

VOTE YES ON WOMEN
SUFFERING OCT. 19'

October 2012

bella

M A G A Z I N E



**The Courage of
Women to Win
the Vote**

**Nathalie Dupree
Comes to Aiken!**

**Driving with
Real Horse Power:
Katydid**

**No Matter
What Fork
You use: Manners**

**The History of the
Savannah River
Project: Part 2**



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letters to the editor

Congratulations on SRS Series

Dear Bella:

Thank you and congratulations on your series of articles on SRS History. This first one is absolutely wonderful capturing what was occurring in Aiken and surrounding communities at the time and the early influence on the community at the start of the process. I can't wait until the next edition. As a 22-year resident of Aiken and 16-year employee at the Site (retired in 2005), I am both interested in the early Aiken history and the history of SRS. What a great task you took on.

Roger Brock
Aiken

Ovarian Cancer is Unjust: No Screening Test, Significant Misperceptions, and Limited Funding

Dear Bella:

Come October pink ribbons abound as will 5-K runs, cross-country walks and T-shirts with clever slogans and all forms of media attention in recognition of National Breast Cancer Awareness Month. Rightly so; breast cancer afflicts about 1 in 8 women and it deserves all the attention it can muster. Most of us know someone battling breast cancer now or someone who has recently fought that battle. Receiving much less attention is the “red-headed step child”: ovarian cancer and National Ovarian Cancer Awareness month which was last month. It lacks the public presence created by armies of activist and shelves of narratives of any sort. Just a few are out there. You might spy a teal ribbon on a bumper sticker or two but that's about it. The disparity is understandable as ovarian cancer affects only about 1 in 70 women. A woman is diagnosed with ovarian cancer every 37 minutes. Few of us know someone battling ovarian cancer. It is the fifth leading cause of cancer death among women. There is no early detection test for the disease; Gail's Anatomy

encourages all women to learn the symptoms that may indicate ovarian cancer.

Ovarian cancer is rare but it is the deadliest of all gynecological cancers. There is no routine screening and its symptoms often go unnoticed as they mimic common gastrointestinal conditions. By the time it is finally detected it has usually spread. It is insidious and aptly nicknamed The Silent Killer. In part, due to lack of press and lack of knowledge mortality rates are incredibly high. Why aren't women, doctors or clinics talking about ovarian cancer?

Some women start with a feeling of fatigue, maybe a backache. Not surprising as most women wear many hats. Some of those hats are: wife, mother, grandmother, care giver, President, employee, church worker, neighbor, friend and more. Some also notice abdominal bloating or pain, feeling full quickly, after only a bite or so. Some might notice the need to urinate frequently or pelvic pain.

Unfortunately, symptoms persist, doctors' visits occur: stress, menopause, irritable bowel, and gall bladder are just a few of the diagnoses. Often, after repeated trips to the doctor or emergency room what appears to be some slight tummy trouble turns out to be an indication

of something much worse. It's now been brewing for weeks, months or even a year. By the time most women are officially diagnosed with ovarian cancer the disease is advanced, late stage, having spread to other organs – the five-year survival rate is less than 30%. Statistics say it is a fight most women will lose sooner rather than later. Approximately 1 in 4 women still think that a Pap test screens for ovarian cancer, it does not. A Pap test screens for cervical cancer.

So as you begin to see pink everywhere you look I implore you to do one more thing. Initiate a conversation with your physician about the symptoms of and risk factors for ovarian cancer. Save the ta-tas? Absolutely! Then go one step further because one in seventy is just not that frightening until you are that one.

Alicia Owens, Gail's Anatomy
(source: ovariancancerawareness4life.org, Ovarian Cancer Canada, and National Ovarian Cancer Coalition)



Ciao Bella!

The October issue features Part 2 of the History of the Savannah River Project. The more I learn about the SRP, the more fascinated I become. An inveterate reader, I find myself immersed in books about Aiken, the Cold War, housing statistics in the CSRA, bomb shelters, and the changing culture of the Aiken my family moved to in 1955.

“Where is It?”

Three years ago, when I wrote *The Aiken Historical Cookbook*, I read for weeks before writing a word. In fact, that summer, my friend Lily came over one day “to see the project.” Before I could say a word, she walked through the house, came back to the living room where I was reading beside a stack of books, and asked, “Where is it? I know enough about projects to know you have to have ‘stuff’ tacked up on the walls and piles of things. Where is it?”

“It” was in that stack of books on the floor, numerous printouts of online articles, a box of borrowed cookbooks from friends, handwritten recipes, and what notes I had gathered from various sources,

plus what my poor little brain had absorbed in more than a month of reading. Eventually it took paper form.

In Books and on Envelopes

This time, “it”—meaning the SRS history series—resides in similar piles of books, shelves of Aiken books, but also the backs of envelopes where I have scribbled stories from people I grew up with in Aiken, emails from those I importuned to write about their childhood memories, and photos from Todd Lista, Allen Riddick, Fitz-Symms Photography, the Museum, Jim Stafford, and the SRS. It’s a series that deserves better coverage than I can offer, but what is printed in these four parts answers a need (perhaps *my* need) and is a good read.

SRS History Part 2 has particular meaning for me, because it covers my formative years. I know these people, and we shared common experiences. Even so, they have surprising stories—heartwarming, joyous, sad, hilarious—the whole human experience. BELLA would not be BELLA without this kind of story, and it is with great pleasure that I include the

individual reminiscences. More than anything, they present a snapshot of the lives of some of our neighbors in a time like no other, the Cold War, a time when global circumstances played a great part in creating our modern Aiken just as surely as the railroad that brought this town into being in the 1830s.

Kathy Huff

CORRECTIONS:

In the September issue of BELLA, it was incorrectly stated in the Mead Family article that Jack Kennedy was a classmate of George Mead at Yale. Jack Kennedy was a graduate of Harvard and later received an honorary degree from Yale. The two young men knew each other from sports activities.

Due to a printing error, the top of the Six Surasky Siblings article was cut off at the top of the second page. That part is re-printed on page 26. BELLA regrets the error and apologizes to the Surasky family.



“When we find the courage to cope with our own trials, we also find our happiness again. I want to thank the Aiken Regional Medical Staff for the excellent care they extended to me.”

SHIRLEY A. BROWN

Breast cancer survivor since 2011

This October, the Cancer Care Institute of Carolina at Aiken Regional is celebrating survivors like Shirley.

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MASTERING THE ART OF SOUTHERN COOKING: NATHALIE DUPREE

by Kathy Huff



She has cooked on more than 300 TV food shows, taught thousands of students how to cook, and written 13 cookbooks. Her latest publication, due out any day, is being touted as the new Bible of Southern cooking. Its author, Nathalie Dupree, will be in Aiken on October 17 to speak about it and all things culinary at “The Art of Taste,” a cookbook lecture to benefit the Aiken Center for the Arts.

Nathalie will autograph *Mastering the Art of Southern Cooking* after the hour-long presentation for the ACA, and attendees will also taste one of her specialties: biscuits, subject of her last smash cookbook seller, *Southern Biscuits*.

“Originally it was intended to be part of my new cookbook,” she explained, “but I spent so much time on the different ways to prepare them that it became a separate book.” It was the same with shrimp and grits several years ago, and that dish became the sole subject of another one of her runaway cookbooks, *Shrimp and Grits*.

So Try It Already!

Nathalie is baffled about the reluctance exhibited by certain cooks to experiment and master basic



recipes. “Biscuits cost 50 cents to make,” Nathalie said. “Why would anybody be afraid to waste 50 cents in order to learn how to make biscuits? Give yourself permission to spend \$10 and practice the

technique—it’s all about technique—and then you’ll know how to make biscuits.” She recommends that cooks who avoid a certain cooking process or recipe barge right into it and learn through experience in the kitchen. “I’ve done every conceivable dumb thing,” she said laughingly. “Please try to make every mistake.” She deliberately took on all the unknown and difficult procedures and dishes at cooking school so that she would know how to apply them later.

From the Office To the Kitchen

Her desire was to go into the restaurant business when she finished college, but her mother worried that the business was too hard for a woman. “It required dirty work and heavy lifting. I listened to her and went into office work,” said Nathalie. But she hated office work and eventually, living in London, signed up at the famed Cordon Bleu, graduated, and never looked back. “My mother learned to accept me in the food business, but she was never comfortable with it because she knew she could not do it.”

To Nathalie, the kitchen is a place for fun and discussion. During the BELLA telephone interview with her in September, Nathalie was preparing for the videotaping of several Charleston *Post and Courier*-sponsored cooking videos that air every other week (postandcourier.com/food). “Our latest discussion was about sexism in the kitchen,” she remarked. “I tell my girls—my interns and my semi-daughters—to use every job to get to where you want to be.”

Where Are the Peanuts?

On that particular day, she had two volunteers prepping the ingredients for her shows. When it came time to chop peanuts for the Pork Loin Stuffed with Figs and Peanuts, the cupboard was bare. “My husband eats all the peanuts in the house,” she explained. Then she told her helpers to check on the cashew supply. “We have cashews? Okay, substitute cashews,” she told them. “You have to go with the flow.”

Going with the flow has led her from her first culinary adventure—a restaurant in Majorca where

she learned to “control the vulgarity in the kitchen”—to being the star of nine separate TV cooking series. For the Food Network alone, she did 130 shows. “Some of them still air on SCETV,” she said.

Christmas Child

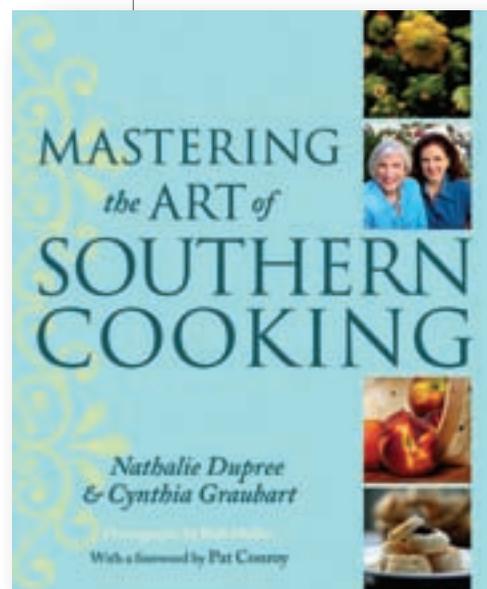
Born on a New Jersey Army post two days before Christmas, she was named for the holiday, Nathalie meaning “Christmas child.” “The choice was either Joy or Noel or Nathalie,” she said, and her parents opted for the French spelling of her name. That Yankee birth, however, had no influence over her culinary leanings, for her family moved to Virginia and she became a Southern cook out of choice. “The South is bigger than all of Europe,” she said, “but it can’t be categorized like French cooking or Italian cuisine. African, English and Italian influences and more are all here. South Carolina has one of the

richest cuisines in the South.” She is proud to preserve and expand the culinary heritage of American cooking in the South, and has been told that her influence at Rich’s Cooking School in Atlanta and subsequent cooking shows contributed to Atlanta’s reputation as a food town.

Testing, Testing

Nathalie cooks at home, testing every recipe at least three times before pronouncing it good enough to become an entry in a new cookbook or on her cooking shows. “My mother-in-law had a hard time when she went grocery shopping with me because I spent so much money, and didn’t even have a family to feed,” she said. “I’m an addict in a grocery store—I have to try everything, and I get seduced by the fresh vegetables and cheeses.”

Mastering the Art of Southern Cooking contains 720 pages of recipes with beautifully rendered, full color photographs and directions on how to cook in the Southern way. Bookstores expect it to be a huge bestseller, especially in the South. Many buyers may choose to use the book as a coffee table book because of its beauty and composition, although the several hundred recipes in the book will surely attract readers and cooks alike.



Active in The Boutique Movement

Hoping to “bring home the bacon” for the state of South Carolina, Nathalie ran for the Senate in 2010, but was defeated. Where food and the “politics” of food are concerned, however, she supports the “boutique farm” movement, noting that food towns like Charleston, where she now resides, have good working relationships with truck farms. Local farms close to the city are encouraged and often contracted to grow the specific items featured on upscale (and ordinary) menus at many Charleston restaurants.

“Farmers’ markets help in that regard also,” she noted. “All sources offering the offbeat or the unknown fresh ingredients formerly grown in many home gardens force the large supermarkets to carry a wider range of produce and ingredients in order to stay competitive,” she explained. “For instance, zucchini is an ingredient new to the South in the last 30-40 years. And fresh herbs! And fennel!”

“I have a banana plant in my back yard now with 200 bananas on it!” she exclaimed. “Every day I check it for ripeness, because I’m afraid that I’ll miss out on my first crop.”

With her history of one-subject cookbooks, perhaps we should be on the lookout for a cookbook about bananas.

See Nathalie ...

“The Art of Taste” cookbook lecture will be held on Wednesday, October 17, at 11 a.m. in the Brown Pavilion of the Aiken Center for the Arts.

Tickets are \$10 for members,
\$12 for non-members.

Reservations are recommended.

Space is limited.

Call 641-9094 for more information
or to purchase tickets.

Attendees may buy copies of
*Mastering the Art of Southern Cooking
and Southern Biscuits*
for Nathalie to autograph.

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Cookie Contest!

Deadline: October 10

See page 11 for details.



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NEWS

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What is Locks of Love?

Locks of Love is a public non-profit organization that provides hairpieces to financially disadvantaged children in the United States and Canada under age 21 suffering from long-term medical hair loss from any diagnosis. We meet a unique need for children by using donated hair to create the highest quality hair prosthetics. Most of the children helped by Locks of Love have lost their hair due to a medical condition called alopecia areata, which has no known cause or cure. The

prostheses we provide help to restore their self-esteem and their confidence, enabling them to face the world and their peers.

Mission Statement

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Pharmacy benefit managers, or PBMs, act as an intermediary between the payer and everyone else in the healthcare system. They generally make money through service fees from large customer contracts for processing prescription claims, operating mail order pharmacies, and negotiating prices with drug makers. PBMs are largely unrecognized by most employees—and even by many employers and human resource managers. But they have a tremendous impact on U.S. health care decision-making because they influence more than 80 percent of drug coverage.

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Ginger and Turmeric: Less inflammation and tastier food!

GINGER (*zingiber officinale*), or ginger root, is an underground stem or rhizome. It is widely used in Asian, Caribbean and East Indian cooking and becoming much more popular as Americans are striving to mimic the healthy fare of these cuisines.

Traditionally used as an anti-nausea supplement, ginger is being recognized now for its anti-inflammatory circulatory stimulant.

The fresher the ginger, the milder and cleaner the taste. Add half at the beginning of cooking and the rest at the end so you get both the medicinal effect and the flavor.

Ginger tea is delightful hot or iced and crystallized, or candied ginger may be purchased at health food or herb stores.

TURMERIC (*Curcuma longa*) is a fragrant yellow spice, popular in Indian curries. It contains the most powerful anti-inflammatory agent on the planet: curcumin.

Studies show it's helpful for inflammatory bowel disease and may protect against colon cancer. It may also boost cognitive performance. Early studies have suggested it could prevent and break down Alzheimer's brain plaque because the thinning of the blood enables oxygen to reach the smallest vessels in the brain. In fact, high turmeric intake may account for the low incidence of dementia among elders in parts of India.

To use, add a teaspoon to soups, rice dishes, sauces and marinades. To enhance absorption, eat turmeric with healthy fats such as extra virgin olive oil, expeller-pressed canola oil, tree nuts and avocado, or combine it with black pepper.

Visit the website www.eatingwell.com for interesting and healthy recipes using these two herbs.

For more information on healthy cooking or to set up an appointment for a nutrition consult, Cyndi may be reached at 803-642-9360 or at cattfood@bellsouth.net.



A licensed Clinical Nutrition Therapist practicing in Aiken, **Cyndi Catts, RD, LD**, sees clients who desire individualized programs to address weight reduction, metabolism measurement, menopause issues, cholesterol and triglyceride-lowering, blood pressure management, and diabetes management, in addition to eating disorders, anti-inflammation, and cancer prevention. Self-referred patients are welcome, as are referrals from medical personnel. Cyndi is a graduate of Florida State University in Food and Nutrition and has done graduate work at (now) Augusta State University. A longtime contributor to BELLA Magazine as a nutrition columnist, Cyndi can be reached at cattfood@bellsouth.net and 803-642-9360 for appointments.

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“Courage in Women is Often Mistaken for Insanity”

by Phyllis Maclay

The slim young woman strained against the tethers that bound her to the chair. As she struggled to break free from their grabbing hands, one prison guard yanked her head back by her hair as another forced a tube down her throat, stifling her screams. While she gagged and sobbed, a thick liquid slid down the tube to her stomach and sometimes her lungs, until she vomited violently. They practiced this torturous feeding on her for weeks. The guards were determined to break Alice Paul's hunger strike.



Alice Paul

No one outside the prison walls knew.

lion people flocked to the Women's Suffrage Movement Parade on Pennsylvania Avenue. The demonstrators were hoping to draw the new president's attention to their cause and elicit his support.

The National Women's Party wanted President Wilson to support the Susan B. Anthony amendment that was initially proposed in 1878. Relentlessly picketing outside the White House during World War I, the suffragists were accused of treason and branded as traitors. They protested every day but Sunday for two years, waiting for more than Wilson's verbal support for the proposed Nineteenth Amendment to the Constitution. They held banners and signs that said, “Mr. President,



Lucy Burns in prison

sent to the dismal, dank cells of the Occoquan Workhouse in Virginia, where the prisoners' living areas were infested with rats and mice. Shrieks would fill the fetid cells as the women waited nightly for the dreaded vermin to scamper across the concrete floor.

Victims of Violence

The unconstitutional treatment of the suffragists peaked during what has been called “The Night of Terror,” when 33 demonstrating women chose jail rather than pay fines for the trumped up charges of “obstructed sidewalk traffic” in front of the White House on November 14, 1917. Among them were physicians, students, teachers, a geologist, professor, and a socialite. All were ordered to serve sentences of 30 days to six months at Occoquan Workhouse.

The anxious women were herded into a holding area, when Superintendent Whittaker burst into the room hollering to the guards to take this one and that one to their cells. Recognizing Lucy Burns from prior arrests, Whittaker tagged her as a ringleader and ordered her to be dragged off to a cell where she was locked in manacles and hanged by her hands until the morning. They took all of her clothing and shoved a blanket at her in exchange.

The youngest prisoner was 19. The oldest was 73-year-old Mary Nolan who suffered from a lame leg. The frightened lady told them she would go willingly to her cell but two guards grabbed Nolan's arms and dragged her across the floor while the other women pleaded with the guards not to hurt her. Weeks later Mary was found on her knees scrubbing floors, suffering from exhaustion.

All of the arrested women were thrown through the air or flung onto the filthy floor. One demonstrator was stabbed her between her eyes with a broken banner. Dorothy Day's arm was yanked and twisted behind her back. Women watched in horror as she was twice rammed over the back of an iron bench.

Alice Cosu, from New Orleans, trembled as she watched her cellmate, Dora Lewis, knocked unconscious after being thrown against



Tipping the Scales

Back in 1917 when women were expected to be quiet about politics, except when expressing support for the war and the president, a courageous

band of ladies risked ridicule, battery, and arrest to make a change in the status quo. Their marriages were strained; taunts of being called prostitutes and loose women rained down upon them, often by other women. They were the target of tossed lit cigar butts, spit, slaps, and punches while marching down the street. Why would these women endure this?

They wanted to vote.



Alice Paul, standing with suffragists

how long must women wait for liberty?” and other mottos demanding the right to vote.

Leaders Alice Paul and Lucy Burns stepped up demonstrations with round-the clock vigils. They hung an effigy of Wilson, burning copies of his speeches about “making the world safe for democracy” while ignoring the oppression of women at home.

Twenty-seven demonstrators were arrested and released for “obstructing traffic” from June 22-26, 1917. When they returned to the streets the suffragists were arrested again on June 27 and

fined \$25. The judge declared that they should have kept moving instead of standing still while picketing.

Friction between the suffragists and the President heated up when 16 women were sent to jail for 60 days. Many were

a holding area, when Superintendent Whittaker burst into the room hollering to the guards to take this one and that one to their cells. Recognizing Lucy Burns from prior arrests, Whittaker tagged her as a ringleader and ordered her to be dragged off to a cell where she was locked in manacles and hanged by her hands until the morning. They took all of her clothing and shoved a blanket at her in exchange.



Fallen demonstrator

guards grabbed Nolan's arms and dragged her across the floor while the other women pleaded with the guards not to hurt her. Weeks later Mary was found on her knees scrubbing floors, suffering from exhaustion.



Three demonstrators arrested

Don't Stand Still

Though reluctant to have America enter World War I, President Woodrow Wilson proclaimed the United States to be the world's advocate for democracy and freedom. But the demonstrating suffragists rubbed his nose in the dirty fact that women in his own country were far from being treated as equals; they could not vote.

It was an omen when the newly elected Wilson stepped off the train for his inauguration in 1913 and was met by a small crowd while half a mil-



White House demonstration



Dora Lewis

the iron bed. Cosu somehow managed to survive a heart attack that night despite being ignored as she begged the guards for assistance.

The following weeks, water was shoved into their cells in open buckets and runny colorless food with wriggling mealworms was served. Eleven suffragists who declared themselves to be political prisoners and

not criminals were often thrown into solitary confinement as insubordinates.

The Doctor's Diagnosis

Knowing their situation was desperate and that news of their treatment was not escaping the prison walls, Alice Paul led a hunger strike which infuriated the men in power from Whittaker to Wilson. Orders trickled down for her and the other hunger strikers to be force-fed. Paul was particularly subjected to brutal sessions where tubing was jammed into her mouth for liquid food while strapped to a chair.

Word leaked out to the press about the cruelties at Occoquan Workhouse. Wilson was furious with Alice Paul and her "Silent Sentinels for Liberty" as they called themselves. He even pressured one psychiatrist to declare Paul insane so she could be shipped away to a mental asylum. The doctor turned to the President and stated, "Courage in women is often mistaken for insanity."

If Mama Ain't Happy...

The women arrested and serving time at Occoquan were the talk of the nation as pressure was put on the politicians and courts to release the suffragists. On November 27 and 28 the women were released with the judge's proclamation that they had been victimized for practicing their constitutional right to protest.

Wilson declared his support of the Nineteenth Amendment in 1918 but Congress did not pass it. Suffragists campaigned against anti-suffragists to unseat them from office, and the Susan B. Anthony Amendment passed in 1919. But state by state ratification was another uphill journey.

By the summer of 1920, 35 of the 36 states needed to ratify the amendment had voted in favor of it. Then the focus was on Tennessee where a different kind of war broke out in Nashville: the War of Roses.

Members opposing the suffragists wore red roses while supporters wore yellow. On August 18, after two roll call votes, one more vote was needed for the amendment.

The humidity of that muggy day closed in on Representative Harry Burn as the final vote was called to pass the Nineteenth Amendment. The red rose on his suit gave assurances to the anti-suffragists he would repeat his "Nay" vote and the amendment would die. What they didn't know was he had received a letter from his mother, Febb Ensminger Burn, with these words of advice to her son:

"Hurrah, and vote for suf-

frage! Don't keep them in doubt. I noticed some of the speeches against. They were bitter. I have been watching to see how you stood, but have not noticed anything yet. Don't forget to be a good boy and help Mrs. Catt (suffragist) put the 'rat' in ratification. Your Mother."

Burn spoke his "Aye" vote so quickly the others thought they heard wrong. When the anti-suffragists realized what he did- passed the amendment- they reportedly chased him around the room. He escaped and hid in the Capitol attic. Burn later explained to one reporter, "I know that a mother's advice is always safest for her boy to follow and my mother wanted me to vote for ratification."



Harry Burn

the way women were constantly being denied their Constitutional rights, Eulalie declared, "It was the best dollar I ever spent."

This spunky 29-year-old lady embarrassed her husband and Aiken socialites as she became active in and eventually president of the South Carolina Equal Suffrage League (SCESL). Eulalie attended conventions across the country and helped locally to implore politicians and citizens to vote for ratification of the Nineteenth Amendment.

This Racehorse Won

Always restless, Eulalie declared placid domestic life was not for her. "It's like hitching a racehorse to a plow,"

she reflected. Besides working for women's rights, she told her husband she wanted to go into business for herself. He called her an "empty-headed little fool," and bet her \$100 she could not make that same amount in a month. When Eulalie took the bet, her husband added, "That's provided it isn't a business that will disgrace us."

She went into real estate and made \$1,000 the first month.

Despite her professional success, Eulalie felt the sting of the stigma as a suffragist. She recalled:

"We made lots of enemies and men were just furious. Some of my best friends turned completely against me but I didn't care. There were men who just thought that a woman who was a suffragist wasn't decent. As one man said, 'How can you sit at the table with a suffragist? You were lower than a prostitute.'"

Eulalie realized the Tillman case was a catalyst for her local fellow suffragists. It made them realize the limits of their rights as citizens and what they wanted: equality. But many Aiken men demanded their wives have nothing to do with the SCESL or the suffrage movement.

Friend Suffers for Joining

One friend confided in her that she was going to join the forbidden group, even though her husband threatened to kill her if she did. She also feared her husband would take her children away at any given moment. Eulalie told her South Carolina law certainly allowed

him to do just that.

A few days later the woman returned to Eulalie, her face swollen and bruises blotched her face. When Eulalie asked her what happened, she replied her husband beat her up after attending the last meeting, and she wanted to know what she should do. Eulalie declared, "It's plain enough if he were my husband I would either shoot



Eulalie Salley

The Nineteenth Amendment

*"The right of citizens
of the United States
to vote shall not be denied
or abridged
by the United States or
by any State
on account of sex.
Congress shall have power
to enforce
this article
by appropriate legislation."*

Aiken's Own Activist

In South Carolina, Eulalie Salley, wife of Aiken's mayor, Julian B. Salley, had read about the Tillman case in the newspaper, and it made her blood boil. In 1911 Senator Ben "Pitchfork" Tillman of Edgefield decided to use a loophole he found in the law to help his drunkard son keep custody of his two young children as the marriage began to crumble. The two opportunists moved quickly when the Senator's daughter-in-law, Lucy, fell ill. A man could claim his children as his legal property in South Carolina, so the father deeded his children to the Senator, despite the fact they wanted to be with their mother. For years Lucy raised money and sold most of what she had to get custody of her daughters, but the courts turned a deaf ear to this woman.

With this case lying heavily on her mind, Eulalie spied an ad in a Columbia newspaper about the suffrage movement; for one dollar a woman could become a member of the local chapter. Fed up with



him or poison him.” The beaten woman thanked Eulalie and left.

Tit for Tat?

When Eulalie read the morning paper the next day, her heart skipped a beat. It gave an account of a man who had just returned from a trip, and being overheated, accepted a drink of cool buttermilk from his wife. He collapsed and died.

It was the woman who had been beaten.

Two days later the woman came to Eulalie, wearing a long, black veil, asking if she had heard about her bereavement. Eulalie said, “Your bereavement! I heard of your good fortune.”

Following Eulalie’s advice, the woman and her children left town.

SC Finally Ratifies

Even though the Nineteenth Amendment was ratified in 1920 and became law in every state, it would take decades for the rest of the states to ratify and adopt it. South Carolina continuously rejected it. Eulalie was determined to live long enough to see the amendment ratified in her home state, but resistance was strong. It was almost 50 years later when Eulalie stood by Governor Robert McNair’s side as he signed the documentation for ratification. She was 85 years old.

Even so, somehow the paperwork was “lost” for another 10 years. The year was 1979 before South Carolina officially recorded its ratification of the Nineteenth Amendment.

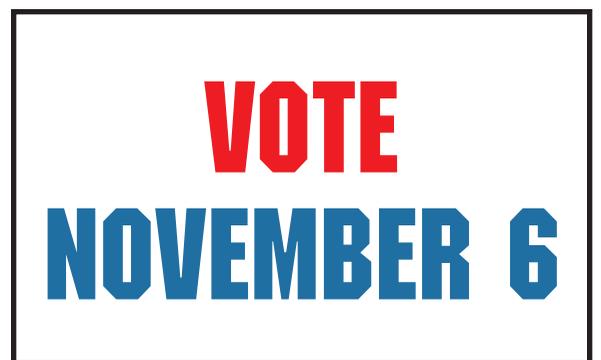
No Excuses

The next time it’s cold or rainy and you don’t feel like making the trip to vote, take a moment to reflect on all that was done in order for women to exercise that right. Excuses pale in the light of what was sacrificed by people who thought voting was more important than their comfort, their time, even their safety. From the streets of D.C. to Aiken’s sidewalks, courageous women marched to the beat of a different drum called equality; the right for women to vote.

*You can bend but never break me
‘Cause it only serves to make me
More determined to achieve my final goal
And I come back even stronger
Not a novice any longer
‘cause you’ve deepened the conviction in my soul*
From the song,
–“I Am Woman” by Helen Reddy and Ray Burton

The Rest of the Story

- Lucy Burns retired from activism after discouragement that many women, especially married, did not do enough to support suffrage.
- Alice Paul fought for the Equal Rights Amendment and died in 1977.
- Charges of cruelty to prisoners were brought against Superintendent Whittaker. He was relieved of his duties but exonerated and later reinstated.





BELLA 2012 Cookie Contest

- WHAT:** BELLA Magazine 2012 Cookie Contest
- ELIGIBILITY:** All readers and/or anyone living within BELLA distribution area (Aiken County and Augusta area) are eligible to submit entries, except BELLA employees, contractors, and family members.
- DEADLINE:** October 10, 2012 is the final day entries can be submitted to BELLA for the contest.
- HOW/WHERE:** Send recipe, photos of cookie, and entrant's contact info by email to editor@aikenbellamagazine.com.
Write Cookie Contest Entry in subject line of email.
LIMIT: 1 entry per person. Recipes and photos will not be returned.
- JUDGING:** All recipes will be reviewed by the committee
Selected recipes will be baked/prepared by Chef Belinda according to the recipe instructions as submitted
Committee will select winner, based on judging criteria
Winner will be notified by email and/or phone in early November 2012.
- CRITERIA:** Ease of preparation (1-5 points)
Originality (1-5 points)
Taste (1-5 points)
- RESULTS:** One winner will be declared. Winner's recipe, cookie photo and personal photo will appear in the December issue of BELLA and on the BELLA Facebook page. Published photos will be taken by BELLA photographer.
The winning cookie will be a featured dessert on the menu at The Willcox during the month of December 2012.
The winner will receive a gift box of Chef Belinda Spices and a featured recipe spot on Chef Belinda's blog at www.flyingfoodie.blogspot.com.
- REQUIREMENTS:** Entries must arrive by deadline date (October 10, 2012)
Entries must contain photo of cookies
Entries must contain specific ingredients and measurements
Entries must contain approximate number of cookies from recipe
Entries must contain contact information
Winner must be available for photo session within one week of notification
Winner must agree, in writing, to allow BELLA to publish recipe and photos
Judges reserve the right to disqualify recipes for irregularities deemed unmanageable (i.e., ingredients not available in the CSRA, or too expensive for average use, etc.)

BELLA'S BED & BREAKFAST VIRTUAL TOUR:

A SERIES

by Susan Elder

**Right this way, ladies and gentlemen.
Welcome to Bella's tour of Bed & Breakfast lodgings
in and around Aiken!**

Rose Hill Takes Aiken's Higher Ground

Rose Hill sits atop Aiken's highest point, a rambling, shingled Dutch Colonial "cottage," nestled among cedars and hollies and camellias whose lives



Rose Hill, the old cottage

span a century. It is one of the city's best loved and best cared for treasures.

Miss Claudia Lea Phelps was nine years old and living at Rose Hill when she found out she wasn't born in Aiken. A neighbor had coached her and some friends to yell "Damn the Yankees," rewarding them with a cookie each time they did. When her mother broke the news that she was, indeed, a Yankee herself, Claudia was heartbroken.

Her parents, Sheffield and Claudia Lea Phelps, had moved the family to Aiken when she was a young child, shortly before the turn of the 19th century, hoping to find healthy air in which their son Walter could recover from tuberculosis. Phelps, the wealthy son of a successful New York merchant and financier, William Walter Phelps, purchased the entire block in Aiken, and there he built a 10,000-square-foot shingled home. He named it Rose Hill.

Sheffield Phelps did not live long in his winter home. He died of typhoid fever in 1902, but his wife and daughters, young Claudia, Eleanor, and his son Walter, now recovered, stayed in the comfortable, understated home and filled it with fine furniture and art that they collected in their travels.

Art and furnishings were not the only things Mrs. Phelps collected. The extensive grounds of Rose Hill, with a dedicated rose garden, winter flowering shrubs, native plants and dozens of camellias, gave her the perfect setting to enjoy her passion for gardening. She traveled around the world; even, it is said, to the Orient, accompanied by her daughter and a Pierce Arrow touring car.

Mrs. Phelps and the Garden Club of SC

With their shared love of gardening, the two Claudias both presided over the Garden Club of South Carolina, which Mrs. Phelps began after holding the organizational meeting at Rose Hill. The Club is still in existence today.

The young Claudia Phelps, often called "Miss Claudia," remained in Aiken at Rose Hill after her mother died and her siblings moved on, never convinced that she was a Yankee. She kept the grounds of the estate as her mother had left them while contributing greatly to the welfare of her adopted city. She was instrumental in starting the Girls Scouts here and was involved in many charitable organizations. She is also credited with introducing her beloved West Highland White Terriers to the United States. She raised the Westies in luxury on the Rose Hill grounds. In addition to gardening and philanthropy, Miss Claudia is also credited with being a sportswoman. She especially enjoyed polo, golf and field trials at her Home Run Plantation south of town.

Miss Claudia often greeted her guests in person when they toured the grounds during the annual St. Thaddeus Episcopal Church Home and Garden

Tour, which began in the early '60s. She did so until she died in 1984.



Building around the cottage (left)

The Rose Hill Arts Center

In 1972, artists Pat Koelker and Miss Claudia's niece, Nancy Wilds, established Rose Hill Arts Center on the grounds of the estate. It was a place where aspiring artists could create, teach and to learn. It soon became a haven for a variety of artistic disciplines. The Rose Hill Arts Center remained in that location after Miss Claudia's death, then in 1993 moved to its current location on Laurens Street, where it became The Aiken Center for the Arts.

Miss Claudia had left instructions in her will for the estate to be donated to a religious organization, preferably St. Thaddeus Church, where she had long been a member. Old houses are difficult to maintain, however, and the church wardens did not feel they could

take on the responsibility of its upkeep.

Eventually another group accepted the gift and began extensive restoration to make Rose Hill a "house of study" with an ecumenical and international focus. The large bedrooms and dining room and living areas provided good space for meeting and the gardens a place for reflection, but that enterprise soon ended and the house briefly stood vacant.

The Muellers Come to Aiken

Enter – Eva Mueller and her son Stephen.

Eva was born in Bohemia and escaped into Bavaria in 1945. There she grew up and met her husband, who was American of German descent. In 1960, she emigrated to America and they married. He finished an advanced degree and was hired to teach

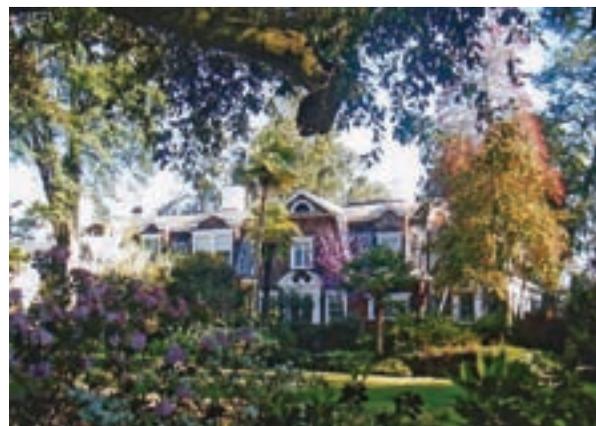


Owner Eva Mueller

at Augusta College. The Muellers lived in Augusta, where their son Stephen was born.

After her husband died, Eva moved with Stephen to Aiken and purchased a little house on Laurens Street. Stephen attended St. Angela Academy. All the while, Eva had been building a business in dental work, employing some of her German countrymen to do the exacting work the job demanded. She and Stephen had an idea to build a dental spa, where people could come and have whatever procedures they

needed and stay there to recover. They purchased the Rose Hill property and began refitting it for their purposes when they found that there were issues with work permits needed by her employees. The enterprise they had envisioned was not going to happen.



Rose Hill today

From Dental Spa to B&B

But Eva was not about to give up. She and Stephen saw that they had a beautiful piece of property in a lovely location in which a good deal of restoration had already been done.

"It's been an evolving process," declares Stephen Mueller. "We had the rooms, so we knew we could have the bed and breakfast. After the dental business didn't work out, we opened the rooms and the business grew as the demand grew. At first we served lunch and dinner at the main house, but that became too small, so we



One of 8 bedrooms

opened the restaurant in the stables. The demand was there for the bed and breakfast, for the restaurants, both casual and fine dining, and we were able to meet that need."

Now they use the main house for private



events and The Stables for public dining.

Today, Rose Hill is a 10-room bed and breakfast with beautifully furnished guest rooms, each with its own bath and a unique style and feel. The recently renovated and fully-furnished guest cottage sleeps 12 comfortably and is equipped with three bathrooms and a large, fully-appointed kitchen.

"When we have a few guests here, Eva and I prepare the meal ourselves. It's a full breakfast like you would have in someone's home," explained Stephen.

Having Eva Mueller tend to you is a bit like being with your own mom. "She



Outdoor catering

runs circles around people younger than she is," said Stephen. "She never stops and she never complains. She has been through so much, so I suppose what we've done seemed like a piece of cake."

Rose Hill also has space for weddings at six separate ceremony sites - two indoor and four outdoor spaces, with on-site catering and a choice of two indoor reception sites. "We provide all the food, all the beverage, and all the staffing. People have family reunions here and business meetings," continued Stephen.

"For a 50th wedding anniversary, a couple can renew their vows in the chapel, then celebrate with their families and friends on the grounds.

"With the option of all these available spaces, we have the flexibility to do whatever the guest



The grounds

wants," stated Stephen. "We've hosted weddings for five guests and weddings for 200. You are only limited by your imagination. And often we can help with that!"

The Stables Restaurant and Outdoor Bar

The Stables Restaurant opens at 5 p.m. from Tuesday through Saturday. Reservations are not necessary, but helpful. The restaurant has a full dinner menu inside, and the bar area offers lighter fare and outdoor seating with live music on the patio every Friday evening.

Every Tuesday night through October, The Stables Restaurant features all-you-can eat German brats and German draft beer.

The Continuing Story of Rose Hill

The continuing restoration and renovation of a historic estate also provides Stephen Mueller a chance to indulge his great interest in history.

"I could go on for hours," he says. "There is so much information out there about Rose Hill and so much you can see about the structure if you're willing to get dirty. I can climb under the house and under the dining room fire place, underground, is another huge fireplace. We also have a picture of another small farm house that once stood on this site. We think, by looking around this house, that this big house was built to incorporate the little house that was here before."

A Sanborn 1918 Fire Map of Aiken shows



Walter Phelps at the Rose Hill carriage house and stables, ca 1902

the block on which Rose Hill stands little changed in nearly a hundred years.

With its several reincarnations, from private home to religious retreat, then to public space, this historic spot has never lost its grace and charm. Aiken owes a debt of gratitude to all its owners.

For information about Rose Hill's many offerings, contact the office at 803-648-1181 or visit the website at www.rosehillestate.com.

Photo credits: B&W photos from *A Splendid Time*, courtesy of The Historical Aiken Foundation

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1502 Monte Sano Ave. in Augusta
Hours: M - F 10 - 5:30
Sat. 11-4



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Boars Head deli meats

◆ Boars Head deli meats ◆ Beer, Wine & specialty cheeses ◆ Various SC-made market items

OCTOBER COMMUNITY CALENDAR

Downtown Aiken

October 6

24th Annual Chocolate Festival, 10 a.m. to 3 p.m., St Mary's School grounds. For more information, call Rosemarie Adams at 640-0356.

October 6, 13, 20, 27

Aiken Historic Tours, 10 a.m., reservations recommended. Call 803-642-7631 for \$15 tickets, sold at Odell Weeks Center, 1700 Whiskey Road. Arrive at Aiken Visitors Center (Railroad Depot) 15 minutes early before tour departure. For private and group tour arrangements for up to 3 or 4 people, call head tour guide Judith Burgess at 649-6608 for availability and pricing.

October 2, 9, 16, 23, 30

Storytime in the Gardens--story reading for children at Hopelands Gardens behind the Thoroughbred Racing Hall of Fame, 4 p.m. every Tuesday. In case of inclement weather, Storytime will be held inside the Odell Weeks Activities Center. Each family in attendance receives a free book to take home. Blankets, chairs, drinks, snacks encouraged. Call 642-7631 for more information or to volunteer to read.

October 14

The first Women Build Kitchen Tour featuring the kitchens of eight homes in the historic South Boundary area of Aiken, from 1-5 p.m. The total walking circuit is less than one mile; features demonstrations, cooking tips, and samples. Tickets are \$18 in advance and \$20 on the day of the tour. Tickets and information are available at www.aikenkitchentour.com, or call 641-6777.

October 18

Midday Music Concert Series, featuring Thomas Pandolfi on the piano, 12 noon, First Presbyterian Church, 224 Barnwell Ave. NW. Free.

October 27

Trick-or-Treat Downtown at the Downtown Halloween Festival for children 12 and under accompanied by an adult; 4 to 7 p.m., Downtown Aiken. Carnival games, a costume contest for all ages, best dressed, and trunk-or-treating. Call 642-7631 or 642-7634 for more information.

Aiken Center for the Arts

122 Laurens St. SW
803-641-9094
www.aikencenterforthearts.org

October 1-31

Bill Updegraff Exhibition (AAG)

October 4

Gallery Opening Reception, 6-8 p.m.

October 3-November 9

Artisans of the SC Cotton Trail Exhibition
Lila Campbell Exhibition
Joseph Bradley Exhibition

October 17

"The Art of Taste" cookbook lecture program at the Aiken Center for the Arts, featuring Nathalie Dupree, award-winning author and cooking TV show star, discussing her newest cookbook, *Mastering the Art of Southern Cooking*, 11 a.m. Tickets are available at the ACA for \$10—member price; and \$12—non-member price.

October 18

A Taste of Wine & Art, *Lucky 13*, 7-10 p.m., annual fundraiser for the Aiken Center for the Arts, featuring fine wines, a beer selection, and also special non-alcoholic beverages, plus more than 20 Aiken restaurants and caterers with an assortment of culinary samples. Silent auction theme is "The Good Life." Tickets are \$50 for ACA members and \$53 for non-members, available at the ACA.

Aiken County Public Library

314 Chesterfield St. SW
803-642-2020, www.abbe-lib.org

October 6

Reading and book signing by Jim Duzak, lawyer, advice columnist ("The Attorney at Love"), and author of *Mid-Life Divorce and the Rebirth of Commitment*, 3 p.m.

October 12

Don't Get Scammed! Fraud Prevention Seminar, 10 a.m. to 1 p.m., limited to the first 20 people to register; presented by the Department of Consumer Affairs and the SC Attorney General's Office. Call the Attorney General's Office to register, 803-734-5621. Free lunch will be served afterwards.

October 13

The Avengers movie showing, rated PG-13, 2-4:30 p.m.

October 16

Annual meeting of the Friends of the Aiken Library, 2 p.m.

October 20

Hard Times movie showing of the Masterpiece Theatre version of Charles Dickens' classic novel, 2-4 p.m.

October 27

Americans on Hell's Highway, 3-4:30 p.m., movie screening of the World War II documentary, with Producer Richard Lanni. Second in the "America's Road to Victory" series, produced by "Living Battlefield," this documentary features American paratroopers during World War II.

October 30

Hard Times Book Talk Discussion Group led by Valdis Lumans, retired USCA history professor, 7-8:30 p.m. Part of the Charles Dickens Bicentennial.

Aiken County Historical Museum

433 Newberry St. SW
803-642-2015
www.aikencountyhistoricalmuseum.org

October 1-31

Political Campaign Button Exhibit in the parlor.

October 4

Banksia Comes to Life at Night, Mid-Day Lions Club 5th Annual Wine Tasting to raise scholarship money, 5:30-7:30 p.m. Tickets: \$30, available from Pat Friday at 643-8258 or email at pfriday42@gmail.com, and Brenda Steenland at 502-1011 or donbrens@bellsouth.net.

October 4, 11, 18, 25

Thursday morning tours, 10 a.m., with advance reservations made at 642-2015.

October 5, 12, 19, 26

Friday morning tours, 10 a.m., with advance reservations made at 642-2015.

October 10

Aiken PRT Gallery Art Show, 6-8 p.m.

October 11

I Remember Aiken book signing and reception for Mike Gibbons and Betsy Wilson Mahoney, 7-9 p.m.

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BELLA Magazine will run announcements for free for non-profit organizations, community events, and BELLA advertisers. Space may be limited. Please email event information to bellabuzz@aikenbellamagazine.com by the 15th of the month before the event.

October 26-27

3rd Annual Ladies Hickory Shafted Women's Golf Tournament at The Aiken Golf Club; Friday, 10 a.m.—practice round and putting contest. Saturday, 10 a.m.—team play, Captain's Choice. Applications available at the Museum or Aiken Golf Club. Call 642-2015 for more information.

October 30-November 18

Annual Quilt Show exhibit

URS Center for the Performing Arts

126 Newberry St. NW

Tickets and info: 803- 648-1438

October 6-7

The Wizard of Oz, benefiting the Aiken Kidney Foundation; Friday and Saturday nights, 8 p.m., Saturday and Sunday afternoons at 3 p.m.

October 11-12

Ensemble Espagnol Spanish Dance Theatre, presented by the Aiken Performing Arts Group (APAG), 8 p.m., www.APAGonline.org, \$40 for adults, \$20 for children. Call 803-643-4774 for tickets, or www.apagonline.org.

October 19, 20, 26, 27

Black Box Production of *Night Chills*, based on the short stories of Edgar Allen Poe, presented by the Aiken Community Playhouse Youth Wing, 8 p.m. <http://aikencommunityplayhouse.info>

October 27

Black Box Production of *Night Chills*, based on the short stories of Edgar Allen Poe, presented by the Aiken Community Playhouse Youth Wing, 3 p.m. Interpreted for the deaf and hard of hearing at this performance. <http://aikencommunityplayhouse.info>.

DuPont Planetarium

Ruth Patrick Science Education Center

471 University Parkway

Tickets and information:

803-641-3654

<http://rpsec.usca.edu/Planetarium/pubshows.html>

October 6, 20, 27

Solar System Adventure Tour, 7 p.m. and 8 p.m.

October 13

SEED program, 30-minutes long, 10 a.m., 10:30 a.m., 11 a.m., 11:30 a.m., 12 noon, 12:30 p.m., 1 p.m., 1:30 p.m., 2 p.m., 2:30 p.m.

Etherredge Center

471 University Parkway

Tickets and information: 803-641-3305

www.usca.edu/ec

October 11-13

Frozen by Bryony Lavery, performed by the University Theatre Players, 7: 30 p.m.

October 14

Frozen by Bryony Lavery, performed by the University Theatre Players, 2 p.m.

October 16

Aiken Concert Band performance, 8 p.m.

October 20

Inspiring Strength, presented by the Dream Dance Academy, a benefit for Breast Cancer Awareness, 6 p.m.

October 23

Stephen G. Jones, presented by the Oswald Writer Series, 8 p.m.

October 24

USCA Talent Show, 7 p.m.

October 25

USCA Faculty Artist Recital featuring Matt Henderson on trombone, 7:30 p.m.

Aiken Regional Medical Centers

302 University Parkway

803-641-5000

www.aikenregional.com

Support Group Meetings:

AA: Every Sunday and Wednesday evening, 7:15 p.m., Aurora Pavilion.

Aiken Cares- Alzheimer's: October 9, 11 a.m. to noon, Cumberland Village Library, 2nd floor.

Bariatric: October 10, 6-7 p.m., ARMC, Bariatric Services, 2nd floor, room 209; register at 641-5751.

The Lunch Bunch

Bereavement-Grief Support for Adults; October 3, 12 noon to 1 p.m., ARMC, Cafeteria Dining Room A.

Cancer: October 17, 3-4 p.m., First Baptist Church parlor.

CSRA Dream Catchers

Traumatic Brain Injury and Disability, first Monday every month, October 1, 6-7 p.m., Walton Options for Independent Living, 325 Georgia Ave., North Augusta; register at 803-279-9611.

Diabetes: October 9, 3-4 p.m., Odell Weeks Activity Center. Registration: 803-293-0023.

Lupus: 3rd Thursday of the month, October 18, 7-9 p.m., ARMC, Dining Room A.

Mended Hearts: October 12, 10:30 a.m. to 1:30 p.m., USCA Aiken Business Conference Center.

October 2

Pink Ribbonettes, the American Cancer Society Breast Cancer Self-Help Group for women diagnosed with breast cancer; guest speakers; 10:30 a.m. to noon at Millbrook Baptist Church. To register, call Irene Howley at 803-649-9267 or Diane Hadley at 803-644-3902.

October 9

Aiken Cares, Alzheimer's Support Group, for family members and caregivers, 11 a.m. to noon, Cumberland Village Library, 2nd floor.

October 15

Look Good ... Feel Better, free program for female cancer patients actively undergoing or about to start treatment, 1 to 2:30 p.m. at the Cancer Care Institute of Carolina at ARMC. To register, call 803-641-6044.

October 23

Teens Under Fire, prevention/intervention program for teens age 12-18 explores youth drug abuse, violence and crime, 4-6 p.m., at the Aiken Center, 1105 Gregg Hwy. Call Mary Alice Baxter at 803-641-2421 to register, or your school guidance counselor for details or referral.

Odell Weeks Center

1700 Whiskey Road

803-642-7631

Walk to End Alzheimer's, sponsored by the Alzheimer's Association, Odell Weeks Center. Register at 8:30 a.m., walk begins at 9. For more information or to register, call 800-272-3900, or visit www.alz.org/walk.

Miscellaneous Venues and Events

October 5

Starlight Cinema, featuring *We Bought a Zoo*, sponsored by Aiken County PRT, at the Sassafras Festival, Burnetown. Bring a blanket or lawn chair and watch an outdoor movie. Arrive 30 minutes before movie starts for a good seat. Movie begins at dark.

October 6

Aiken Horsepower Cruise-in, 5-7 p.m., the Home Depot parking lot, 1785 Whiskey Rd. Proceeds benefit the Cumbee Center. No charge for admission but donations accepted for the active drive to collect toys, canned goods and cell phones for the Cumbee Center. Call Vickie at 270-3505 or Manny at 270-8219 for information. www.aikenhorsepower.com

Aiken's Fall Scavenger Hunt at Aiken State Park, 1145 State Park Rd., Windsor, SC 29856, 11-12 noon. Meet at the park office. <http://www.southcarolinaparks.com/aiken/introduction.aspx>

October 7

Run United 5K, 2 p.m., Citizens Park, \$25 entry fee; register by October 3. Sponsored by Aiken Electric Coop for the United Way of Aiken County, Inc. Visit aikenco-op.org or contact Robyn McCay or Donna King at 803-649-6245.

October 7

2012 Run Through the Fall Pink 5K sponsored by the Aiken County PRT, Breast Cancer Awareness Event at Aiken State Natural Area, 1145 State Park Rd., Windsor, SC, 8-10 a.m. \$20 registration fee for individual and \$5 for Kids 1K. Everyone is encouraged to wear pink. For more information, visit www.active.com/5k-race/aiken-county-fall-5k-series-2012.

October 11

World Premier of Paw Prints: A Dogumentary, 6 p.m.; benefiting the Albrecht Center for Animal Welfare; tickets on sale at Albrecht Center for Animal Welfare, formerly Aiken SPCA, 1109 Willow Run Rd. cmiller@aikenspca.org, or 803-648-6863.

October 12

Annual Oyster Roast and Barbecue Benefit for STAR Riding, Inc., 6-9 p.m., Black Forest Equestrian Center, 4343 Banks Mill Road, featuring live music. Tickets are \$30 in advance and \$35 at the door. Make reservations at 803-642-8812.

[Continued on next page]



October 12

2012 Aiken Home Show, 12 noon-7 p.m., USCA Convocation Center. www.uscatix.com

October 13

Save the Barn Dance to benefit The Gaston Livery Stable, 7 p.m., Red Barn at 187 Chime Bell Church Road. Tickets cost \$20 in advance, \$25 at the door. Advance tickets available from any Friend of the Gaston Livery Stable, or at Wesley's Automotive Service, Meybohm Realtors, or The Aiken County Historical Museum.

A Tail-Waggin' Walk, one-mile fun walk, 9 a.m. to 12 noon, benefiting the Albrecht Center for Animal Welfare, formerly Aiken SPCA, 199 Willow Run Rd. Registration 9-10:15 a.m., walk at 10:30 a.m., awards at 11 a.m. \$25 registration includes a t-shirt, pet bandana, and doggy bag; \$10 registration fee for kids 12 and under includes wristband and water bottle. For more information, go to spca-albrecht.org or call 648-6863.

2012 Kinder Kids Justice for Kids Gala, featuring Judge Glenda Hatchett as guest speaker, 6 p.m., Woodside Plantation. Tickets cost \$50 at www.kinderkidscsra.com or 803-341-3746.

2012 Aiken Home Show, 10a.m. to 4 p.m., USCA Convocation Center. www.uscatix.com

October 18-25

Western Carolina State Fair, Aiken Fairgrounds, 561 May Royal Drive. \$25 Mega Pass includes admission and unlimited rides for one person on one day. Advance gate admission costs \$5/person/day. www.westerncarolinastatefair.com

October 6, 13, 30, 27

Boyd Pond Programs, held each Saturday at dusk, weather permitting; Boyd Pond Park, 373 Boyd Pond Rd. Aiken, SC. Free. Visit www.boydobservatory.org or call 803-642-7559 for more information.

October 7, 14, 21, 28

Sunday Polo, 3 p.m. every Sunday through November 18 at Whitney Field, Mead Avenue. Tickets: \$5 per person to watch the game; \$20 per person for the Social Tent. Social members get two tickets to the Social Tent each Sunday. Call 803-643-3611 for more information, or www.aikenpoloclub.org

October 27

21st Running of the Aiken Fall Steeplechase, Ford Conger Field. Gates open at 9:30 a.m. First of six races at 1 p.m. Tickets are \$10 in advance, \$15 at the gate. General parking is \$10 in advance and \$15 at the gate. Children 6 and under are free.

Outside Aiken

October 4-7, 11-14, 18-21, 25-28, 30, 31

Plantation Blood, haunted attraction, 4127 Wallie Drive, Augusta, off Windsor Spring Road. www.PlantationBlood.com for ticket information.

October 6

Sassafras Festival, Sassafras Park, Hwy 421 in Burnettsville, free. For more information, go to www.midlandvalleyarea.com, or call 593-2676.

October 3-7

Westabou Festival and Exhibit, annual celebration of the arts, five days of events with each day focused on an artistic discipline—visual arts, music, dance, spoken word and film; held in various venues across Augusta and North Augusta. Many events are free, but some require tickets, available at www.westaboufestival.com, the Westabou office, 965 Broad Street, Augusta, Monday-Friday, 10 a.m. to 4 p.m., or call 706-755-2878.

October 13

Beech Island Fall Festival & Yard Sale, sponsored by the Beech Island Historical Society, 144 Old Jackson Hwy, Beech Island, 8:30 a.m. to 2 p.m. Spaces can be rented at \$5 each for yard sales, bakes sales, and crafts.

October 13 and October 20

Beyond the Gravestone, stroll through the Beech Island Cemetery to learn about special meanings of designs, quotes and engravings, 4:30 to 5:30 p.m., Redcliffe Plantation State Historic Site, Beech Island. \$6/person. Reservations required at 803-827-1473. www.southcarolinaparks.com

October 20

Colonial Times—Day to Remember, life and times from 1735 to 1785 with demonstrations and living exhibits, 10 a.m. to 4 p.m., free. Living History Park, 299 W. Spring Grove Ave., North Augusta.

October 27

Everything Pumpkins and annual scarecrow contest at the Last Saturday at the Park, Living History Park, 299 W. Spring Grove Ave., North Augusta, 10-4 p.m., free. www.colonialtimes.us

Spirits of Hallowed Eve, walk among ghosts of yesteryear in the colonial setting of the North Augusta Living History Park, 299 W. Spring Grove Ave., North Augusta, 6-8 p.m. Entertainment in the tavern and finale at 8:30 p.m. hosted by Faire Wynds. Reservations required. Email your request to Pam Schmidt at: pam@colonialtimes.us or call (803) 441-8956. Include your name, address, home phone, cell phone, number in your group, and the time you are requesting—starting at 6 p.m. every 15 to 20 minutes. Closest available tour starting time will be assigned. Each tour has a limited number. Free, but \$7 per family/large groups \$1 per person reservation fee required, (refundable upon check-in.) Mail to: O.T.P.A. PO Box 7915 North Augusta, SC 29861.

Coming in November

November 3

Red Cross Roast and Toast fundraiser, featuring an oyster roast and Lowcountry boil with live entertainment by Lo Down Brown, at the Big Red Barn, 187 Chime Bell Church Road, 7-10 p.m. Tickets are \$45 each at the Aiken Area Chapter of the American Red Cross, 1314 Pine Log Road, or Tea Garden Gifts, or Red Pepper Café. Proceeds benefit the American Red Cross. For more information, call 803-641-4142.

Kids' Marathon at 9 a.m., culmination of a two-month running program for elementary-aged children, from Kindergarten through 5th grade. \$5 per person. Call 642-7631 for more information.

November 3

Apple Festival, 8 a.m. to 2 p.m., St John's United Methodist Church, free. 648-6891.

November 2-4

Katydid Combined Driving Event, 9 a.m. to 5 p.m. Friday and Saturday, 10 a.m. to 2 p.m. Sunday, free for spectators. Katydid Farm, 359 State Park Rd., Windsor, SC 29856, 3-phase carriage driving competition, featuring dressage on Friday, marathon on Saturday and cones on Sunday. From Aiken, take U.S. Hwy 78 east to Windsor. Go north on Aiken State Park Rd. Go about 1 mile; Katydid Farm is on the left. For more information, contact Peggy Dils at dilsaiken@gmail.com or at 803-295-6785.

November 10

Hunter Pace event-- walk-trot, or walk-trot-canter—at Three Runs Plantation, benefiting the Child Advocacy Center. Deadline for \$35 entry fee: November 3. Late entry fee: \$45. Send checks, registration and waiver forms to Pat Kirk, 1749 Dibble Rd., SW, Aiken, SC 29801. Fee includes lunch, ribbons and raffle prizes. For more information, contact Pat Kirk at 803-644-7433 for details.

November 22

Bloodies and Bagels, Aiken Land Conservancy fundraiser, 8:30 a.m. to 10:30 a.m., Aiken County Historical Museum.

Blessing of the Hounds, Thanksgiving Day tradition at Memorial Gate in Hitchcock Woods, 11 a.m.

One Table, open community Thanksgiving dinner in the Alley and on Newberry Street, 11 a.m. to 2 p.m.

November 24

47th Annual Chitlin' Strut, 7 a.m. to 4 p.m., Festival Site, 258 Pine St. NW, Salley, free admission. www.chitlinstrut.com or 803-258-3485.



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savannah river site

October 2012

History of the Savannah River Site



bella
M A G A Z I N E

Part 2

The Hands of Many Men

by Phyllis Maclay



They moved enough earth to form a wall 10 feet high and six inches thick, that could span from Atlanta to Portland Oregon. The concrete poured for the site could pave a road 20 feet wide, six inches thick from Atlanta to Philadelphia. The amount of lumber used would have built 150,000 homes, and the steel utilized would have filled a thirty-mile-long train. Paper from its blueprints would have draped a 24-inch wide sheet from Atlanta to Seattle. They put down 52 miles of water lines, 63 miles of railroad track, and 230 miles of new road. At its peak construction period, it employed 38, 582 workers.

“It” was the Savannah River Project, designed and built by DuPont. This monstrous assignment began hiring manual laborers in February of 1951. Laborers and truck drivers were paid \$.90 an hour while steamfitters and plumbers got \$2.60. By November of that same year, 1,198 gang foremen and 11,441 manual laborers equaled three fourths of the construction force. They consisted of:

- 3,000+ (each) carpenters and laborers
- 100+ (each) painters, sheet-metal workers, boilermakers, cement finishers, and masons
- 1,000 specialty craftsmen
- 1,000+ (each) operating engineers, teamsters, and ironworkers

- 45 pipe workers
- 600+ (each) steamfitters, electricians, and plumbers

The workmen came together to build five reactors, support facilities, two chemical separations plants, a cooling tower, administrative buildings, a heavy water extraction plant, and waste management facilities. This collection of buildings on Federal property would be used to make materials needed for nuclear weapons for the United States’ defense programs after World War II. A project bigger than the Great Pyramids of Egypt, the monumental construction of the Savannah River Project took place in rural South Carolina, becoming Aiken’s most influential neighbor, and one of the largest employers in South Carolina.

An Entity of Its Own

The Savannah River Project was initially designed to be 10 areas with a core administration area. All structures had to be connected, so an efficient transportation system was designed consisting of the state’s first clover-leaf road with 210 miles of hard surfaced highways, and an adequate permanent rail system.

The Atomic Energy Commission (AEC) mandated that DuPont and all its subcontractors meet customized functional requirements but at the same time comply with standardized designs. That meant the government would save

money and it would be more likely the schedule deadlines would be met for construction.

Divided into three groups, Class I buildings had to withstand an atomic blast.

These structures were massive with exterior walls and roofs reinforced with concrete anchored by supporting frames made of steel. The concrete was chosen for its ability to provide protection from alpha and gamma rays, withstand stress, and qualify as blast-proof.

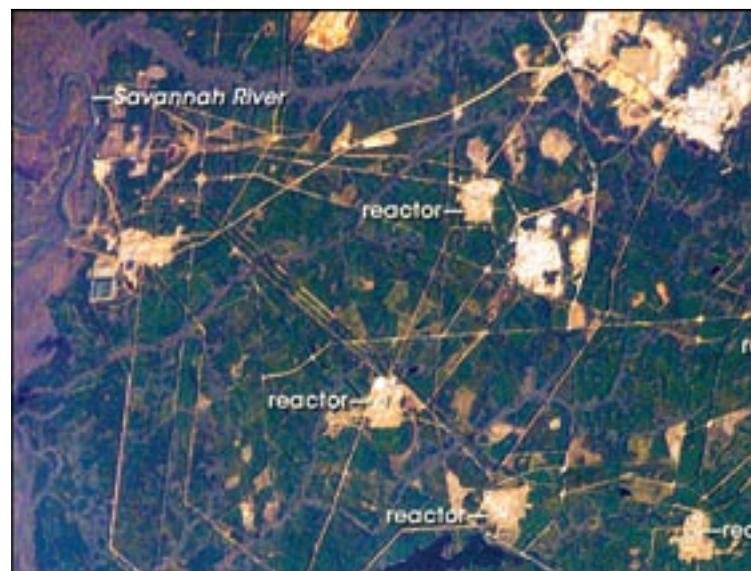
Class II buildings used reinforced concrete because their frames would survive bombing. An asbestos-like material called Transite was chosen for the exterior of these buildings because it did not burn, rot, rust, nor become fodder for rodents. The regular building code was used for Class III facilities, and Transite was also used on the exterior of these buildings.

Pontoons and Canyons

Within sight of the ghost town, of Ellenton, 144 towers that stood 120 feet tall, lined in six parallel rows, were constructed to build the heavy water plant. Concrete footings usually used as support for the soil were inadequate, so large, hollow “pontoons” made of concrete were employed.

A gigantic steam-powered plant was erected to supply water for cooling, steam, and power.

Separation and purification plants were massive, rectangular-shaped



Satellite view of the SRP

concrete structures where fuel for nuclear weapons was produced. The four-story high buildings were eight times longer than they were wide, which earned them the nickname “canyons.”

In the area where the reactors were to be built, the soil was first tested. If found porous, concrete grout was used as filler. Reactors would contain highly radioactive material so the concrete used to build them had no voids in the thick dense cavities. The five reactors were built one at a time which allowed DuPont to learn cost-effective procedures and innovative ideas to be implemented on the next reactor built.



Burma Road

In preparation for the reactors arriving from Camden, New Jersey, the list of heavy equipment necessary for



their placement was endless: pumps, derricks, air compressors, motor graders, crawler tractors, hoists and winches, tanks, roustabout cranes, welders, boilers, farm tractors, batch hoppers, concrete mixers, dragline buckets, conveyors, crawler cranes, clambuckets, pumpcretes, and concrete buckets. Men working this area had to clear security checks.

The stainless steel reactors were shipped to the Savannah River Project by the New York Shipbuilding Company on barges that arrived at a special landing on the Savannah River. These huge tanks were moved by special equipment called “lowboys” that could handle their weight. At the site, the reactors were lowered onto the waiting concrete cavities. Their blast-proof substructures extended below ground. The concrete stacks measured more than 100 feet high.

The reactors formed an arc within a 35-square-mile area in the interior of the site. Concrete requires a shadow-free zone during pouring, so stadium-like floodlights were set up.

Reactors do not have stories but levels or elevations. Ground level is 0-0, and the distance higher or lower than that designates the reactor’s level.

Support Structures

East of the main administration building, the laboratory was constructed as a multi-wing facility of various levels covered by a flat roof. Other support buildings erected were:

- Fire house
- Maintenance shelter
- Breathing station
- Gatehouses
- Patrol headquarters
- Supervisor’s office
- First Aid station
- Pump houses
- Storage and shops
- Administrative buildings
- Laundry

Nine Feet Under and the Big Guns

Steel tanks were installed for management of radioactive waste. These mild-carbon steel tanks were grouped in a separate area and encased in concrete. The original tanks held 750,000 gallons of radioactive waste, and were surrounded by 80 foot diameter concrete vaults. The tanks’ roofs were covered with concrete and set in steel saucers, then buried under nine feet of earth. Solid nuclear wastes were buried in a different



designated area.

DuPont was asked to expand its construction to include the building of 30 75mm and eight 90mm anti-aircraft gun sites. Two lines of protection were established called the “Inner and Outer Rings of Defense” with sites that would allow the soon-coming 33rd AAA Battalion (arriving in April of 1956) to destroy incoming enemy aircraft before

striking the site. The gun sites were situated in two parallel arcs protecting the production areas.

The housing for the 120 men who would serve at the site included a mess hall, command post, administration building, concrete barracks, gun pads, motor pool area, and tracking radar linked to a computer.

Mission Accomplished

Seventy-five percent of construction took place in 1952 and 1953. The laborer’s average work week required 54 hours to complete this colossal construction. By 1955 all areas of the Savannah River Project were operating and the plant was deemed “complete” by January 1, 1956.

The cost was \$1,065,500,500.

What IS That?

Canyon – separation plants named because of their long, narrow shape

Cooling tower – removes heat waste and puts it into the atmosphere, much like a car’s radiator

Heavy Water – water with a specific hydrogen isotope. While not radioactive, it is 11% denser than normal water

Purex – Acronym of Plutonium URanium EXtraction – fuel processed at the “Canyon” facility

Reactor – facility that converts energy stored in atoms into heat or electricity

Separation Plant – facility that makes uranium or plutonium fuel for nuclear weapons



SRS Public Tour Schedule 2012

Wednesday - Nov. 7

Wednesday - Dec. 5

To sign up for a tour, or for more information, visit <http://www.srs.gov/general/tour/public.htm>
Those without computer access can call Laurie Posey or Janet Griffin at 803-952-8467 or 803-952-8994.
The 2013 SRS Public Tour Schedule will be published in the December issue of BELLA Magazine.

Aiken Was Never the Same



by Anna Dangerfield

They brought new ideas to Aiken along with overwhelming crowds. Rapid changes occurred. Points of view varied. Some locals resented the changes while others embraced them. Overwhelmed and change were the buzzwords. Rumors abounded.

"I heard that one of the churches was told to get a preacher with a Ph.D.," one local said. Another heard that "They were going to dig a canal from the Savannah River and ocean going ships would sail up Park Avenue." One local wanted to carry her college diploma around held way out in front because "those coming with the Savannah River Plant felt like we were stupid." Some locals remained bitter and resentful knowing their Aiken was changed forever.

Do the Best You Can!

"My mother was a delicate, protected old Southern lady," one Aikenite remembered. "She helped at the Chamber of Commerce. It provided information including lists of homes with rentable rooms. Mother did not know how to deal with some of the people who came in. They came from all over the country because the Savannah River Plant announced that there would be lots of jobs. The first bunch was crude, with little money and few clothes. They had no places to stay, bathed in the filling station bathrooms, and slept in their cars, because Aiken had few apartments. I talked with Mother constantly as I was still living out of town. 'Just be nice and courteous to them,' I said. I didn't want anyone to hurt her.

"Mother was not accustomed to people coming by her home and saying, 'I know you have a bedroom to rent.' They would not take no for an answer. The stores did not have the clothes these people needed. They wanted ten-cent stores, like a Walmart today. People moved here expecting more of our town.

"There were terrible feelings from some of the locals, but everyone was trying to do his duty, to be supportive and patriotic. The locals were trying to rent out their rooms and apartments, but some were abused by this. Their things would go missing. It was a rough time. "Mother never adjusted to the 'new' Aiken. Even regarding her church, some of the new people decided down the road that the existing church was not adequate. They tore it down and built a new one. She had gone to that church all of her life, but she said that those who took over never thought about the old members and their feelings. Mother never went to that church again. She took it hard and became bitter. She was so distraught. The influx tore the town up. We were not asked, only told, that this would happen. Basically, it was, 'Do the best you can!'"

Aiken's First Family

H. Odell Weeks was Aiken's mayor at the time of the announcement, and his daughter Jane Weeks Anderson remembers. "There was a time period when Dad was 'protected' whenever away from the house and sometimes at home," she said. "At least, this is what I think about the new 'friends' who wore suits and always stayed with Dad. I remember being instructed not to answer the doorbell. Usually we kids were sent to the back of the house before he would answer the door. I also remember the MANY phone calls Dad got at home from citizens with complaints! He never talked about his negative phone calls in front of me, but I know many people were



worried about the dangers of radiation, and I overheard bits and pieces. I can tell you that I was

never worried. Dad was convinced that there was no danger to us and that was enough for me.

"My brothers and I were encouraged to welcome the new residents. Dad worried about the city

young man's parents went with Mom and Dad to events.

"Mom told me many years later that the husband of this couple was from the government, I think she said the FBI, and that they were there as protection for our family in case there were negative actions from citizens because of Dad's support of the plant."

Job Opportunities

Patty Seigler Copley said that when the Savannah River Plant came, she was 19 years old. "I went to Anderson College after high school," she said.



The coffin set up in Alvano's Restaurant in Downtown Aiken reflected the feelings of some locals about the coming Bomb Plant.
Photo by Joe Lista, courtesy of Todd Lista.

having enough housing, schools, etc. for the construction workers who were the first people coming to Aiken. We all developed new friendships and in fact all three of us have spouses who came to Aiken due to the plant!

"The city built bomb shelters, and our family was trained on going to the shelter that was in the park in front of the old Post Office.

"Whether Mother knew about the announcement the night before, I could not say. Dad did talk to her a lot about decisions and valued her opinion. I do remember the other 'new friends' who suddenly showed up often at our house, even visiting the day of the announcement. They had an older son, who sometimes stayed with us whenever Mom and Dad were out (even though Grandmother was still living there and had always been our babysitter). This



"While there, the other college students told me that Aiken would be blown off the map because of the Savannah River Plant. Maybe they were jealous, because I think Anderson was one of the sites that had been considered." Patty began working at the plant in 1951, first in construction, then in operations. "Because Aiken was small and everybody knew each other, it was a close-knit community. Some people didn't want change, though they knew it would help the economy. Our churches and schools overflowed, and people fussed about the DuPonters, but we became friends with these people, and we are still friends today."

Jut Fulmer worked at the Savannah River Plant during the summer while he was in college. He worked as a rod man with a surveying team. "There was only one road to the plant and that road was Whiskey Road, and it was not paved," Jut said. "I had to wash my dusty car when I returned home from work. I was glad that the plant came. I knew

how important it was for the economy of Aiken.”

Louise Head Babb worked for the Corps of Engineers in the fall of 1951. “The engineers were buying land for the



government to build the plant and also purchasing more land for added security,” she said. “These land purchases were in areas like Dunbarton and Ellenton which were all agricultural communities. Some of the most upset were the black people who had a piece of land and felt it was gold. There’s never enough money to buy an old farm that’s been in a family for generations. The blacks did not know where to go, and they had little or no education. They turned to the whites because they did not trust the government.”

Living Spaces

There were few houses for sale when those from the plant first moved to Aiken. Locals rented rooms in their homes to the new workers. Sometimes, two people would rent the same room and never see each other because they worked different shifts. Places to stay were hard to find.

Betty Coward’s father-in-law awoke one morning to discover a small camper in his driveway. His family land was in the Levels area of Aiken, and he had a long driveway, a private

road off Banks Mill Road. The camper was parked halfway down the driveway. When Mr. Coward knocked on the door and introduced himself, he found a young family inside. The young man got out and said that he needed a place to spend the night and could he please park on Mr. Coward’s property. But Mr. Coward had to say no, because he could not provide them with water and sewage facilities. He asked them to leave, and they did. “He thought they were a nice young couple, and he always wondered what happened to them,” Betty remembered.

A Few Syllables More

School teachers had to adjust not only to the tremendous increase in students arriving with the Savannah River Plant, but also to their parents as well. One local remembers her mother was a sixth grade teacher when students from the plant arrived at the schools.

“My mother was shocked as she was approached one day by the irate parent of one of her new students,” the Aikenite said. “The parent blamed my mother for her son failing his spelling tests. ‘If you would pronounce the words correctly, my son would not be failing!’ the angry parent accused. He and his son were not accustomed to my mother’s Southern accent.”

Years later, a DuPont child explained that she and her family were fresh from Nebraska in 1955. She said that during a spelling test, her teacher read the words aloud. When the teacher came to a three-letter word that stumped



with?” the student asked, hoping for a clue.

“Lak Ah said, ‘Peh’yun,’” the teacher repeated, a little heatedly.

The new student missed the word.

her, the student raised her hand.

“Would you repeat that, please?” the student asked.

“Peh’yun,” the teacher repeated.

“Is that a pen that you write with or a pin you stick somebody

worked into our friendship groups or formed their own. We all integrated into other groups through school activities.”

“It helped Aiken,” another local said. “They brought new ideas and new people. It helped the town to expand, and you die if you don’t expand. They bought old houses and fixed them up. They made improvements to the town. I worked in some of those houses, and found that some of the people were kind of nosy. They were always asking me questions about what I was doing and



Attitudes Changed

Tommy Gibbs graduated from Aiken High School in 1956. He said, “At first, we were not excited by the new people in town. Aiken was small and laid back in those days. But over the years, we’ve grown to appreciate the plant and the people. Now, I think it was a great thing.”

Helen Owens Kelley agreed. “We would not be what we are today if we didn’t have the plant. We were inundated with new people in high school. There were classes in the auditorium, the gym and some in the hallways. The new girls

what kind of materials I was using. Lots of them were well educated, but some had little common sense. A wife in one of the homes I was working in one day asked, ‘Could you fix the toilet? My husband is an engineer, but he only knows to do what he was trained to do.’ The Savannah River Plant helped Aiken. I lived through it all, and I survived.”

In 1951, P.F. Henderson wrote *A Short History of Aiken and Aiken County*, chronicling its interesting people and events, “that the rich lore of ‘our town’ and County may not be lost and forever forgotten.” The last chapter refers to the “epochal news” of the U.S. Government’s announcement of “the establishment of a gigantic plant for the manufacture of fissionable materials by the Atomic Energy Commission.”

The book ends with these encouraging words:

“But what of ‘tomorrow?’ No one knows. Aiken and Aiken County, once the first devastating shock was absorbed, apparently made up its collective mind to make the best of it, and to welcome and to absorb into its citizenship and into its way of life its new friends, whether they be the high officials of the Atomic Energy Commission and of its efficient collaborator, the Du Pont Company, or the artisans and experts who come with the great project, or the more lowly. The spirit of the people of Aiken and Aiken County is one of amazement, but one of cordiality, to its new found friends. Aiken and Aiken County are cooperating today and will cooperate tomorrow in a development which may prove to be beyond the scope of its most fantastic dreams of the past.”

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THE COLLISION OF CULTURES

by Kathy Urban Huff

Or how the newcomers reacted to the times and the South

If life for longtime Aiken residents became difficult with the changes thrust upon them by the advent of the Savannah River Project, it was equally trying for those who moved to the area to take a job at the new Plant or to capitalize on the growing community by offering support services. And customs in the South proved challenging for many new arrivals.

First Impressions



The explosion caused by a gas leak at Jones Electric on Laurens Street on January 27, 1953 killed 10 people and destroyed five buildings. The news made national headlines. Photo courtesy of Fitz-Symms Photography, Augusta, Georgia



Aftermath of the 1953 gas explosion. Photo courtesy of Gary Anderson

We moved to Aiken in March of 1953 from Savannah—Mom, Dad, Mac, Kevin and myself. Gail was not yet born. Dad had become so secretive and mysterious. He was trained in the Hanford plant in Washington, and then told us he was going to be an engineer at the Bomb Plant. If that wasn't enough to scar me for life, on the very first day our family drove up to look at Aiken, the town that was to become our home, we toured the downtown area only to find that practically a whole block of Laurens had been

blown away. In my young mind, I equated the Bomb Plant with bombs going off in Aiken. Of course, I now know the destruction was caused by a gas explosion.

Rob Johnston
Aiken High School Class of 1964
Atlanta, Georgia

It took some getting used to. The separate facilities were quite a shock to us northerners, but no one was doing anything about it yet. We Yankees did pass judgment on it though (among ourselves).

Jack Urban
Aiken High School Class of 1959
Kalamazoo, Michigan

We came to Aiken because Dad (Rufus Gosnell) became the Shell Oil Distributor for Aiken County and beyond. Gosnell Distributing Co. furnished the oil for The Kolinski Company which built the SRP. This account was his biggest by far. He had been a businessman but had never been an oil distributor. We moved from Spartanburg, S.C. to Aiken in 1952 or '53. Mom had to sell her business there and leave her home county; but this was a wonderful opportunity for them. I felt like an outcast since I was not an old Aikenite or from a smart SRP family. Shell Oil apparently recognized his ability and took a chance on the newcomer to this business. Dad was on the city council in Spartanburg, active in the National VFW, and Optimists, Shrine, etc. Aiken County was about to blossom and growth potential was there for Shell to increase its sales and market.

Dad immediately had to make new contacts and customers in Aiken. He was quite the politician. He became president of the Chamber, Optimist Club, etc. By then Strom Thurmond and his friend Jimmy Byrnes were heavily involved in politics. My father set up the famous Byrnes banquet in Aiken held at the Willcox. The famous Bernard Baruch came as well as other prominent dignitaries.

Rufus fell in love with Aiken and never looked back. This opportunity changed our lives. So many new families, as well as the plant itself, gas stations etc., needed oil and gasoline. New gas stations had to be

built and they needed to be Shell! Dad later became the National Business Man of the Year.

Resel Gosnell Bourne
Aiken High School Class of 1965
Irmo, SC

Housing

In the early 1950s, the housing shortage was critical. The Atomic Energy Commission had made a decision not to build another "government town" as had been done at Hanford, Washington during World War II. Instead, local agencies would be used. But the demand far exceeded the supply.

Aiken was a town of roughly 7500 people at the time of the announcement that the plant would be built. Many of the inhabitants of the six



displaced towns went looking for houses and land, and then the construction workers came. Considered temporary employees, they traversed the area—six counties in South Carolina alone—to find even a room to rent, or just an empty bed for eight hours. Desperate workers slept in cars, camped out on creeks and drove up to 100 miles each way from motel rooms, the housing crunch was so bad.

It had to be late 1953 or early 1954 because I was in the first grade in Columbia, SC. Despite the fact that Daddy always remembered when things happened by remembering the car he was driving at the time, I did not inherit that gene. However, I know it was first grade, because I was at (the newly government-built) Talatha Hawthorne Elementary School in New Ellenton in the second grade.

Daddy came home one day in the longest, blackest car we had ever seen. The back seat and floorboard was as big as the bedroom my sister and I shared! As I

later learned, Daddy had "gotten on" at the "bomb plant" outside New Ellenton and had bought this long, long car to make money to pay for the hour-plus drive to work. The coolest things were the jump seats that pulled out from the back of the front seat. I think six others rode with Daddy to and from work each day and they paid for Daddy's transportation. While this was not allowed to be our family car, on special occasions Daddy would take us for a ride and the three kids took turns riding in the jump seats. After about nine months, Daddy became a permanent employee at SRP, we moved to New Ellenton, and said au revoir to the limousine.

Donna Arrants Creech
Aiken High School Class of 1965
Oriental, NC

Although the government was not technically supposed to deal with the housing problem, the AEC received all the complaints. Eventually, a coalition was formed between DuPont, the Federal Housing Administration, the Housing and Home Finance Agency, private builders, and local planning agencies to provide the needed housing and services. DuPont hired a housing specialist who projected the number of workers expected within a certain time frame and where they might live. The following timeline gives an idea of the housing challenge:

November 1950: Announcement of the Savannah River Project

February 1951	The first spade turns dirt at the SRP
August 1951	17,000 workers
October 1951	24,000 workers
April 1952	31,000 workers
June 1952	36,000 workers

The number topped out at more than 38,000.

Where did they all go?

The housing specialist's research showed a number of housing units available, but most were substandard. Augusta, Georgia, as the largest city around, should have absorbed a great many workers, but Camp Gordon—now Fort Gordon—was growing and military personnel had a priority call on availability on housing. (This was eventually waived.) In addition, other

growth factors ruled out a great many workers living in Augusta.

Temporary trailer parks were one of the answers. After the State hurriedly modified laws, Aiken established a zoning commission with limited zoning powers, and Robbins Trailer Park popped up on Pine Log Road, seemingly overnight, on land east of the current Kennedy



Aerial view of Robbins Trailer Park built to accommodate the thousands of construction workers who converged on the Central Savannah River Area (CSRA) to build the Savannah River Project. Located east of what is now Kennedy Middle School, the trailer park offered hookups for water, sewer and electricity. Trailer parks offered meeting rooms and laundry facilities. Rental cost for a trailer and its lot was \$82.50 per month, and that price was eventually lowered to \$60.

Trailers were built for a family of four. Photo courtesy of Fitz-Symms Photography, Augusta, Georgia.

To ease the housing shortage in One thousand trailers were committed to the Robbins Trailer Park in Aiken on East Pine Log Road. Added to this number were those brought by itinerant workers themselves. At their peak in 1952, the four trailer parks—Aiken, Barnwell, Williston and Augusta—boasted a population of 17,000.

Photo courtesy of The Aiken County Historical Museum

Middle School. Aiken experienced a hotter than usual summer, and without air conditioning, the metal mobile homes were blistering hot. Some residents took to hosed down the trailers to cool them off.

In all, 4,000 rental trailers were placed in communities close to the Plant



Crosland Park was considered “programmed” housing, reserved for operational personnel at the Savannah River Project. In all 547 houses were built at the development off York Street on the city’s north side.

Photo courtesy of Allen Riddick

to accommodate the temporary workers. This number did not count the personal trailers brought by many construction workers whose lives were spent moving from job to job—estimated at one-third of the total number of new trailers in the CSRA. The trailer parks enjoyed 100% occupancy, whereas the “barracks” accommodations built in smaller towns

for single men went largely empty because of the lack of night life. Many hotels turned into short-term homes for them also.

“Programmed” housing for operational employees—those DuPont engineers and support staff who would run the Plant as construction was completed—was built primarily in Aiken and North Augusta, Aiken being the overwhelming preference of the incoming DuPont employees (67%). Crosland Park, with 547 houses (rent was \$75/month for a three-bedroom house) and Virginia Acres were two of the large neighborhood developments filled with young families. [Crosland Park still exists today, while Virginia Acres was gradually acquired by the City to create the park named for Aiken’s 40-year mayor, H. Odell Weeks Center and Recreation Area.]

When dad (who worked for DuPont in West Virginia) heard that the AEC (now DOE) was going to be building a new plant here in Aiken, he asked for a transfer. Dad packed us up, moved from our hometown, came to Aiken in 1951 or ‘52. While construction was going on, we lived in a trailer city in Williston, SC. While living in Williston, I attended Williston Elementary School, my sister not quite yet of age to go to school. I continued my education at then North Aiken Elementary School. Eventually we would be able to move to a new home in Crosland Park. Back then there were only two or

three houses under construction at Crosland Park, and roads were still red Carolina clay. On the day we were supposed to move in, we were told of a little delay in the construction of our house, and had to stay in a small hotel on Highway 1 just above Shaw’s Creek. As my memory serves me, we were the first or second residents in Crosland Park.

**Richard M. Szasz,
Aiken High School Class of
1965
Aiken**

Another programmed project built for DuPonters was Silver Bluff Estates, a housing development between Silver Bluff Road and Whiskey Road, still in existence today behind Zaxby’s, Home Depot and Kroger. All of the houses were filled immediately.

We lived off Silver Bluff Road and felt lucky to have a brand new house. We were all young couples then, and all of us had small children. We became good friends and still are good friends. Our neighbors were the Lances, Hersheys, Fosters, Evanses, Davises, Basses, Wielands, to name a few. There was a giant sandbox in the middle, and the gnats! Without air conditioning, the kids were often reduced to sleeping in front of fans in the living room. The worst time was my pregnancy in the middle of the hottest summer I had ever known. And Ed was traveling for weeks at a time. One time, the night before he left on a long trip, he unexpectedly gave me a little puppy. It was like having another baby. When he came home, the puppy was trained, and he remarked how well trained it was. I told him, ‘of course.’ The next time he was gone, with six weeks to go till delivery, I told all my neighbors, ‘If I yell, make sure I get to the hospital!’

Bobbie Sampson

We came to Aiken in 1952 and stayed at the Henderson Hotel (now Regions Bank at the corner of Chesterfield and Richland Avenue) with other DuPonters, because there was a shortage of houses. Ed and Bobbie Sampson were some of the first people we met at the hotel. When Crosland Park, which was built for DuPont management, was completed, we moved there. The streets were still mud. It took four to six weeks to get a phone, and there were no places to eat out. But we had great neighbors who were all in the same boat, and we had a great time. Through Lee’s work with and knowledge of camellias, we made many friends.

**Lee and Dot Poe
Aiken**

Eventually neighborhoods like Aiken Estates and Walker Estates were built. The Plant construction was considered “final” at the end of 1955, and the availability of more housing coupled with the departure of construction workers and their families eased the housing situation. With passing years, the housing market continued to grow as young couples outgrew small houses and “traded up” to larger accommodations.

Schools

In 1950, there were approximately 10,500 students in Aiken County schools. By 1953, there were 20,000. No community could have prepared for such an overload as was thrust upon Aiken and the surrounding communities in those days. The Federal Government knew that to attract workers

and permanent employees to the CSRA (Central Savannah River Area), more schools would have to be built, and more teachers hired. But new schools



Millbrook Elementary School on Pine Log Road was opened in September of 1953 and helped ease the school overload situation by providing facilities for the enormous influx of school-age children brought to town by the SRP construction workers and operational personnel.

Photo courtesy of Allen Riddick

do not spring up overnight, and small communities did not have the resources to handle expansion on the scale that was demanded.

The Government gave the go-ahead to hire enough teachers for 4,000 more students in May of 1951. By November, the school facilities in all communities had been outgrown, and classes spilled out into local churches, meeting halls, offices, and lodges. Funding allocated by the Government to build new schools would not ease the school congestion until children of the operations personnel began arriving in another year or so.

By December, it was known that North Augusta would see a new elementary school built (Hammond Hills) and that Aiken High School would be built on Rutland Drive, North Aiken Elementary next door to it. (A.J. Rutland was Superintendent of Aiken County Schools at this time.) Eustis Park Elementary and Eustis Park Junior High School were built as temporary schools, more like Quonset huts, as were Talatha Hawthorne in New Ellenton and three other areas. During the time of school construction, five classes of 7th grade were held in downtown churches, and schools went into double session.

In September 1953, Millbrook Elementary opened to accommodate the great number of children from the Virginia Acres government-built neighborhood; five more classrooms were added in 1955.

It was not until 1954 that Aiken County had a sufficient number of teachers for the student population. School enrollment stabilized after 1955, with only two more public schools built in the late 1950s. Kennedy Junior High School (now a middle school) opened in 1958, and was named after Minnie B. Kennedy, chairman of the School Board during those years of tremendous growth. Private schools that were expanded or founded during this time included St. Mary’s, St. Angela Academy, and Mead Hall.

[Continued on next page]

I had no problem with making new friends. The biggest problem I had was with one of my 3rd grade teachers (at North Aiken Elementary). She was always wanting to discipline me. Mother told her that she would do the disciplining in the family. Well, she did, and I was always getting spankings for things that I did.

Richard Szasz

And the South Carolina history we were taught! Out of a book especially written to glorify the Southern cause. A sentence in it, quoting an anonymous slave during the invasion of Columbia by Sherman's advancing army, struck me as particularly offensive at the time. He was reported to have said about the Union soldiers, "Why dey's people! I thought dey was animals!" Since Kenny (French) and I and many other transplants were also an invading army of sorts, the situation was a little awkward for us at times.

It also took some doing to get used to the food in the school cafeteria. Collard greens—what are they—wet newspaper? And black-eyed peas. Kenny French and I called them burnt beans. Boy, we could be obnoxious sometimes. But mostly we kept our opinions to ourselves. The language I picked while I lived in Aiken was a source of wonder and enjoyment to me, and it still is. Like the hand-lettered sign by the side of the road to Ellenton, "Laundry Work Did Here." Or like another sign at a country store on that same road, provided by the Coca-Cola Company – PETE'S HOGGLY WOGGLY.

I think I was in the 8th grade when Emmet Till was murdered. I recall the tension in the air then, but no one said anything out loud to me about it. I also recall thinking that at least South Carolina isn't as bad as Mississippi.

Jack Urban

I thought Aiken was like every other place...until I got to college and talked to the other girls. Compared to the rough and tumble schools in other cities Aiken High seemed a little more refined. I guess the student body as a whole was influenced by the large number of students from families having one or two college grads for parents. However, it sounds snobby to say that in this modern world of diversity.

Bonnie Dietz Coward
Aiken High School Class of 1966
Aiken

When I was in 9th and 10th grade I noticed how smart my fellow students were. By the time we were in high school and posting 11 and 12 students as National Merit Finalists, I knew we had some extraordinary geniuses. Today many of those friends and classmates have Ph.D.s and are all over the world in different academic and professional environments.

Rob Johnston
Aiken High School Class of 1964

In the 11th grade, we were in Mrs. Rutland's American History class, when a classmate raised his hand and asked, "Mrs. Rutland, when you say 'we won that battle,' which side do you mean?" She drew herself up straight, and replied with a glare, "The South, of course!"

Kathy Urban Huff
Aiken High School Class of 1965

Adjusting Socially

The DuPonters found many challenges aside from housing, utilities, and schools. Fitting in socially proved problematic in basic ways: the Southern accent was often indecipherable to many Yankees, and being married to an engineer was often seemingly a mark of social undesirability.

I was invited to a tea at a Winter Colony home, where I was quickly pointed out. Someone said, "You are one of those DuPonters wives..."

Dot Poe

Early on in Aiken I learned to say "Yes, ma'am" to grownup females of all races and stations. I still do that, and it feels natural to me. But I learned it too well. I said, "yes, ma'am" to Louise Coulson, who was a year ahead of me in high school. She said, "I'm not your mother!" Cowed, I replied, "Yes, ma'am." Very embarrassing. I met Louise again while I was a grad student at the University of Maryland. She had become Mrs. Dr. Marchello, the wife of one of my professors and more formidable than ever. In another situation my piano teacher, Mrs. Milham, lost patience with me. "You're not prepared!" she charged. "Yes, ma'am," I answered. "I bet you didn't practice at all on this!" (Yes, ma'am). If that's all you're doing, you might as well quit! (Yes, ma'am.) Later that afternoon the teacher called my mother to complain about my rudeness. She told Mom I was mocking her by yes, ma'aming everything she said. After hanging up the phone, Mom asked me, "Did you do that?" I said, "Yes, but I wasn't mocking her, I was agreeing with her." That was the end of the piano lessons. But there's more. I moved to Kalamazoo, Michigan in 1967 where there is a beautiful urban park named after the Milham family, whose farmland had

become the park here many years earlier. Dr. Milham, a U of M graduate, had moved to Aiken to work at SRP and married Betty DeLoach. All this moving around and cross-cultural encounters did enrich many lives. Using "yes, ma'am" has stayed with me, even though I've been living in Michigan for 45 years. It feels natural to me now, and puts strangers at ease.

Jack Urban

I had no problem with making new friends. The biggest problem I had was with one of my 3rd grade teachers. She was always wanting to discipline me. Mother told her that she would do the disciplining in the family. Well, she did, and I was always getting spankings for things that I did. I would always try to fool my mother into thinking it didn't hurt by padding myself with something in my pants to soften the blow.

All my schoolmates were very friendly, making a lot of friends along the way. One of my school friends, Bobby Tarrant, and I would take turns on weekends, or when my parents would allow it, spend the weekend together doing things that young boys did like playing cops and robbers, cowboy vs. Indian, fishing at Reynolds Pond.

The best part of being in Aiken was visiting/shopping at the local stores. I can recall the times some of us would gather at Aiken Drug when it had a fountain/grill/soda



Dime store McCrory's as seen from the west side of Laurens Street behind cones marking off the 1953 gas explosion. There were several five-and-dime stores in Aiken at the time, each with a soda fountain. Photo courtesy of Gary Anderson.

shop. Also McCrory's and Woolworth. I can still see these stores in my mind, what they looked like.

Richard Szasz

I attended St. Mary's when we moved to Aiken in second grade, and Mike Hosang sat ahead of me alphabetically. He broke me into Aiken by introducing me to his friends and inviting me to meet his mom and dad. We were fast friends at 7 and we are fast friends now. St. Mary's had a history with the Winter Colony, so I wanted to go to the polo games. The Hosangs' generosity in including me in some of those events made me appreciate the impact horses had on Aiken.

Rob Johnston



One thing that was different was that FBI Agents came to private homes doing security checks on our AEC (government) neighbors. I guess they can get all that information from computers now. Individual, in-person interviews were the norm then. The agents tried to be subtle, but always gave themselves away because they had to wear a man's felt hat as part of their dress code. In the South, men never wore felt hats, especially in the summer.

One summer day an agent came by the house asking about a neighbor just down the street. He must have thought I was older than I was because he wanted to question me. I was reluctant to talk about our friend to an inquisitive stranger, and I reported this odd occurrence to my Dad when he arrived home from work. The first question Dad asked was, "Was he wearing a felt hat? Then Dad explained that all government employees had a security check performed every so many years. The agents constantly complained that wearing a felt hat, as opposed to a straw hat, made them stick out and impeded their investigation...but their management wouldn't relax the rules so that the agents would be better able to blend into the community.

Bonnie Dietz Coward
Aiken High School Class of 1966
Asheville, NC

Bomb Shelters

The Cold War that spawned the construction of the Savannah River Plant was intensified by various political skirmishes around the world--some very "hot" like the Korean War, labeled a "police action." But nothing heightened Americans' fear of a nuclear war with Russian like the launch of the satellite called Sputnik.

As the Government grappled with its own space program to catch up with the enemy, Aikenites began to realize that the Russians would target Aiken early in a real war. Many families gave serious consideration to building and stocking a fallout shelter in their back yards or underneath their homes. Some followed through. Some didn't.

Our fallout shelter was put in during the late '50s. It was like a giant tin can and we stocked it with canned goods and supplies. We used to play in it and we had to crawl through a right angle tunnel to get into it. As I recall, Daddy had tried to get the city to build a large shelter for many people in the old railroad bed, but the city said it was too

expensive. He decided to build one for our family due to the fear of (per Mom) a Russian attack on the SRP.

Beth Wilson Alford
Aiken High School Class of 1965
Asheville, NC

[Editor's note: I was present at Beth's house the morning that fallout shelter was delivered. She had had a slumber party for a number of friends the night before, and after staying up most of the night, we had all fallen into a deep sleep on makeshift beds in the Wilsons' family room. At 8 a.m. that Saturday morning, the truck dumped the metal framework for the shelter onto the driveway outside the window. The resultant reverberation brought us all straight up out of our beds in a nanosecond, wondering what in the world had happened!
--Kathy Urban Huff]

By the late 1950s, Russia had become the "big bear" of the Cold War. When Sputnik was launched, we all went outside to watch it glide over the night sky. When it was rumored that a Russian bomb would target Aiken and the SRP in the event of a war, fallout shelters became attractive to many families. I begged my Dad to build one, but he answered, "It's hard enough to live with you in a big house--I couldn't possibly live with you in something as small as a fallout shelter."

Rob Johnston

My girlfriend lived in the Highland Park area near the (then) Plant Manager Julian Ellett. She begged her Daddy to build a fallout shelter on their property. "Young lady, when Julian Ellett builds a bomb shelter, that's when we'll build a bomb shelter," she was told.

Anna Boylston Dangerfield
Aiken High School Class of 1968
Aiken

My family bought into a bomb shelter that was constructed underneath the old Mead Hall mansion called The Pillars just off Coker Spring Road. By the early 1960s, the property had been sold to finance the construction of the new Mead Hall building at St. Thaddeus. Dick McDonald bought it and found an immense basement in the foundation of the mansion. He outfitted it and sold off various "rooms" to several families for use in case of a Russian attack. (We were all convinced that Aiken would be bombed first because of the "Bomb Plant.") My brother and I thought it was really cool. It had canned food, bottled water, bathrooms with gravity flow, a generator in case the power went out—and we were pretty sure the power would go out—and strong doors to keep the neighbors out. We even had drills to practice ignoring the pleas of people begging to be let in. But we knew that to open the doors would mean that there wouldn't be

enough food for everyone if we had to stay down there a long time.

Steve Hale
St. Angela Academy Class of 1969
Aiken
Phyllis Hale
Aiken

I put in two toilets, an underground well, wiring for gas generators to light the place. It also had City electricity. I put in 2'6" of concrete over the front yard because that's what was recommended to keep out the worst fallout. A young man from the Plant was my source. He had knowledge about nuclear half-life. Most radiation diminishes



While this room is a typical room in the Burkwood Place fallout shelter, most bomb shelters were very small, designed for family living for a minimal number of weeks following an atomic blast. Many Aikenites were fearful of an attack by the Russians during the Cold War. Photo by Jim Stafford

within weeks except for cesium which has the longest half-life from a nuclear explosion.

Dick McDonald
Formerly of Combs and
McDonald Builders
Aiken

The current owner of that particular bomb shelter is Julia DeVore of 125 Burkwood Place. Her home, built in the early 1960s on the site of The Pillars, was first erected as Dick McDonald's home, and he was responsible for



125 Burkwood Place

constructing the fallout shelter and soliciting the families to share it.

The DeVores bought the house without ever seeing the bomb shelter. Entrance to the fallout shelter is through the end of the walkout level. That part of the basement looks old, and an educated guess would date it to late 1800s when it was built by the C.M. Hinkle Family of Cincinnati, ca 1897.

The first time we saw the bomb shelter, Gerald Stuckey let us in, and then went off to do something else while we explored. But he left his Irish wolfhounds inside the house, and when we went to open the basement door to re-enter the house, the dogs growled at us and wouldn't let us in. Eventually Gerald came back, so we were able to get out.

Julia DeVore
Aiken

BELLA received permission to view the fallout shelter. "It has a long tunnel running to the street," Jullia explained as she walked through the old rooms. There were four rooms in the first part of the cellar, then five more in the remote part beyond the tunnel, through which one had to walk bent over. "In the early days, when Joe and I bought the house, every workman who came to do any remodeling asked to see the fallout



This low tunnel leads from a group of four basement rooms (thought to have been originally constructed in 1897) to another group of rooms, all outfitted as a fallout shelter in the early 1960s, underneath 125 Burkwood Place, Aiken. Photo by Jim Stafford

shelter, so I led them on tours. After a great many tours, I just told them where to find the flashlight and go see for themselves." The rooms are relatively small, with platforms to function as beds and shelving on the walls, presumably for food.

"When we moved here in 1975, I threw away bags of canned goods and jars filled with crackers, magazines and bunk beds that were stored in the shelter. We were afraid of attracting termites," Julia said. The area is now empty, but still visible are the plumbing stubs for showers, sinks and toilets, an old generator, pipes to a water source, and a pump, all rusted.

During the Cold War, even the City of Aiken built a fallout shelter in the parkway between the "Old" Post Office (now SRNS offices) and Bank of America. It served as a model for what residents could build.

All's Well That Ends Well

By the 1960s, what historian Jim Farmer calls the "collision of cultures" had settled into a rhythm of work and family life acceptable to both the locals and the newcomers. The resiliency of the human spirit paved the way to a strengthening of the social fabric. With the housing and school situations in hand, the people of Aiken worked together in churches, civic organizations, and new clubs. They also formed new traditions.

As an example, today's Aikenites still enjoy the results of early collaboration in the form of the Aiken Community Playhouse, founded by DuPonter Will Cole and many others in the area. It is now celebrating its 60th year. Women who first founded a club called The DuPont Women eventually invited townswomen to join, and changed the name to The Town and Country Club, still in existence today. At one time, it was the largest women's social club in South Carolina.

And so it went, and so it goes. Aiken lives on.

In November, BELLA's History of the Savannah River Site will cover the changing political climate regarding nuclear facilities in the 1970s and '80s, the end of the DuPont management days, and the arrival of Westinghouse to assume the operations of the SRP.

In a World of Men, She Stood Out

by Anna Dangerfield

Judy Huff Maddox is accustomed to a life of firsts. She graduated first in chemical engineering at the University of Florida Engineering School, and was the first female ever to receive the Honeywell award, given for “distinguished individual performance and leadership in engineering and science.” She was also the first female student to qualify for the Savannah River Plant’s engineering co-op program.

Before starting her studies at the University of Florida in September 1957, she headed to the campus co-op office. “I needed the money and the work experience that co-oping would offer,” Judy said. “That experience would be vital to my getting a job later.”

Everyone Was Always Looking

Co-op jobs for female engineering students were scarce in the 1950s. But in September of 1959, she was accepted at the Savannah River Plant. “There were only three women working in my area, two secretaries and a chemist,” Judy said. “The rest were men. I wasn’t treated differently, but I did stand out. As a female engineering student, if I did well, everyone knew it. If I did poorly, everyone knew it. I never had to say ‘look at me,’ because everyone was always looking.”

Perhaps she also stood out because she admits to having an abrasive personality at times. “I thought all people should work,” she said. “Everybody was interested in drawing a salary, but some people were not interested in working.”

Her Petite Size Was an Asset

Judy had grown accustomed to the male world through survival skills learned as the only woman in her engineering class. She confessed that she always felt like the runt of the litter, much like being chosen last on a baseball team. Her classmates never studied with

her, though she believed it was due to a matter of logistics as she lived in a girls’ dorm. In one unit operations course, her classmates left her alone to work on the equipment, while they went to drink



Judy stands in front of a control panel for the Unit Operations lab at the University of Florida

coffee. “But I was a lot smaller,” Judy said and laughed. “They couldn’t fit inside the equipment, and I could.”

At the Savannah River Plant, her co-op boss was Jim Seaboch, a reactor engineer. “He was good for me and to me, and so was his wife,” Judy said. “On weekends, he handed me over to her and his three kids. I bet she often wondered how she ended up with this 19-year-old engineering student.”

A 1960s “Fat Cat”

That first semester as a co-op student, Judy lived in a Laurens Street apartment above one of the theaters. Later, she lived at the Augusta Y. “I made \$100 a week, while the other girls who worked at MCG and other places as secretaries, made only \$50 a week,” Judy said. “They thought I was a ‘fat cat.’ ”

Her job as a co-op student was to go into the field to obtain reactor data. “We tracked reactor performances with the goal of increasing productivity,” she said. “They wanted to make more

weapons grade materials in the same amount of time. Returning from the field, I’d do routine calculations using a mechanical calculator. This was before computers.”

“I Knew the Government Was Responsible with Nuclear Material”

After graduation, but before she took the offered job at the Savannah River Lab’s Pile Engineering Division, she searched her soul. Did she want to work for a company that made nuclear weapons grade material? She had read about the effects of the bombing of Hiroshima. “I needed the job, and knew that in 1959, many people were afraid of nuclear war with Russia and the feelings were that arming was one way to stop the threat of nuclear attack,” Judy said. “I also knew that the government was very responsible with the nuclear material.” She decided to take the job and entered as a junior engineer making about \$580 a month, which was average pay. “But I was the outstanding graduate that year, and believe I would have made more if I had been a male.”

Was Judy aware that engineering was a male dominated profession when she applied to college? “I didn’t think anything about being female in this field,” Judy said. “Even with all of the engineering books and information referring to ‘he,’ I just thought that was the universal pronoun for the human race.”

No Regrets for 33 Years

She has never regretted her career choice. “Engineering teaches you to think logically which spills out into your everyday life,” Judy said. “Just because you are an engineer does not mean you have to practice that profession. While I cannot necessarily go and fix things, I can reason out how they work. Co-oping was beneficial, too. It showed me what I’d be

doing when I graduated and also helped pay my way.”

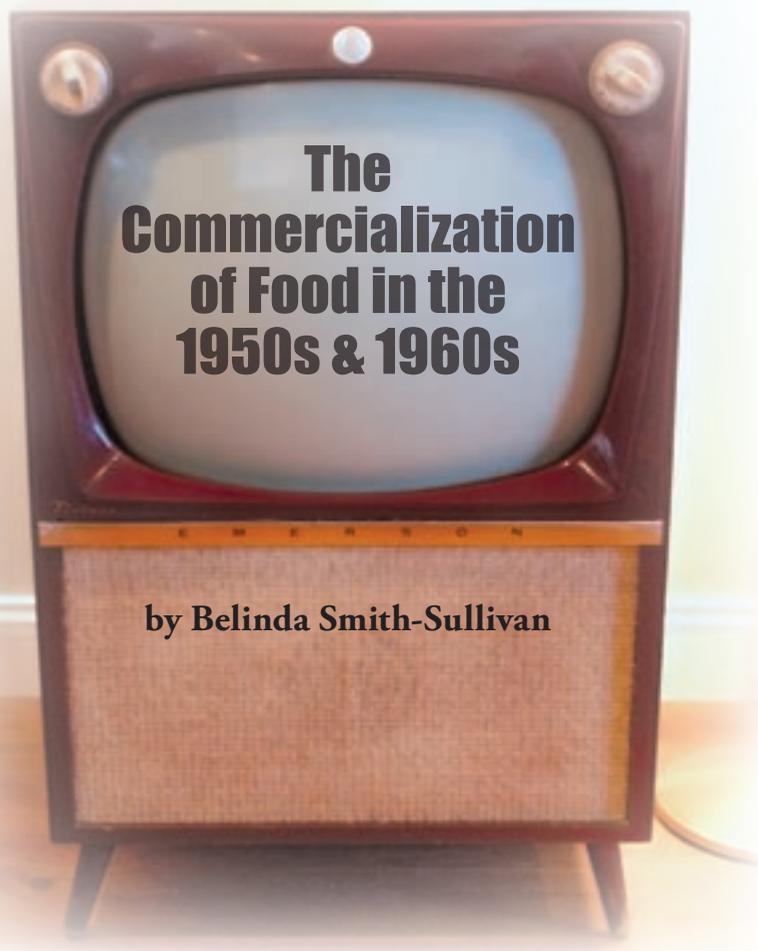
Judy lived on Lancaster Street, off Hayne Avenue, for 31 years. “Living downtown helped me to see the ‘marvelousness’ of Aiken, including all of the unique stores,” she said. She recently sold that home and moved to Lake Murray. Not wanting to sever ties completely with Aiken, she purchased a home in Kalmia Landing and continues to work at Edward R. Jones a few hours a week.

This retired engineer has no regrets about working at the Savannah River Site and admits she was never nervous there. “Including co-oping, minus 13 days, I was employed for 33 years,” Judy said. “It was a great place to work.”



Anna Dangerfield is a free-lance writer whom readers will recognize from her long association with *BELLA Magazine*. She has also been published in other secular and religious magazines.

Anna has a BA in English, a BS in Pharmacy, and is a volunteer with Mental Health America of Aiken County. She and her husband have three sons, two daughters-in-law and two grandsons with whom they enjoy travelling and spending time with at their beach home on the South Carolina coast.



The Commercialization of Food in the 1950s & 1960s

by Belinda Smith-Sullivan

No other decade single-handedly shaped food and our eating habits like the '50s. Following the Great Depression and World War II with its food rationing, we became known as the "consumer society." With more spare dollars to spend, and with the mass production of food processing and technology on the rise, the pendulum swung from growing and producing our food to taking advantage of the "convenience" and consumption of pre-packaged food.

Mass Production Food Technology

During the '50s there was a revolution in food technology and food distribution. Clarence Birdseye developed the "quick-frozen" method and "cardboard packaging." This revolutionary packaging allowed food to freeze and thaw while maintaining an attractive appearance. On the heels of this new technology, there was a proliferation of packaged foods, like Swanson's TV dinners, complete meals that were ready to eat in a fraction of the time, thereby providing more time with family instead of time in the kitchen.

Supermarket chains expanded and started to sell many pre-packaged and easier-to-prepare convenience products. With the increase in airfreight services and refrigerated railcars and trucks, fresh, canned and frozen foods became more widely available, regardless of location or season. Consumers had

access to produce from all over the country, not just to what was being grown locally.

Along with this new technology and system of food distribution, many households acquired refrigerators and freezers. Technological advances and availability in kitchen appliances improved as well. Wood-burning stoves were replaced by better, more convenient gas and electric models; and smaller appliances designed to make tasks easier—mixers, can openers, blenders, choppers, toaster and microwaves—started to appear.

Eating Habits

The '50s also witnessed the creation of the "fast food" industry. Hamburgers, hot dogs, fried chicken and other low cost and quickly prepared foods and snacks started to dominate our "on the move" lifestyles. These venues rapidly became popular due to their standardized, assembly-line production and ability to provide consistent quality and taste across all locations.

With more families settling in the suburbs, the backyard barbecue became the most popular way to entertain on the weekends. The typical Saturday outdoor meal was grilled hamburgers, hot dogs or steaks. People drank cocktails, beer and soft drinks. (Wine was not favored.) The '50s also saw an increase in snack foods, for eating between meals. Fries, chips, shakes, sundaes, soft drinks and candy bars provided sugar and

energy, but little nutrition. These would come to be known as "junk food."

Convenience stores, whose concept exploded in the '50s, took advantage of the "new consumerism." With increased ownership of automobiles, this industry grew rapidly along with the consumer's need for convenience shopping. These stores were typically established in the new suburbs and areas too small to support a supermarket. They were generally open for longer hours and on Sundays, when supermarkets were closed.

The '60s "Counterculture" Movement

During the '60s there was an idealistic renewal of interest in vegetarian diets and gardening. Rural agriculture communes were formed to pursue alternative or spiritual lifestyles. Food cooperatives were started, providing members access to organic foods in exchange for labor. California influenced

the health-food craze and introduced us to foods like granola, wheat germ, bran and the importance of eating fruits and vegetables with each meal. The emphasis was on healthy eating, and as adults accepted the newer, healthier foods, they began questioning the traditional diet.

In the '60s, entertaining took on a new face. The casseroles of the 1950s gave way to the more sophisticated French-influenced cuisine. Ethnic foods, like soul food and Japanese steak houses, gained popularity. The backyard barbecue expanded to include beef, pork, chicken, lamb and seafood. Cocktail parties became the most common form of home entertaining, and the most popular cocktails were the martini and the Manhattan.

Thanks to television, the '50s brought us cooking shows. And the '60s gave us Julia Child, James Beard and Craig Claiborne. Armed with their cookbooks, we were poised to leap into the '70s!

THE '50S & '60S FOOD TIMELINE

1950

Minute Rice
Sugar Pops

Lawry's Seasoned Salt

1952

Non-dairy Creamer
Lipton Onion Soup Mix
Mrs. Pauls Fish Sticks

1953

Swanson TV Dinners
Cheez Whiz
Star Kist Canned Tuna

1955

McDonalds
Kentucky Fried Chicken
Kellogg's Special K

1956

Imperial Margarine
Certs (breath mints)
Chocolate Covered Ants

1957

Pam (nonstick cooking spray)
Refrigerated Cookie Dough
Gino's Fast Food Chain

1958

Tang (orange-flavored breakfast drink)

1960

Aluminum cans
Granny Smith Apples
Single-serve Ketchup Packets

1962

Tab-opening Aluminum Cans
Frozen Pie Crusts
Frozen Bread dough

1963

Tab
Wondra Flour
Cremora

1964

Buffalo Wings
Yoplait Yogurt
Coca-Cola in cans

1965

Shake & Bake
Cool Whip
Gatorade

1967

Lawry's Taco Seasoning Mix

1968

Red Lobster Chain Restaurants

1969

Campbell's Chunky Soups
Pringles
Wendy's Chain Restaurants



The Newcomers and Their New Decor

by Susan Victor
Guest Writer

When the first wave of Savannah River Plant DuPonters began trickling into the quaint southern city of Aiken, they brought with them a whole new look in housing and interior design.

The clean, pared-down modern



Home of Mr. and Mrs. John Samples

look that was all the rage in faraway places like California and New York had

begun to sweep the country in the postwar America of the late 1940s and early 1950s. With the influx and influence brought about by the “Bomb Plant,” 1950s Aiken

was beginning to catch on to the design trend that would later be known as Mid-Century Modern.

Mad About “Mad Men”

Many of us in our 50s and 60s remember childhood “Dick Van Dyke” homes filled with paneled dens and living room pits dotted with “blond” furniture suites, iconic egg chairs, sputnik light fixtures and aluminum Christmas trees. The look and style of our early years would have probably remained as



Don Draper’s swinging 60s high rise apartment from AMC’s Mad Men.

memories if not for the current wildly popular TV series “Mad Men.” Mid-Century Modern style reappeared on the radar screens of many designers more than a decade ago, but “Mad Men” and its hip cool vibe has pushed it into the

limelight.

The original Mid-Century Modern aesthetic, just as the name implies, spanned a period of roughly 30 years between post-WWII to the 1970s. The uncomplicated, pared-down aesthetic grew from the desire to take postwar America into a new modern era. For the first time ever, fresh new design was made available to everyone and was driven by innovative mass-produced furniture and accents. Household-name artists and



Home of Mr. and Mrs. Mike Mahoney

designers such as George Nelson, Charles and Ray Eames, Eero Saarinen, and Mies van der Rohe produced furnishings and accents that defined the Mid-Century look, from sculptural Egg and Womb chairs to the classic Barcelona chair and cake bed.

Mid-Century Modern Today

Why does Mid-Century Modern work as well today as it did over a half a century ago? With its design emphasis on natural materials, contemporary

pared-down form and patterns, and a seamless flow between indoors and out, Mid-Century Modern interiors create a medley of functional comfort and chic style—creating beautiful homes that work as well today as they did for our parents in the ‘50s.

Bringing the Outdoors In

When the concept of indoor-outdoor design was first introduced in the postwar era, it was a revolutionary idea for the average American. Mid-Century Modern homes ushered in the era of sliding glass doors, patios, and floor-to-ceiling windows.

A passion for bringing the outdoors in sprang up throughout suburban America.

The Palm Springs image (the bastion of Mid-Century Modern) of cocktails on the patio by the pool became the new standard by which your “hipness” was calculated.

This indoor-outdoor living is once again a key design element, only now it is being done with energy efficient products that are environmentally friendly. Introducing indoor-outdoor living today is almost a second thought in all design genres, but especially in the new Mid-Century Modern look. Now outdoor furniture, fabrics, and lighting look and feel as good as their indoor counterparts, and

make it possible to have outdoor living rooms, kitchens, and spas complete with stereo and TV. Bringing the outdoors in requires attention to texture, surfaces, light, and patterns—wood floors, honed stone countertops, and the use of textural fabrics, such as burlap, nubby wool knits, and soft menswear flannels. If you have the means and ambition, knock out a wall to open interior space and bring in natural light, install a skylight, leave windows undressed or, at the very least, choose wallpaper and other accents with a natural motif.

Sleek and Sparse

True Mid-Century interiors were all about organic style and ease of living; sleek and sparse with bold pops of color from graphic art and accessories. Gone were the heavy brocades and floral fabrics, along with rugs, carpets and rich dark wood furniture of the ‘20s and ‘30s. Instead form and function took center stage. Fabrics were textured and graphic, and furnishings were designed to fit the body and act as objects of art. The products were often mass produced and available at a reasonable cost, making design accessible for the average American.

The three-bedroom ranch house with a patio was affordable and easy to decorate using the mass-produced chairs,



The Iconic Barcelona Chair designed by Ludwig Mies van der Rohe

tables, rugs, and lights from now famous names like the husband and wife team of Charles and Ray Eames. Nabbing an original Eames desk chair, or an iconic egg chair comes at a price in today’s market, but

you can find knockoffs and

reinterpretations that will give you the look, if not the pedigree. In today’s Mid-Century Modern look you don’t

need to fill a room with every Mid-Century knockoff you can find. In fact, take a sheet from the playbook of one of the classic designers of our time, Ralph Lauren, and mix a modern sleek Mid-Century chair or desk with a hand knotted oriental rug and an antique English Regency chest.

Sputnik chandeliers, bubble lights, arco floor lamps are just a few of the classic

Mid-Century light fixtures. Known for their sculptural art form, each of these lights or their modern day knockoffs really pump up the design element of any room. Because they are so powerful in their own right, a general rule of thumb is to limit them to one per room.

Art “Oomph”

Because the design aesthetic of a true Mid-Century Modern home was sleek and simple, the “oomph” elements of the room often came from the art and accents. The 1940s through the ‘70s were rich with innovative and talented artists who were pushing the envelope of the art world. From Warhol and Pollack to Hockney and Lichtenstein, the art world was exploding with color, texture, and abstract design. This new art seamlessly complemented the modern Mid-Century style. Today neutral palettes and multi-textured fabrics are a perfect backdrop for bold contemporary art. And if you are lucky enough to be sitting on an original Jackson Pollack that your grandmother had the good sense to invest in, make it front and center of the fabulous Mid-Century ranch that you just renovated!

An owner of Nandina Home & Design at 158 Laurens Street, Susan Victor is an interior designer. 803-649-0616.



The Egg chair by Arne Jacobson



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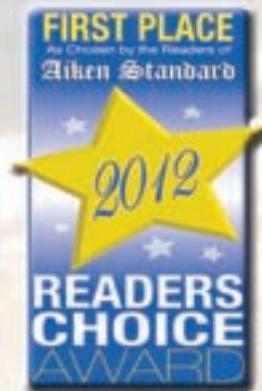
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George A. Anderson on Segregation in Aiken

by Kathy Huff

Life in Aiken for black families during the 1950s and '60s was impacted in the same ways that the government project affected everyone in Aiken: greater opportunities for jobs, more tax dollars and better schools. But socially, things were different.

"I didn't have a lot of hard times based on segregation," said local



George Anderson as a young boy.

attorney George Anderson, "but back then, to the extent that I even thought about it, I knew my place. Ours was not a well-to-do family, but we didn't want for anything, having all of the 'necessaries.' A lot of people didn't, though."

Born in Zanesville, Ohio, but unable to stay with his divorced mother because of economic problems, George came to live with his aunt and uncle at the age of 4. They resided on the campus of Schofield School in the house originally built and owned by Quaker, Martha Schofield, founder of the school in 1868. It was a private school until the Aiken County Board of Education absorbed it into the public school system in 1953. George's uncle, Sanford P. Bradby, was Schofield High School's Principal for 30 years (1935-65), the first black man to hold the job.

George's "Place"

George's "place" was defined in those days as "colored" or, derogatorily,

Negro, or worse. Colored folks had separate water fountains, a separate seating area—the balcony—at the Patricia and Rosemary Theaters on Laurens Street, and separate schools. "We could not eat at many 'white restaurants,' and only one place, and a very good one operated by the Bettis family on Union Street, served black people in Aiken," recalled George.

"I remember one day riding in the school carryall vehicle to the railroad depot to get the mail off the train. There was a water fountain marked colored, and the other one didn't have a sign on it, and that meant it was for whites. I really wanted some of that white water, so I went and got some. I thought nobody was looking, but maybe Mr. Bradby saw or somebody snitched, because my mom (Mrs.

Bradby) told me to get a switch out of the wisteria bushes—that's the hardest kind—and I got a whipping. I never tried that again! And you know what—some of those wisteria bushes are still there!"

George's law office, at 302 Park Avenue SE, is right around the corner from that railroad depot at Union and Park, although the new railroad depot is a tourist attraction in the same spot.

A graduate of SC State University's combined Business and College of Law program in 1965, George was approached by the NAACP (National Association for the Advancement of Colored People) to open his law practice at the Park Avenue address, and the rent would be paid by that organization. "I didn't accept that deal," he explained. "I didn't want to be beholden to anyone." A Life Member of the NAACP, he did work with Judge Matthew J. Perry on matters related to equal rights and discrimination, but he never did any

independent legal work for the group.

Through the years George has specialized—first, in criminal law, then later in personal injury, workers' compensation cases, real estate, probate, and domestic law areas. His daughter, Kim Anderson Ray, a Georgia graduate, joined him in the practice some years ago and specializes in domestic law. His son, George, Jr. is a Senior Federal Probation and Parole Officer at the U. S. Courthouse in Charleston.

George played basketball at Schofield and was a member of its band, but other than playing tennis as a young adult, never pursued other sports. "The 'know your place' idea may have contributed to why I never sought to enter the golf game as a hobby or exercise, as I was not comfortable with spending my time at places that regularly practiced discrimination," he said thoughtfully.

The "Bowl-in"

Although there was not a lot of unrest in Aiken during the 1960s, George became involved in the Civil Rights movement in law school in Orangeburg.



George Anderson in his law office.

"We went to a bowling alley to participate in a 'bowl-in.' There I was jailed on charges of trespassing and served 10 days of a sentence in a cell block with 50-75 others. While other people wouldn't eat what was served, I liked it. It was all country cooking, my favorite, so I ate the

meals of many others and came out just fine."

Years later, the record of that jail stay was wiped clean by a successful appeal to the U.S. Supreme Court on behalf of many such cases, but at the time, the event put George in deep trouble with his Dean at law school. "Dean Kerford called me into his office and told me, 'Young man, you are up to no good. You'll never amount to anything.' I'm sure he was worried about a phone call from the State accusing him of not being in control of his law students, who were out breaking the law."

Big Movie Fan

For years, George went to see a movie every week. His early memories of sitting in the balcony at the downtown Aiken theaters was positive. "I never minded sitting up there," he said. "I was eager to see the news and the movie and listen to the music." He is now an avid DVD movie collector, buying them and rating them as they are viewed. His wife of 50 years, Brenda Pezant of Charleston, asked him why he insists on rating them. "When I retire, I'll begin watching them again by selecting the best ones first," he told her. He likes colorful movies, like detective stories and romantic films, but

nothing in the horror genre. *Titanic* is his favorite, followed by the James Bond classic *From Russia with Love*, and old Westerns, "probably because of my young days watching double features at the Patricia Theater," he said.

Long ago, that old habit of going to the movies inspired in him the idea of becoming an Ambassador for the United States after college. He had heard that working in a government agency aided in being appointed to such a position, so he applied to the FBI, with Strom Thurmond as a reference. He never received a reply of any kind. Twenty-five years later he learned that the FBI neither needed nor wanted any more black agents in the 1960s, so Hoover and his cronies ignored his application. Instead, he turned to the practice of law and has been happy with his choice.

Slow to Integrate

About 15 to 20 years after the Civil Rights Act passed, striking down segregation, George experienced exclusion based on his color in Charleston. He was with a group headed by a Federal employee when it came time to have lunch at the (then) Fort Sumter

Hotel on the Battery. "George, you and I will have to go somewhere else to eat," he was told by group's white leader. They went elsewhere without incident. It was only months thereafter that the restaurant at the Fort Sumter Hotel was fully integrated.

Segregation is not an issue in his life now. But he does recognize in his service to others the vestiges of discrimination of the past as well as the feigned "cover-up" he often notices in our community. "Employment and otherwise, I have somehow developed the ideal and knowledge that the color of a person's skin will not particularly affect or impact how I deal with them, or the service they are able to provide," he said.

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The Tattoo: Art on Living Canvas

by Phyllis Maclay

"You think it, I ink it."

Tattoo artist saying

"Mom, I have something to show you."

She studied her son's face, his eyebrows raised in question as his hand moved to the cuff of his shirt. It had been quite a stretch since she'd last seen him, and now here he was, his friends grinning beside him as they circled to watch this event in her kitchen. The young man slid up his sleeve to reveal the new tattoo on his forearm. She could feel all eyes on her as she realized in the center of the design was a name - hers.

Her memory zipped back to the time when her younger son had drawn on the wall by his bed. She had pulled back the pillow propped up against it. Smiling, she looked at the five-year-old's artwork. In green crayon (his favorite color) was written: God is love. What was she supposed to do?

The mother wrestled with the same feelings as she looked at the tattoo and her son's face. He knew she didn't care for them much, but he had gotten one anyway. She was touched by the fact he had decided on her name ... but it was a tattoo.

I Feel Sexy With my Tattoo

By definition a tattoo is a puncture wound made deep in your skin by a needle that injects ink while crafting a design. Since the second layer of skin, the dermis, is never shed, the tattoo is fairly permanent. In a Harris poll, 34% of Americans say they feel sexier with a tattoo and 26% feel more attractive.

Aiken does not allow tattoo parlors within its city limits, so many local customers travel to one of Augusta's many shops. But the winds of change are blowing through our area as a more diverse community gets tattoos for many different reasons. No longer only sported by circus sword swallows or seasoned sailors, tattoos are now expressions of faith, art, and personal principle.

Graphic designer Carol Smith got a ladybug tattooed on her foot as a birthday present to herself when she turned 34. And she plans on having more. "I want my son's footprint from his birth records, and another foot tattoo on the inside of my left foot with the words Walk by Faith."

Back when new mom Courtney Futer turned 18, she decided to get a Chinese zodiac symbol tattooed on her arm. Eight years later she now has eight tattoos, including the cross she designed, which is her favorite. Courtney wanted it to be an expression of her faith. "The pain was worth it," she said. "You just do the breathing thing and deal with it."



She plans on another one that will have something to do with her son.

Express Yourself

When Ben Hauptfear, a future youth pastor,

saw a painting of a cross during a mission trip to Honduras, it served as inspiration for a tattoo. In his design, under a cross is his grandma's favorite verse: Do not judge and you will not be judged. Do not condemn and you will not be condemned. Forgive and be forgiven."



A second tattoo of three nautical stars represents his parents and brother, and a third tattoo of the Trinity is on his back. "I always thought tattoos were interesting," Ben said. "The freedom to express yourself with art on your body is attractive. The verse on mine reminds me not to judge others based on their appearance." Ben plans to add a pink breast cancer ribbon under the verse in memory of his grandma who died of that disease.



Get-ting tattoos in memory of a loved one was the reason the Cassidy family members got their tattoos. In 2005, their beautiful 18-year-old daughter, Heather, died unexpectedly of natural causes. Roe and Tim came up with a design of a parrot, with Tim's parrot sitting on a ship's mast. "My daughter liked parrots, my family listens to Jimmy Buffet music, and I like going to the beach, and old time pirates," explained Tim. Both Roe and Tim are happy with their decisions to remember Heather in this creative way, and Tim would like eventually to add more to the original tattoo.

Tatau: An Ancient Art

Tattoos are nothing new. In fact a 5000-year-old tattooed body dubbed "The Ice Man," was discovered frozen on a mountain between

Italy and Austria in 1991. Earlier in 1948, tattooed mummies were found between Russia and China that were 2400 years old. Their designs of animals, griffins,



and monsters were probably worn as decoration and because they were believed to hold magical powers.

The

Tahitian

word tatau means "to mark," and was mentioned in Captain Cook's records in 1769 during his explorations of the South Pacific. Back then picks, combs, chisels, and rakes were used to puncture skin before adding pigment. A thread coated with soot was pulled through the skin by Arctic tribes to make tattoos. Some artists still manually inject the ink by hand, but most use a handheld electric machine.

The ancient Egyptian priestess would tattoo her body with groups of dots and lines to create geometric patterns as a ritualistic practice. The art of tattooing spread throughout the primeval world, even to Japan, where the markings had religious significance. The practice went from China and spread along the Silk Road.

After the Persians taught Greeks how to tattoo, the women there adopted tattoos as beauty marks. The Romans tattooed their slaves and criminals, and both Romans and Greeks used tattoos as punishment. Constantine prohibited face tattooing of soldiers, convicts, and slaves because he said the face was the image of God and should be left unmarked.

In Samoa the tatau signified rank and title of chiefs and their descendants. It appeared as though they were wearing clothing when French expeditions first encountered them covered by tattoos. New Zealanders carved a full face tattoo that depicted status, tribal affiliations, and war victories. English explorers kidnapped Polynesians, forcing them into captivity to be displayed as exhibits at circuses, lecture halls, and museums. Their tattooed bodies were a real draw for paying audiences. In 1862, the future King Edward VII tattooed a Jerusalem cross on his arm.

Across the Atlantic

Mummies with tattoos from the 11th century have been found in Peru, and the Mayans practiced the art as well. Spanish conquistadors, who had never seen tattooing before, declared them to be the work of Satan. The American Indians rewarded brave warriors with tattoos; Inuit women wore tattoos on their chins to designate marital status. New York City was home

to the first tattoo parlor in 1846 and was busy marking sailors and servicemen.

In prison, many criminals got their gang signs tattooed on them as a show of total commitment. The designs showed the beliefs of the gang, how many years spent in jail, even how many people they killed, using symbols like the teardrop or spider web on their elbows. Later the circus ignited the popularity of tattoos, often featuring people with completely covered bodies.

The Risks

Tattoos are temporary wounds, so everything must be done to prevent infections or complications. The risks are:

- Bloodborne disease from unclean equipment, dye, and hands. You could contract tetanus and hepatitis, so be sure shots are current
- Allergic reactions to the dyes. This can even happen years after getting the tattoo
- Skin infections and other skin problems
- MRI complications. This is rare. Sometimes the ink interferes with the image quality.
- Tattoos on the tongue can temporarily or permanently damage taste buds. These tattoos also fade because of friction in the mouth. Infection is more likely to happen here because of the host of bacteria in the mouth

No Holidays Please

When you sit down to have a tattoo designed on your skin, the artist will wash his or her hands with a germicidal soap, then disinfect the area where you will be getting your tattoo. The artist puts on clean gloves and explains the procedure to you. A design can be chosen from flash, which are tattoo designs displayed in the shop or in folders. The tattoo artist draws or stencils the design onto the skin.

The tattoo machine uses single-use, sterile needles, and looks like a dentist's drill. The needle punctures the skin 50–3,000 times a minute to insert a drop of ink in each puncture. With this, the artist creates a permanent line over the stencil, then cleans the area before shading with a thicker ink. The tattoo is cleaned again, and then the artist overlaps each line of color to be sure there no holidays—areas where color is absent. Any blood or plasma is



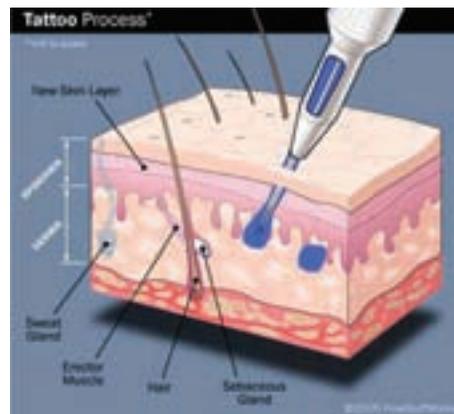
removed, and the artist applies a sterile bandage. Most of the bleeding stops in a few minutes.

Afterward...

Don't forget the crucial step of taking care of the tattoo until it heals. Remove the bandage after 24 hours and apply an antibiotic ointment. Keep the wound clean and dry, and do not pick the scabs. Pat dry the tattoo after gently washing, but do not rub it. Avoid swimming, sun exposure, hot tubs, and hot baths. Wear loose clothing that doesn't stick to it. It will take two weeks to heal and will still be more sensitive to the sun's rays. Always use sunscreen with a SPF of 30, which will also help to keep the tattoo from fading. Watch for any infections, and if there's trouble with healing, immediately see your doctor.

They Should Know

Much to the dislike of professional tattoo artists, anyone can buy a machine, get a license where required, and begin tattooing whether or not the "designer" has any talent. And tattoos are something to think about before sitting down and offering your skin to the artist. "Check it out and make sure the facility is clean," advised Courtney. Ask about the artist, get references. And be careful about getting names tattooed on your skin."



"Tattoos can be beautiful pieces of art but they can turn into huge regrets," said Carol. "Can your tattoo be

hidden in professional situations? How will it look in 20 years?"

Ben added, "Always think it through before getting one. If the artist doesn't do the right drawings or placement, then speak up. Also consider how well you handle pain. And make sure you're getting the right tattoo for the right reasons."

Roe said to "know what you want."

Tim advised to "think long and hard about the meaning of the tat, and where you will put it. Mine is on my leg so I can cover it and protect it from the sun."

And What About That Mom?

If you are wondering about the woman in the story at the beginning, reliable sources say she came to terms with the tattoo on her son's arm. Time heals tattoos, and sometimes softens opinions (see photo).



Be a Smart Customer

If the studio in any way looks unclean or if you feel uncomfortable—LEAVE!

Also be sure:

An autoclave is used to sterilize equipment

Needles, inks, ink cups are single-use

The artist wears single use gloves

Ask if the area has been disinfected with an EPA-approved viricide. A good artist won't mind the questions

Make sure the area to be tattooed is shaved and disinfected

The artist opens the ink cups and needles in front of you



Dangerous... and Dumb

It started in prison; inmates tattooing their eyeballs. Now some people pierce the whites of their eyes with a small needle and inject dye, which changes the color forever. It is irreversible. This dangerous practice is more than risky, for one slip of the needle will injure the eye and can cause loss of vision. Tattoo artists don't like the fad, saying this perilous practice is an insult to tattooing.





Taking Tea for Health

In today's hectic, fast-paced lifestyle, everyone needs to find a way to slow down for even a few minutes each day. Taking tea is one enjoyable way to relax for our health. Unlike coffee or sodas, usually grabbed on the run and sipped absent-mindedly while driving, working or completing other tasks, properly preparing a cup of tea takes time and thoughtfulness and encourages relaxation from preparation through savoring the taste.

Studies show that the health benefits of tea are numerous. Although green, white and red teas have been used in Asia and Africa for thousands of years to prevent illness and disease, promote longevity and improve mental functions, it is only within the past 20 years or so that they, like black tea, have become popular in the West. There is ample evidence today supporting the health properties of all teas.

Tea and Cancer Prevention

First, polyphenols and flavonoids found in tea prevent free radicals from damaging DNA, which tend to nip cancer initiation in the bud. Second, they seem to prevent uncontrolled cell growth, slowing cancerous cell development. And third, certain polyphenols may even destroy cancer cells without harming the surrounding healthy cells.

Premium-grade loose-leaf teas of superior quality contain larger quantities of polyphenols, flavonoids, vitamins and minerals than teas of lesser quality.

Rooibos red tea from South Africa is completely pure and natural. It is super-rich in antioxidants—50 times greater than green and white tea—that boost the body's immune system and help slow the aging process. It is also a natural source of several minerals, supplementing our daily intake of iron, calcium, magnesium and zinc needed for maintaining a healthy immune system. Its antioxidants protect the heart by reducing cholesterol buildup.

Less Caffeine

One of the best ways to cut back on caffeine, or eliminate it almost entirely, is by drinking tea. The average cup of tea contains less than half the caffeine of the average cup of coffee. Tea leaves, per pound, contain more caffeine than coffee beans, per pound. However, more ground coffee is required to brew one cup of coffee than the amount of tea leaves required to brew one cup of tea.

When taken in proper quantity, tea stimulates every organ in the body. A cup of tea will stimulate and awaken the mind after rising in the morning or after a prolonged period without sleep.

Just four cups of tea a day can lower the risk of heart disease by as much as 69%. Some other health benefits of drinking tea are: lower blood sugar, lower cholesterol, lower risk of cancer, increase in bone density, assistance with weight loss, and more.

Drink Tea for Weight Loss

Recently Dr. Oz recommended a regimen of three particular teas for help with weight loss. He suggests one to two cups of White Pu-Erh tea (my favorite is Xanton Mandarin) in the morning, which contains two ingredients that help shrink the fat, followed by one to two cups of White Tea (I suggest Pai Mu Tan) in the afternoon to help block absorption of the fats in your lunch and help prevent fat storage. End the day with tea that contains bilberry to help balance cravings. (Provence Rooibos contains bilberry and other fruit and flowers; it's delicious and caffeine free.)

Need more to be convinced? Tea helps keep you hydrated, tea is calorie free, tea increases your metabolism, and tea contains fluoride and tannins that may keep plaque at bay for healthier teeth and gums.

Which teas are best for you? Currently the popular belief is green tea, but in truth all teas have health benefits and what's most important is that you find teas you can enjoy and incorporate them into your diet for a healthier you.

Steeping, The Art of Tea

Most teas can be resteepped multiple times. This makes justifying the price of premium loose-leaf teas an easy decision. Below is a guideline to get you started. Purchasing a temperature controlled electric tea kettle will be a great investment in enjoying your tea journey.

Tea Type	Temp.	Amt. per 6-8 oz. serving	Steep Time
White	175-185	1 teaspoon	1-3 minutes
China Green	185	1 teaspoon	3 minutes
Japanese Green	180	1 teaspoon	2-3 minutes
Black	206	1 teaspoon	3-5 minutes
Darjeeling	185	1 teaspoon	3 minutes
Oolong Rolled	185-206	1 teaspoon	3-5 minutes
Oolong Long Leaf	185-206	1 tablespoon	3-5 minutes
Botanical Infusions/ Tisane	206	1 tablespoon	5-7 minutes
Raw Pu-erh	195	1 tablespoon	First soak for 30 seconds then rinse 3-5 minutes
Half Baked & Full Baked Puerh	206	1 tablespoon	First soak for 30 seconds then rinse 3-5 minutes



Lady Kelly MacVean, the Training Director of The American Tea Masters Association and owner of Tea Inspired, writes an occasional *Bella* column about tea.



Good Sense Medicine

by Zoom Heaton

2012 Update on vaccines: what you need to know NOW



Yes, Fall is here and “sick” season is coming soon. It’s time to think about protecting ourselves and our loved ones from nasty bugs that can hurt us.

Let’s begin with the flu vaccine. Each year approximately 200,000 Americans are hospitalized due to flu-related complications. This number can rise or fall often dramatically based on the effectiveness of the selected flu vaccine, said Dr. Jorge Parada, director of infection prevention and control at Loyola University Health System. The newly approved 2011-2012 flu vaccine is exactly the same as the one for 2010/2011, and again will target both the H1N1 flu and seasonal flu virus.

The flu vaccination is usually effective for six months of prevention. There are two species of influenza that typically infect humans, *Influenza A* and *Influenza B*. There are two strains of Influenza A, one of which is commonly called the Swine Flu. The problem with the flu virus is that it is not stable and it mutates, creating new varieties of the flu, according to Dr. Parada. This is why there is a triple threat of catching three varieties of flu. People can potentially catch the flu three times in one season. Egg allergy is no longer a contraindication to the influenza vaccination. If you have no problems eating baked goods or foods that have egg products in them, you should have no problem with getting the influenza vaccine. However, it is recommended that patients with egg allergies stay for observation for at least 30 minutes after vaccination. If you have a *severe* allergy to eggs or egg products, it is best that you consult with your doctor or specialist first before getting vaccinated.

The traditional flu season occurs in December, January and February with January and February being peak months. If you are thinking about travelling, I would definitely recommend going ahead and getting the flu shot. It takes about two weeks to build immunity so plan ahead to protect yourself. Also, given that the flu barely hit last year, we can’t predict what it may do this year so go ahead and get your flu shot as soon as you can. Flu vaccines are recommended for those who are over 65 years of age, pregnant, or have chronic medical conditions like diabetes, asthma, or heart disease. If you are a care taker taking care of those who are immuno-compromised, please get vaccinated.

Tdap

Pertussis, or whooping cough, a very contagious respiratory illness, has reared its ugly head again, and it’s becoming a serious threat to our infants. Adolescents and adults are sources of infection transmission. In 2010, 27,550 cases of pertussis were reported to CDC, but many more go undiagnosed and unreported. In the state of Washington, there have been 2,325 cases reported statewide through June 9, 2012, compared to the 965 cases reported in 2011.

Current ACIP (CDC’s Advisory Committee on Immunization Practices) *recommendations for all ages:* Adolescents aged 11 through 18 years who have completed the recommended childhood DTP/DTaP vaccination series and adults aged 19 years and older should receive a single dose of Tdap. Persons aged 65 years and older and anyone (ie., parents, siblings, grandparents, child-care providers, and health care personnel) who have or anticipate having close contact with an infant aged less than 12 months should receive a single dose of Tdap to protect against pertussis if they have not previously received Tdap. It is ideal for these adolescents and adults to receive their Tdap shot at least 2 weeks before beginning close contact with the infant. After your initial dose of Tdap, you’ll need the Td booster every 10 years. You do NOT need to wait to get the Tdap vaccine if you have recently been vaccinated with the Td booster.

HPV

The Human Papillomavirus vaccine protects against cervical cancer and genital warts. CDC just recommended administration as young as 9 but ideally to 11-12 year old girls only. Boys aged 11 to 12 years should receive routine vaccination with HPV4 with catch-up vaccination for boys and men aged 13 to 21 years. The HPV4 vaccine is the only vaccine that protects against genital warts in boys and men. Males 22 through 26 years of age whose immune systems are weakened or test positive for HIV are recommended to receive the HPV vaccine.

Pneumococcal

Persons at least 65 years of age who had been vaccinated with the Pneumovax 23 vaccine at least 5 years previously should be re-vaccinated. Adults with immune-compromising conditions such as HIV infection, chronic renal failure, leukemia, lymphoma, Hodgkin’s disease, multiple myeloma, or those without a spleen should receive both the Prevnar 13 and the Pneumovax 23, according to the CDC’s Advisory Committee on Immunization Practices.

Shingles

The Zoster vaccine has been approved by the FDA for persons at least age 50 years of age. It is also recommended for women in the third to late second trimester (20th week or more) of their pregnancy. The CDC continues to recommend that vaccination for shingles begin at age 60.

Hepatitis B

Adults newly diagnosed with diabetes who are younger than 60 years of age are now recommended to receive the hepatitis B vaccine as soon as possible.

Meningococcal

Meningococcal disease is a serious but preventable disease in adolescents and young adults. For adolescents vaccinated at age 13 through 15 years, a one-time booster dose should be given three to five years after the first dose. If given at 16 years or older, no booster dose is needed. First year college students up through age 21 years who are living in residence halls should be vaccinated if they have not received a dose on or after their 16th birthday. For persons without a spleen, re-vaccinate every 5 years.

Pregnancy

Pregnant women should receive the tetanus, diphtheria, and acellular pertussis (Tdap) booster, preferably after 20 weeks of gestation, to protect infants from pertussis by transfer to protective maternal antibodies. If you are planning to get pregnant or are pregnant, please be sure to get your flu vaccine to protect yourself and your baby. CDC does NOT recommend the intranasal flu vaccine for pregnant women.

If you are unsure of what vaccines you need, talk to your doctor or pharmacist. Be sure to keep a record of all your vaccinations.

*TLC Medical Centre pharmacy can provide you with any vaccinations that you may need as well as a **vaccine administration record** for future reference.*

No appointment necessary.



Zoom Heaton is the owner of TLC Medical Centre Inc., an Independent Community Pharmacy and Medical Equipment facility located at 190 Crepe Myrtle Drive off Silver Bluff Road. A pharmacist, she is a graduate of the University of South Carolina. She is a Certified Diabetes Educator and is certified in Immunization; she is also the chief compounding pharmacist at Custom Prescription Compounders, LLC, inside TLC Medical Centre, Inc., specializing in Bio-Identical Hormone Replacement Therapy and Women’s Health. Saliva testing is available at TLC/CPC. Call 803.648.7800 or visit nooneshoerx.com for more information.



Catching the Wave

Successful Strategies for Business

by Liz Stewart

Exceptional Customer Service

Exceptional customer service is based on three key strategies. It is leadership's obligation to make certain that all are aligned.

Strategy 1: Changing company culture and employee behavior

We've all had experiences with rude receptionists, indifferent retail clerks and arrogant administrative assistants – folks whose jobs require constant contact with customers. Good managers know that the secret of satisfied external customers lies with happy internal customers. When management neglects to define the term "customer," employees don't understand how every action impacts service. All employees – not just those with direct client contact – need to understand how their work relates to service. They should know how their everyday accomplishments contribute to the vision and goals of the company. They must perceive that they are valued participants in the process of delivering the mission to the customer. Making employees feel respected and appreciated creates this sense of value. Managers should remember that it is impossible for an employee to deliver great service if he does not feel well served himself.

Creating an exceptional customer service climate depends on creating a value structure that connects employees to the mission. Customer service measures should be included in all employees' job descriptions, performance appraisals and incentive plans.

Customer service is a consistent, ongoing process, not a once-a-year program. It has to be strategically embedded within the systems of the organization. Good customer service must alter the organization's culture and change employees' behavior.

Strategy 2: Getting to know your closest customers

Is this a familiar scene? Your staff is rushing to meet a crucial project deadline. At 4:15 p.m. the computer displays an error message just as your assistant merges a large file. After several frustrating attempts at finding a fix, you call the information systems department and leave an urgent message. What happens next?

- Nothing for 20 minutes. You call back at 4:35 and discover that the only person who can help you works from 7:30 a.m. until 4 p.m.
- Someone calls back in 20 minutes and says that you should have called another number. You call that number and are told that during recent network updates, someone must have

forgotten to update something. They can't update you until tomorrow.

- Someone familiar with your project calls back in 15 minutes and walks you through a solution.

Unfortunately, "c" doesn't happen often enough. (And we're not picking on the IS department – this could be any area!) What's wrong here? If "a" and "b" are common, is it because we sometimes overlook some of our most important customers – each other! What would happen if external customers experienced either "a" or "b"?

It's crucial to identify relationships necessary to enhance the internal work flow. Many problems can be prevented or quickly fixed once key people know each other, what they need, and what they can deliver. Three questions to ask each internal customer include:

1. What do you need from me?
2. How do you use the information you need?
3. How do we correct the discrepancies between what you want and what I can give you?

These connections will help eliminate barriers to great service. Employees who see themselves as customers will streamline processes and improve efficiency because they see that it will make their own work easier.

Evaluate how you measure internal customer service. Compare the currently tolerated internal customer standards to those established for external customers and ask why it should be different.

An extra effort to evaluate and improve internal customer service will naturally result in an environment tuned into exceptional external customer service.

Strategy 3: Maintaining a competitive edge

You just received your latest customer satisfaction survey results - and they are wonderful! You've shared the results with your staff. Morale is high, managers are creative, and the customers are pledging loyalty. Finally, all that hard work has paid off.

But wait! Now is exactly the wrong time to relax. You have achieved the desired levels of service, but now the real challenge begins – maintaining that position. This is the time for leadership. Managers must be challenged to be creative in finding new ways to serve and to monitor the environment in order to stay proactive within the marketplace.

The management team must be seen throughout the organization as the number one champion of the service standards by setting the tone and commitment to the concepts. The message must be that success is defined as maintaining the level of exceptional service – not just having achieved it.

Small but powerful steps which will contribute to visible support of exceptional service include:

- Being visible to employees.
- Openly communicating good news.
- Routinely asking managers what gets in the way of providing appropriate levels of responsiveness.
- Identifying which systems enhance employees' ability to achieve positive survey results.

And remember, no resting on laurels! Long-term maintenance of service levels is the primary goal of exceptional customer service.



Liz Stewart is president of *Stewart and Associates, Inc.*, a national management and training consulting firm specializing in helping leaders grow successful organizations. Her specialties are in the areas of strategic planning, human resource management systems, management and leadership development training, and executive coaching. Author of

"Back To The Basics® In Strategic Planning" and a current book entitled, *"Leading the Disciplined Organization,"* Ms Stewart is the current Past Chair for the Board of Directors of the Aiken Chamber of Commerce, Past President of the Aiken Rotary Club, and is a member of the City of Aiken Planning Commission. Visit www.stewartandassociates.com and contact Liz at 803-502-0099.



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by Chef Belinda

Garam Masala - The Spice of *Many* Spices

My fascination with spices and herbs really took hold during my International Cuisine Lab at Johnson & Wales University in Charlotte. Every day brought new regional menus and cultures and with them came the localized spices and herbs that make the food unique. At no other time during my two years in culinary school were my taste buds as *alive* as they were during this particular class. It was like having a party in my mouth - but with a new group of friends to share it with every day! (It's no wonder I went into the spice business!) One of the many spices that intrigued me, and one with which I am still constantly experimenting, is *garam masala*.

Garam masala is a warm and pungent spice mixture with a lot of fragrance. It is most commonly, but not exclusively, used in authentic Northern Indian fare. The composition of garam masala differs from region to region, and there really is no right or wrong blend. A typical blend is made with black peppercorns, cloves, cinnamon, cardamom pods and cumin seeds. Some even add fennel seeds, coriander, star anise, mustard seeds and bay leaves. The ingredients are usually toasted and then ground. It can be used alone or to complement other seasonings.

Garam masala enhances the flavor of marinades, salad dressings, sautéed vegetables, soups and stews. I have even used it to season the flour when baking quick breads, and sometimes add it to desserts such as pies and cookies. But my favorite application for this fragrant spice is as a dry rub for grilled or baked pork chops, served over a bed of pilau - a rice dish seasoned with garam masala.

Whatever you're cooking, throw caution to the wind and be whimsical with this magical mix. The sky really is the limit!

Garam Masala Pork Chops

Serves 4



4 bone-in rib loin pork chops
(1-1/2 inches thick)

Brine (recipe follows)

2 tablespoons garam masala (recipe follows)

2 tablespoons canola or vegetable oil

Cilantro, chopped for garnish

Arrange pork chops in a glass dish and cover with brine. Cover dish and refrigerate for 12-24 hours.

Preheat oven to 350 degrees. Remove pork chops from brine and pat dry with a paper towel. Rub generously with the garam masala.

Heat oil in an ovenproof skillet and brown chops on each side. Place skillet in heated oven and cook until instant-read thermometer inserted into centers of chops registers 140-145 degrees; approximately 15-20 minutes. Let chops rest, loosely tented with foil, for 10 minutes. Serve over rice and garnish with cilantro.

Brine

Yield: 1 quart

1/2 cup salt

1/2 cup sugar

2 cups boiling water

2 cups cold water

Green peppercorns

In a medium pan, add salt, sugar and boiling water. Let sit to allow salt and sugar to dissolve. Add cold water and peppercorns. When cool, pour over the pork chops.

Garam Masala

(or buy already blended at Fresh Market, Earth Fare, Whole Foods)

Yield: 1/4 cup



4 cardamom pods

1-1/2 tablespoons cumin seeds

1 tablespoon black peppercorns

1 cinnamon stick

3/4 teaspoon cloves

3/4 teaspoon crushed bay leaves

Spread all ingredients in a flat pan or baking sheet. Roast in oven at 350 degrees for 10-15 minutes. Grind and store in a closed container. Use within six months.



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Belinda Smith-Sullivan is a food writer, personal chef, and pilot who enjoys exploring the "off the beaten path" culinary world. Her love of cooking and entertaining motivated her to give up a corporate career to pursue a degree in Culinary Arts from Johnson & Wales University. Now living in Aiken, she currently markets her own spice line called Chef Belinda Spices. Visit her blog at www.flyingfoodie.blogspot.com.

Oldest County Library to Move to Aiken



Aiken County's oldest library building, The Harriet Kitching Memorial Library, now in Kitchings Mill, will soon relocate to a new resting place within Aiken city limits, thanks to Jerry Waters. The local businessman acquired the library building from the family this past spring. "The family wanted me to help preserve the building. It's important in our local history," he said.

Dating from 1910, the library was built by Della Kitching and dedicated to her mother, Harriet Prothro Kitching. In the 1700s, the Kitchings settled in an area of the Orangeburg District (County) that became part of Aiken County during Reconstruction. There they established a sawmill operation because of the abundance of longleaf pine and white cedar used to build ship masts. Della Kitching eventually became very active in county and state politics. A news clipping description of her said, "A staunch Democrat, she is not numbered among those women who are content to leave un-utilized their privileges as citizens."

Waters, who has bought property from the Kitching family over the past 25 years and uses the land for recreation, is negotiating with local officials to relocate the library to an appropriate place.

Locals Asked to Contribute Kitchings Mill Memorabilia

Because the library was turned into a home during the Depression, the contents of the building have long been gone. Waters is asking local residents to lend materials related to the history of the Kitchings Mill and the State Park area to be copied for later display in the library once it has been relocated. Anyone who has information in any form—documents, photos, stories, maps, etc—is asked to contact Deborah (Debbie) Bass, a Kitching family descendant, at kitchingmillhistory@gmail.com, or Elliott Levy at the Aiken County Historical Museum, 803-642-2015.

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Six Surasky Siblings, omission re-printed

Editor's Note: A printing error cut off the top of the second page in the article titled Six Surasky Siblings in the September issue of BELLA. The affected parts are re-printed here to make sense of that section. BELLA regrets the error and apologizes to the Surasky family.

“Esther spoke no English when she came to America, but learned quickly and graduated as class valedictorian from high school, winning a scholarship to Winthrop College. She was musically talented and eventually moved to Washington and was one of those responsible for seeing that underprivileged children were exposed to classical music. She was a philanthropic person, and dedicated herself to helping survivors of concentration camps make a new life for themselves in Israel.”

Sears Helps the Synagogue

The article continues: “Her father was B.M. Surasky and her mother, Sarah Anna Polier Surasky, a devout Jew. Sarah Anna was determined to build a synagogue for the small Jewish community of Aiken, and she and her husband solicited funds from Julius Rosenwald of Sears Roebuck to help them with their project. They figured that if Rosenwald could help build schools for blacks all over the South, he could also help build a Jewish house of worship in Aiken. They received a generous donation from him.”

B.M. served as lay leader with services held in homes of the congregants or in the Masonic Hall above one of their stores until the Adath Yeshurun Synagogue on Greenville Street was built.

Though Stephen is the only Surasky in Aiken today, he and a group of his relatives joined here not long ago to take care of unfinished family business.

Abraham is Remembered

In the early 1990s, Stephen Surasky was contacted by a distant North Carolina cousin and great granddaughter of Abraham about his murder. She was involved in a project regarding her family tree. She knew that Abraham's brother Samuel and his wife Mary had raised Abraham's daughters Mildred and Dorothy as their own, and later moved to North Carolina.



Abraham Surasky

According to Stephen, “About that time, I was also working on Abraham's murder. I found records at the court house showing the farmer had been indicted in 1903. The South Carolina Archives sent copies of the original affidavits taken from the witnesses used during the investigation. I didn't know where Abraham was buried, but I knew this was before the 1913 purchase of the Jewish section at the rear of Aiken's Bethany Cemetery. I searched the Jewish section in Augusta's Magnolia Cemetery, and located Abraham's grave, but discovered he had no tombstone.

“My cousins and I shared information, and we decided to have an unveiling. In the Jewish tradition, you don't put the tombstone up until one year after the death, and then you have an unveiling. In the early 1990s, Surasky descendents gathered in Aiken for the unveiling and a reunion at the Willcox.”

When the earliest members of that same Surasky family arrived in the United States from Poland many years ago, they spoke little or no English. Over time, they became peddlers, merchants, community advocates, salutarions, valedictorians, lawyers, professors, and artists. They moved past adversity to sink their roots deep into Aiken for well over a century. And because they valued education, hard work and honored their faith and their family, they built happy, successful lives and contributed abundantly to their new home.



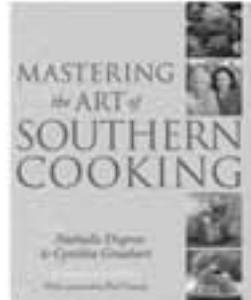
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Nathalie Dupree is the author of 12 cookbooks, including 2 James Beard Award winner, and has hosted more than 300 TV shows and specials.

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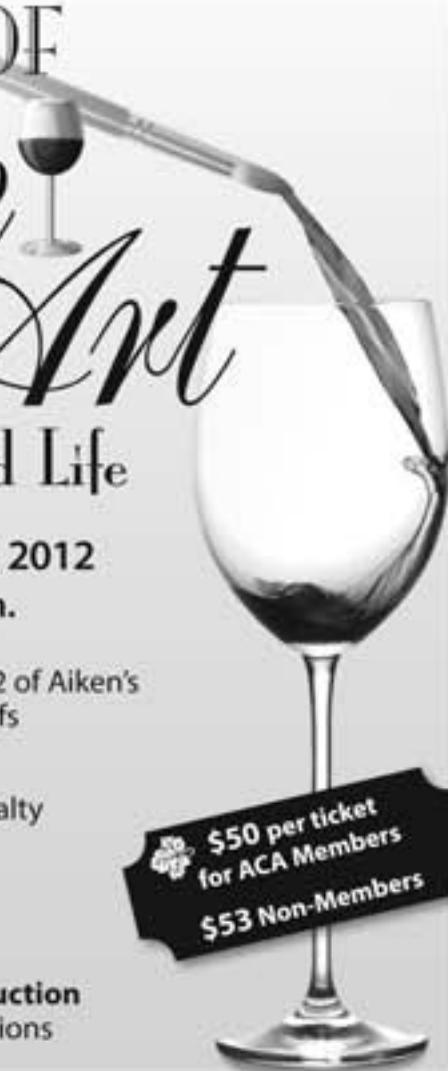
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Driving with Real Horse Power

by Walter Cheatham

Before Aiken's streets were crowded with automobiles, motorcycles and scooters, they were home to horses and carriages. While the town is overloaded with cars now, the horses are the main draw for many of Aiken's residents. Three-day eventing, show jumping, and foxhunting are very popular pastimes in Aiken, but this corner of South Carolina is quickly becoming a national name in the driving community as well.

While many people think of driving as climbing behind the wheel, placing an eager right foot on the gas pedal and gunning the engine for as many horses as possible, the power behind Aiken's driving community is a real horse. Ten years ago, when Jennifer Matheson founded the Katydid Farm Combined Driving event, a three-phase competition combining stamina, endurance and grace to showcase the skills of the national equine driving community, she chose Aiken to be its home. The competition is for both horses and ponies in singles, pairs and four-in-hand in which there are four horses working together to draw the carriage through the courses. The 10th anniversary of this competition of equine athleticism takes place November 2-4 over three exciting days with three exciting phases. "On the weekend of the competition, the farm becomes transformed," said Matheson.

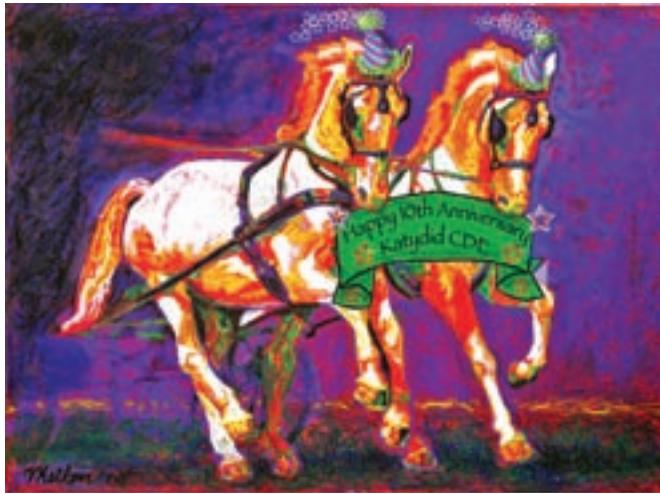
The Lure of Aiken

Like many Aiken residents, Jennifer Matheson is a transplant from the cold north. She is originally from Montreal, but her mother-in-law Katrina Becker lives in Aiken. When Jennifer and her husband made a family visit to the area, Jennifer liked what she saw and decided, "This is where I want to move." While she did begin driving at a young age, she was more focused on other equine sports. However, after an injury limited her ability to sit astride a horse, she decided to move to a carriage behind the horse, still with her grip firmly on the reins. She began competing 13 years ago, and in 2011 helped represent the United States at the Driving Pony World Championships in Slovenia.

Katrina Becker and Katydid Farm

Jennifer Matheson's sponsor for her competitive career is Katrina Becker. Many around Aiken know Katrina to be synonymous with driving and have seen her atop a carriage in driving parades around town. Katrina is an avid fan of combined driving, sponsoring many events around the country. She has also not missed a single World Four-in-Hand Championship in a decade. It is Katrina's Katydid Farm that is home to the Katydid Combined Driving Event.

Jennifer started the three-phase driving event 10 years ago. The three phases are dressage, marathon and the cones course. Dressage is held on



Painting by Louise Mellon — louisemellon.com

combined driving that is most similar to ballet or ballroom dancing.

Driving a marathon

The marathon phase tests the team's endurance and accuracy at speed. The horses will carry the carriage for a given distance at the end of which they will be required to negotiate specially designed obstacles. This is a very popular phase for the spectator who will often be entrenched at the water hazard for the timeless photographic opportunity of the horse, driver and carriage crashing through and out of the water, then churning ground toward the finish line.

Cones and Balls: Back to Driver's Ed

The final phase of the weekend, to be held on Sunday, November 4, is the cones course. For lack of a more eloquent simile, the cones course very closely resembles a high school driver's education course. There are cones set up like gates on a course and on top of each cone is a ball. The goal is to navigate the cones course as quickly as possible without disturbing any of the balls. The course is timed and penalties are given for going over an ideal time and for knocking balls off cones. This too is a popular spectator phase. As the day goes on, the cones get closer together as the level of competition gets higher and higher, necessitating a higher level of responsiveness from the horse and a lighter, more precise touch from the driver.

Party at the Water Obstacle!

The 10th anniversary of the Katydid Combined Driving event will be quite the weekend. The farm is only 15 minutes from town and there will be a tailgate party at the water obstacle on Saturday, November 3, and brunch on Sunday. Tickets for the brunch are available on the website (www.katydid-farm.com). The brunch is paired with the cones phase, and what better way to watch exhilarating equine excitement than with a plate full of delectable food?

While the cones course and the marathon tend to draw more spectators, the dressage phase on Friday is a fantastic way to experience the subtle grace of the horse athlete. It is in this phase that one may

see just how beautiful this four-legged beast can be. If there are any spectators who are wondering if this event is worth the drive and time out of a precious weekend, it is. Last year, the Katydid Combined Driving Event was the largest show in the country.

Equine enthusiasts will love this weekend of horse and carriage, but other families will also enjoy this competition. It fits the cliché "you have to see it to believe it" perfectly. "This is a competitor friendly event, but spectators can be right in the middle of the action," said Jennifer about the competition. Many non-horse-oriented attendees of the show become hooked on combined driving after one weekend. According to her, the obstacles on the marathon course have helped make a name of the competition, and the level of skill as a whole is unprecedented. When asked how Jennifer Matheson felt about her brainchild becoming such a success she stated simply, with a sense of pride, "It feels great."



Paul Grippa, Vass NC

Photo by Gary Knoll — Gary Knoll Photography

Katydid Combined Driving Event

November 2-4, 2012
9 a.m. - 5 p.m. Friday and Saturday
10 a.m. - 2 p.m. Sunday
Katydid Farm
359 State Park Rd
Windsor, SC 29856
www.katydidfarm.com

Directions:

From Aiken, take U.S. 78 (Charleston Hwy.) east to Windsor. Go north on Aiken State Park Rd. about 1 mile. Katydid Farm is on the left.

General admission to the event is free. Tickets for the Sunday brunch, available from 11 a.m. to 2 p.m., are available on the website for \$40 each. Reserved tables of 8 are available for \$500.

The Ultimate Tailgate Party on Saturday, November 3, offers \$100 reserved spaces for your own party with pop-up tents at the water hazard.

Call Peggy Dils at 295-6785 or email her at dilsailken@aol.com to make a reservation or to rent a tent.

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No Matter What Fork You Use

October is the month to remind us that manners matter

by Phyllis Maclay



I held the cold glass door open and leaned forward to scan the prices of milk when I spied her out of the corner of my eye. Keeping my gaze on the gallon jugs, my mind was tracking the whining scooter making a beeline toward my feet. I stepped back but gripped the metal handle, now seeing the driver was a woman staring straight ahead and clutching the handlebars like a weapon. Her eyes finally acknowledged my existence with a silent dare for me to remain where I was. I considered doing that for a split second, fascinated she was ready to bully me out of my space. After all, she was Woman-and-Machine and I was Woman-Next-to-Door-of-Glass. She lowered her head and focused on something beyond me.

Opening my hand, the door flopped shut as I jumped back. A zombie grandma sped by like Evel Knievel. "Excuse me," I scolded and watched her grow smaller down the aisle. She never looked back.



Evel Knievel

'Nuff Said

In another incident I was having breakfast with my mom in a restaurant. I sat across from her in a booth, seeming to study the menu but really watching and listening to the two men sitting at the counter. Guessing them to be in their 70s, they were immersed in a conversation about the decline of good manners in today's society.

"Well I can't get over how the young people don't say 'please' and 'thank you' any more," declared the man sprinkling salt on his eggs.

"Yup," agreed the other man as he stirred cream into his coffee.

"And people are rude at the grocery store. I hate it when they open up a new register and the people at the back run over first. I think that's awful. Don't you think that's rude, Earl?"

"Sure do." Earl kept stirring.

"Guess they weren't taught any manners. Not

these days." The man scratched the back of his neck, just below his baseball cap. "Guess everybody's too busy to remember their manners these days. What do you think, Earl?"

"Me?"

"Yeah. What gets your goat?"

I wondered what Earl would say. He put down his spoon and turned toward his breakfast partner.

"I think ... I think it's really rude when a man wears a hat at the table and eats eggs."

The other man's jaw almost landed on the counter as he sheepishly slid off the cap.

The Foundation of Good Manners

We all have our ideas about what are and aren't good manners. Etiquette expert and author Emily Post said, "Manners are a sensitive awareness of the feelings of others. If you have that awareness, you have good manners, no matter what fork you use."

The foundation of good manners is thinking of others first. You can never say "please" and "thank you" too much, and friendliness is a universal custom in any region, country, or culture. Here are other ways to practice great manners no matter where you hail from or currently live:

- Don't interrupt. And don't just wait for the other person to be finished talking. Listen!
- People don't like to wear or see what you're eating, so don't talk with food in your mouth.
- Give pedestrians the right of way. It's the law in many places and polite every place.
- Get off your cell phone while paying for something at the store or in line at the bank.
- Turn off your cell phone while driving. Your messages will be there later and are not as important as the safety of others ... and your own! Turn them off while at the movies, concerts, place of worship, and special events.
- Don't spit in public. It's unsanitary and just plain gross.
- Being second is okay. Open doors for others and don't make foolish decisions trying to be first on the road.



Crude and Rude

I asked some people about their pet peeves on rudeness.

"It upsets me to see able bodied people push their empty shopping carts into the handicapped parking spaces," said Michaela Berley. "Handicapped people have to exit their vehicles to move carts so they can park in their designated parking space. Just return your shopping cart to the cart return provided!"

Dolores Mueller stated, "My pet peeve is when people don't wipe their shoes when entering a building, either a private household or public building, when there's a doormat."

Courtney Futer's peeve? "I don't like it when



people call your phone, rudely ask who you are, and then hang up without giving you the chance to say, 'You have the

wrong number.'"

"People smacking their gum are rude," said Emily Maclay. "And so are people who almost run over you on scooters at Walmart." (No argument from me ...)

Karen Bachman has come to the conclusion that "many random acts of rudeness have one common denominator – those people feel their time and purpose are more important than anyone else's. Whether it's cutting you off in traffic, butting in line at the checkout or interrupting a conversation, it is always about them! Good manners reflect the exact opposite in a person."

Culture Clash

What good manners are depends on where you were raised. Growing up in Pennsylvania, my parents were part of the "Fresh Air" program where children from



New York City came on the train to spend weeks with us over the summer. One year our city kids were first-generation children from Chinatown, and they delighted in the foods customary to Lancaster County. My older brother and I giggled when the first time we sat at the supper table as Ge Mun and Nancy (she preferred her American name) made smacking noises while eating and announcing to my mom, "Dot, your food is so good!" A few days later, after we were all comfortable with each other, Mom gently explained to them that noisy eating was not our custom and some people would stare at them if they ate that way outside our home. In turn, we learned it was their custom to make those noises to show how delicious the food was. My dad also learned not to rub Ge Mun's head when kidding with him because that was an insult in his culture.

Yes, Ma'am

Sometimes people from different regions of the country have opposite perceptions about what is polite. Terri Bauerlin recalled the time her mother came for a visit almost five years ago from Chicago. She asked Terri's daughter to help with the laundry and got an agreeable, "Yes, ma'am." Grandma was offended. "I am not your ma'am. I am your grandma," she informed Sarah. After explaining to her mother that being called 'ma'am' is a sign of respect in the South, Terri saw Sarah was puzzled at her grandmother's indignation.

"I told Sarah she had done the right thing but

that Grandma was not used to being called 'ma'am.' She didn't see the kids very often and felt that they were addressing her like a stranger. In Chicago, 'Yes, ma'am' is not used in conversation. Over the years we have worked with Grandma and now she knows not to take offense."

There's an ~~App~~ Class for That!

Wouldn't it be nice if we could download an app into our brains and we'd all be polite? The good news is there are classes in Aiken where young people can improve their social finesse. Judith Burgess and Anne Perry offer courses in good manners each fall and spring where middle school children can learn social skills like proper dress, table manners, and meeting and greeting people. "Never put off good manners," advised Anne. "No matter where you are in life, having good manners gets you respect. Good manners make people want to be with you."

Children in the manners class also learn proper etiquette about returning phone calls, responding to invitations, and sending appropriate "thank-you" notes. There is a dress code which Anne said "makes the children feel better about themselves." Each course consists of four classes, one seated dinner, and then a party where the students must RSVP to the invitation in writing. Parents are not allowed to do it for them.

The classes build leadership skills and promote positive traits in the young people—like not resorting to bullying. The children learn to become aware of others who are excluded from conversation and activities, and to be intentional about changing

that. "It's fun to see the children out in the community after they have taken the classes," reflected Judith. "It is always a pleasure that parents share their children with us." Both teachers like to quote a ditty from a friend:

"Manners are to do and say,
the kindest things in the
kindest ways."



For information on the Manners Classes, call Judith Burgess at 803-649-6608 or Anne Perry at 803-270-5950.



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SCENE AROUND TOWN

Women Build Kitchen Tour

Sunday, October 14, 2012 • 1 p.m. to 5 p.m.

Visit 8 kitchens in Aiken's Historic South Boundary area.

Tickets \$20, \$18 in advance at aikenkitchentour.com
and in Aiken, at: Plum Pudding • Cold Creek Nurseries
• Aiken Office Supply • Material Things

October 14 tour begins at Aiken Historical Museum
Day of tour tickets \$20, cash or check only



Newberry Hall Chefs David Sacks and Patrick Carlisle are among the eight caterers who will be preparing tasty samples for the Habitat for Humanity Women Build Kitchen Tour, Sunday, October 14, 1-5 p.m., in the historic South Boundary area of Aiken.

100 Ways of Giving, 100 Ways of Giving
Downtown fundraiser at various merchants
Ryan's Market and Deli
Red Cross Bloodmobile
September 15, 2012



Cutter Mitchell and Rickey Bunch, Red Cross Mobile Unit assistant



Amanda Andrus and Kymberly Marion, Collection Technician 2.



Waiting their turn to give blood are Stephen Smith, who has donated blood many times, and Kristen Wirth, a first-time blood donor.

Raising the "Steaks" for United Way fundraiser
at Outback Steakhouse
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September 14, 2012



Representing sponsor SRNS are, left to right, Jim Hanna, Barbara Smoak, Dale Haas, Susie Ferrara, and Teresa Haas.



*Back row, left to right: Tammy Rimes, Sharon Rodgers, Carla Caldwell, and Debra Bishop.
Front row: Lindsey Rosenlieb and Candis Moyer.*



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Scheffler*



*Breanna Bullard and
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Aliva Brewe and Mary Rapp



*Nidhi Bathina and
Jaya Merugu*



*Kathy and Tom McHenry,
Tony and JoAnne Coffaro*



*Joyce Bowers, Dori Cartright,
Eddie Bowers*



*Christina Burghard and
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Sylvia Spell and Zelda Clayton

*International Model A Ford Day
Exhibit by the Shade Tree A's On Tour Club
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Newberry Street – September 22, 2012*



*Ernie Wolf with his 1931 Model A Ford
and Brian, Patrick and Alan Sanders*



*Zachariah Collier and
Eve Marie Collier in his
1931 Model 400-A Ford*



*Donna and Mark Holman with
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TENTS & EVENTS

Try New Ideas to Reach Your Own “Ideal”

Is there such a thing as “ideal” when it comes to raising children? Is there one way to nurture, feed, discipline, educate, and love them? We all say, “No, of course not,” and yet many of us still have some inner belief that there is a “right” way to do it. We are hard on ourselves, feeling we fall far from this fictional ideal most days.

This thought came to me recently when our daughter told me how they were handling a sleep problem with their 3-year-old. She commented that their solution wasn’t ideal but the whole family was sleeping better so they were sticking to it. This got me thinking that if we can give up our need to be ideal and think outside the box, sometimes we can come up with creative and even fun solutions to common challenges in child raising. With this in mind, I am asking you—my readers—to share some of your creative solutions to the challenges of raising healthy, happy, well-adjusted children. Send them in to BELLA at editor@aikenbellamagazine.com, with Roots and Wings in the subject line. I will publish them in future columns for all of us to learn from. (You may choose to share anonymously if you wish.)

Here are a few examples to start you thinking:

The sleeping problem – Unlike her brother and sister, this 3-year-old has never been a great sleeper. Some children just aren’t. So, getting up a

few times at night and wandering into her parents’ bedroom, snuggling in their bed, wiggling, yawning, and wiggling again was not helping anyone get the sleep they needed. The solution? A sleeping bag beside their bed on the floor where she could snuggle after a quick, loving embrace from whichever parent could open an eyelid or two. She happily climbs in and goes back to sleep, secure in the knowledge that no monster can get her when she is this close to her parents. If this middle-of-the-night roaming continues, the sleeping bag will be moved gradually further from their bed so that it is in the hall outside the bedroom and maybe they won’t be awakened at all. (We can always hope ...)

Sibling rivalry – When our twin boys were about 4, I dropped them off for a morning at play-school and had a note I wanted to give the teacher. I handed it to the last boy to exit the car and the other one promptly screamed that HE wanted to deliver said note. With no time or inclination to talk through this dilemma, I grabbed the note, tore it in half, and handed each son half. They were both satisfied, the teacher got a grin out of it, the note was read, and I was on my way without having to deal with a meltdown at the beginning of a preschool day.

Cleaning up toys – Children love music and doing things fast so why not combine the two and put

on a peppy kids CD? Give them until the end of it to pick up their toys. You will be surprised how fast they can work and how well the room can be picked up by the end of the song. If you wish, they love it when we adults help as well, but that is optional. Again, the clean up will not be ideal but the goal is to get the stuff off the floor. Having convenient baskets, bins, and other storage already in place makes this process even easier.

You get the idea, so let’s help each other and share our brainstormers that make parenting fun, creative, and interesting. Who says “ideal” is ideal anyway?



Betts Hunter Gatewood is a National Board Certified school counselor with 28 years’ experience in elementary and middle school counseling. She holds an EdS degree from USC and has authored or co-authored four books on school counseling strategies and activities. She and her husband are the proud parents of three adult children and have four granddaughters and a grandson.

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