebody to take it over. The design is very nice and doesn't need to be changed but if the new person wants to redesign it, that would be cool, too.

If you think you'd like to take over the website, contact Casey (dingoblue@earthlink.net) or Ron (Irdavis1351@yahoo.com). Bryan can answer any questions you might have (bryan@the-foundryagency.com). Once a new person is approved by the board, Bryan will work with them on getting access to the files and getting started.

Congratulations to **Myrna Evans** (Roswell



Street) — she graduated Summa Cum Laude in December from Kennesaw State University with a Bachelor of Business Administration in Accounting. She's not done yet, though. Now she'll get her master's degree, serve an internship, and pass an accreditation

exam. She intends to practice as a CPA.

Summa Cum Laude — so what does that mean, exactly? Latin honors, primarily used in the U.S., Canada, and continental Europe, indicate the level of academic distinction with which a degree was earned. While many institutes confer three levels, some eschew the third. The levels are cum laude, meaning "with honor" (usually pronounced k m la de); magna cum laude, meaning "with great honor;" and summa cum laude, meaning "with highest honor." Way to go, Myrna!



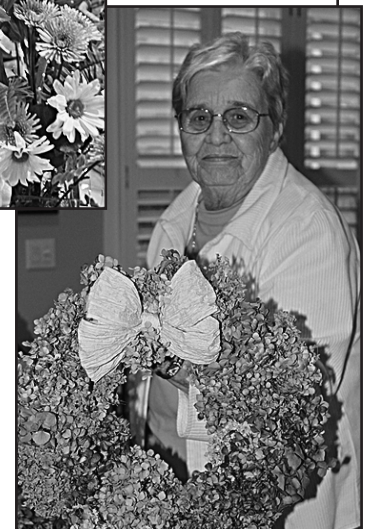
Gavin Carpenter (Roswell Street) had it with the corporate work place. He hung up his pressed trousers and button-down shirt, embraced the outdoor life, and start-

ed Jonquil Lawn and Landscape. This comes as no big surprise to us — last September we read of Gavin's spontaneous community service, voluntarily mowing and trimming vacant WP properties to keep the neighborhood looking neat. Now he has all the official licenses and insurance to go pro, offering general lawn and grounds maintenance in the Smyrna and Vinings area. He offers discounts in Williams Park (short commute) so if you're in the market for courteous and dependable lawn care, give Gavin a ring at 678-392-5880.

WPN Gardeners had an enjoyable January meeting at the home of Keith and Susan Bentley. **Nancy Smith** (Gilbert St) demonstrated how to make a spring flower arrangement for the home and **Thelma Hancock** (Hawthorne Ave) demonstrated making a wreath of dried hydrangea blooms. The March meeting (see calendar) will focus on landscaping and on force blooming spring flowering shrubs.



All Williams Park Neighbors are invited to join and share their gardening knowledge. We meet the second Sunday of every other month. But since that's Mother's Day in



May, we'll meet on the 15th instead. We're also holding a plant and garden item sale on May 7 at Smyrna's first Fresh Market of this year.
— *Thelma Hancock*

continued on following page...

2011 CALENDAR

wpn family happy hour
saturday, april 30
Honeycutt family hosts

smyrna's jonquil festival
saturday, april 30 and
sunday, may 1

keep smyrna beautiful
document shredding
april 30, 9am-noon,
behind city hall
770-431-2863

keep smyrna beautiful
garden tour
saturday may 14
3 williams park back
yard gardens will be
featured

~~wpn spring cook-out
may 14~~

garden club
sunday, may 15, 3 pm
host, Thelma
1419 hawthorne ave.

wpn happy hour
friday, may 20, 7 pm
Jill and Larry Jones
1423 spring st

wpn spring cook-out
saturday, may 21
details tba
(Tiffany Sudreth and
Kim Dickerson)

wpn family happy hour
saturday, may 21
McQuade family hosts

wpn book club
Sun, May 29, 3pm
host, Louisa Cohn
1450 Whitfield Street
Wish You Well
by David Baldacci

wpn happy hour
friday, june 17, 7 pm
Sam and Sandy Hamby
1312 roswell st

News in and around Williams Park

We've been talking about it for years — now we're a few steps closer to having **neighborhood signage**.

A committee of three made location recommendations to the WPN board in December, identifying three locations prioritized by desirability. 1. In Williams Park proper, marking entry to the neighborhood from the village. 2. On the point

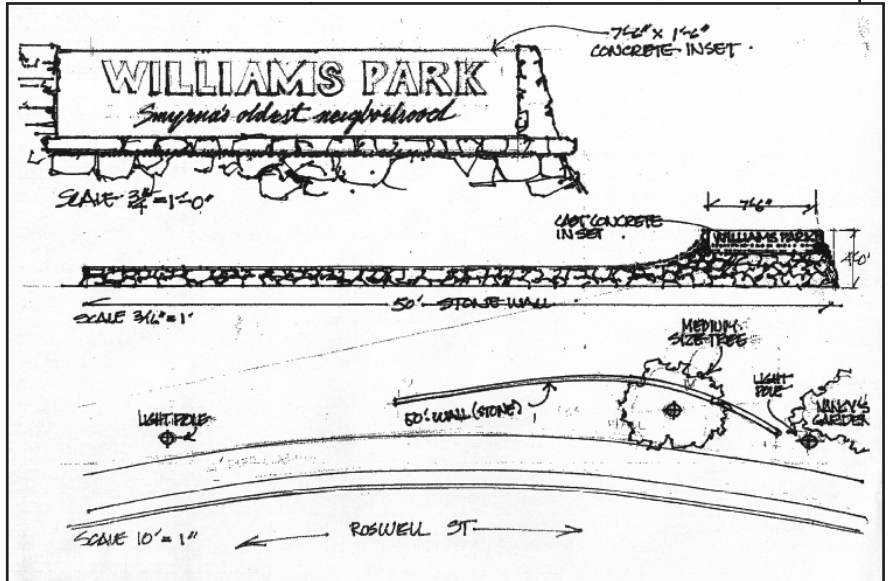
where Roswell and Hawthorne converge, marking entry to the neighborhood from little five points. 3. Somewhere around the intersection of Hawthorne, Marston and Dixie Ave., just this side of the tracks, marking entry to the neighborhood from the Belmont Hills area.

While each site has its strengths, **Vic Koch** agreed with the committee that the park location has the fewest impediments of the three. So, Vic set about designing a structure specific to that site, but incorporating elements which may also be used in different structures in other locations should we want to add others at future dates.

Because he designed Williams Park's layout and pergola, Vic was familiar with the site. He intended the new monument to stand on its own, but also to build on the ambiance already provided by the existing structures. Capitalizing on the long, narrow triangular shape of the lot, Vic located the new structure far away from the Park's focal point, then used materials to establish a relationship.

The final design is a long, low, curving, 18" stone wall running 42', then rising to run 8' more at a height of 48" and cradle a cast concrete slab reading "Williams Park, Smyrna's oldest neighborhood." The great length, low beginning, sweeping curve, and rising height unite to calmly usher a person into the neighborhood, exuding a warm welcome. WPN's board of directors has approved the plan.

Because the property belongs to the City, Vic and Ron Davis met



with Steve Ciaccio, (Parks and Rec guru), Terry Anulewicz (Ward 3 Council rep), and Rusty Martin (Community development) who have all warmly given their support.

Have a look next time you pass that way, there should be a group of little orange flags marking the location. The low end of the structure points toward the RR crossing and the high end points up toward the Park. While the City's formal approval is still pending, it appears very likely we'll soon have a monument as cool as our neighborhood already is.

Hey neighbors — thanks for those squashes. In early November an email went out offering locals a second life for their used **pumpkins and jack-o-lanterns** in Casey Clavin's compost pile. From then until after Thanksgiving offers of orbs trickled in. Whole and carved, firm and sagging, most were picked up but others just arrived on their own. When all was done, 15 big orange orbs (sans seeds) lay a molderin' in the ground. Ashes to ashes, squash to squish.

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- disney princess castles, rocket, scooby, ocean,
- dora) snow-cone, cotton candy, hotdog,
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- skydancers & signs, popular costume characters,
- airbrush tattooing & face painting, money
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delivered

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5% off for WPN members
also available, adult & children tables & chairs

WELCOME

— on gilbert street —
Angela Twist and her
kitties

— on hawthorne —
hub and trisha talbot

— on roswell street —
Don and Kiley Morgan
and their dog Bailey

Our membership now
stands at 165 families

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

You don't have to be a
member to attend our
events. But if you haven't
already joined, now is a
good time to do so.
There's an application on
page 9 of this issue or
you can go to
www.williamsparkneighbors.org

WHERE HAVE YOU BEEN?

Your neighbors want to
know. Share your adventures
by sending your
story and a few photos
to

dingoblue@earthlink.net
The next deadlines are
May 15 and August 15.

WP Eats

We in Smyrna are lucky to have a number of good to excellent Italian restaurants in our area. There's the old standby of Scallini's where, I would say, the salad and garlic rolls are outstanding, but the dishes are average — you can get a good tasting meal at a very low price.

Others are a step up. The closest, Zucca's, is both excellent and right in our backyard at the Village Green. They make a dynamite meatball or portobello mushroom sandwich (only at lunch). We've had pizza, chicken and eggplant parmigiana. The servings are very large and you should consider sharing a meal as we have done many times. The eggplant is outstanding. Pizzas are excellent.

At Carrabba's the dinners are very good. Particularly good is the calamari (the best I've had in Georgia), and the steamed mussels. It's very busy on the weekends but there is a way to beat the crowd. Go to the bar in front of the line cooks — it's set up for service. If you sit in front of the pizza oven, the cook will slide you a small order of calamari on the house. One of our favorite meals is to order their garden salad to split and have an order of mussels or calamari. Another dish we've enjoyed was to request some linguini in the steamed mussels. And there's a dish that's not on the menu — sausage and peppers in marinara sauce (used to be an appetizer) — that's really a meal. A hearty eater might ask for a side of spaghetti. Any of these dishes along with the fresh baked bread is more than enough for two people.

Another excellent Italian restaurant in our area, Taverna Fiorentina (on Hwy 41 in the shopping center with Kroger), is the best of the lot — a beautiful restaurant with white tablecloths, black napkins, and a professional waitstaff. The two owners, Paulo, the chef from Italy, and Jasmine, from the US, have created an authentic Italian atmosphere with furniture and wines brought from Italy. They run a number of promotions from a buffet during world cup to half-price bottles of wine. Most recently, every Monday evening throughout January, they ran all you can eat family style for \$15 including salad, entree, and dessert. For \$5 more, you get a bottomless glass of wine — the best money I've spent recently. The food is absolutely the best and it comes out of the kitchen steaming hot. If you e-mail them at taverna@bellsouth.net, they'll send you promotions by e-mail. — Ben Cohn

dining out

close to home

WP Reads

THE WPN BOOK CLUB, meets the last Sunday of the month at 3 pm at a host home. We're always welcoming 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

West With The Night

by Beryl Markham ★★★★★

Beryl Markham writes about her remarkable life in Africa.

The Physick Book of Deliverance Dane

by Katherine Howe ★★★★★

A young historian's search to find a 17th century spell book that will give her answers to her own magical ancestry and a primary source for her dissertation.

The rating system:

- ★ No one liked the book
- ★★ We thought it was ok
- ★★★ It was good
- ★★★★ It was excellent
- ★★★★★ Fabulous -- don't miss it.

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MILESTONES

births

Paul & Kristie Burch (Devin Ct.) are the proud parents of Madelyn Rose Burch, born 7 December 2010.

Ellery and Heather Mangas (Bernard Way) have a baby girl. Hadley Logan Mangas arrived on 11 December 2010.

Mike and Sue Stempek (Highland) have a daughter. Catherine Eleanor Stempek arrived December 27, 2010.

Jessica and Fernando Askins (ex-Roswell St) are parents of a baby girl. Louisa Fernanda Askins was born January 26 (6 pounds, 15 ounces.)



Luisa

Paul and Kate Hall (Gilbert) have a son. Ethan Lowry Hall was born on March 1, weighing 6 pounds, 1 ounce

Jerry and Shannon Luzar have a daughter. Beila Isabel Luzar was born March 11 weighing 6 pounds, 9 ounces

continued on next page...

Williams Park Travels — *What's your version of Paradise?... by Jill Huitron*

Everyone's mind's eye picture of paradise is different. Some see paradise as a snow covered mountain just waiting to be skied. Some see it as a rocky face waiting to be climbed. Some see it as the open sea waiting to be sailed.

At this point in my life, I see it as palm trees swaying in a light breeze, white sandy beaches, clear blue water lapping the shore, quiet except for a few birds now and then... peace... paradise. I love to travel, and Daniel and I both love to explore — but there's nothing more soothing to me than to sit at water's edge and rest.

Well, that's what we thought we'd be doing when we decided on a lay-over in Tahiti during our travels this winter. Ugh!! Yes, there were palm trees, sand, and lots of water — but, overall, the island did nothing for us. The city of Papeete was dirty in a third-world way. We made the best of it — drove around the whole island, hiked some waterfalls, explored the inter part of the island as best we could and kept a positive attitude.

Deciding to go to an island off of Tahiti for a night, we awoke our last morning in Tahiti and set out on the 40 minute ferry to Moorea. At last, paradise! This is one beautiful tropical island, everything your mind's eye imagines one should be. Not congested, relaxed, lush green, huts over the clear blue green water, white sandy beaches, natives friendly and helpful, palm trees swaying... now, that's paradise!

Moorea is a smaller island which doesn't really have a city, per say. Exploring, we saw waterfalls and lush vegetation. There's really only one "road" going into the island and it goes up to Belvedere, or beautiful view. There is a beautiful view from there, too, looking over two bays, Cook's and Opunohu, with a mountain between them. The weather changes rapidly on the lookout. In our (less than) 30 minutes there, it rained, cleared to blue skies, clouded over until the whole place was socked in, then cleared up again... amazing.

We did a little kayaking off the beach, and some snorkeling. Looking in the water you could see coral, but not the color of it. What the heck, we thought, there might be some fish out there — but it really didn't look likely. Once we were in the water, however, it was amazing. Right off the beach at the hotel were tons of colorful and beautiful fish. It is fascinating to swim and see them right below and beside you. One took a liking to Daniel and stuck to him like glue! It really was funny as the little guy wouldn't go away. I actually saw a sting ray swim also, which was very cool.

That afternoon a couple who were leaving gave us some leftover bread and told us to go feed the sharks over the water where the bar was that night. We headed out there and looked down and there were all kinds of fish swimming around. I broke off pieces of bread and threw it to the fish — there came the sharks! They looked to be about six feet and very much in "their" waters. Glad I hadn't seen them while snorkeling earlier!



Moorea is known for it's pineapple juice and black pearls. Our last morning we found a little "nothing" mom and pop place advertising black pearls on a hand-made, road-side sign. The owner (mom) put her daughter in charge of helping us as it was her morning off and she was going to body surf the waves across the street. The daughter, a scuba instructor on Tahiti, comes home on the weekends to help her mom's jewelry business. We looked at all kinds of pearls and their sizes, shapes, quality, and color. We finally found two similar ones we liked, picked the earrings we wanted them on, and the daughter made them right there for me. That was really neat and one of my prize purchases of our trip.

We loved Moorea so much that we tried to figure out how to stay longer or stop again on the way back, but it didn't work. I hope there will be a next time in the future, but if not Moorea again, then some other tropical paradise that allows you to wash your worries, tiredness and troubles away, far away while the palm trees sway to the breeze.



Atkins Park enjoys a colorful history as Atlanta's oldest continuously licensed tavern. Whether you're looking for a great place to eat with the kids, weekend brunch, or a late night drink: Atkins Park has something to offer everybody. We offer the best family dining in Smyrna on the Atkins Park patio. Across the street at Market Village.

2840 Atlanta Road
770-435-1887
www.atkinspark.com

MILESTONES

illness

Janelle Lampp (Gilbert St), having undergone surgery for brain cancer, has begun chemotherapy and radiation treatments. Her prognosis is good for a full recovery.

Beverly Edwards (Roswell St) is with her daughter in Kennesaw, recovering from a recent fall.

Edna Sparks (Whitfield St) is back home following a period of rehabilitation at Delmar Gardens, after a fall.

deaths

Ruby Bowles, life long resident of the family's home on Spring Street, passed away some few months ago. She was in her 90's.

Her house, built circa 1853 and possibly the oldest standing building in Smyrna, passed to a family friend and is currently on the market.

Vonceil Williams passed away February 11 at 87 years of age. Her late husband G.B. Williams was a local entrepreneur and mentor to many young people in the area whom he employed. It was in honor of this positive role modeling, that the city dedicated to him the park in our neighborhood which bears his name. She is survived by three children, four grandchildren, three great grandchildren, and three great great grandchildren.



Officially Organic by Sue

Criger
These days organic products are everywhere! Grocery stores carry items claiming to be organic — we see the word organic on the package and our little hearts skip a beat. It's more expensive so it must be better, right? We think to ourselves, "If I buy this, won't I be just a little bit healthier, wiser and maybe even smarter?"

I suspect many of us have no idea what it takes to be certified organic. Simply stated, organic produce is grown without the use of pesticides, synthetic fertilizers or genetically modified organisms. Organic animal products are (meat, poultry, eggs, and dairy products) are produced without antibiotics or growth hormones. The USDA National Organic Program defines organic as follows: Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation.

Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards. Companies that handle or process organic food before it gets to your local supermarket or restaurant must be certified, too. Products are classed as "100% Organic" if made with 100% organic ingredients, "Organic" if made with at least 95% organic ingredients, or "Made With Organic Ingredients" if made with a minimum of 70% organic ingredients and strict restrictions on the remaining 30% including no genetically modified organisms. Products with less than 70% organic ingredients may list organically produced ingredients on the side panel of the package, but may not make any organic claims on the front of the package.

Buying organic food promotes a less toxic environment for all living things. Pesticide drift affects non-farm communities with odorless and invisible chemicals. Feeding the soil with organic matter instead of ammonia and other synthetic fertilizers has proven to increase nutrients in produce, with higher levels of vitamins and minerals found in organic food. Researchers doing laboratory taste trials at Washington State University have shown that organic berries were consistently judged as

sweeter. Plus, new research verifies that some organic produce is often lower in nitrates and higher in antioxidants than conventional food.

Organic farming has proven to use less energy, is beneficial to soil, water and local habitat, and is safer to harvest. Eat more seasonably by supporting your local farmers market while also supporting a global organic economy year round. So let the organic feasting begin! It will make your taste buds happy and it just might make you healthier, wiser and even smarter.



An Espresso Bar

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www.revcoffee.com

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These board members have been carrying the load for a few years now. We should all think about stepping up to give some of them a break. They have things running smoothly, and can provide "training." If you think you might like to serve, give one of them a call to talk about it.

Hey, can you do us a little favor?

When a new neighbor moves in near you, let us know. Contact Susan and Keith Bentley at kbentley8068@gmail.com or 770-433-0350 so they can welcome the newcomers.

Thanks!

Paws for Thought — an e-view by Dru Bennett

"If you pick up a starving dog and make him prosperous, he will not bite you. This is the principal difference between a dog and a man.." — Mark Twain

On any given day in Williams Park, you will see someone you know with their pet. We know our neighbors names and we certainly know their pets names — heck, sometimes we even know the names of the pets before we know the names of our neighbors! Luckily we have a veterinarian who lives here in Williams Park. Dr. Jenine Merritt (Gilbert Street), who practices in Vinings, is available for email consultations and front porch exams to answer pet questions.

I asked Jenine several questions you may find of interest:

D.B: What's the importance of having pets spayed and neutered?

J.M.: There are many benefits to spaying and neutering other than just preventing pet overpopulation. It is beneficial to your pet's overall health. If you spay your female dog prior to her first heat, you essentially eliminate her risk of mammary cancer when she is older. Males are less likely to develop prostate cancer as they age if they are neutered as babies. Neutering also prevents undesirable behaviors like aggression, roaming, or marking of territory.

D.B: Could you give us some recommendations for a family pet?

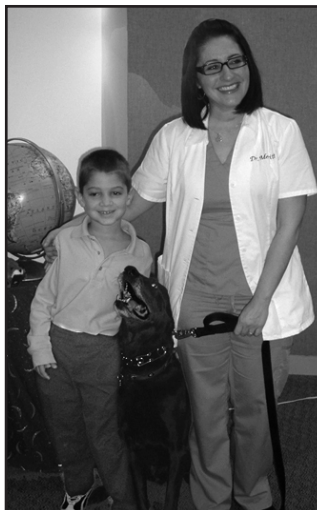
J.M.: Choosing the appropriate family pet is a big decision. A lot of factors should be considered, such as: How much time will I have to devote to walking/exercising my pet? What regular maintenance will this breed require (Such as grooming)? How many hours will I be gone every day? How often will I travel? Are there small children in the home (or even in the extended family)? There are so many different breeds/types of pets that there is one for every family's lifestyle - whether its a dog, cat, or even a goldfish. I am more than happy to counsel my WPNs on this matter.

D.B: Could you mention several pet rescues in our area?

J.M.: If you're planning a new addition to

your family, please consider adopting from a rescue group. These animals desperately need homes. I work very closely with Atlanta Pet Rescue and Atlanta Boxer Rescue. Let me know if you're interested in adopting one of these four-legged children — I can hand-pick one just for your family!

The Merritts have two four-legged children: Bubba, a black lab (and somewhat of a WPN legend) and Gumbeaux, a Boston terrier.



Winter's Bone — a movie review by Ben Cohn

This movie won first place at the Sundance Film Festival and was nominated for Oscars in Best Picture, Best Actress, and Best Supporting Actor. It was passed up, however, by the big money Hollywood pictures, taking home none of the little statues.

The story follows a young girl in the Ozark mountains trying to hold her younger brother and sister together. Their father has disappeared after putting the house and timberland up as bail money. The children survive in the toughest of circumstances on welfare and the kindness of neighbors. The tale proceeds with the girl trying to find her

father so he will appear in court. If she fails, she'll lose everything.

Her experiences, like the environment of the Ozark mountains, are unbelievably harsh. When you see the movie you'll be very thankful you weren't born into that world. Every high school kid in America should see this movie and maybe they'll stop whining about how hard life is.

I encourage you to see the movie — it's now out on DVD and I'm sure you can get it from Netflix. Make an effort — you'll be glad you did. I saw it months ago and it's still on my mind.

The Atlanta Campaign and the Battle of Smyrna: Part 1... by Leon McElveen

The Battle of Smyrna was not a headline event in the Civil War, nor was it one of the small skirmishes which were the vast majority of the more than 10,000 recorded battles in the conflict. It was, however, a notable event in the war and a significant event in the Atlanta Campaign of 1864. To understand how and why the armies came to be in Smyrna, one must first look at the war as a whole and the Atlanta Campaign in particular. We'll do that here, then in Part 2 we'll look at battles fought in and around what is now Smyrna in more detail.

By the time of the Atlanta Campaign in the spring and summer of 1864, the war was entering its final year. Ulysses S. Grant had been promoted to Lieutenant General, the first to hold that rank since George Washington, and given command of all Federal armies. He positioned himself with the Army of the Potomac, commanded by Maj. Gen. George Meade, and set out to destroy the Confederate Army of Northern Virginia commanded by Gen. Robert E. Lee. He entrusted the second half of his grand strategy to his most favored lieutenant, Maj. Gen. William Tecumseh Sherman, in command of the Military Division of the Mississippi and tasked with destroying the Confederate Army of Tennessee commanded by Gen. Joseph E. Johnston. Sherman's command consisted of: The Army of the Cumberland commanded by Maj. Gen. George Thomas, The Army of Ohio commanded by Maj. Gen. John Schofield, and the Army of the Tennessee commanded by Maj. Gen. James B. McPherson. This makes things sufficiently confusing — the North tended to name its armies for rivers, while the South used states or geographical areas. At several points in the Atlanta Campaign, the Confederate Army of Tennessee faced the Federal Army of the Tennessee.

The first shot of the Atlanta Campaign was fired May 7, 1864 by an Illinois artillery battery posted near Tunnel Hill, 30 miles south of Chattanooga. The Federal army (approximately 110,000 men) outnumbered Confederate forces (about 65,000 men) by almost two to one. As a matter of logistics in maintaining such large armies in the field, the campaign was fought along the Western & Atlantic railroad, which was (and is) a winding, 138-mile, state-owned railroad running between Atlanta and Chattanooga. Both armies depended on the railroad for supplies — Sherman from his base in Chattanooga and Johnston from his in Atlanta. CSX trains rolling through Smyrna today follow, with minor exceptions, the same path as those supply trains.

Beginning with that cannon shot in early May, the armies clashed first at Rocky Face Ridge near Dalton, then at Resaca

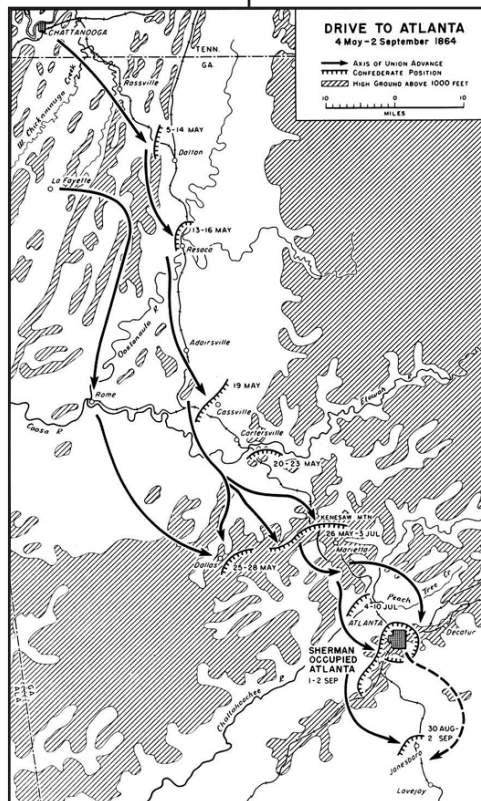
in mid-May and Cassville a few days later. The opening movements of the initial battles tended to follow a script. Gen. Sherman would send his largest army, Thomas' Army of the Cumberland, straight ahead to engage and hold the Southern force in place. Then he'd send one of the two smaller armies around a flank, attempting to get behind the Confederates and cut the railroad. Johnston, out of necessity, fought a defensive campaign — perhaps to a fault. While he maintained the integrity of his army, the war was moving closer and closer to Atlanta. In a late-May attempt to get around the Confederate left, Sherman stretched the reach of his army, leaving the railroad and fighting major engagements at New Hope Church, Pickett's Mill and Dallas before returning to the railroad.

In late June, Sherman abandoned his flanking maneuvers for a frontal assault at Kennesaw Mountain. Results there were disastrous so he returned to his flanking movements. Johnston, faced with being cut off, fell back again. At this point, the armies arrived at Smyrna. Johnston threw up works to delay the Federals while he got his wagon trains down Atlanta Road, through the Chattahoochee River Line, and across the river. The River Line was a series of innovative earthen fortifications called "Shoupades". These forts, named for their designer, Brig. Gen. Francis Shoup, ran from Vinings six miles south to Veterans Highway. Atlanta Road crossed through the line just inside of today's I-285. A park on Oakdale road preserves some of the few remaining examples. Battles in Smyrna and at Ruff's Mill were fought July 4, 1864 when Federal forces assaulted Confederate positions. Johnston's left flank was eventually

turned at Ruff's Mill forcing a withdrawal, but the Smyrna Line had held long enough to accomplish its mission of delaying the Federal advance and giving Johnston the time he needed.

By mid-July, Confederate President Jefferson Davis, having lost patience with Johnston's retrograde movements, relieved him of command. Johnston's replacement, 33-year-old Texan, Gen. John Bell Hood, was a much more aggressive commander — perhaps also to a fault. Leaving the defenses of Atlanta to engage the Federals at Peachtree Creek, the Battle of Atlanta and Ezra Church in the latter half of July, he lost men, in each, whom he could not replace. When Hood saw the last railroad into Atlanta cut following the Battle of Jonesboro on September 1, he was forced to abandon the city, ending the Atlanta Campaign. Sherman occupied the city until November 15. Then, after forcing all residents to leave the city, he began his famous March to the Sea.

Next issue — the battle in our backyards.



Neighbor Profile — by Robyn Phillips

A lot of what makes this Williams Park neighborhood an interesting and enjoyable place to live is the cast of characters living here. **Thelma Hancock** is one of those characters. Raised in Moultrie, Georgia as the oldest of eight children and the only girl (clearly her parents were trying for another one just like her!), Thelma grew up on a country farm where you raised your food and grew your livelihood. Much of her early life was spent helping in the cotton, tobacco, and peanut fields her dad planted. Those early lessons translated into a real knack and a passion for gardening and planting just about anything that blooms.

Fifty six years ago Thelma and her husband Rudolph moved into what was, at that time, a one year old cottage on Hawthorne Avenue. Rudolph worked for Lockheed, and Thelma for American Art Metals — together they also ran a very successful taxidermy business.

Somehow, between those two full time jobs, Thelma found time to join three different garden clubs over the years (that's in addition to the WPN Garden Club she currently co-chairs). This passion guided her as she filled flower beds encircling her home with daylillies, iris's, azaleas, and every kind of bulb you can imagine. In fact, it's her Japanese Magnolia you've seen in full bloom if you've been on Hawthorne anytime in the last two weeks.

Fortunately for us, Thelma's willing to share all that skill and knowledge with her neighbors. The garden club will be having a plant and garden item sale at Smyrna's first Fresh Market event of the year. That's on Saturday, May 7, from 8 am to noon. Be sure to stop at the table and pick up something for your own yard — you'll be planting a little bit of WP history when you do.

WP Happy Hours — now in two flavors

Thanks to recent happy hour hosts — **Casey Clavin and Vic Koch** in November, **Robyn Phillips** in December, **Andrea Kling** in January, and **Sue Hunt** in February.



Casey and Vic opened both the house they used to call home and the one they live in now.

Neighbors strolled back and forth across the street from one fire place to another on a wonderfully warm Autumn night.

Robyn, already known as a Christmas decorator extraordinaire, also had new backyard patio and stonework to share — very nice, indeed.

Andrea put out a spread of Italian appetizers and put her dogs Gerri and Kramer on their best behavior.

Sue Hunt, brave soul, hosted us the night before moving out of the Roswell Street house she's occupied for two years. Homeowner Nancy McGee, back from a two year stint working

in Savannah, has reoccupied the house she's known all her life. But wait — fret not. We have not lost Sue. She loves Williams Park too much to leave, so she's taken up residence on Old Roswell and plans to host us there at a future date.



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