september 2008

PUBLISHED BY AND FOR WILLIAMS PARK NEIGHBORS

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

August Cookout and Pie Baking Contest

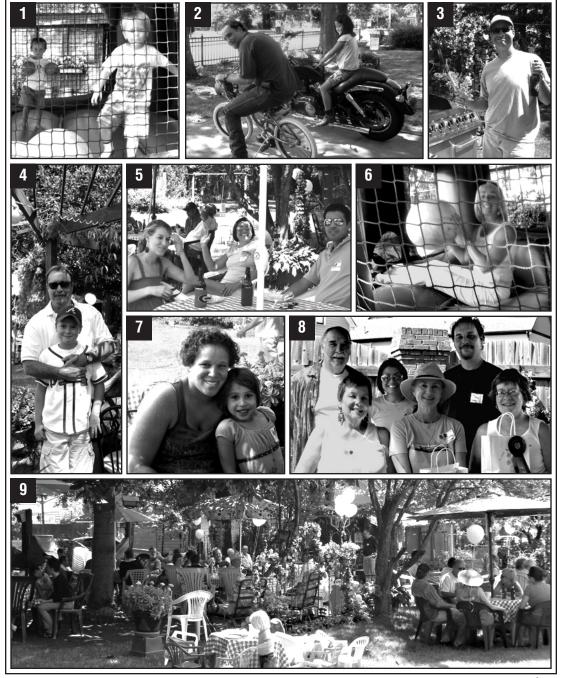


MEMO NOTES

Williams Park

- black camera case with a small video tape
 green 1996 Olympic thermal cup
- small clear round container with blue top
 medium clear rubber-
- maid cont. with red top • five various serving
 - spoons (2 match)aluminum tongs
 - casino canvas bag
 - small rectangular metal serving tray

1) Kids jumpin' compliments of Judy Brasfield. 2) After much badgering, Abigail Kemp relents to swap bikes with CJ. 3) Matt Bennett, grill dude. 4) Larry Jones proud-daddin' Gus. 5) The Askins flank a pie judge — Jessica on the left and Fernando in the bad-boy shades. 6) Sue Hunt entertains her inner child. 7) Jasmine and her mom-smiling for the camera. 8) Pie contest winners, front left-right, Judy Kessler, Debbie Savage, and Nadine Roland (see page 4 for recipes). The judges, in back left to right, Lem Ward, Lorretta McCracken, and C.J. Price. 9) A good crowd having a good time.



Sandy Hamby Photos

SMYRNA'S OLDEST RESIDENTIAL NEIGHBORHOOD



wpn happy hour friday, sept 19 7:00 pm myrna & larry evans 1320 roswell street (770-434-5094)

kid's event sat., september 20 11 am, williams park learn to plant bulbs — we'll get dirty, so dress accordingly. we'll also have story time plus cookies and juice (heather 770-722-1513)

wpn book club sunday, sept 28 3:00 pm book, tba Mary Helen's house, 1021 windy oaks (Leanne 770-863-9580)

wpn happy hour friday, october 17 7:00 pm suzie lee 1010 whitfield court (678-239-4071)

wpn general assembly neighborhood meeting tuesday, october 21 7:00 pm in smyrna city council chambers

wpn chill cook-off saturday, october 25 3:00 pm 1351 roswell street rain date — sun., oct. 26 Let Sandy know what chili you'll enter in the contest, if you'll bring crackers, cornbread, other dishes, drinks, or will help set up and clean up. Call her at 770-435-5613

wpn book club sunday, october 26 3:00 pm Persuasion by Jane Austen Leanne's, 1496 spring (Leanne 770-863-9580)

continued on next page...

WP Reads

THE WPN BOOK CLUB meets monthly in various neighbors' homes to discuss specific books (see the calendar for autumn schedule details). The group always welcomes new participants. To learn more, call LeAnne at 770-863-9580. Here are their reviews of three recent titles.

- The rating system: ★ No one liked it ★★ We thought it was ok ★★★ It was good
 - $\star \star \star \star$ It was excellent
 - $\star \star \star \star \star$ Don't miss it fabulous

Hearts of Horses, by Molly Gloss $\star \star \star$ The story of a young woman who, leaving home during World War I to take work breaking horses, finds relationships and family in a small rural Oregon town.

Still Waters, by Jennifer Lauck ★★★ The true story of a young girl who survives a tragic childhood.

Empire Falls, by Richard Russo $\star \star \star$ The history and lives of residents in a fading textile mill town in Maine.

- LeAnne Fey



WP Dines Out

WITH A NAME LIKE DOGWOOD and a location on Peachtree Street in Midtown Atlanta, this new restaurant promised a wonderful dining experience. That's what Keith and I expected and, to our delight, we were right!

Due to traffic, our party of five (Keith and myself, plus Robyn Phillips and Liz and Ron Davis) arrived a few minutes late for our Thursday evening reservation. We were greeted warmly by the hostess and seated promptly. The restaurant is elegantly furnished and beautiful with soft, warm colors and interesting art work.

Our server was friendly without being intrusive, and knowledgeable about the menu and wine list. Most of our group were intrigued by and ordered from the grits bar, choosing from creamy grits with lowcountry shrimp, fried oysters or ham and pimento cheese. I wanted to try a soup but found it hard to choose between the three offered. So I had

the "flight of soup," a trio of small servings. My favorite was the roasted Vidalia onion with cornmeal griddle cake and white cheddar.

For an entrée, I chose the pan fried Georgia trout served with pink eye pea, blue crab and corn succotash. The trout was very lightly fried and the blend of flavors with the succotash was different and delicious. Keith Dogwood 565 Peachtree Street, Atl. 404-835-1410 <u>www.dogwoodrestau-</u> rant.com

Lunch: Mon - Fri 11:30 am - 2:00 pm Dinner: Mon - Thurs, 5:30 -10:00 Fri - Sat, 5:30 - 11:00

chose the SoCo glazed pork chop with caramelized shallots and silver queen soufflé. Very good that August night, he declared it would be even better on a cold night this winter.

To celebrate the end of an excellent dining experience, Keith and I shared the grilled lemon pound cake with key lime butter cookie gelato. I think even my great grandmother, who made the very best pound cake, would have enjoyed this dessert.

Finally I am very happy and proud to say that our Gilbert Street neighbor (and WPN member) Shane Touhy is the chef at Dogwood, as well as co-owner along with Scott Black. We were pleased to have a chance to chat with Shane and his wife Vicki during our visit at Dogwood.

Check out lunch and dinner menus at <u>www.dog-</u> <u>woodrestaurant.com</u>. Then pick up the phone and make a reservation. You won't be disappointed.

— Susan Bentley



...continued from previous page

wpn happy hour friday, november 21 7:00 pm jessica & fernando askins 1485 roswell street (205-218-9361)

wpn happy hour friday, december 19 7:00 pm robyn phillips 2647 gilbert street (678-844-4441)

WELCOME

new members:

— on bernard lane — Jane Schwartz Jeremy & Cara Fort

— on bernard way —

Ryan & Debbie Slinkard

— on devin court —

Jana & Paul Carpenter & 3 yo son Camden

— on gilbert —

Shane & Vicky Touhy

— on marston street —

Bryan Smith Edmond & Brigida Seville

— on roswell street — Matthew & Alia Alston

& daughter Maia Lina

— on spring street —

Kim & Alan Dickerson

— on whitfield court — Cheri Wiesman Suzie Lee & daughters Virginia & Catherine

– on wright street —

Rennie Mattnews

Kudos to neighbors...

THANKS to recent WPN happy hour hosts — Madge Jackson in June, Jill & Larry Jones in July, and Leanne Fey & Lem Ward in August. Neighbors are more interesting when you "get inside their heads" by getting inside their homes. The photos at right make abundantly clear that inside Lem's head you'll find a lot of Coke stuff. All the months in 2008 are already spoken for. If you want to host a neighborhood happy hour in 2009, choose a month and call WPN Social Chair Sandy Hamby to make it official (770-435-5613).

KUDOS to **April Moncrief** (hawthorne ave) — she and her mother recently founded the Atlanta Chapter of Rock Against Cancer, a nonprofit advocating for kids with cancer at the local, state and national level.

Their first annual benefit at Sweetwater Brewery was right in keeping with a philosophy of bringing the healing power of music to kids fighting cancer and making music part of their cure. Great bands played as ticket holders received tours and tastings (and souvenir pint glasses).

Proceeds from the event benefited a new music therapy program at Children's Healthcare of Atlanta providing children and families respite from the long and painful cancer treatment process using music. Keep up the great work, April!









SANDY HAMBY PHOTOS

CONGRATULATIONS to **Jim Duelmer** (gilbert street), recently named Smyrna Business Person of the Year by the Cobb County Chamber of Commerce. We know from Jim's work as our WPN Safety and Security Chair that he brings capability and conscientiousness to his endeavors. We're happy to see him recognized by the Chamber with this award.

A NOTE OF GRATITUDE and congratulations to **Cara Fox** (whitfiled street) and **Mike Kemp** (highland ave) for their work representing Smyrna's Ward Three on the city's Education Committee.

Kudos to **Heather Kemp** for her recent work coordinating WPN children's events. She's pictured here during story time, a gathering of kids to hear stories and have refreshments. Other kids events include crafts activities and gardening. See the Calendar for the September event where kids will learn to plant jonquil bulbs which will flower this coming spring.



THANKS TO Sandy Hamby (roswell street) for her work on the WPN scrapbooks. Happily gathering and pasting neighborhood photos and mementos, she completed three (physical) annual volumes (2005, 2006 and 2007), then scanned all the pages to create electronic files which will soon be viewable at our website, <u>www.williamsparkneighbors.org</u>. Fun as it has been, though, Sandy is ready to hand it off to somebody else. If you think you might like to work on this project for a while, give Sandy a call to talk about it (770-435-5613). And don't let Sandy's three year tenure intimidate — a one year commitment would be greatly appreciated.

MILESTONES

births



Finn Crowley (old roswell) has a new little sister. Bella Claire Crowley was born June 3rd weighing 8 pounds, 15 ounces and measuring 21.5 inches. Parents Brendan & Claire also enjoy holding her.

Shannon and Christy Murray (old roswell) have a baby boy. Brady Scott Murray was born June 9th weighing 9 pounds and measuring 21.6 inches.

Kevin and Kelly Killimett (old roswell) have a baby boy. Walker Thomas Killimett was born June 10th weighing 6 pounds and measuring 19 inches.

Are you readers paying attention? That's three babies born on Old Roswell in one week!



It's business as usual for Cara and Aaron Fox as their third child is their third son. Joshua Quinn Fox was born July 24th weighing 7 pounds, 15 ounces and measuring 20.5 inches.

continued on next page

Williams Park Cooks...

These cooking contests are a lot of fun for contestants, judges and neighbors who also get to taste the entries. This year's judging staff was headed up by Lem Ward who has repeated taken first place in the past. His associates were Lorretta McCracken from Zucca and C.J. Price. Here are this year's winning pies.



Strawberry Rhubarb Pie

Nadine Roland took first place with this recipe saying, "My family wanted this pie for their birthdays instead of cake!"

- 1 1/2 cups sugar
- 3 tbl quick-cooking tapicoca
- 1/4 teas ground nutmeg
- 1 pound rhubarb finely cut (approx. 3 cups)
- 1 cup fresh or frozen strawberries
- 1 pie crust, top and bottom
- 1 tbl butter

Preheat oven to 400°. Combine sugar, tapicoca, and nutmeg. Add rhubarb and strawberries - I use food processor to chop rhubarb and strawberries together. Mix it all together and let stand about 20 minutes.

Meanwhile prepare pastry for a 9 inch pie. Fill bottom crust with fruit mixture, dot with butter. Adjust and seal top crust. Bake at 400° for 35 to 40 minutes.





2/3 cup sugar

1/4 tsp salt

1 tbl flour 2 tsp ground cinnamon

4-5 cups grated apples—I used red delicious 1 egg

- 1/3 cup melted margarine
- 1 unbaked pie shell

Preheat oven to 400°. Peel and grate the apples and mix with remaining ingredients. Pour into the pie shell, bake at 400° for 10 minutes, reduce heat to 350° and bake for 50-60 minutes more.



SANDY HAMBY PHOTOS



Plum Galette

Judy Kessler took third place with this beautiful desert made the old way, without a pie pan.

- 1 pie crust
- 1 tbl turbinado sugar, plus more for sprinkling
- 1 tbl all-purpose flour, plus more for the work surface
- 1 tbl granulated sugar
- 1/4 tsp ground cinnamon
- 1/4 tsp freshly grated nutmeg
- 5 cups pitted plums, sliced 1/4-inch thick (about 5 medium)
- 1/2 tsp lemon zest
- 1 tbl unsalted butter, cut in small pieces
- 1 large egg

Line a baking sheet with parchment paper. Sprinkle a lightly floured work surface with a tablespoon of turbinado sugar. Roll out dough to a 12-inch round, about 1/4-inch thick. Transfer it to baking sheet and refrigerate for up to 1 hour.

Preheat oven to 375°.

Mix together a tablespoon flour with the granulated sugar, cinnamon, and nutmeg. Gently toss together plums and zest. Sprinkle flour mixture over plums; gently toss until evenly coated. Transfer plum mixture on top of dough, leaving a 2-inch border all the way around. Fold border over plums, overlapping where necessary. Press to adhere the folds.

Beat together egg with 1 teaspoon water. Brush edges of dough with egg mixture, and sprinkle with turbinado sugar. Bake until crust is golden brown and juices are bubbling, about 45 minutes.

Transfer baking sheet to a wire rack to cool. Serve warm or at room temperature.

MILESTONES

WPN Pet Profiles ... Kenzie Shay (Mimosa Circle)

births continued

Kirsten and Bryan Beard have a new baby girl. Ashlyn Daniel Beard was born July 22nd weighing 9 pounds, 8 ounces and measuring 21.5 inches. Big sister Sarah, just turned 2, is quite excited about her little sister.



Andy and Nicole Bennett (pierce avenue) have a baby boy. Finlay Wren Bennett was born July 25th weighing 6 pounds, 7 ounces and measuring 17.75 inches.

deaths

Our condolences to Mary Helen Ellet (windy oaks) whose mother passed away in May.

Highland Avenue neighbor Mrs. Fannie Mae Marshall McGahee passed away in mid July. She was 82 years old. Born in Thomson. Georgia, Mrs. McGahee had lived here for over 50 years raising a family and participating in the Spring Street Baptist Church congregation. She is survived by her husband Paul Wendell McGahee, daughter, son, brother, sister, four grandsons, and five great grandchildren. Our sympathy to the McGahee family.



Tuffy — If you've talked to Bill Scoggins lately you know what his excitement is all about. Bill and Gerry have welcomed a member new into their family. Tuffy is a 9 inch male beagle who will end up weighting 15 to

20 pounds. He came all the way from Hazel, North Carolina where he was picked from

among his littermates by Bill's grandson. He gets along well with his new friends, Bill's other beagles, Dolly (11 inch beagle) and "Purty" (13 in beagle). Tuffy likes to play with his favorite toy monkeys, especially the one that sticks out his tongue when you squeeze him. If you want Tuffy to come to you, you must get out his favorite puppy treats. So slow down when you're driving on Roswell near the Scoggins' house, Bill's probably chasing Tuffy around the front yard.

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







NOTE: The Smyrna recycling center now accepts electron stuff of all types. Hours are 8-4 Mon, Tue, Fri, Sat, and 12-7:20 Thursday. Phone: 770-431-2869 Ask for Ann Hampton, specifically — she handles the electronic items.

