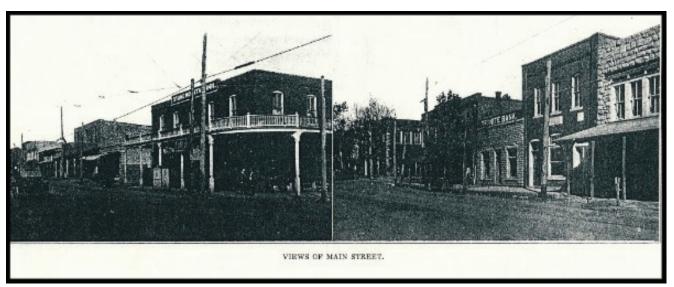
Stone Mountain Historical Society Newsletter August 2017



Greetings

It has been a busy summer for the Society! We had a wellattended Fourth of July pancake breakfast with stirring patriotic music provided by Frank Luton. This year we hosted a new American citizen at the breakfast and met some new neighbors as well as old friends. We are very proud of this tradition and hope to keep growing it annually.

We also continued our Porch Parties on the last Friday of each month, which has garnered new members each month. The Wells Brown House has a generous and beautiful porch and these parties allow our community to fully enjoy it. We host it from 4-6pm and serve refreshments and light snacks. The conversation is always convivial and many a story has been told about Stone Mountain characters. Visit us before you head out on a Friday night this fall.

In July, we sponsored a presentation by Pam DeVore that was held at Sue Kellogg Library on the petroglyphs along the walk up trail. Over 50 folks showed up to learn about Pam's study that inventoried the carvings, documented them with digital photography, and located them in GIS. Her website on the Stone Mountain Petroglyphs Path provides a wealth of information on these carvings as well as an avenue for providing information on the individuals who carved their name or a saying. Just go to contact and Pam will add your information to the database. This can be a great community history project.



2017 OFFICERS AND BOARD

Mary Beth Reed, President Kathryn Wright, House Manager Theresa Hamby, Secretary Melanie Florence, Treasurer

At Large Members

Susan Devine, Keeper of the Grounds Jim McCurdy, Community Relations Chakira Johnson, City Liaison Naomi Thompson, Park Liaison Frank Luton, Business Manager Rusty Hamby, Membership Pat Boudreau, Large Events Stone Mountain Day was also a success. Naomi Thompson, Theresa Hamby and I set up a tent at Leila Mason Park and worked with visitors on genealogy, particularly census records. Mayor Wheeler and City Manager ChaQuias Thornton were also there and Councilman Richard Mailman was helping with logistics. It was a good day with marvelous voices raised in praise of God and community. We met some great people who are very interested in their family history, particularly the Clarks, and learned that a tour of Shermantown would be appreciated by many festivalgoers. We are planning on that next year.

Our August BBQ was the best ever with the Sneads generously serving up some delicious BBQ, the Hambys created their classic banana pudding, Pat Boudreau made some incredible baked beans and Jim McCurdy donated Stone Mountain Mason's Brunswick stew. Frank Luton gave us some memorable "historic" country music. It was a very pleasant night and we welcomed both old and new neighbors, members, and friends in the glow of lanterns loaned by the Colettis. Wayne Snead won a beautiful drawing of Stone Mountain! All of us who help create this annual event thank the community for its support. The money made last Saturday night helps support the Society and its mission.

Finally, we are very fortunate to not only have the help of DeKalb Master Gardeners in keeping our grounds but some of their associates. Downey Trees Inc. donated their services this month to help us maintain the health of our historic front yard trees. We learned that the tree woman assigned to the job, Josie, is the reigning GA State Tree Climbing Champion for the Women! Huge thanks to Downey for their help.

So please, stop by our porch on the last Friday of each month, let us introduce you to the Village Ghosts in October and set aside December 9th for our festive Christmas party.

World War I Centennial Research

The Historical Society is actively engaged in telling the story of the Stone Mountain men and women who served in the Great War. Check out the list of World War I veterans associated with the village which is now complete and is posted on our website. Interns Hannah Brecker with Georgia State University and Andrew Coco with New Jersey Institute of Technology helped complete the list and added new research. We found service cards for over 240 men and women that were either Stone Mountain natives or residents of the village in 1917. The list gives the names, birthdates, birthplace, place of residence, enlistment date, age, type of service card, race

Carvings Along Path





Stone Mountain Petroglyphs Path Website http://pamenlow.gsucreate.org/ PetroglyphsPath/



Stone Mountain Day Festival

The Society manned a genealogy table at this important village festival held at Leila Mason Park on the first Saturday of August. We got requests for a tour of Shermantown for next year's event.

and service details. As we noted in our January newsletter, the men that served were between the ages of 18 and 36, about 18 percent were African American, the majority were white. See service card examples below.

One Stone Mountain native served as a nurse: Lucy May McManus. Further research shows that in addition to Pvt. Robert B. Anderson, Seaman Edwin C. Brady, Pvt. Roy Mitchell, two more servicemen died during the War: Sidney Scales (lobar pneumonia overseas) and Dean Mason (heart disease). Join us in learning about these brave men and women who fought for our country in World War I. We left a column to add genealogical data that any of you might want to contribute. If you are interested in joining the research effort, know someone on the list, have a photograph, please contact Mary Beth Reed mbreed@newsouthassoc.com or 770-498-4155 ext 128.

For more information please check out the National Archives site for the World War I Centennial at https://www.archives.gov/topics/wwi#event-/timeline/item/archduke-assassination. Also the National Archives is hosting a seminar on Saturday September 16th (9am-4:30pm) called The Great War Over Here: Stories from the Home Front, the public is welcome. Pre-registration is required. Registration is free and limited to 200 participants. To register online, go to: https://www.archives.gov/atlanta/symposiums/wwi. To register by email: atlanta.archives@nara.gov

New Donations

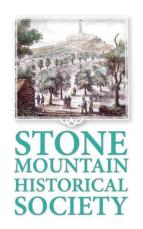
The Rhodes Family has donated an oversized map of DeKalb County from 1915 (See to the right). It is a highly important artifact in terms of our city's history having been deliberately chosen for display in the City's Granite Bank on Main Street during the opening decades of the twentieth century. Organized in 1911, the bank's president was J. Steve McCurdy, V.R. Williams was its vice president, and J.R. Irvin served as cashier. Its directors included many of the city's leadership and first families.

Housed in a one-story granite building currently known as 959 Main Street, its motto was the "Granite Bank is as solid as the Rock of Stone Mountain" (see banner photograph at top right for view of building, photograph of Main Street taken about 1917. The Granite Bank is next to red brick bank building). The framed DeKalb County cadastral map is approximately 4.5' x 6' in size and shows land ownership within landlots as well as the county's geography. It is attributed to the firm of Maynard-Carter-Simmons from Chattanooga TN that also produced a nine-volume atlas of the county in 1915. Asa Dean Rhodes created a notarized affidavit in 1973 that details



Wayne Snead

Lucky Winner of Raffled
Drawing of Mountain
Presented by Kathryn
Wright



Fall Events Come Join Us!

PORCH PARTY - September 29th, 4 - 6 pm, Wells Brown House

VILLAGE GHOSTS -October 26 – 6:30 pm Wells Brown House

Scott Tolbert with Inner Light Paranormal completed investigations at the Wells Brown House, the Stillwell House, and the Tuggle-McCurdy House this summer. Scott and crew have visited each of these historic homes in search of spirits and ties to the past. Please join us for a presentation by Scott Tolbert to see what they found!

Refreshments served.

the map's provenance that we also have gratefully accepted into the collection. The map will need to be conserved but it is an exciting piece of history for its content as well as its history and association with Stone Mountain's Granite Bank.

Jim McCurdy has donated an equally important historical booklet of the Masons in Stone Mountain from 1849 to 1929 written by Carl G. Mackin, Worshipful Master Stone Mountain Lodge #449. The booklet identifies the leadership over time and the members in 1929. A quote from the booklet is particularly wise and timely: "Happiness is the only good. The place to be happy is here. The time to be happy is now. The way to be happy is to make others so. No one is useless in this world who lightens the burden of someone else." Jim also added to our healthcare exhibit by giving a small hospital bed.

The Phillips provided a photographic scrapbook of the Fabulous Fifties celebrations at the Rock Gym. A lot of happy and familiar faces in there. We were also the lucky recipients of Jane Phillips elementary school safety badge that we will treasure.

We received a buggy from Melanie Florence that we have parked on our front porch. It is a Tuggle heirloom and we are fascinated by it and the knowledge that there used to be horse races in town.

Finally, we received a beautiful 1920s New Haven mantel clock and a slew of silver plate serving pieces from George and Susan Colleti. You will be seeing the latter at our parties in the future and the clock will soon be ticking in our front parlor.

City Gets Grant To Start Depot Renovations

The City has received a Community Block Development Grant of \$149,000 grant to complete its gutter and downspout system installation, create an ADA accessible interior restroom, and line the southern end of the depot with a platform to allow ADA access into that end of the building. Work starts soon!

Planning a Small Event?

The Wells Brown House and grounds are beautiful in all seasons and are available for small gatherings. It is a perfect setting for an intimate wedding, bridal or baby shower, or meeting and we are happy to work with you to make sure your event is a success.

If you are interested, please email Pat Boudreau at p.boud@yahoo. com for information.

PORCH PARTY -October 29th - 4 - 6 pm Wells Brown House

SAVE THE DATE -DECEMBER 9th, ANNUAL CHRISTMAS PARTY

REMINDER - NO PORCH PARTIES IN NOVEMBER AND DECEMBER!



CAFE JAYA HIGH TEA AT THE

WELLS BROWN HOUSE!

Come join us as Cafe Jaya presents one of their marvelous high teas at the Wells

Brown House on the first Saturday of

October, from 3:00-5:00 pm.

Call Rory or Jeff at 678-439-JAYA to make your reservation.

Reservations are required but can be made that morning. Parking in adjacent lot.

Society Historian At Work



Unfortunately Chakira Johnson couldn't make it to Stone Mountain Day due to a family emergency in Ohio but she was able to work on her family history some on the trip as this photo attests.

1915 Map of DeKalb County Donated by Rhodes Family Owned by Stone Mountain's Granite Bank





GRANITE BANK

1915 photograph in front of bank, left to right, John F. McCurdy, J.Steve McCurdy, Dr. W. T. McCurdy and an unidentified man. Bank directors included: W. A. Woodis, W. D. Maddox, C. J. Britt, W. E. Tuggle, John S. Chandler, S. H. Venable, M. M. George, W. T. McCurdy, L. B. Greer and D.F. Smith.

Spicy Tomato Jam



Total:1 hr 45 min
Prep: 35 min
Cook: 1 hr 10 min
Yield: four 8-ounce jars

Ingredients

- 4 large lemons
- 5 1/2 pounds plum tomatoes, cored and
- cut into 1-inch pieces
- 4 cups light muscovado sugar or packed light brown sugar
- 4 teaspoons ground cumin
- Kosher salt
- 2 scant teaspoons red pepper flakes
- 4 small cinnamon sticks
- 1/2 teaspoon ground cloves
- 8 1/8-inch-thick slices peeled ginger

Directions

Using a vegetable peeler, remove the zest from the lemons in wide strips, leaving the bitter white pith behind. Squeeze the lemon juice through a strainer into a large, wide saucepan. Add the lemon zest, tomatoes, sugar, cumin, 4 teaspoons salt, the red pepper flakes, cinnamon sticks, cloves and ginger. Cook over medium-high heat, stirring occasionally, until the tomatoes are juicy and the sugar dissolves, 15 to 20 minutes. Continue to cook, stirring occasionally, until the tomatoes are dark and syrupy and a candy or deep-fry thermometer registers 220 degrees F, 40 to 50 minutes (the timing may vary depending on the juiciness of the tomatoes). Reduce the heat if the mixture starts to scorch. Discard the cinnamon sticks.

Meanwhile, sterilize four 8-ounce canning jars and lids. Fill the jars with the tomato mixture, leaving 1/4 inch headspace, then seal and process.

Recipe courtesy Food Network Magazine