

SMHS Newsletter, July 2015, No. 3



932 Stone Mountain High School girl's basketball team coached by future mayor Randolph Medlock. The picture was taken in the side yard of Mildred Hicks' home located on South Main Street not far below the current City Hall. Which team member is our guest author? See below on right.

Stone Mountain Historical Society Newsletter July 2015

Greetings!

Last spring was very productive for the Society. We hosted an informative presentation on the depot's renovation that was held at Sue Kellogg Library in April. It was well attended and Architect David Steele from Lord Aeck and Sargent gave a great tour to close out the presentation. We thank all the Visitor Center staff for participating and thanks to Sue Kellogg Library for allowing us the use of the meeting room.

Our Spaghetti Dinner Fundraiser was a huge success, netting over two thousand dollars toward the purchase of the new lot. We are in Hilda and Lynne Wells of Wells Cargo debt. They earned a special place in our Society, hosting the event and donating the wonderful meal. Main Street Stone Mountain was very much alive that evening with good will and great food among friends and neighbors. The community really showed its support and we couldn't be more grateful! Look for two more spaghetti dinners in the fall!



The Wells-Brown House

1036 Ridge Avenue
Stone Mountain, GA 30083
SMHS Headquarters

Circa 1875

Officers and Board

Mary Beth Reed, President
Jo Ann Florence, Treasurer
Theresa Hamby, Secretary
Kathryn Wright, Membership
Rusty Hamby, House Manager
Jim McCurdy
Sally Kellogg
Pat Miller
Susan Devine
Chakira Johnson

On the research side of the Society we have a new objective and that is to fully complete the Find-A Grave database on our city cemetery. Find -A-Grave is an online database used nationally and internationally by folks interested in family and local history. Baseline information on those buried in our city cemetery has been entered into the database but we could do so much more adding photographs, obituaries, and memorial inscriptions. We are inviting people interested in working on this to our Third Thursday meeting July 16th at 7:00 pm at the Wells Brown House.

This fall, Georgia State University Professor Adina Langer, will lead a class at the Wells Brown House for Museum Exhibit design. The class will create and install an exhibit at the House on Dr. James Riley Wells and the practice of a small town doctor. Board member Jim McCurdy, son and grandson of two prominent and well loved Stone Mountain physicians, will consult with the class. We were delighted to hear from Dot Guess below that Dr. Wells delivered her. If you have any information like that, please let us know to enrich the exhibit. The exhibit will be open to the public in December 2015, likely in time for our Christmas event on December 14th

We are pleased to announce that we have already paid down \$5,000 on our loan and are striving to meet the one-year term on the remaining \$25,000. If you can donate, please consider a tax-deductible donation. Donors at the thousand dollar level will be honored on a granite marker to be placed in the garden and granite benches inscribed in the donor's name will be similarly placed for donations of \$2,500 and above. Whatever you can give will be appreciated.

Best wishes for a safe and happy summer!

GROWING UP IN STONE MOUNTAIN...By Dot Guess

I was born September 6, 1916, to Minnie and Oscar Williams in a house that still stands on Sheppard Road in Stone Mountain. Dr. J.R. Wells was the physician in attendance. When I was 3 my father purchased the Hamilton House on East Ponce de Leon and set out to remodel. The home had survived the Civil War and my father took great pride in the fact that a mini ball was still in the side of the house. This area would not be included in the renovations.

My earliest recollections were of the railroad. A passenger train called the Accommodation stopped in front of our home each morning at 7 am taking my father to his job in Atlanta. This train would stay in the train yard until it returned at 7 pm. The riders would board the train when they got off work and spend their time playing cards until they made the trip home. I would wait in my front yard with anticipation to see what my father had brought me.

SPAGHETTI DINNER



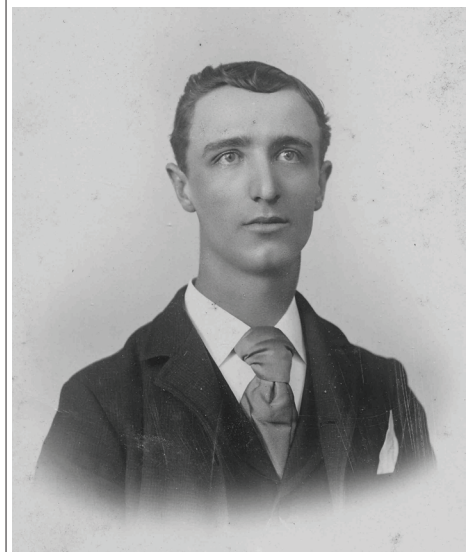
HUGE SUCCESS!
SPECIAL THANKS TO
HILDA AND LYNN WELLS
AND THE STONE MOUNTAIN
COMMUNITY!

FIND A GRAVE



www.findagrave.com

Join us for cemetery research on July 16th at Wells Brown House, 7pm.



Dr. James Riley Wells

An ice truck came around once a week to deliver ice to those that had an ice box. When I was 8 years old I saw the train hit the ice truck. The truck got stuck on the track and the driver got out just in time before the truck was thrown into the air. All the children in viewing distance ran to gather the ice as it landed.

Electricity and telephone came along about the same time making it possible for my Mother to call in an order for groceries and be delivered by a man in a horse drawn wagon by lunch. Most houses had a well and a privy (outhouse), the sanitary wagon came once a week to remove the bucket and leave a clean one. It was a happy day when Stone Mountain provided running water.

Stone Mountain was a thriving community with 3 grocery stores, 2 pharmacies, a restaurant, feed store, dry goods store, hardware store and 2 gas stations. Traveling preachers would come in the summertime setting up tents for all to come, and sometimes even a Circus would come to town.

My father died when I was 13 years old and that is when my mother made apartments in our house and took in boarders. Later when I was 20, my mother and I moved to a house on Ridge across from the Wells Brown House.

I attended Stone Mountain Elementary (my oldest sister Marie, was my first grade teacher), Stone Mountain High School, and Agnes Scott College and then returned to Stone Mountain to teach High School.

It was while serving as a chaperone at a Junior -Senior Prom (held at the Sabatelle home on Main Street) that I got acquainted with my future husband, Marion Guess. We married 4 years later and started our family right here in Stone Mountain. I returned to teaching after having 2 children as a second then a first grade teacher at Stone Mountain Elementary.

Some people may think living in the same city for 98 years would be boring, but I have spent my life living, serving, and loving Stone Mountain. When you are born in a great place there is no reason to ever leave.



Hamilton House on Ponce De Leon Avenue
(No longer standing)



Stone Mountain Inn



Stone Mountain High's Girl's Basketball Team
1932

Left to right - Florence Kinnett
(Medlock),

Francis Burt (Nix),

Isla Allen (King),

Eleanor Murdock,

Avis Chewning,

Dorothy Williams (Guess).

Seated - Mildred Hicks (Bagwell).

UPCOMING EVENTS

BACKYARD BARBECUE IN OUR NEW DIGS, AUGUST 8th, 6-8.

Join us for this great annual event with friends and neighbors which will be held on the new lot with live music, wonderful barbecue by the Sneads, delicious banana pudding from Ann Hamby, and baked beans simmered by Pat Miller. Tickets at the Door, \$20 a plate, including refreshments.

THIRD THURSDAY, ONE PLACE STUDY, July 16th, 7:00 pm Wells Brown House

Launch of the Cemetery Project! Updating and completing the Find-a-Grave database for Stone Mountain Cemetery. Come out and find out what is afoot!

LOOK OUT FOR OUR CEMETERY TOUR THIS FALL!



2015 BACKYARD BBQ

**WELLS BROWN HOUSE
SATURDAY
AUGUST 8th
6-8pm**

Come on over!

SUMMER RECIPE

Watermelon, Peach & Cucumber Salad



Watermelon
Peaches
Cucumber

Blue Cheese Crumbles (gorgonzola is great)
Slices of Fresh Mozzarella
Shallot
Balsamic Vinegar (really really good quality)

To assemble this salad you'll want to cut your watermelon down the center and cut 1" slices. Then take a cookie cutter and cut out good sized rounds.

Take a slice of mozzarella and place it on top of your watermelon.

Then chop up your peach and cucumber into tiny squares to top the watermelon & mozzarella. Thinly slice your shallot and place a few slices on each round as well as the blue cheese, I probably put about 1 tablespoon on each round.

The last step is to drizzle with a good quality balsamic vinegar.

Contributed by Theresa Hamby

