

SMOKE SIGNAL

VOLUME 54, ISSUE 3

Serving the Smoke Rise Community since 1968

June, 2021

www.smokesignalnews.com



HAPPY FATHER'S DAY!

Special thanks to all of the fathers
and father figures
in our community.

-- The Smoke Signal Staff

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Smoke Rise Elementary School Moves



Say "good-bye" to...



And say "hello" to...

In 1969 the Smoke Rise community looked forward to the brand-spanking new Smoke Rise School, grades K-7 on Silver Hill Road. And now, over 50 years later, Smoke Rise is eagerly awaiting the new Smoke Rise Elementary School, two miles up the road on Hugh Howell Road near Tucker.

The brand-new, state-of-the-art, 950-seat Smoke Rise Elementary School facility is being meticulously erected right on schedule. The long-awaited school building is scheduled to open in August of 2021. The excitement of the school's administration, staff, students, parents, and community partners' excitement is apparent.

"The countless planning and collaboration meetings are finally paying off," says Principal Pamela McCloud. Principal McCloud goes on to say, "The new Smoke Rise Elementary School is phenomenal! During the October 2019 groundbreaking ceremony, 5th grade student Xavier Ragland mentioned the dream of a construction zone being transformed into a teaching zone for students of all backgrounds, and this statement certainly holds true today. The new Smoke Rise Elementary School has gone from blueprint to manifestation. We are excited about our new journey, the new design, and moving forward and continuing to make gains as we hold onto our 2019 89.2% College and Career Ready Performance Index (CCRPI) score. The new Smoke Rise Elementary School facility, here we come!"

The Smoke Rise Elementary School family graciously extends a very special thank you to DeKalb County School District, the Construction Advisory Council (CAC), and all those who made the dream of a new school a reality. Also, on May 5, 2021, the Cognia Accreditation Review Team announced Smoke Rise Elementary School is STEM certified.

Smoke Rise Elementary looks forward to welcoming returning and new families to its campus!

Tucker to Host In-Person "TKR Summer of Fun"



The City of Tucker once again will be the summertime place to be as officials have announced the return of the popular "TKR Summer of Fun" series. The three-event series, which first launched in 2018 and was held mostly virtually a year ago, will be held in-person this year.

"With the number of vaccinations going up and the number of infections going down, we think it's time to regain this small piece of normalcy," said Mayor Frank Auman. "I think it is important that patrons read up on the CDC guidance on mask wearing, especially as all three of these events will be held outdoors."

The Summer of Fun kicks off on June 4 with the Movie on Main. That will be followed by the July 3 Celebration of Independence and Fireworks Spectacular. The fireworks show, which will launch from downtown Tucker, will feature live bands, plus the traditional playing of the national anthem and God Bless America. The summer will wrap up on August 3 with National Night Out hosted at Midvale Elementary School.

SRCA Update

While the pandemic imposed social distancing and considerable hunkering down upon us, the SRCA persevered. Yes, some of our more visible events evaporated for the time being, such as the annual meeting and shredding service, but the community garden is bustling and we are installing seasonal flowers with irrigation especially at our stacks. Be that as it may, and many factors impacting, the association finds itself right now with \$13,000 less in cash assets than comparably in 2019. While the board anticipates continuing to do the basics, we will be impeded in helping the new elementary school get off to a memorable start. The school board has not funded outdoor furnishings for the grounds and relies upon the school to generate the capital to fully accessorize. The SRCA board is of the belief, as many of our readers are, that winning local schools make for a winning neighborhood. Your SRCA partnered in the past with the principal to fund the Jaguar Den, a lair to award achieving students, and computers for the STEM program, but does not currently have the resources to buy benches or picnic tables to be used by the school community. That is the sad news. The happy news is that SRCA is your one-stop shop for tax-deductible investment in the community, and the SRCA board prioritizes investing in the school currently. Any donation to SRCA is not only fully tax-deductible but is 100% invested in Smoke Rise. Please consider donating today by sending a check made out to SRCA to the SRCA at P. O. Box 870793, Smoke Rise, GA 30087





Smoke Signal

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Preferred Formats for Smoke Signal Submissions

When sending articles and photos to the *Smoke Signal*, it is helpful if articles could be sent in .doc or .docx format. Articles sent in .pdf format cannot be edited or changed in any way. Also photos sent in .jpg format can easily be opened and formatted to fit a particular space, so that is also a preferred method. Thanks for helping us make your neighborhood paper the best it can be!

The *Smoke Signal* is posted to www.smokesignalnews.com the first of each month. Go to the "Smoke Signal Digital" link. You'll also find the link posted to the *Smoke Signal News* Facebook page each month with posting of pictures and stories throughout the month. For questions, contact Pat Soltys at pat@smokeriseagents.com.

Smoke Signal Deadlines

JUNE 13

Please e-mail articles to:

staff@smokesignalnews.com

(Word documents or text file attachments preferred)
 PLEASE DO NOT SEND CLASSIFIED ADS TO THIS E-MAIL ADDRESS

Extra copies may be picked up at
 The Smoke Rise Community Garden on Hugh Howell Rd.

Deadline for classified ads is JUNE 10

SMOKE SIGNAL FLYER INSERT POLICY

Cost: \$150 by check to *Smoke Signal*

Deadline to Receive: 6:00 p.m. on 19th of month
 Flyer inserts should be 8 1/2" x 11" (flat, not folded)

Please provide 2,300 copies
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Contact Barbara Luton, (770) 491-6711 by 15th of month.

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Link to the digital version of the *Smoke Signal*

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ATTENTION GRADUATES & BRIDES

Please send in your picture and a brief article for publication in the *Smoke Signal*.

Email submissions to staff@smokesignalnews.com



DID YOUR PAPER GET WET?

EXTRA COPIES OF THE SMOKE SIGNAL ARE NOW AVAILABLE AT THE COMMUNITY GARDEN Look for the wooden box labeled *Smoke Signal*.

(They are no longer available on Smoke Rise Drive.)

Smoke Rise Baptist Church

Connecting in New Ways During the COVID-19 Pandemic

Dr. Chris George: Senior Pastor
 Bart McNeil: Associate Pastor of Administration, Ministry Support and Congregational Care
 Becky Caswell-Speight: Minister of Families, Faith Formation and Connection
 Jeremy Colliver: Minister of Youth, Mission and Communication
 Jim Smith: Pastoral Care Associate
 Amanda Coe Burton: Ministry Director for Children and Families
 Harrison Litzell: Co-Director of Weekday School
 Stacey McNeil: Co-Director of Weekday School
 Telephone: (770) 469-5856 • SmokeRiseBaptist.org

SUNDAY

9:45 a.m. Attend Sunday School Online
 Schedule Available at SmokeRiseBaptist.org

11:00 a.m. Attend Worship via Live Streaming
 Live Stream Available at SmokeRiseBaptist.org

5:00 p.m. Outdoor Children and Youth Activities
 (Activities are outside with social distancing and masks)

MONDAY

5:00 p.m. Weekly Devotional Video Link at SmokeRiseBaptist.org

WEDNESDAY

6:00 p.m. Journeys Spiritual Formation and Bible Study
 Opportunities Online and In-Person
 Schedule Available at SmokeRiseBaptist.org
 (In-person events are outside with social distancing and masks)

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Pastor ~ Rev. J. Caleb Clarke III
 Director of Spiritual Formation ~ Jeanine Fulton
 Director of Family & Outreach ~ Mark Sauls
 Financial Coordinator ~ Jan Zabarac
 Director of Music ~ Joy Chittick
 Director of Weekday Ministries ~ Celeste Sears
 Office Coordinator ~ Christina Wetzel-Sizemore
 Music Intern ~ Ben Holcomb
 Organist ~ Carole Mitchell

5801 Hugh Howell Road ~ Stone Mountain, GA 30087
 770-469-4881 ~ www.eastminster.us

Sundays:

9:10 a.m. Adult Sunday School via Zoom
 9:30 a.m. Children's Sunday School via Zoom
 10:30 a.m. Live streaming of Worship service

Our Sunday service information can be found on our website at <https://www.eastminster.us/sundays>.
 Contact the office for Zoom information at office@eastminster.us.

MC3 Church

Senior Minister: Art Stansberry
 Worship Minister: Leslie Riley
 Student Minister: Will Tyler
 Children's Minister: Rae Tyler Caggiola
 Telephone (770) 783-1035
www.mc3.life

Sunday Worship at Parkview High School Auditorium

9:30 a.m. Coffee and donuts; adult and student c-groups; nursery and Sunday school for infants to 5th graders.

10:30 am. Worship service

C-groups throughout the week at various homes -- check out our website for more times and addresses

Business Address and Hours:

1316 Rockbridge Rd, Suite M
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 Monday through Friday, 9 a.m.-5 p.m.

Mailing Address: 1227 Rockbridge Rd., SW, STE 208-251
 Stone Mountain, GA 30087

First Moravian Church

Pastor: Rev. Elroy Christopher
 Congregational Acolyte: Bill Hitz
 Telephone (770) 491-7250, (770) 755-8289
www.gamoravian.org

Sundays: 10:00 a.m. Sunday School-Adults & Children
 11:00 a.m. Worship
 12:00 p.m. Fellowship Time

Incarnate Word Lutheran Church

Please join us for worship on Sundays at 8:45 a.m. at the First Moravian Church sanctuary
 4950 Hugh Howell Rd., Stone Mountain, GA 30087

Mountain West Church

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www.mwchurch.com
 4818 Hugh Howell Rd., Stone Mountain
 Sunday Services: 9am and 11am
 In-person and streaming online on Facebook and mwchurch.com



GAME ON!

By Kathryn Turner

On Friday, April 2, it was GAME ON! The Tucker Tigers had much to celebrate. First, two of their own, Terrance Reeves and Joshua Waller, were celebrated as part of this year's senior class. Each of them proudly walked on the field and down the center of

the path with their families as their teammates held bats up high in full salute. The two senior players who have both been accepted into their colleges of choice showed that they are talented athletically and academically.

Next, all of the Tucker Tigers took the field to play against their conference opponents for the day, the North Atlanta Warriors. The two teams had won one game a piece and this would be the last game of their series. While it was a hard-fought battle, the Tigers won by defeating the Warriors 9-7! As the Tigers celebrated



on the field, they had one more matter off the field to handle. The Tucker Tigers participated in the Shoebox Project, a United Way initiative, where they collected several items for homeless families and individuals and put them in shoeboxes that they decorated. In total, the team collected 13 shoeboxes - another big win but this time in support of fellow community members in need. These Tucker Tigers played hard and with great spirit on and off the field. GO TIGERS!



Smoke Rise Prep: Innovations in Education

What an incredible school year we have wrapped up at Smoke Rise Prep! To celebrate the many accomplishments of our students and teachers, we concluded our year with an Honors Program called "Praise in the Pandemic." During this special program, teachers were able to award our students with the accolades they deserve for their perseverance, integrity, creativity, and numerous academic achievements. Our last day of school was a fun-filled Water Day where grade levels competed in a sort of Aqua Olympics.

This year continued to produce innovations in education with various grades. One day, our fourth and fifth graders experienced the lives of pioneers by trekking through the woods, eating homemade hard tack and butter in their handmade aprons and handkerchiefs. The kindergartners learned about producers and consumers by advertising, producing, and selling homemade lemonade. What a delicious profit they made! Last, we continued our focus on entrepreneurship by providing students in grades 4-8 the opportunity to conduct a virtual student market where they were able to market and sell their handmade items such as candles, jewelry, and artwork to the community. They learned customer service basics, how to set up a virtual store, procedures for taking and fulfilling orders, and valuable lessons on money management. Our students were creative and saw the rich rewards of artisanship.

What school year would be complete without field trips? The middle schoolers had their final field trip at Tree Tops Ropes Course in Buford. This was a great team building activity and a nice wrap up to the school year, after their finals. Additionally, our youngest elementary students visited the famous Zoo Atlanta where they learned about the diets, habitats, sounds, and basic needs of various animals.

This school year was challenging but taught us many valuable lessons. Our kids worked hard, our parents were supportive, and our teachers were absolutely amazing. We look forward to another amazing school year.

Smoke Rise Prep still has limited spaces available for the 2021-2022 school year. Join us to see how we are refreshing education! Contact us at info@smokeriseprep.org.

Smoke Rise-Tucker Community Pools

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2092 Mountain Creek Court, Stone Mountain, GA 30087
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Rosenfeld Park (FNA Smoke Rise Bath & Racquet)
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www.tuckerga.gov/parks

Smoke Rise Country Club
4900 Chedworth Drive, Stone Mountain, GA 30087
<https://www.smokerisecc.com/>

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Time	Monday	Tuesday	Wednesday	Thursday	Friday
9-10:15	Intermediate & Advanced	Intermediate & Advanced	Intermediate & Advanced	Intermediate & Advanced	Mini-Shark Meet (9-9:30), Beginners (9:30 to 10)
10:15-11	Mini Sharks & Beginners	Mini Sharks & Beginners	Mini Sharks & Beginners	Mini Sharks & Beginners	Intermediate & Advanced (10-11)
EVENING PRACTICES @ MOUNTAIN CREEK POOL					
6:00 - 6:30	Mini Sharks & Beginners	Swim Meets	Mini Sharks & Beginners	Mini Sharks & Beginners	
6:30 - 7:30	Intermediate & Advanced	[see website]	Intermediate & Advanced	Intermediate & Advanced	

Mini Sharks: Six & under, unable to swim without assistance

Beginner: Can swim a full lap of freestyle and/or backstroke

Intermediate: Can swim multiple laps of freestyle & backstroke (minimum age: 7)

Advanced: Can swim all 4 strokes (minimum age: 11)

Visit <https://smokerisesharks.swim-team.us/> for more information.

Two Championships in One Day!

By Suzy Ihnat, SRCC Tennis Director

The Smoke Rise community is excited to announce two ALTA City Championship teams!

The Smoke Rise Country Club (SRCC) hosted one of the top men's division championships on Saturday, May 8. The Club's AA3 team beat Leafmore 1-3. Then, just sixty minutes later, our boys team hoisted the trophy at Dekalb Tennis Center. This is the first championship for our men's and boys' programs in several decades. The captain of the men's team, Art Wood, who grew up in this community and serves on the SRCC Board of Directors representing tennis, was instrumental in assembling this new team at the club.

Jim Richards, head professional at SRCC, has been training the juniors at the club for 7-years and played an instrumental role in preparing the boys for this achievement. His junior teams are known for a full-court game and thus when the matches came down to a good net game, the boys were able to elevate and play under pressure.



A special congrats to these boys Drew Phelan, Ben Phelan, Trace Wood, Alexander Paden, Garrett Davenport, Jack Morrison, Zachary Walls, Stone Csechy, Marshall Jackson, Ash Taylor, Sama Chieftan, Jackson Snyder. The Smoke Rise community has so much to be proud of this season in ALTA. Most clubs are lucky to win one championship every couple of years, but to have won 2 championships on the same day is rare



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We'd Enjoy Connecting With Our Smoke Rise Neighbors.

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Goose on a Roof

By Laura Smith

While out delivering the Smoke Signal last month, we happened upon a house that had a large Canada goose nest in the valley of the roof. As mama goose faithfully sat atop her eggs, she kept a very close eye on me as I got out of the car to get a closer look.



I spoke with the homeowner, Jeanne Batten, and she said that they had first noticed the nest in early April. Concerned about the height of the nest, she contacted the authorities; they assured her that as long as the nest was no more than two stories high, the goslings should be fine as they leave the nest.


I had never seen a goose on a roof, so I did a little research. The female selects the site and does much of the nest construction. In the wild, the nests are usually built on an elevated spot with a fairly unobstructed view, and almost always within 150 feet of water. In suburban areas, I learned that it is common for them to build around homes in flower boxes and on rooftops. The nest is bowl shaped and 12-40 inches in diameter. The female lays an egg about every one and a half days and once all the eggs are laid, they are incubated for 28 days. The average clutch



size is five eggs. All of the eggs in the nest hatch at the same time and the goslings are immediately able to walk, swim and feed.


The adults will lead the goslings to water within 24 hours of being hatched and the goslings will remain with their parents until the following spring.

Near the end of April, Jeanne was happy to report that five healthy goslings had all safely made it to the ground and were on their way to the pond, a few doors away!



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Wren singing by Beth Henson

Out the Window

by Beth Henson

The fresh, sunny summer morning had almost slipped away. Had I really been so busy that I had forgotten to glance out the window and enjoy the beauty of the day? A quick walk to my living room immediately gave me the view for which I was yearning.

Mrs. Wren had taken center stage on my wrought iron table and was performing an extensive repertoire of trills and runs. Her skill and expertise would rival even the most proficient flautist. Meanwhile, Mr. Cat (my husband's

favorite pet name for my old Siamese) was regally sitting on the top garden steps surveying his kingdom from his kitty throne. After a few moments of enjoying the reprise, I headed back to my studio to finish the morning's work. Settling back into my comfy, cushioned chair, I heard the soft creak of the back door opening. I knew Mr. Cat had skillfully let himself back in and was soundlessly headed back to my bedroom for his morning nap. I would need to go shut the back door shortly!

Suddenly, I heard a soft but distinct rustling noise in the next room. To my surprise, Mrs. Wren had "come a-calling" and was delicately perched on the top of a narrow curtain rod. I knew my next steps would be to secure Mr. Cat in the bedroom and retrieve a soft towel for a catch and release.

Thank you for your morning visit, Mrs. Wren, but I don't think Mr. Cat would make a very safe or hospitable host!

NEWS YOU CAN USE

by Aviva Hoffmann

It's Beginning to Look a lot like Summer!

For the first time since the COVID-19 pandemic began last March, we are starting to see life again at the "great outdoors" – and just in time for summer!

The City of Tucker is bringing back more in-person experiences: camps, hiking, swimming, group sports, and more. Tucker's pools at Kelley Cofer and Rosenfeld Parks reopened May 29 during the Memorial Day weekend with new additional amenities, including an aqua swing at Cofer Pool and a waterslide at Rosenfeld Pool. Social distancing will be observed throughout the summer with the Parks and Recreation Department capping the number of swimmers allowed at the pool through an online reservation system.

The City of Tucker has brought back its Summer Camp! This camp focuses on engaging children in STEM activities, crafts and athletics, including regular swim time at one of Tucker's public pools. Tucker's summer camp dates are June 1 through July 30, Monday through Friday, 9:00 a.m. to 4:00 p.m. Free

Before and After Care options are available as well (7:00 a.m. – 9:00 a.m. and 4:00 p.m. – 6:00 p.m.). Tucker's camp price is \$125 per child, per week. The city is following the Centers for Disease Control and Prevention



guidelines for safe operations. For registration and more information online go to: www.tuckerga.gov/departments/parks_and_recreation/index/summer_camp.php.



DeKalb County's Recreation, Parks and Cultural Affairs reopened its facilities and amenities on May 21. Now, you can once again use the athletic fields, sports facilities, playgrounds, picnic shelters and outdoor basketball courts! It is a great way to explore, engage and connect with the great outdoors. County pools and splash pads reopen Saturday, June 12, and will require pre-registration prior to entry. Capacity will be limited to 35 swimmers at most facilities.

The Porter Sanford III Performing Arts and Community Center will also reopen this month on Monday, June 14. It will initially operate at a reduced capacity, in accordance with CDC guidelines for indoor events.

Additionally, DeKalb County's Camp Superstars, a summer day camp for children ages 5-15, will resume this summer on June 14. The camp is offered at nine different locations throughout the county and runs from 7:00 a.m. to 6:00 p.m., Monday through Friday, at a cost of \$66 per week. Breakfast and lunch are provided for campers. You will find more about this camp online at: www.dekalb-countyga.gov/parks.

Now, go on, enjoy this summer!

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Books Build a Bridge to Cultures Around the World

By Barbara Bruschi

Books have mastered the test of time and remain our greatest source of knowledge, enlightenment and pleasure. The first block printed book, The Diamond Sutra, of Chinese origin, dates back to 868 A.D. Books are universal and remain constant in our global society. Allowing access to even controversial books supports freedom of expression, a cherished right. The benefits of reading include expanded vocabulary, concentration, and knowledge of other cultures, stress reduction, mood elevation, and sharpening of your mind and memory. Reading to children opens their eyes to the world and spurs their imagination. Following, is a list of books I have chosen that you may consider for your reading pleasure, relaxation and information:

1) *The Children's Blizzard* by Melanie Benjamin

In the year 1888, a deadly blizzard hits the Dakota Territories with all its fury. According to true recollections, a conflict arises between two 16-year-old school teachers. One becomes a heroine and the other a villain. Unprotected children were caught in the destruction of nature and many died. The plight of the Northern European immigrants and their exploitation created a harsh environment for the homesteaders. Cruelty and redemption are part of the tapestries woven by the author.

2) *Anxious People* by Fredrik Backman

A desperate father commits a bank robbery and finds himself in an apartment for sale. A poignant, philosophical analysis of characters wherein "each of them carries a lifetime of grievances, hurts, secrets" as well as tolerance and understanding. Backman portrays human frailty with exhilarating humor and cynicism, as well as tenderness at times.

3) *The Paris Library* by Janet Skeslien Charles

Passionate librarians of the 1930s were determined to keep the Paris Library open. Under imminent danger to themselves, they deliver books to Jewish people and save literature, which would have been abolished and destroyed during the Nazi regime. The librarians' actions and choices will ultimately decide their fate. Love for their language, personal friendships, betrayal, sacrifices and a passion for books are the guiding lights of this encouraging endeavor.

4) *Damaged* by Cathy Glass

This is a true heartbreaking story of an abused child. A devoted foster parent gives unconditional love to this severely damaged child to help her to evolve and reveal her secrets. The book depicts the human depravity and moral corruption of unworthy parents and a failing Social System.

5) *The Vanishing Half* by Brit Bennett

Inseparable twins of color are taking two different directions in their lives: yet remain intertwined. Escaping the South and finding a new identity determines their future. One twin passes for white and marries into a white world, denying her daughter the truth of her heritage. The other twin remains in her southern hometown. A family saga, riveting and emotional.

6) *A Time For Mercy* by John Grisham

A small town lawyer takes on a murder case that is bound to lead to a conviction. While the town wants a fast conviction, the defense lawyer Jake is doing everything to prevent

...continued on page 9

HEALTH NOTES:

Basic Pain Management

By Guest Contributor, Patricia Baumann, MD

Pain is an unpleasant sensory and emotional experience. Many people are fearful of taking medicine for pain. They may not know that the physical effects of untreated pain are harmful. Or, that the longer you wait to treat pain, the more difficult to treat it becomes. Don't be afraid to treat pain, and don't try to "gut it out"!

There are ways to treat pain without medication. One of the more effective pain treatments is the use of hot and cold. Cold, in the form of ice or cool packs, eases pain by slowing nerve conduction. It is also helpful immediately after an injury to constrict blood vessels and stop bleeding and bruising. It is useful for the first 24 hours after the injury. After that, heat can be used to increase circulation, helping to remove the blood from the bruise, and the fluid from the swelling that is produced by injured tissue.

Both heat and cold are effective analgesics. As mentioned, heat increases blood flow. This helps to relax muscles and relieve the pain of muscle spasms. It also helps remove edema fluid which causes stiffness and pain. Apply heat with heating pads or other topical heating products. Use cold to slow the pain nerve conduction and reduce pain, and to help stop bleeding immediately after an injury.

Which to use: hot or cold? It can be useful to alternate, or you may find that one or the other works best for your particular pain problem.

If you require medication for pain, don't underestimate the effectiveness of over-the-counter analgesics. Studies have shown that over-the-counter anti-inflammatory medication can be as effective as narcotics! Nonprescription anti-inflammatory medication includes drugs such as aspirin, ibuprofen (Advil), and naproxen (Aleve). As the name implies, anti-inflammatory medication cuts down on inflammation. What you may not know is that inflammation releases chemicals that irritate pain nerve fibers, thereby causing pain. Arthritis is one of the many painful inflammatory conditions that is effectively treated with anti-inflammatory medication.

It is extremely important to carefully follow the dosing guidelines for whichever anti-inflammatory medication you are using. Just because a drug is over-the-counter doesn't mean you can take as much as you want! Exceeding the dose of anti-inflammatory medication will cause stomach ulcers and kidney damage. If you already have a history of stomach ulcers or kidney damage, you should not use this type of drug.

The pain medicine to use if you have stomach or kidney problems is acetaminophen (Tylenol). This drug is not an anti-inflammatory medication, but it is an effective pain relief medicine. The upper recommended dose of acetaminophen is 3000 mg a day. This is the same as two extra strength Tylenol three times a day. Taking more than the recommended dose can cause liver damage.

Many people are not aware that it is safe to take acetaminophen (Tylenol) at the same time as anti-inflammatory medication. Acetaminophen (Tylenol) is completely different from anti-inflammatory medication, and the two can safely be taken together.

If you are hurting, remember, there are things you can and should do to relieve pain.



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Dudes on Food

Episode 6 - Dia de las Margaritas

Given the awesome evening weather, we found a place to sit outside. And, coincidentally it was also May 5th, Cinco de Mayo! So, no better place to go than Agavero Cantina, one of three sister restaurants in Lilburn and west Midtown.

One of the dudes had never been, even though he drove by that big red double-decker bus dozens of times. Hearing great things, this would be the perfect night to check it out. Of course, we are talking about the “Agavero” by Lilburn Park. If you have not seen it or heard about it, we encourage you to go. It’s a fun concept overlooking Lilburn park. The eatery started with a small kitchen trailer and a double decker bus, permanently parked there, converted into a “dining room” of sorts. The place grew in popularity, and they have meanwhile added a big deck and seating on two levels. The restaurant also expanded their seating out-back, into the park. The concept is simple, you order, get your massive margarita if you desire, find a place to sit – in the bus, on top of the bus, upstairs patio, downstairs, or Parkside. Then your food shows up - just like that.

This is no-frills, authentic Mexican at its finest and in a super cool setting. The unassuming menu is solid Mexican: burritos, quesadillas, tacos, nachos, cheese dip etc... If tortilla soup or fresh salad is your thing, there is that too. There are a few awesome-sounding vegetarian options that will undoubtedly be part of the order next time. We kept it simple and started with their Cantina Dip. Honestly, we could have had just that and the margaritas and been done. The Cantina Dip is an amped-up cheese dip with shrimp and chicken in it, served with warm tortillas. This spin on the traditional cheese dip is impressive and eats like a meal, so be careful not to fill up.

Next up, the Double Decker Changa served with its “favorite friends,” sour cream, pico, and guac. This is one of their specialties; maybe that’s why there is a line around it on the menu. These lightly fried pockets of superbness, one with ground beef and one with shredded chicken, come literally stacked and made to order, bursting with fresh Mexican flavors. The Burrito Asada would be up next. Covered in, wait for it, more cheese dip and jalapeños, accompanied with a healthy dose of rice and refried beans. Some may think that ordering the burrito is a bit unimaginative but, for a first visit, it establishes a great baseline to gauge the culinary skill of the kitchen in a Mexican restaurant - must get the simple right! For the record, this is not one of these stuffed burritos the size of a small car, just a well-proportioned, handsome steak burrito that will not disappoint.

Engaged in conversation, enjoying the park-side evening over the Margaritas, we sort of forgot why we were there in the first place and failed to order dessert. But we will be back many times this summer, and we will enjoy the terrific looking Churros with ice cream, and every other item on the menu. If you are looking for a low-key, family and pet-friendly local Mexican place, this is it. We hope the rest of your Mayo was muy excelente, too!

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Have an idea or a suggestion for the dudes? We would love to hear from you. Send comments to staff@smokesignalnews.com.

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What Water Means for Us
GFWC Stone Mountain Woman's Club

by Barbara Luton

Water means different things to different people around our globe and it affects our family life, livelihood, cultural practices, wellbeing and local environment. We all know that water is basic to health and hygiene, but did you know it also has a connection with cultural, religious and spiritual beliefs? We know that to sit and look at a pristine body of water instills a sense of peace, harmony and preservation.

Today our growing population, the increasing demands of agriculture and industry, and climate change are putting clean water under extreme threat. By teaching our children the beneficial ways water affects our lives and by practicing sound conservation practices in our homes and communities, we can value water properly and safeguard it effectively for everyone.

The GFWC Stone Mountain Woman's Club is promoting water conservation indoors and outdoors by sharing ways to be mindful of personal water use practices. Here are a few suggestions:

- Add mulch to planting beds
- Plant drought-resistant grasses, flowers, shrubs and trees
- Change showerheads to low-flow heads
- Use water-efficient dishwashers and washing machines
- Pick up paper, plastic and styrofoam waste from lakes, rivers and creek banks
- Make it a priority to carry a bag to pick up waste along the beach, if you go this summer

The suggestions in this article are compliments of Carole Fortenberry, chairman of the GFWC Stone Mountain Woman's Club Special District Project to promote water conservation.



Honoring Father's Day

By Joel Gilbert

If you are frustrated with the political process these days, take heart... Just look at what it took to create Father's Day!

According to Wikipedia, it was first celebrated in Spokane Washington in 1910 by Sonora Smart Dodd. Her father, William Jackson Smart, was a Civil War veteran and a single parent who raised his six children there. After hearing a sermon about Anna Jarvis's Mother's Day at Central Methodist Episcopal Church in 1909, Sonora told her pastor that fathers should have a similar holiday honoring them. Although she initially suggested June 5, her father's birthday, the pastors of the Spokane Ministerial Alliance did not have enough time to prepare their sermons, so the celebration was deferred to the third Sunday of June.

A bill giving national recognition of the holiday was introduced in Congress in 1913. In 1916, President Woodrow Wilson went to Spokane to speak in a Father's Day celebration, and wanted to make it official, but Congress resisted, fearing that it would become commercialized. President Calvin Coolidge recommended in 1924 that the day be observed by the nation but stopped short of issuing a national proclamation. In 1957, Senator Margaret Chase Smith wrote a proposal accusing Congress of ignoring fathers for 40 years while honoring mothers, thus "singling out just one of our two parents." In 1966, President Lyndon B. Johnson issued the first presidential proclamation honoring fathers, designating the third Sunday in June as Father's Day. Six years later, the day was made a permanent national holiday when President Richard Nixon signed it into law in 1972. It took 62 years from the creation of Mother's Day!

Of course, we all know how important it is to honor both our mother and our father. And, honoring them should not just be a once-a-year activity, but this annual reminder to honor fathers and father figures in our lives has come around again. What can anyone say or do to make this year any different?

I am the father of four girls and one son and will certainly be called and thanked for my role in their lives. That is nice of course, but it seems a bit forced to have that occur with prodding. I certainly do not expect anyone to try to buy anything for me, especially for my passions around fishing, fly tying, or boating. How could they possibly know what I would like?

I scanned the internet for trends in gifts and what I found was extremely humorous, especially over the past few decades. It started out with gifts of alcohol and tobacco. But now most gifts are related to how I smell, or my success at shaving. To me these seem all too similar to giving your wife a new vacuum for Mother's day. The only difference is we will not get mad at you for thinking of us. Some of the most precious gifts I have received in the past ten years have been interesting books. Some of those have been "tongue in cheek" of course. One of my favorites is one from the '50s that describes the perfect husband. Right!

Perhaps the best advice I can give is to ask more questions about how it was when you were being raised by your father figure. What were they afraid of back then, and were those fears correct? It might be interesting to hear about the father figures in their lives since those relationships probably had some significance in the way they interacted with you in your life. My father was fighting in Germany the day I was born, and it was on my birthday that the Germans surrendered in World War II. That also happened to be Mother's Day that year. It was a scary time back then for them.

This Father's Day, take time to thank your father and other father figures in your life for caring for you while you still have the chance. This past year has been a stark reminder that we have no idea how much time we have left to do that.

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Books...continued from page 7

the 16-year-old defendant from being executed. He puts his career and the safety of his family at risk in the name of finding the truth.

7) *Northern Spy* by Flynn Berry
A story of the contemporary IRA (Irish Republican Party). The Good Friday Agreement between the Catholics and Protestants was signed 20 years ago to the day the IRA went underground. News reporters have an obligation to report threats, killings, robberies and bombs. At such an occasion one sister sees her sibling in a news clip and realizes that she is involved in sponsoring violent actions. In a deeply divided country, she protects her son and sister. Motherhood and family are a recurrent theme, while violence and betrayal are a spy's deadly pursuits.

8) *What Happens in Paradise* by Eline Hildebrand
A mysterious death by helicopter takes place in the brilliant sunshine of the Caribbean. A grief-stricken wife and her children are searching for the truth and make a stunning discovery: that her husband led a double life. Good beach read!

Additional recommended titles:

- Searching for Sylvie Lee* by: Jean Kwok.
- The Invisible Life Of Addie La Rue* by V. E. Schwab
- The Indigo Girl* by Natasha Boyd.
- For Whom the Bell Tolls* by Ernest Hemingway

Summer is coming and those unforgettable lazy, hazy days will inspire you to step away from everyday challenges. Immerse yourself into the world of literature, where imagination and reality merge and keep you guessing until the end of the story, no matter where in the world it takes you.

Reviews and ratings for all of the aforementioned books can be found online.

Patrons of the Smoke Signal

In the interest of keeping our advertising rates low and continuing the 52-year legacy of our neighborhood paper, the all-volunteer staff who create the Smoke Signal each month would like to recognize those in our community who join us in supporting the paper as Patrons making financial contributions.

These members of our community have donated to help us accomplish our mission. We hope you will consider supporting our good cause of keeping our local news flowing. Thank you!

If you would like to join your fellow neighbors as patrons, all you have to do is to send your contribution to the Smoke Signal, P.O. Box 763, Tucker, GA 30085. Your check should be made out to the Smoke Signal. The subject line should say, "Patron Contribution."

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Well-Deserved Recognition

By Susan Gilbert

Our Smoke Rise neighbor, Michael Eurey, has been named Pike Nurseries' Sales Associate of the Year! Not just by the Toco Hills store where he works, but by the corporation that operates 18 stores throughout the Southeast. And not just for Sales Volume or Customer Comments, but for BOTH! With this award, Michael, who started with Pikes in 2015 as a part-time seasonal employee, has been promoted to department head.

At age 71, to be validated with an award and promotion in today's age-sensitive environment is rare. Retired people who need or want to continue working can face challenges. Wide experience may not meet an employer's narrow needs. Michael's wide life experiences include collaborating with partner Stanley Harper on various culinary ventures beginning in 1974. Determined to open a restaurant in New York City for Stanley, an accomplished chef, Michael left his job in retail fashion to drive a cab where earnings were limited only by the number of hours worked. He saved enough to open an 18-seat bistro in a Greenwich Village basement space. The restaurant they opened together was so successful it led to a client list of corporate consulting, society catering, and estate management.



In 2000, Michael and Stanley retired to New York State's Delaware Valley where they had maintained a country house for 15 years. To Michael, retirement meant buying and renovating a commercial building, opening a fine wine shop, and establishing a second restaurant on tiny Narrowsburg's Main Street. In 2013, as Stanley's mother entered hospice here in Georgia, they felt it was time to move south.

The pair relocated to Smoke Rise to care for Mom in their home until she passed away. Gardening helped in dealing with that transition. They had previously created gardens at their New York country house, created an award-winning streetscape in Narrowsburg, and managed the gardens of a Sun Valley estate. Yet another change came when Michael, twice retired, transitioned from loyal customer at Pike Nurseries to employee. His disposition and knowledge of plants was soon noticed by management who convinced him to work full-time.

Most of all, it was his work ethic that gained attention. Michael began working at age 12 running errands in his Dallas neighborhood. He supported his mother and seven siblings after his parent's divorce. When his mother moved to Los Angeles for a job training opportunity, he and his 2 older siblings were left behind with his strict Baptist grandparents. He rejoined his family as a teenager but soon left his new stepfather's house. On his own, amid his own identity crisis, he began working in retail. That strong foundation supported his many achievements through the years. His friendly disposition, determination, and his courage have blessed many.

Today, Michael and Stanley's gardening handiwork decorates their Smoke Rise neighborhood where they turned what was a lawn surrounding their home into a wonderland of fabulous blooming plants adorned with statues, trellises, and pathways. We are all fortunate to have such great neighbors and we appreciate Pike Nurseries honoring Michael as their Sales Associate of the Year!

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Morning Glories: Herbs in the Garden

May's meeting featured Yanni Chen from the University of Georgia DeKalb Extension Office. Yanni offered a very thorough Zoom tutorial on herbs for the club. Many of you who cook know that the world's most expensive spice is saffron, which is the dried stigma and styles of a particular crocus. The delicate harvest and the limit of three per crocus explain the reason for the costly saffron threads price.

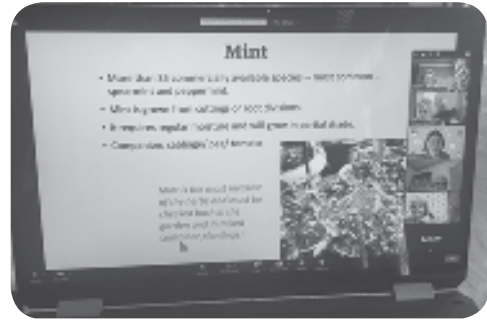
Yanni explained that herbs can be annuals like basil, biennials like parsley, or perennials like mint. Perennials can live five to seven years or longer. Most herbs come from two plant families: mint and carrot. The mint families have aromatic leaves and tolerate dry conditions like rosemary. The carrot families are upright and leggy with a strong tap root and do not want to be disrupted like dill and fennel and parsley. Many of these are host plants for Georgia's state butterfly, the Eastern Swallowtail.

Herbs want sunshine and good drainage to thrive. Many people use raised beds or containers to contain those herbs that like to spread like mint. If you use containers, consider that you should use one gallon of potting mix per plant. For example, if you want to have three herbs in a container, you need three gallons of potting mix. Herbs can be propagated in several ways, including division, cuttings and layering. Cutting is very common and many people make a cut above two leaves, or what is called a node, and place the cutting in water for roots to form. Yanni suggested that we would have better success if we actually plant it directly into fresh potting soil in a small peat or paper pot and water it and give it plenty of indirect light.

After roots form, pull it out and let it adjust to the outside conditions for a few hours before planting in the garden. Fertilize herbs early in the season and then mid-season, if you are harvesting frequently. And remember, as with most plants, only remove 1/3 of the plant at one time when you prune. Yanni reviewed a dozen common garden herbs in detail and offered tips on each one as you can see from the photo on mint that is included with this article. Great information and very timely as summer is prime herb growing season in Georgia.

In other club news, Gloria Cooke reported that the new Smoke Rise Elementary School has achieved STEM certification from the State of Georgia. Congratulations to the school and what will be an excellent opportunity for students to learn about science and the environment. The former school location had an atrium with benches and a memorial fountain. The family that placed the memorial fountain will take it back and the six benches made by a local Eagle Scout will be placed on the grounds of the new school sometime this summer before the new school opens in August. The garden club will continue to be active with the new school and support their many activities.

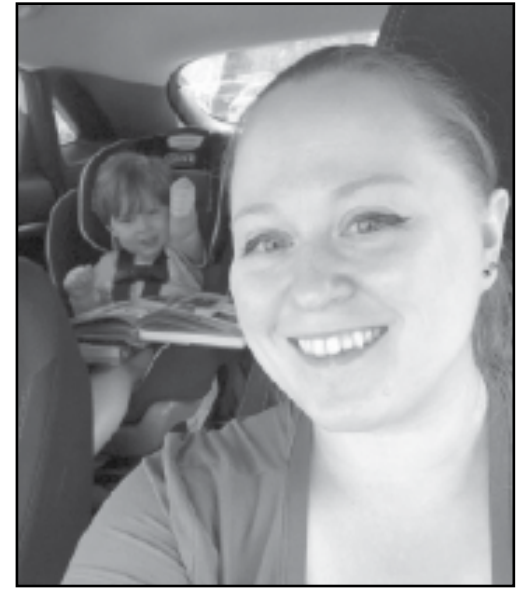
DeKalb Federation President Glendolyn Hallman announced that the Smoke Rise Morning Glories won three monetary awards at the April DeKalb Federation awards ceremony in April. Congratulations to Joy Zaidan who was named Club Member of the Year and to the club for the Community Service Award and for the Special Achievement Award of the 50th Anniversary Tea held in March of 2020. Our next meeting will be in person in September. Please contact President Joyce Ray, if you are interested in joining us!



Mountain Mums Garden Club

Walk To Remember | Taggarts Driving School Scholarship

Do you agree that it's never too late to overcome your fears? You might think so until you're asked to face yours. Since my 16th birthday, when my parents made the tough decision that I was not going to get my license due to my Low Vision, I've been told that driving just wasn't in the cards for me. Although I handled that news like any teenage girl would, I came to accept my circumstances. Driving became this huge obstacle. Any time I had extra-curriculars, it required coordinating transportation around other's schedules. I've spent a lot of time waiting. Waiting to be picked up. Waiting for events to start because I had to be dropped off early. It's amazing how much time you end up wasting when you're not capable of coming and going on your own time.



After 13 years, the anxiety around the concept of me driving was at an all time high. Fortunately, the encouragement from my sister, Erin Kirn, my husband, Zach Hale, and Dr. Rabitsch at Georgia Eye Associates on Main Street was a catalyst in my decision to conquer this fear. That's when I heard about the Walk to Remember scholarship through the Mountain Mums Garden Club. I'm so incredibly grateful that these lovely ladies read my story and saw the potential I had for improving my family's circumstances. At the age of 29, I'm extremely happy to announce that I am now officially a licensed driver!

I'm excited for more opportunities in the future. My son is starting Pre-K at Briarlake Elementary this fall, and I'm exploring job options. My son got to watch me persevere through something I'd been struggling with half my life. He was my biggest cheerleader and at such a young age, he learned that you can always work to learn something, even when it's difficult. I truly cannot thank the Mountain Mums enough for greatly assisting me in this challenge. I'm again reminded of the power of community and what can be accomplished when you fight for what you want! It truly is NEVER TOO LATE.

Thank you, Mountain Mums Garden Club!








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Amen, Let's Eat!



Fish on the Barbie

Joel Gilbert filling in for Joyce Ray

Most people know how to cook shrimp on the BBQ grill, but not fish. But, let me include shrimp in the discussion because you may want to try them if you have not in the past.

First, let's talk about fish that do not do well on the BBQ grill unless you use some sort of pan to cook them in. Flounder, tilapia, and even catfish do not do well. Flounder and tilapia simply fall apart, and catfish require a gentle heat or they become like leather.

The absolute best fish for first-time grillers is tuna because you can treat it just like a steak. Marinate it the same way you would any other piece of meat, and be sure to coat it with olive oil before you put it on the grill (which should also be wiped carefully with an oil rag before you fire it up and just before you put any fish on the grill). Be careful here that oil does not drip on the coals or it can flare up and burn you. Grill until the amount of rare center section is to your liking, 115-125° Fahrenheit for rare and 125° for medium rare. Do not cook tuna all the way through unless you really like it that way; the longer it cooks, the more moisture and flavor it loses.

Next on the list would be salmon, with the skin on. I make a marinade of garlic and equal parts melted butter and olive oil. An hour ahead of cooking is all you need but, once again, be careful when you put this on the oiled grill since extra marinade can drip onto the coals and flare up. Start with the flesh side facing the coals (or rather, skin side up) and cook it for a few minutes to leave nice grill marks. Then, flip it onto the skin-side down facing the coals for the same time period. This will not leave grill marks, but the skin will probably stick to the grill as you remove the fish. You can dispose of the skin by poking it into the coals. I like to coat the fish again with olive oil to be sure it will not stick as I turn it 90° to get the second set of grill marks on the first side. This is also about 2 minutes, at which point I turn it back to the skin side for the final cook and put pesto sauce on the top of the salmon in this



last step. If you prefer your salmon fully cooked, I would kill the heat on the grill in this last step and let it finish out. We prefer the center pretty rare, equivalent to sushi. The exact amount of cook time depends upon the grill temperature. If you like your salmon cooked all the way through, make sure you have the grill running cool. On the other hand, if you like a nice bark on the outside but a raw center, get the grill running as hot as you can-- over 500°, if possible.

Once you feel you have mastered salmon, I would suggest you try Chilean sea bass. It is a white flakey fish that does not need marination and it cooks beautifully on the grill until it gets close to done. Unlike salmon and tuna, it has to be cooked through but, as it does, it releases a lot of oil which tends to make the grill flare up, if you have the lid open. That is what makes it so tricky to cook but if you stand right there and watch it like a hawk, you will be rewarded with some beautiful grill marks and a taste that is out of this world.

Finally, you can cook scallops the same way you cook shrimp. Use skewers and marinate the scallops with equal parts olive oil and butter and garlic, of course. Scallops are tricky to get right because they have to be fully cooked, so watch them carefully and stop cooking once you are sure they are done. Over-cooking them makes them rubbery.

My last tip is recommending a visit to Your Dekalb Farmer's Market to pick out your fish. Their selection is amazing! The only way to get fresher fish is to catch it yourself. So, there you have it, now all that is left to do is get out there and grill some fish!

The purpose of the Smoke Signal classifieds is to advertise goods and services to the community.

Wait Until the Fish Flakes, Honey!

By Cheri Schneider

You gotta love the wonderful grill weather we have in Georgia. Not just Memorial Day and the Fourth of July, but almost any warm weather weekend, you will find Georgians outside cooking. I especially like it because it takes the pressure off in the kitchen. It is hard to always come up with a dinner that pleases all the time, and my husband considers the grill a 'man's work'.

A few years ago, we went over to a friend's house for a grill-out dinner party. We decided ahead of time that the hosts would provide the sides and we were each supposed to bring our own meat to be grilled for dinner. This group at the time were our closest friends, so we really looked forward to just relaxing and hanging out.

It is funny how you can remember 'snippets' of events so vividly, while everything else shrinks away. I remember one couple brought pork tenderloin. As a newlywed wife who was just learning to cook, I had never eaten or even seen anyone cook pork tenderloin on a grill. I was a burgers, chicken and fish person... although I usually cooked my fish in the oven or microwave. Another couple brought burgers and dogs, and another steak.

Anyway, we brought our meat and Michael took it over to the grill. You know, the guys around the grill with a cold drink, and the women sitting in the other room talking about our kids. As we talked, I noticed it seemed to be taking a long time for the meat to be done. We girls were hungry! I went over to my husband and asked him how it was going. "It's fine", he said. "How do you tell when the fish is done? Isn't it supposed to flake or something?" "What fish?" I asked, "We brought CHICKEN!"

Anyway. Whether the chicken 'flakes' or the fish is cooked until there is no pink, I hope you enjoy this gorgeous grill season and get out there and try some new things. Michael and I still laugh about our fish flakes story and I hope you did too. You will see some great tips on getting the fish to flake in the AMEN, LET'S EAT column written this month by Frank Luton for our usual columnist Joyce Ray. Try a few new things. And don't forget fresh sides and good company.