

# Sterling Siren



November 2024, Issue, 53

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Ever wonder why Veterans Day is on the 11<sup>th</sup> and does not change? World War I ended on the 11<sup>th</sup> month, day, and the 11<sup>th</sup> hour.

Today I saw a man who was selling poppies stop a lady and ask if he could reposition her poppy. While doing so he told that lad that she should wear the poppy on the right side. The red represents the blood of all those who gave their lives, the black represents the mourning of those who didn't have their loved ones come home, and the green leaf represents the grass and crops growing, and future prosperity after the war destroyed so much. The leaf should be positioned at 11 o'clock to represent the eleventh hour of the eleventh day of the eleventh month, the time that World War I formally ended. He was worried that future generations wouldn't understand this, and his generation wouldn't be around much longer to teach them. We must remember those from our current wars, too.

For those that do not, the eleventh day of the eleventh month is Veteran's Day. I copied this from someone else. Please do the same to pass this knowledge on to those who don't know the meaning and who care enough to know.

**From Joan Hargrove**

**Welcome New Residents by Gail Watson**



**Allen, Ned** – Cottage 4074

Originally from Dayton, Ohio, Ned has moved from Canton to Sterling Estates to be near his wife, who is a resident of The Grande. He says that his claim to fame is that he lived across the street from Orville Wright. He graduated from Cornell University in New York with a degree in hospitality management. He was in the restaurant business for 25 years and owned a chain of restaurants named Le Chateau. After 25 years, he sold the restaurant business and moved into real estate for the next 25 years, developing plus-55 communities in Florida.

His main interest and the most satisfying part of his life is working with the Make-a-Wish Foundation, an interest he developed when one of his sons died at seventeen months. Many trips, six-to-seven thousand, are to Disney World since that is where numerous children want to go. His hobby is motor sports, and he coordinates many trips for children to NASCAR events. He has two more sons, one daughter, and an almost-one-year-old great grandson.

**SAVE THE DATE**  
*Holiday Tour of Homes*  
RESIDENT HOLIDAY OPEN HOUSE  
STRATFORD APT #2111, CHUCK MILLER  
HAMPTON APT #3109, THE CONGER'S  
COTTAGES #4026, THE WITTE'S  
COTTAGE #5130. BECKY KOLLER  
**16th of December from 3-6pm**  
Transportation Available

## PAGETURNERS CORNER

### NOVEMBER 2024 by Anne Strand

Many of us may have moved to Sterling Estates with boxes of old papers, notebooks and photos. Our October book by Irene Nemirovsky, *Suite Francaise* was written in the early 1940s and was found 60 years later in an old suitcase. The author began the story in June 1940 as the inhabitants of Paris waited for the arrival of German troops to occupy their city. Irene's goal was to tell the story of World War II, as it was happening, through a series of five novels. Irene completed only two; the rest of the novels had been titled but were not written. Why didn't Irene, already a well-known writer, finish the other three novels?

This manuscript remained unread in a suitcase carried by Irene's daughter, Denise, as she fled to avoid the German forces. When Irene's daughter decided in 1998 to donate Irene's handwritten (mostly illegible) manuscript to a museum, she decided to read it and type out the contents. She had worried about the pain of finding a journal bemoaning her mother's struggles in the 1940s as a Ukrainian-Jew living through the German occupation of France. Instead, she found that the suitcase contained two complete novels combined under the title *Suite Francaise*. A few years later, Denise decided to publish the novels and they were (to high acclaim) in French in 2004. English translations were published in London in 2004 and in New York in 2006. A movie of the same name was filmed in France and Belgium, released in 2015, and is now available for streaming on PRIME.

Irene's titles, (as translated) for the five World War II novels were, Storm In June, Sweet, Captivity, Battles and Peace. The first two titles make up the current version of *Suite Francaise*.

*Storm In June* tells stories of various inhabitants of Paris and their determination to flee to other locations around France before the Germans arrive. Several families are described in detail and some encounter each other later in the story.

*Dolce (Sweet)* describes the early phase of the German occupation (after June 14, 1940) that goes quite well. The main character is Lucile Angellier whose husband is a POW so she has fled to her mother-in-law's home in the rural village of Bussy. Since this is the finest home in the village, the German commander Bruno van Falk makes it his residence. He is an educated and refined man with musical talent who is delighted to find a piano on an upper floor of the house. There Lucile and Bruno spend time together and develop a friendship; unwillingly, Lucile is falling in love with him. In July 1941 they must part when Bruno is assigned to the "Eastern Front" for the German invasion of Russia.

Why didn't Irene finish the other three novels? Irene was arrested as a Jew, followed by detention and her subsequent death at Auschwitz in July 1942. Irene Nemirovsky was a Holocaust victim. sad?



## Fall Corn Mazes

by Bob Erickson

The idea of mazes goes back to ancient times with the Cretan Labyrinth and the Roman Catacombs. The first recorded labyrinth comes from the 5<sup>th</sup> century B.C. in Egypt.

In Renaissance times, the hedge maze became popular. The most famous of these mazes is the one at Hampton Court Palace outside of London, England, that was commissioned by King William III using a trapezoid design. It was planted between 1689 and 1695 covering about one-third of an acre.

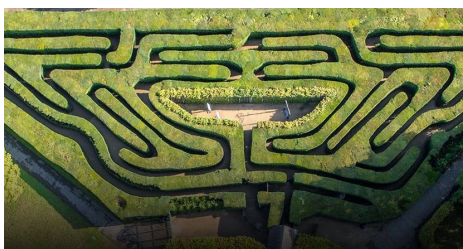
Today there are about 6000 labyrinths registered with the Worldwide Labyrinth Locator. They are found in gardens, private properties, schools, libraries, and in famous temples and cathedrals.

The difference between a labyrinth and a maze is that a labyrinth has a continuous path which leads to the center, as long as you keep moving forward. A maze has branching paths that do not necessarily lead anywhere.

The idea of a corn maze, however, is a relatively modern invention dating from the 1990s. The first corn maze was created by Earl Beal (although Adrian Fisher and Don Frantz also claim to have created the first one) in 1993, and it was located in Annville, Pennsylvania. The original maze design covered about three acres, and the corn stalks were pulled out of the walkways by hand using a grid system to navigate. Named "The Amazing Maize Maze", it is still open today although the maze designs change each year. The corn maze has become an agritourism attraction that allows farmers to generate additional income.

Newer mazes use GPS to precisely plant the corn rows so the pathways are maintained all during the growing season. Feed corn, rather than sweet corn, is the preferred crop for mazes because it grows higher and can be more densely planted.

There is some controversy about where the largest corn maze is located. Here are some of the contenders for the size record:



**Hampton Court Palace Maze**



**The Amazing Maize Maze.**



**Largest Temporary Corn Maze in Quebec, Canada- 65.8 acres**



**Stoney Brooks Corn Maze- 110 acres and 15 miles of walkways**

The largest temporary crop maze was created by Luc Pelletier in La Pocatiere, Quebec, Canada, in 2022, and covered 65.8 acres. Supposedly, he made the maze to bring some fame to his small hometown.

The self-proclaimed largest corn maze in the United States is at Richardson Adventure Farm in Spring Grove, Illinois. The maze covers about 28 acres and has more than nine miles of pathways. The theme of the maze is a tribute to John Deere, the inventor of the steel plow, and includes a picture of his face and the image of a Deere farm machine among others. The maze also has three elevated bridges so that one can see over the top of the corn to tell approximately where one is in the maze.

The Guinness World Record certified the Cool Patch Pumpkins in Dixon, California, as the world's largest corn maze at 63 acres. The farm also includes hay rides, pumpkin picking, a hay castle, and other attractions.

Stoney Brook Farms in Foley, Minnesota, has also been in the running for one of the largest corn mazes in the world at 110 acres and 15 miles of walkways.

**In our local area, the 60-acre Sleepy Hollow Farm in Powder Springs, Georgia, has been offering family fun outings for over 40 years. In addition to the corn maze, they have a pumpkin patch, Christmas tree farm, animal petting zoo, and a country store with jams, jellies, and cider.**

Now the final question is, "How do I get out of a corn maze?"

Any maze is designed to be continuing and lead you to dead ends. But according to experts at newscientist.com, the one simple rule to follow is, "ALWAYS TURN RIGHT". No matter how complicated the maze is, always turn right.

For further reading about corn mazes, try Cornbelly.com or TheMAIZE.com which is a company that designs corn mazes, and created over 4,000 mazes since 1996.

**Sources: greatgardensoftheworld.com, smithsonianmag.com, lancasterfarmlandtrust.org, cornbelly.com, Wikipedia.org, maizeadventure.com, sleepyhollowtrees.com, newscientist.com**

## Food for Thought- The Cultural Diversity of Food by Bob Erickson

### The Real Chef Behind the Name

Here is a background story about a chef that we all knew in our childhood. His name is Chef Boyardee.

Ettore (Hector) Boiardi was born in 1897 in Borgonovo Val Tidone, just outside Piacenza, Italy. As an eleven-year-old boy, he worked as an apprentice chef at a hotel called La Croce Bianca in his hometown. Although he started peeling potatoes and washing dishes, his culinary education had begun. His older brother, Paul (Paolo), had moved to America when Hector was a small child and was working in the Parisian Room of the Plaza Hotel. In 1914, Hector and his family immigrated to the United States on the ship "La Lorraine", and entered through New York Ellis Island immigration station.

He had no trouble finding work, and with his brother Paul's help, was hired to join the culinary staff at the Plaza Hotel in New York. He quickly was promoted to head chef as his pasta recipes became a hit. Boiardi was hired away from the Plaza by the restaurant Barbetta (on 46<sup>th</sup> Street where it still is today) to be their head chef, and he also had a summer job cooking at the prestigious Greenbrier Resort in West Virginia. Prior to Chef Boiardi's Italian recipes, French cuisine was the standard at high end restaurants.

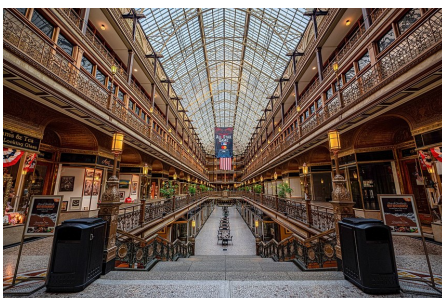
It was at the Greenbrier that Chef Boiardi oversaw the catering for Woodrow Wilson's wedding reception to Edith Bolling Galt, his second wife, in 1915. President Wilson was so impressed with Boiardi's cooking that he asked him to supervise the homecoming meal for 2000 returning WWI soldiers in late 1918. By the age of 22, Boiardi had become a famous chef known across the country.

He moved to Cleveland, Ohio, to become the head chef at the famous and popular Hotel Winton in early 1920s. Tired of working for others, in 1924 he and his wife, Helen, opened a restaurant on East 9<sup>th</sup> Street and Woodland Avenue named Giardino d'Italia, which translates to "Garden of Italy". His restaurant became so popular that customers started asking for the spaghetti sauce to take home and make their own meals. He initially began selling the sauce in recycled milk bottles. The demand for his sauce led him to believe the "take-home" business was in his future.

Hector met Maurice and Eva Weiner at his restaurant in 1927. They owned a local grocery chain and helped the Boiardi brothers develop a process for canning food on a large scale. Over time, Hector and his brothers, Mario and Paul, decided to found the Chef Boyardee company. It was then that he came up with an Americanized style of spelling his name, Boiardi, which became "Boy-Ar-Dee". The first product they sold after spaghetti sauce was a ready-to-heat spa-



Hector Boiardi



ghetti kit in 1928 that included uncooked pasta, tomato sauce, and a container of grated cheese. His sauces had no artificial ingredients, colors, or preservatives.

In the 1930s, he opened a factory in Milton, Pennsylvania, so that the production could be close to where his tomatoes and mushrooms were grown. They were consuming 20,000 tons of tomatoes per season, and also growing their own mushrooms on site. This is where the product is still located.

During WWII, the United States government commissioned Chef Boyardee to produce rations for the troops. These Chef Boyardee meals became an essential part of soldiers' rations during the war. The factory converted to a 24-hour-a-day operation and at its height was producing 250,000 cans per day with about 5,000 employees. He was awarded a Gold Star of excellence by the United States War Department.

Once the war was over, the Boiardi family was running into cash-flow problems and decided to sell the operation to a large conglomerate, American Home Foods, in order to ensure that the plant workers would continue to have jobs. The company was purchased in 1946 for about \$6 million, which is roughly \$101 million today. Chef Hector became a spokesman and consultant to the company until 1978. During the 1950s, Boiardi regularly appeared in television commercials and print advertising for the company's products. His last television commercial was aired in 1979. His likeness is still used on Boyardee-brand products.

Chef Boiardi died in Parma, Ohio in 1985, and is buried in All Souls Cemetery in Chardon, Ohio. His wife, Helen, died in 1995 and son, Mario, died in 2007. He had five grandchildren.

American Home Foods became International Home Foods in 1996, and four years later was purchased by ConAgra Foods, which still owns the company today.

Anna Boiardi, Hector's niece, wrote a book that was part cookbook and part family history called *Delicious Memories: Recipes and Stories from the Chef Boyardee Family*.

An interesting side-note to this story is that Abraham and Lena Stouffer opened their first restaurant, Stouffer Lunch, in 1924 in the Cleveland Arcade. The Cleveland Arcade is considered the first indoor shopping mall in the United States and is still located at Euclid and East 4<sup>th</sup> Street. Lena's homemade Dutch apple pies are credited with making their restaurant an instant success. With the help of their sons, Vernon and Gordon, they would make their company public as the Stouffer Corporation in 1929. The Cleveland Arcade was about four blocks away from Chef Boiardi's restaurant.

So what we have is two 100-year-old food companies that started as restaurants in the same city at the same time near each other location-wise, and those companies still exist today.

Sources: [chefboyardee.com](http://chefboyardee.com), [npr.org](http://npr.org), [foodandwine.com](http://foodandwine.com), [Wikipedia.org](http://Wikipedia.org), [case.edu](http://case.edu), [tastinghistory.com](http://tastinghistory.com)

### Reminder for Independent Residents of Emergency Notification Procedure

There was a bit of confusion when an unexpected event for one of our group occurred while she was in one of our cottages as a guest during an open house. Dianne Witte, on observation of the passed-out resident suggested pulling the emergency cord in one of the bathrooms of the cottage. She was told by someone that that was not right. **She was right! You pull the cord if this occurs in a cottage and, if able, someone should dial 911, simultaneously.** If the fall or event occurs not in a cottage, the pendant button should be pressed, if able.

But any responding person should also call 911. I have verified this with the staff here at Sterling Estates.

I marveled at a recent report by one of our residents who sustained a fall while walking outside. Her Apple watch immediately informed her that the watch had interpreted the fall as severe and that an emergency team had been notified and was on its way. What a world we live in!

**Ron Lewis, editor of the Siren and chairman Safety Committee, Independent Residents Council**

## Tidbits of History by Ron Lewis

Over the last month or so I have been reading a book that I picked up at the recent Cobb County Library sale. The book is entitled *Venice- A New History* by Thomas F. Madden (Viking Publishers, 2012, 19 Chapters, 449 pages). I will place it in the Sterling lending library when I finish it. With this article, and its continuation next month, I will share some of the highlights of that book, and as a segue, suggest another writer's works ( if you like mysteries) which are set in Venice.

"In the year 452 the world was ending." (At least the Roman Empire with rampage delivered by Attila the Hun.) "With no secure retreat on the mainland, ragged bands of refugees made their way to the marshes of the nearby lagoon, a brackish hideaway between the (main) land and the Adriatic Sea... Although they never would have known it, the desperate men, women, and children in those lonely boats were the founders of one of history's most remarkable cities. While the rest of medieval Europe groaned under kings and land magnates, the Venetians reformed a free republic-one that would last for a thousand years. It is said that the three officials founded the city of Venice there at Rialto on the Feast of the Annunciations, March 25, 421. The first Venetians were Romans, proudly refusing to cooperate with a world in collapse and clinging to a glorious past that had no hope of return."

"Although the Venetian lagoon was a busy place in the seventh century, there was yet no (official) city of Venice. Torcello remained the largest settlement..." Surviving many conflicting conquerors on the mainland of most of Europe..."what later became the city of Venice looked nothing at all like a city in 811." Adopted by the Eastern Roman Empire in Constantinople, "Emperor Leo V...sent to the Venetians the body of St. Zacharias, the father of St. John the Baptist, as well as funds to construct a women's monastery to house the relic...Nearby, at what today is the tourist-thronged Piazza San Marco... there the Byzantines also built a new wooden church dedicated to the fourth-century Greek martyr St Theodore of Amasea...who was to be the patron saint of Venice, signified by the construction of a new doge's palace, very close to the church...St. Theodore enjoyed only a few years as Venice's patron saint."

In 829, two Venetian merchants, trading in Alexandria, Egypt, were able to obtain the sacred body of St. Mark, and bring it to Venice, even though the saint had never visited the islands of Venice; the merchants had concocted a story that when the saint had traveled between Rome and Aquileia (the rightful religious city on the mainland founded by St. Mark), he had docked a boat to rest in Venice. "Thus was it divinely ordained that St. Mark should remain forever in Venice. This point was further underscored by the new symbol of Venice. For centuries the Venetians have depicted the winged lion, the ancient iconography of St. Mark and his Gospel..."

There is good evidence that the Venetians were major traders across the Mediterranean Sea from the ninth century onward. They exported goods from inland, including locally pro-

duced salt, "would sail out of the lagoon down the Adriatic and into the wide Mediterranean in search of profit...In short, Venice was a medieval businessman's paradise- a place where fortunes were made (and presumably were lost)." But, "in all ages, privilege and economic mobility are enemies. Complicating this picture was the essentially conservative nature of the Venetians." The main political leadership in these early days of Venice were invested in a doge, selected by prominent leaders in the community with final approval of the citizens of the city. The author of this book gives an encyclopedic account of these various doges over time.



Old photograph of San Marco Piazza in Venice



Old photograph of Rialto Bridge in Venice



Modern photograph of Rialto Bridge in Venice



Old photograph, approaching San Marco Piazza



Map of Medieval Venice

"Like much of Europe, the Republic of Venice's fortunes changed dramatically in the eleventh century." The doge during that time cultivated close relations with both German (European mainland) and Byzantine emperors (in Constantinople )..."a persistent weakened Byzantine Empire spelled economic trouble for them." These and other threatening events led to the build-up of a Venetian war fleet, for their own economic trading protection. Venetians weathered a Norman invasion. "By the late eleventh century, Venice had become a city that scarcely resembled the muddy archipelago of islands to which Doge Agnelo Participazio had led his people in 811. It now teemed with a population of some 50,000 souls, making it the second largest city in western Europe. A new San Marco "the third and final version of the doge's great chapel" was built. Miraculously, during the reconstruction, some bones of St. Mark were found in the ruins of the previous burned structure and thus were rededicated, " at a moment when they (the Venetians) were poised to expand their already considerable power to the farther reaches of this world."

In chapter five and six, the author, Madden, gives early details of the prominence of Venice in the bridging of two empires and the birth of a maritime nation from 1172 to 1200. In these two chapters and others, he describes Venice's participation in the holy Roman crusades, which was primarily naval. " In 1200, Venice's population stood around a hundred thousand, making it the second largest city in Europe (after Rome)." Chapter 7 is entitled "Marco Polo's Venice: Prosperity, Power, and Piety in the Thirteenth Century." Interaction of the Polos with the Great Khan are detailed in this chapter. Kahn particularly was very fond of Marco Polo, the native Venetian. "In later years, he (Kahn) would even send Marco to represent him in distant lands. Marco Polo developed detailed reports of these lands, which formed the basis of Marco Polo's famous *Travels*, a book that devotes much more attention to foreign lands than to the royal court in Beijing... (he) remained under the employ of Kublai Khan for almost two decades."

Chapter 8 further relates details of competition and war with other Italian trading republics, such as Genoa and Pisa, and problems arising in Venice with the continuing degeneration of the eastern Christian Roman Empire in Constantinople. The weakening of the Byzantine currency, which the Venetians had continued to use to conduct a great deal of their overseas business, led to "the minting of the republic's first gold coin, the Venetian ducat, which would remain a rock-solid currency for Europeans for centuries."

Chapter 9 begins with a bit of history of one of the most described, painted, and photographed areas in the world, Venice’s Palazzo Ducale. “All the more surprising then, is the fact that no one actually designed this architectural triumph. It was, instead, the result of centuries of projects, restorations, and general improvements.” The rest of the chapter deals with the effect of the bubonic plague. “Millions perished-probably 50% of the total population of Europe died in the first decade of the disease... When the Black Death subsided in 1350, the surviving Venetians faced a problem of manpower...The gruesome process birthed the word “quarantine”- from *quarantia*, the forty days that the sick were required to spend at Lazzaretto Vecchio” (a new hospital on an island just off the Lido).

Chapter 10 relates the continuous warring relations with the Genoans, particularly the War of Chioggia, “as it came to be known, was the fourth, largest, and the last of the wars between Venice and Genoa...by 1410 Venice had rebounded from the War of Chioggia so strongly that the Dalmation port-cities asked to be returned to Venetian rule, finding it preferable to being fought over by the



**Flag of Venice representing the Lion and St. Mark**



**Modern San Marco Piazza in Venice**



**Modern Aerial View of Venice**

thrones of Hungary and Naples...Spices were the most famous cargo, because they were rare, expensive, and much desired in western Europe.” This chapter ends with description of conflicts of Venice with mainland territories such as the republic of Milan, but then introduces the startling news that Constantinople has fallen to Islamic rule in 1453 which begins chapter 11.

Chapter 11 details the last days of the Byzantine Empire (Eastern Christianity) in Constantinople with accounts of the gift to and loss of the second city of the eastern kingdom, Thessalonica, by the Venetians; the failed councils on mainland Italy to forge ties between Rome and Constantinople as a last minute rescue of eastern Christianity, a failed last crusade to save the city of Constantinople from the Turks, and the event of the end of the Byzantine Empire in 1453.

**To be continued...**

## Our Landscaping submitted by Barbara Lewis

Sterling has a Ginkgo tree planted on the top of the hill to the left when you come out of the Hampton. Have you ever noticed it and wondered what kind of tree it is? Here is an informative article.

### Ginkgo Tree, October 24, 2024



Did you know that a ginkgo (*Ginkgo biloba*) is considered a living fossil? It’s the only surviving species of a group of trees that existed before dinosaurs roamed the earth. Genetically, it has remained unchanged over the past 180+ million years. If you ever get a chance to visit the Ginkgo Petrified Forest State Park near the Columbia River Gorge and Wanapum Lake in Washington state, you’ll see 15-million-year-old *Ginkgo beckii* fossilized



**Ginkgo Tree in Bartram’s Garden since 1785**

logs embedded in the basalt cliffs.

Thought to be extinct, a German scientist and physician, Engelbert Kaempfer, discovered the trees in Japan in 1691 while working for the Dutch East India Company. Ginkgos survived in the mountainous regions of China, where they were considered sacred trees by Buddhist monks. The monks then took trees to Japan to plant in palace and temple gardens. William Hamilton of Philadelphia brought the first three ginkgos to Philadelphia, Pennsylvania, in 1785. He planted two in his garden and gave one to his friend, William Bartram. Hamilton’s trees no longer exist, but the one he gave to Bartram can still be seen today in Bartram’s Garden in Philadelphia.

When admiring the ginkgo trees planted in my garden, I am amazed that the genetics of my trees have remained unchanged since T. Rex walked the earth during the Jurassic period. Ginkgos are in a class all by themselves, a living evolutionary link between ferns and conifers, and have no close living relatives.

The fan-shaped leaves are unlike any other type of tree, adding an interesting texture to the landscape. Another common name is the “maidenhair tree” because the leaves resemble the foliage of a maidenhair fern.

The green leaves turn a beautiful show-stopping golden color in the fall. There’s nothing like seeing the contrast of bright gold leaves against the South Carolina blue sky. They lose their leaves almost all at once, making the garden chore of raking leaves much easier. I love seeing a petticoat of yellow leaves scattered underneath the tree.

Ginkgos are tough trees, perfect for planting in urban areas with problematic environmental issues, such as air pollution, drought, or excessive heat. These ancient trees can be used as a specimen or accent in the home landscape. They are dioecious, meaning separate female and male trees. In the fall, the female has a foul-smelling fruit-like structure that reminds me of rancid butter. Most nurseries will sell male trees to avoid the putrid smell.

If you’re looking for an interesting, long-lived tree with an incredible history to plant in your landscape, consider a “living fossil” ginkgo. It symbolizes resilience, healing, and longevity.

**Author: Barbara H. Smith, Horticulture Senior Associate - Agent, HGIC, Clemson University**



## Memorium for Richard Allen Petry

by Ron Lewis



On August 29, 2024, Sterling West Cobb lost a special resident. He was known as Dick to us, and I had written an article in the Resident Spotlight on him in the 11<sup>th</sup> issue of the Siren in May of 2021.

Dick was born July 4, 1930. He died on Thursday August 29, 2024, at age 94, peacefully at home with his wife Mary and family at his side. He was born and reared in Jacksonville, Florida, where he attended Robert E. Lee high school, graduating in 1949. He kept in touch with his high school classmates and helped plan his 75<sup>th</sup> class reunion.

He enrolled in the University of Florida (graduating in 1953), where he lettered in football and track. Yes, he played for the Florida Gators and he was proud of it. He was elected president of the pledge class of Sigma Chi, and later in life he received the award of Significant Sig (2019), a great honor. He served on the student council, was president of the Wesley Foundation, appointed Secretary of Religious Affairs, and elected as clerk of the Honor Court. He was elected to membership in Florida Blue Key and the University of Florida Hall of Fame.

He, after graduating from college, enrolled in Emory University Candler School of Theology, earning a Master of Divinity in 1956. Dick married his wife, Mary, in Jacksonville on November 23, 1957. They were appointed to the Board of Global Ministries of the Methodist Church, to Costa Rica and Peru. Their first child was born in September, 1958, and while serving in Peru they had three more children. They returned to the United States in 1966.

Dick served numerous churches in the Florida conference of the United Methodist Church. He obtained a second Master's degree in counseling from Barry University in 1985. In June of 1992, after 38 years of service, he "retired" back to Jacksonville where he continued to serve as Director of Adult Ministry for six years. In 2019 they moved to Sterling Estates where he and Mary were involved at Kirkwood Presbyterian Church.

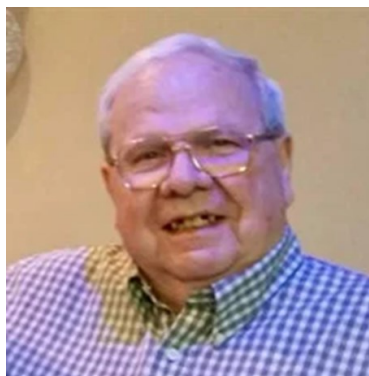
He was preceded in death by his parents, Richard A. Petry and Susie Olive Allen Perry. He was also preceded by three siblings and his son, Richard Allen Petry Jr. (Meg). He is survived by his loving wife, Mary Willis Petry, and his two daughters, his son, and their spouses. He is also survived by ten grandchildren, their spouses, as well as great-grandfather to ten. To quote from his obituary, "Dick was a man of many accomplishments and accolades. He loved his family deeply and he was so very proud of his wife, children, his grandchildren and his great-grandchildren."

From the first day he stepped into the community of Sterling Estates West Cobb, I was amazed about his prolific memory. He met you one time and he knew your name for life. Details of his and Mary's lives are further related in the Siren May, 2021 issue 11.

I close this Memorium with another quote from his obituary, "...Richard Allen Petry, a beacon of grace and wisdom whose spirit touched us all profoundly. I am reminded of Ephesians 4:1, which calls us to 'live a life worthy of the calling you have received.' Indeed, Dick lived this call with unwavering faith, a heart full of compassion and a spirit that radiated joy and peace."

## Memorium for Henry Botempi

by Ron Lewis (edited from his Obituary notice.)



Henry Bontempi, known as Hank to us here at Sterling, died September 4, 2024, at age 86. Each Christmas season, Hank shared with the residents of Sterling Estates his meticulously designed loving project of "The Christmas Village". I did a special article on this project with many photographs of "the village" for the 18<sup>th</sup> issue in December, 2021. Further photographs of Hank's gift to us appeared in the 31st issue in January, 2023.

He was born in Brooklyn on December 3, 1937. He served his country and was honorably discharged as a uniformed member of the United States Coast Guard. As part of his memorial service there was a special presentation by a Coast Guard honor guard.

Hank continued his career as a Configuration Engineer with Grumman Aerospace in New York. While there he had the opportunity to work on military aircraft, the Lunar Module, and ultimately the Space Shuttle orbiter.

As an active volunteer in the community, Hank was a member, and eventually President, of the South Country School District Board of Education for over 15 years. For almost 30 years, Mr. Bontempi served as the supervisor of the Altar Services for Saint Joseph, The Worker Roman Catholic Church in East Patchogue, New York. Following retirement to Georgia, Hank volunteered his time at Kennesaw Hospital in Marietta, Georgia for nearly 10 years.

Hank was a die-hard Brooklyn Dodgers fan until they left his hometown for the west coast. Unable to continue his loyalty to a Los Angeles team, in 1962, he declared his allegiance to the New York Mets and remained a steadfast Mets fan for the rest of his life. You could always tell by his mood whether the Mets won or lost.

His hobbies included gardening and playing solitaire, but one of his greatest joys was in designing and constructing complex Christmas villages at home for his friends and family at Sterling Estates of West Cobb.

Mr. Bontempi is survived by his wife, Barbara Peterson Bontempi, his children, Laurajean Costa (Eugene), Steven Bontempi (Vanessa), and James Bontempi (Stacy), and his grandchildren, Craig Bontempi, Kristina Costa, Gerard Costa, Mia Bontempi, Hayden Bontempi, Sabrina Bontempi, and Wyatt Bontempi. Mr. Bontempi was preceded in death by his parents, Mr. Carmelo Bontempi and Mrs. Eloise Matiola Bontempi.

Funeral Services for Mr. Bontempi were held at 11:00 AM on Thursday, September 12, 2024, at the Powder Springs Chapel of Mayes Ward Dobbins. Interment was held after the service at 2:30 pm at The Georgia National Cemetery in Canton, GA.

