1998


Horry County Historical Society

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Father Nick Spirakis and members of the Myrtle Beach Greek Community.
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The Greek Community of Myrtle Beach

By Anastasia N. Spirakis

The Greek Community in Myrtle Beach, South Carolina, dates back to the Nineteen Twenties. Little is known as to why the first Greeks came to this area; however, it is safe to assume that these immigrants came with the hopes of prospering in the United States. Many of the people came to this area in order to flee poverty and war-stricken Europe, others came under the encouragement of family members already living here.

Most of the Greeks entered the restaurant business, although some had hotels, and others were involved in grocery stores. Though they had different business ventures they all shared the common desire to succeed. Their struggle for success created strong bonds of friendship and community that have withstood the test of time and survive to the present day.

Myrtle Beach became an ideal place to settle for two very good reasons. First, anyone traveling south of Myrtle Beach had to travel on Highway 17, thereby making it impossible not to drive through the area. Also, the climate in this area is very similar to that of Greece. Many of the immigrants could not bear the bitter cold winters of the north.

If people wanted to go to church on Sunday, get married, have a funeral performed, or baptize one of their children, they either went to Florence, SC, or Wilmington, NC. It was not until 1974 that a small mission church was established on Little River Road in Myrtle Beach. The Rev. Nicolaos P. Spirakis was the church's first priest, and he only served on a part-time basis, meaning he performed the Sunday service and was available in case of emergencies.

There was very little in the way of entertainment in those days. In the days before we were graced with the Pavilion, Broadway at the Beach or the many country music theaters, people gave parties in their homes or restaurants after the summer tourist season. This also helped to bring newcomers into the Greek community's fold. However, the wives did draw the line on their husbands' drinking, smoking, and card playing. The men were forbidden to do these activities at home and Tony Thompson “sacrificed” the Kozy Korner as a meeting place for the men.

Many of the Greeks went into partnership with one another. Partnerships relieved some of the financial burden of a single individual. Few of the first people here had a great deal of money, and the cost of starting a new business alone would have been overwhelming. Also, when it came time for the children to start working, if they did not go into their parent's place of business, they went to one that was Greek owned and operated. This enabled the children to be out from under the thumbs of their parents, but still under close and strict supervision. Anyone who has ever spent any time around Greeks knows that they have a better information and spy network than the CIA and FBI combined.

Many of the young women who moved to Myrtle Beach went back home to give birth to their children. Esther Karetas had her first child in Reading, PA, and Katherine Haley had her first child in Richmond, VA. Because there were no doctors in Myrtle Beach and the closest doctors were in Conway, these women chose to go “home” to their family doctors.

Many of those who came to this area were from very large families. It was not unusual for the first immigrants to come from families of ten children or more. The most notable men, Tom Haley and Chris Moshouris, were one of fifteen and one of sixteen boys, respectively. However, these men only had three children. These smaller families are based on a variety of reasons. One, their wives chose not to give birth at home with midwives, but sought the knowledge of doctors and convenience of hospitals. The closest hospital to Myrtle Beach was Conway and many women preferred the modern facilities available in the northern states. Instead of giving birth here, they chose to travel back north around their seventh month of pregnancy. They did not return until the children were around two or three months old, depending on the mother and child’s health. This leads to the second reason as to why families were small, because men were forced to do without wives and children for as long as a year depending on their health.
Very few if any of the first immigrants had any formal education beyond high school. Although many were literate in Greek and about half could read and write English, these men encouraged their children to further their education. They strongly supported the idea of making money working behind a desk instead of on their feet breaking their backs like their fathers. Though the sons did go to college, only six of the immigrant’s sons finished their education to come back home and open restaurants. The daughters usually got married young and moved away like their mothers had. A small handful did go to college, but that was not the norm.

Marriages of the first immigrants are pretty evenly divided between arranged and “falling-in-love” marriages. Whether they were arranged or not, couples stayed married until one or the other spouse passed away. There were only two cases of divorce. One of the cases was of a woman who divorced her husband. Even today she is seen as quite a “rebel” not only for divorcing, but because she owned her own business. In fact, by the end of her life she had acquired three last names to add to the one she was given at birth.

It would be fair to say that few lived extravagantly when they first came to Myrtle Beach. The first immigrants moved here between the ages of twenty and thirty-five. They came to this area to make their fortunes; therefore, it stands to reason that they had not already accumulated material wealth. Generally, they lived in small homes with adequate furnishing. They were able to put food on the table and purchase a winter coat. Most families owned at least one car; however, many women did not drive until the mid-fifties. As time went by, they did upgrade their way of life. They moved into larger homes and bought finer clothes, but most of the money was used for reinvestment into their businesses or in acquiring new business ventures.

The most surprising fact is that all of the permanent residents lived in Myrtle Beach. No one can remember anyone living in North Myrtle Beach or Conway. Within the city of Myrtle Beach the majority tended to live within two to four miles of each other. This closeness helped to establish a sense of community and family. Many of the people were so far from their childhood families and friends that they had a great need for the familiar sounds and smells of the “old country.”

Of the original families in this area about half remain here to the present day. The other half have passed away and their children have moved. Today, ninety percent are still in the restaurant and service industry. As of 1995 there are five doctors, one lawyer, and three professors. Children today are still encouraged to go to college; however, very few have education beyond college. In Myrtle Beach there were about twenty families in 1920, today they number over two hundred. They no longer leave to have children, they have a magnificent church and they now, to a few restaurant owners’ dismay, work the entire year instead of just the summer season. Previously, many restaurants had closed down in the winter months due to lack of business; today there is a year round tourist season. To close down in this day and age would not be considered a smart business tactic.

This project has been a very enlightening experience for several different reasons. First, I learned a great deal about a heritage I usually take for granted. Second, I never realized that there were Greeks in this town as early as 1920. Lastly, I learned that older people love to talk to any young person eager for information. While doing this research, I found out several shocking rumors about people I had known all my life. For example, I was told that after a certain young lady got thrown out of a private school in North Carolina, she came back to this area and “…knew the most direct route to the Officers’ Club on the Myrtle Beach Air Force Base.” Also, one young man’s first job was to sit outside his father’s restaurant and yell when the police were approaching. It seems that this man’s father was selling liquor in his restaurant during the time that South Carolina was dry.
The people that I interviewed were eager to give the information needed to complete my project. The only problem was that they all wanted to be the first to share their knowledge with me. The more they tried to outdo one another the more I contributed to keeping Tylenol in business. My biggest mistake was in trying to interview people in groups. I thought this would have a good effect on people because one person might trigger another person's memory. I was wrong! This brilliant idea lead to a mad rush of individuals talking all at once, making it next to impossible to give accurate and correct citation.

I would like my personal and heartfelt thanks to all the people involved in this project. Mary and Tommy Arakas, Aspasia Buck, Chris and Irene Drosas, Jon and Jewel Evans, Tom Haley, Esther Kareta, Pat Pappas, Mary Spirakis, Angie Thompson and the people at Ocean Woods Cemetery, who allowed me to wonder the grounds for hours.

During the late twenties there lived in Myrtle Beach three Gravis brothers and their families, Leonidas Achilleos and Mike Sourlis.

John Gravis was married to a woman named Phillia, and they never had any children. He was born in Kechan, Eastern Thrace, Turkey. John came to Myrtle Beach, along with his brothers. In 1946 he owned and operated the Arcade Restaurant, located on North Kings Highway in downtown Myrtle Beach where the present day Maryland Fried Chicken stands.

Michael (Mike) Gravis never married. He was born in 1888 in Kechan, Eastern Thrace, Turkey. He was a part time salesman and lived a quiet and uneventful life until his death in 1954. He is buried in Ocean Woods Cemetery in Myrtle Beach.

Thomas (Tom) Gravis was married to Nora Dowless, who was from Wilson, NC. He was born December 21, 1896, in Kechan, Eastern Thrace, Turkey. He owned Broadway Restaurant with his partner Leonidas Achilleos on Broadway. He died December 11, 1963, and is buried in Ocean Woods Cemetery here in Myrtle Beach. Tom's wife, Nora Dowless, was born on January 31, 1911, and died on May 17, 1981. She is buried next to her husband.

Leonidas Achilleos (Louis Achilles) was married to a woman named Ruby Dowless, who was from Wilson, NC. He was born in 1892 in Greece. He was in partnership with Tom Gravis in the Broadway Restaurant. The two men were very good friends and even had a restaurant in Wilson, NC, together. While in business in Wilson the two men met and married sisters. Ruby and Louis divorced and neither one ever remarried. Louis died in 1969 and is buried in Ocean Woods Cemetery. No one can say what happened to his wife after 1969.

By the 1930s more people had moved into the Myrtle Beach area. Word had traveled up north as to how well the people living here were starting to prosper. This created a new wave of people in search of making a good living and setting down roots.

Michael (Mike) Sourlis was seasonal help for Tom Gravis and Louis Achilles at Broadway Restaurant. He also worked for the two partners at their restaurant in Wilson, and during the off season he picked tobacco in North Carolina. He never married and many believe this was due to his constant search for work.

Nicholas (Nick) Papazoglou (Pappas) was born in Constantinople, Turkey, in 1914. He immigrated to Reading, PA, in 1928. He first visited Myrtle Beach in 1935 with his first wife, Rose, and their three daughters. He liked the weather so much that he decided to become a seasonal employee. During the off season he would return to Pennsylvania where he worked as a chef at the Reading Country Club. He divorced Rose and remarried, and had three daughters and a son before moving to Myrtle Beach permanently. In 1949 he moved here permanently and worked as a cook in the Hickory House Drive-In, located on 27th Avenue and Highway 17 (he later became a partner in this restaurant.) He died in 1986 and is buried in Southeastern Memorial Gardens in North Myrtle Beach. He is survived by his second wife Patsy (Pat) Pappas, who still resided in Myrtle Beach along with his three daughters. His son lived in Texas.
George Anthony was born in Andoniki, Asia Minor, in 1893 and was married to a woman named Maria, who was from Greece. They had a son James, who would later become an actor known as Anthony James. He was a cousin of Nick Pappas. He owned the Seven Seas Grill Restaurant with John Counis and Charles Cordis and he owned the Mayflower Restaurant by himself. The Mayflower was said to have been the most exquisite restaurant in Myrtle Beach at that time. Both restaurants were located on Broadway across from the Flat Iron Building. He died in 1951 and is buried in Ocean Woods Cemetery. It is not known what happened to his wife after his death.

Helen Anthony Foster was born in Andoniki, Asia Minor. She is George Anthony's sister. She immigrated from Asia Minor to Wayne, PA, located outside of Philadelphia. Under the encouragement of her brother Helen relocated to Myrtle Beach in 1937 with her young daughter, Mary, who was born in Wayne in September 1934, after Helen divorced her husband, Anthony Foster. She stayed in Myrtle Beach for a very short time before moving to Columbia, SC, in 1939, where she met and married John "Amigo" Thoharde (Thohar). In 1944 the Thohars moved back to Myrtle Beach and purchased Mary-Helen's Boarding House from Chris Moschouris. Later she sold the boarding house and purchased the By-the-Sea Motel on Ocean Boulevard. John Thohar died in 1982 and Helen Thohar died April 1, 1992. Both are buried at Ocean Woods.

Her daughter, Mary Foster, was adopted by John Thohar in 1945. She married Stamati (Tommy) Arakas, originally from Chios, Greece, who was a cook at Mammy's Kitchen while Mary was waiting on tables, in 1962 and they have three children, Elaine Arakas Teruel, Michael S. Arakas and Effie Arakas. She and her family are all residents of Myrtle Beach.

John Angelos was married to a woman named Sophia, they were both from Greece. They moved here from Marion, SC, in 1936. He had Bar-be-que John's Restaurant on Broadway where the present day Mr. Sub is located. His restaurant was the meeting place for the Myrtle Beach High School students after football games. According to Mary Arakas, he had the best hot dogs and bar-be-que in town.

The 1940s saw the biggest influx of people to Myrtle Beach than had ever been seen before. Seven new Greek families arrived within the next ten years. This was quite a boom for this very small, but growing community. In fact, within ten years the Greek community in Myrtle Beach doubled.

Thomas (Tom) Yeitikis (Haley) was born in Athens, Greece, and immigrated to Charleston, SC, when he was twelve. He met Katherine Lempesis, a native of Charleston, and married in 1937. They first discovered Myrtle Beach while passing through on their way to Richmond, VA. In 1939 after selling their restaurant in Richmond, they relocated to Myrtle Beach and purchased the Ocean Front Grill because Tom liked the idea of not working during the winter months. They had three children, Jo Ann Carol, Larry Thomas Haley, and Steven Thomas (called Tom) Haley.

After selling Ocean Front Grill he purchased the Kozy Korner in 1946. For the next thirteen years Tom would own a series of restaurants. In 1948 he opened Haley's Restaurant; in 1951 he purchased the Mayflower from George Anthony; in 1952 he converted an old skating rink into Haley's Charcoal Steaks; and in 1957 he had his last restaurant in Myrtle Beach called Haley's, located next to Smith's Motor Court. In 1959 Tom and Katherine moved back to Charleston and opened a small luncheonette in downtown Charleston where he sold lunch specials which included a meat, two vegetables, and a drink for 85¢.

Tom Haley (the son) still resides in Myrtle Beach and owns Haley's Seafood and Steaks in Calabash, NC. Tom prides himself on keeping the family tradition of owning restaurants and putting Haley on the sign.

John Cousis was born in Chios, Greece, and was married to a woman named Koula, also from Greece. John owned the Seven Seas Grill Restaurant along with Charles Cordis and George Anthony. After he sold his share in the Seven Seas to his partners, he owned and operated the Roxy Restaurant. John was Tommy Arakas' cousin and he was instrumental in encouraging Tommy to relocate to Myrtle Beach. John moved to Augusta, GA, for a short time, then returned to New York.
Saint John Greek Orthodox Church under construction.
Saint John Greek Orthodox Church under construction.
The completed Saint John Greek Orthodox Church stands proudly today as the focal point of the Myrtle Beach Greek Community.
Christopher and Rosa Moschouris and their children, John, Eugene (Docky) and Julia (Lula), shortly after their arrival to the United States.
Charles (Charley) Cordis was born in Evrytania, Greece, and was married to a woman named Pauline, who was from New York. They had a daughter named Vesta, who now lived in New York. Charley was a partner in the Seven Seas Grill Restaurant, located on Broadway across from the Flat Iron Building.

Christopher (Papa Chris) Moschouris was born in Chios, Greece, in 1902 and was married to Rosa Blakenship, born in Asheville, NC. He came to this country in 1925 and moved from New York to Asheville, NC, in 1928. While in Asheville he met and married Rosa. They had three children, John Moschouris, Eugene (Docky) Moschouris, and Julia Moschouris Redman. He and his family moved to Myrtle Beach and he purchased Mammy's Kitchen. He later became a partner in the Hickory House Restaurant and a partner in the Seafood House on the Pier Restaurant. Papa Chris also owned the Steak House Restaurant located on 36th Avenue and Kings Highway, the Colonial Grocery Store on 21st Avenue and Kings Highway, the Carousel Motel on South Ocean Boulevard. He died in October 1971 and is buried at Southeastern Memorial Gardens in North Myrtle Beach. He is survived by his wife, Rosa, who is presently in a nursing home in Conway, his son John, who lives in North Myrtle Beach, and his daughter Julia, who lives in Florida. His son Docky died in 1988 and is buried next to the father.

Alexander (Alex) Karetas was born in Cairo, Egypt, on September 1, 1911, and was married to Aspasia (Esther) Kapiotis, who was born in Reading, PA, on April 12, 1914. They eloped in 1942, and soon after Alex was drafted into the Army to serve in World War II. After his military service they decided to relocate to a warmer climate. They were on their way to Florida and stopped to spend the night in Myrtle Beach. They never made it to Florida. The first place they lived was in Helen Thohar's boarding house. Before Alex opened the 8th Avenue Grill Restaurant, he worked at the Seven Seas Restaurant for a short time. Alex and Esther had three children, Harry, Milton and Mary Anne. Alex died on October 5, 1988, and is buried in Ocean Woods. He is survived by his wife, Esther, who still resides in Myrtle Beach along with her three children and their families.

Thomas (Tom) Karetas was born in Mytelene, Greece, and was married to Wanona Mae Powell. In 1946, he, along with his brother, moved to Myrtle Beach from Reading, PA. He owned a restaurant in 1948 where Sak's Pizza Cove is located on South Kings Highway. After the restaurant, he owned Karetas Liquor Store in downtown Myrtle Beach. Tom died on January 17, 1992, and is buried in Ocean Woods along with his brother. He is survived by his wife and four children.

Anthony Theoharides (Thompson) was born November 25, 1907, in Lorinca, Cyprus, and was married to Angelina (Angie) Saterio, who was born in New York on June 3, 1898. They had just sold their two restaurants, the Occidental and Johnson’s in Newport News, VA, and were on their way to a second honeymoon in Florida. They were married on June 21, 1946, and in October of that same year Tony went into the Army. Tony decided to stop in Myrtle Beach to see his friend Tom Haley before traveling on to Florida. Needless to say, they never made it past Myrtle Beach. They purchased the Kozy Korner restaurant from Tom and their first home here was an apartment above the restaurant. During the next forty years they owned and operate a series of restaurants. They had the Kozy Korner from 1946 until 1966, the Blank Angus (located where present day Mary’s Juel’s House of Seafood is) from 1956 until 1976, which they eventually sold to another Greek new to the area. Their last restaurant was Dino’s House of Pancakes on Highway 17, which they had from 1966 until 1986. There was also a Dino’s House of Pancakes in North Myrtle Beach, which was run by their son. The North Myrtle Beach restaurant was later sold to Tommy Arakas.

For a brief time Angie’s parents and younger brother lived in Myrtle Beach. George and Hope Saterio came for a visit in 1949 and in the same year relocated to this area with their youngest child, Nick. In September of 1950 George died and Hope purchased the Colonial Restaurant. She and her son ran the restaurant until 1953. Hope sold the Colonial after her son was killed in a car accident and soon after she moved back to New Jersey.
Tony and Angie retired in 1986 and still live in Myrtle Beach along with their only child, a son named Constantine (Dino) Thompson.

The 1950s and 1960s were marked by more people visiting the area, but few remaining to settle permanently. The people who did come to live here were either family members of established residents or friends visiting and deciding never to leave.

Chrysostom (Chris) Drosas was born on December 25, 1911, in Asia Minor and was married to Irene Antonaki (Anthony) who was born in Crete, Greece, on September 10, 1912. Chris immigrated to Reading, PA, on July 4, 1923, where he later met and married Irene, who immigrated to Reading in 1917. Chris and Irene moved to Miami in order to escape the harsh Pennsylvania winters. There they opened a restaurant. Chris and Irene were in Myrtle Beach visiting Irene’s cousin Esther Karreta, when Alex Kareta encouraged them to stay permanently.

In 1954 Chris Drosas leased the 8th Avenue Grill from Alex Kareta for two years. In 1956 he opened the Sea Side Restaurant and remained there until 1960. He was partners with Papa Chris in the Hickory House, the Seafood on the Pier Restaurant, and in Mammy’s Kitchen. In 1960 Chris encouraged his brother-in-law, Stan Anthony, to move to Myrtle Beach and sold him his share of the Hickory House. Chris purchased his partners’ shares of the Seafood on the Pier Restaurant and operated the establishment by himself for a short time before selling it to his employee, Louis Andros. Chris remained partners with Papa Chris in Mammy’s Kitchen for ten years before he sold his share of the business to his partner. For a brief time he owned the Colonial Restaurant located where Uncle John’s is presently on 24th Avenue North. After Chris sold his share of Mammy’s Kitchen, he opened Christy’s in the Village of the Barefoot Traders (now called Barefoot Landing) in North Myrtle Beach, which at the time was considered the boonies. In 1971 he sold Christy’s Restaurant to Richard and Mary Bache and retired.

Chris and Irene Drosas still live in Myrtle Beach along with their two children, Elaine Drosas Karavan and Constantine (Dino) Drosas.

Stanley Antonakis (Anthony) was born in Crete, Greece, and was married to a woman named Gertrude. He came to Myrtle Beach in 1960 under the encouragement of his brother-in-law Chris Drosas. When Stan arrived in Myrtle Beach Chris sold him his share of the Hickory House Restaurant which made Stan and Papa Chris partners. After selling the restaurant Stan and Chris retired from the restaurant business and spent the rest of their time fishing on the beach. Stan died in 1990 and Gertrude died in 1989; both are buried in Ocean Woods. They never had any children.

Other families who lived in the area about whom little was known or remember are Denny Pippas, who was from Cyprus and his wife, Margarit Pippas. They had the Americana Motel from 1949 until 1960. Margarit remarried after her husband’s death and now lives in Greece.

James Pappas was born in Greece on September 28, 1884. He came to Myrtle Beach to retire with his wife Elarion, who was born in 1886. James died on May 25, 1952 and is buried at Ocean Woods. Elarion passed away in 1961 and is buried next to her husband.

Dan Odyessa lived in Myrtle Beach as far back as 1947. It is not known where he was from or why he came here. Dan Odyessa was born on February 17, 1889, and died on January 25, 1946. He is buried at Ocean Woods.

Mr. Houris (first name unknown) worked at the Seven Seas Grill for George Anthony. Houris and Dan Odyessa were very close friends. Dan was Houris’ best man at his wedding.

Finally there were Mr. and Mrs. Cartos, both from Greece. He worked for George Anthony at the Mayflower Restaurant, which was located across the street from the present day Speights Shoe Repair on 9th Avenue. After George Anthony sold the Mayflower, Mr. and Mrs. Cartos moved to Charlotte, NC, in 1957. They came back to the area for a short time to work at the Black Angus Restaurant.
An Interview With Leola Hicks Burroughs, 1993

with references from The Sun News, May 10, 1992 and February 7, 1993
and Muriel Cox, Horry-Georgetown Technical College
by Wynness Thomas

In 1993 Leola was 81 years old. When Leola Sumpter was in the second grade, salt pork could be purchased for five cents a pound. Money was scarce and barter was a common practice of trade. People often worked for food. Times were so hard that Leola’s father needed the eight-year-old girl, who was attending school, to help with the family that eventually numbered 13 children.

“The teacher told my daddy,” Leola recalls in her Gullah accent, “It’s your child and you have to live somehow.”

When Leola grew older she crossed the river on a ferry and walked on unpaved roads from the Pee Dee section of Georgetown County with her father and grandfather, to the area which is the present city of Myrtle Beach. Only a few clapboard and log houses were nestled on the strand.

The three worked all week and left for home on Friday or Saturday evening, depending on when their jobs were completed. Leola’s grandfather carried a lantern so they could find their way along the wagon paths after dark. The young girl, probably 12 years old, worked like a man, sawing logs and carrying shingles. On the farm she plowed land and cropped tobacco.
At age 19 Leola married Watermon Hicks and began having children. Her husband found work in farming, construction, various jobs and was employed by the Burroughs Company in Conway. They lived on a farm and planted acres of peas, beans and rice to help feed the family. The rice was beaten with a pestle and wheat was taken to the mill to be ground into flour.

One day after having her third child, Leola was out in a shower of rain. That night she woke up with pain in every joint, unable to move. The following day the doctor diagnosed her condition as a cold.

"Be careful not to get wet just after having a baby," he said. "Your health can suffer so that you may be unable to get about for a while."

And that is what happened. Leola's muscles refused to function. She crawled around on the rough floor with the skin being rubbed off her hands and knees.

One day she was feeling so tired. She looked up and said, "Lord, it will be a good while before I have any more children."

Her father-in-law admonished her, "You say you saved and you going to tell the Lord what to do!"

Her mother-in-law said, "Leola, Edward is telling the truth. After having 21 children, I ain't like I used to be, but I can go, even after two strokes, and look how good I can get about and cook. Go ahead and have your children. God ain't gona hurt you."

Leola replied, "I is here on the floor crawling around, but you never hear me say that no more!"

Leola was unable to walk for two years and three months. But she kept her promise to the Lord. She and her husband were the parents of 22 children, 18 girls and 4 boys, including three sets of twins. Fourteen are still living, including: Coleta, Cleo, Clmira, Millie Ann, Emmalou, twins Martha and Mary, Ruby Lee, Aletha and Lynn, and sons Joseph, Glynn, Edward and Levon.

"With my last baby my husband got somebody with an old A-Model and take me to the hospital. The doctor said, 'Mr. Hicks, we'll have to take that baby. It is in bad shape because it won't move.'

"I was thinking that I might have worked so hard I might have killed it. It might be gone back (to heaven).

"He cut me and took the baby. It was the color of those black shoes and didn't move. He lay her on the table and went to spanking. Soon she began to holler. She grow up and today she is a minister."

"I'll be 81 years old the month before Christmas, 1993 and I don't have but one problem, my knees wear out. If it wasn't for my knees I feel like I could run a mile.

Leola's philosophy about the children is "God don't put any more in you than you can stand." She love babies, but it wasn't easy raising the children.

"One day I got up early and fed the children. They go to school, then I walk to work. I had walked about four miles toward Hemingway and I see an orange pealing by the road. I had walked and walked and was so tired and hungry. I take my foot and kick ants off the pealing then wipe it clean with my handkerchief and I eat it. That's how hungry I was."
Times were hard for everyone but Leola didn’t mind sharing. She cooked and delivered the last food in her house to her neighbor whose children were crying for something to eat.

“The Bible says that when you do that, God will help you. And I do believe it, because I done it and I know He bless me.”

Sometimes Leola would take her babies to the field when she went to work. Her mother-in-law and the older children helped with the younger ones. Even after a day’s labor, there were meals to cook, clothes to be washed and hung by the chimney to dry in the winter. Two pots of rice boiled each day. One hundred pounds of rice, the basic staple food, lasted only a week.

Leola said that it was her faith in God that carried her through. “If you have faith...the work is done.”

Her children remembered her as a strict disciplinarian who spanked them if they did not obey. They are thankful for the way she raised them and give credit to her for the success in their lives today.

During the time that Leola Hicks was having children and working for others, she had another vocation, that of midwife. “These hands have caught over 800 babies, black and white,” she said. “I was delivering babies ever since I been having babies.”

When Leola and Watermon Hicks were old enough for Social Security they went to the office in Georgetown to apply. Their children’s names were not recorded in the court house, but in the family Bible, which they presented to the man in charge.

He looked at the children’s ages, then looked at the couple and said, “No way in the world can we help you, because people that look like you are not old enough for Social Security.

Leola said, “Well, if it had not been so, I wouldn’t have brought the Bible to you.” But he turned then down.

Realizing they could not count on Social Security, Leola and her mother-in-law went to the Social Services to see if they could obtain help from the government with the children. The women discovered that the regulations permitted the parents to own a house with one acre of land, but the government would acquire the remainder of land with the promise of a monthly check for the children. But her mother-in-law did not wish to give up the land. She wanted something to leave the children when she died.

Leola’s husband “took sick on the job,” had a stroke and was paralyzed for quite a while.

Leola continued to work in the daytime. Her mother-in-law set up a little place for Leola to cook and sell food at night. Customers coming to eat would go and visit with Hicks first, as he was confined to the house. One of these customers was Van Burroughs.

Hicks told Burroughs about his condition and made an unusual suggestion. “I’m not going to be here too much longer and I want you to marry my wife. Please do that for me and help take care of my children, ‘cause you is a good man.”

Burroughs wouldn’t promise because he was working in Charleston at that time.
Leola stayed on the farm for several more years then her husband died. About a year later, when the youngest child had just begun to walk, she and Burroughs were married. The couple moved to Horry County in the early 1970s.

Leola wanted to learn to read the Bible, so she enrolled at Horry-Georgetown Technical School in Developmental Education September 16, 1974 and completed her course on April 14, 1975. She also enrolled in a food services course for 16 days. The girls in her class were amazed at the way she made biscuits. Some days it was difficult to determine who was the student and who was the teacher.

For 19 years Leola made biscuits at the Bucksport Restaurant on the river about half a mile from her house. Her expertise in making this fresh bread became known all over the county.

Another one of Leola's gifts was a ministry to the sick. Once she was asked by a white woman to visit her husband confined to his bed in the hospital for three weeks. After Leola anointed him with oil and prayed for him, he got up and walked around the bed praising the Lord.

In her weathered home in Bucksport, Leola is surrounded by pictures of her descendants which include, at last count about 110 grandchildren, 97 great-grandchildren and 70 great-great-grandchildren. She spends her time these days making quilts for sale. By special request, she bakes pound cakes, potato pies and million dollar (coconut) pies.

Sometimes a voice speaks in her ear saying, "Don't sit down, get out, go places and tell about the goodness of what I (the Lord) do for you.

Many groups have asked Leola to speak. She tells them "God is good. He will make a way for you. It matters not how dark it may seem, the way done made. All you have to do is get in it. The same thing that he do for me, he do for you."

***
Conway Postcard Collection
Contributed by Virginia L. Booth-Hardwick
An interview with Mundy Holmes.
An Ex-Slave of Horry County

Interviewed by Genevieve Chandler
Edited and Introduced by Christopher C. Boyle

The final interview in this series is by Mundy Holmes. Unlike the other ex-slaves recorded by the WPA writers program in Horry and Georgetown Counties, Mr. Holmes did not mention who is master was, or on which plantation he lived. Without basic facts such as these, it is hard to get an understanding of the life that Mundy lived. In fact, very little background information is available about Mr. Holmes. We do know, however, that Genevieve Chandler recorded the interview in Holmes-town in the Free woods (now Burgess Community) in 1937.

"I some where close a hundred. Mundy Holmes. When freedom clear, I a little boy ‘bout (about) so high" (measures on a poplar stick shiny from use. Coca-Cola cap stuck on end.

"First thing I ‘member (remember) is the Lord’s pray." (He recites it.) "Our father pray. My Ma make me learn that."

"I have two chillun. Sol, and that die the other day; Patient --- and that marry Tyler Carr. That my one daughter."

"I see thing in my time. I see ‘um make some haul and fish pile high as that sand hill there. Didn’t been so much a seine. Now they not four mile apart. The beach lines with seine. Don’t catch them fish like they ‘nuster (used to) been.”

"I don’t get deer meat ‘cept (except) when the white man kill dem (them) and I eat to he (at his) house. When they in the bay and the dog go in, here come the old buck first and doe right behind him.”

“A boy drown right here. Have the line ‘round he hand. Shark in the net, take right on out to sea. Find the boy way up yonder to Little River. Piece of rope still tie to he hand.”

“’nother (another) boy drown right here. Done (He) eat a big belly full o’ (of) fish. Gone in swimmin’. Brudder (brother) make a dive to miss that suck hole. He one come back. Sea rough like he (it) is now. Just such a day.”

“Woods fire? Woods take a-fire have to work I’m tellin’ you to save my fence. That the worst time I ever have. I save ‘em Lor (Lord?) but I work to save that fence!”
"I make a little rice out in the Holmes-town. A little corn. A little 'tater (potato). Me one. Ain't a critter to my name. Take these two hand. I plant cotton. Boll weevil take all way (away) from me."

"I some where close a hundred. I bet I go somewhere 'round (around) there. I (I am) 85 or 80. You know the Big War what free the colored people not today you know."

"Missis, you hear 'bout (about) hat 'tentious money? I go to Conwayborough. I gone to leaf (relief?) office. I ain't have the straightness of that 'tentious money yet!"

"Family collection done that. I is hear 'bout (about) that ox get kill and sell but that nothin' (nothing) but family collection."

"Ellen? Ellen Godfrey? I know him when he big 'noung (young) woman have breast in he stummick (stomach) to Longwood (plantation). I born to Wilderness Plantation -- to Woodstock. Ellen? I know him like a book. Elsie. He a granny (midwife)."

"Pa chillun? Oh my God! I have ten head o' budder (of brothers). Oldest budder (brother), one name Joe; one name Dickie; one name Willie; one name Frank; one name Jacob; one name Ellis. Yes. Ten head. I 'blive (believe) that all. My right name been Samson but I never been call dat (that) yet. Name Samson outer the bible. Calls me Monday 'cause (because) I born that day."

"What kinder dog that? That just a house dog."

"Yes'm? I fixin (fixing) to married. Name Miss Liza Johnson!"
My Life As It Was And Is

By Silas Davis "Dock" Beverly
written in April 1971

I was born on April 1, 1881, sometime in the wee hours of the morning, and delivered by an old mid-wife, a colored woman by the name of Julia Plowden who lived near the Toddville section of Horry County, I weighed about eight pounds at birth.

My mother was the second wife of my father. She was an orphan girl named Tracy Ann Lewis. In 1875, she married my father, Silas Willis Beverly, approximately four years after the death of his first wife, Julia Ann Tindal. Papa's first wife died at the childbirth of Outlin Beverly, my half-brother.

I was the oldest of the children in my family. My sister Alice was the oldest child, but she died around the age of three or four. I had two brothers, Charlie and Allen, both younger than myself.

I really don't remember much before I reached the age of six years, when I started school. I can still remember my first teacher. The school I attended was a 16' x 20' building. Inside were handmade seats and a writing desk. A fireplace was at one end of the room and served as the schools primary heating source during the winter months.

The school term was only six weeks out of the year. The school was located about two miles from my house, down a dirt road. I remember walking to school and when I came to a swamp I would have to cross over on a log. Some of the children traveled by mules or oxen drawn carts or wagons. Some parents would hire a teacher to come into their homes and teach their children. The teacher received one dollar a day and would stay one week at a time. We were taught in the procedure of today, we learned our ABC's and spelling and then advanced to geography and arithmetic. We had no such things as grades then, but I imagine I completed about a fifth or sixth grade education. I went to school until I was about 18 years old.

While I was growing up my parents and us boys attended regular church services. The only churches we knew were Pawley Swamp and the Cedar Grove Baptist churches. Our family attended, and were members of, the Pawley Swamp Baptist Church. Church services were held once a month. Our preacher lived about ten miles from the church, so he would come on Saturday and would have dinner with some of the church families. After dinner, the preacher would conduct an afternoon service. He then would spend the night with another family in the near neighborhood and on Sunday morning would have another worship service. He received around $4 or $5 for each service, for which he was real proud. Then after a Sunday dinner with another church family, he would journey back to his home by horse and buggy before dark. I always heard that we treated Sundays like it should be treated and we enjoyed the visiting and social gatherings of all the families, relatives, friends and neighbors.
We would help our neighbors and friends when they were in need of crops to be gathered or meals to be cooked while someone was ill. It seems we always took the time to join in and help others in need, we enjoyed helping others.

Since my papa was a farmer, and I was the oldest son, I suppose most of the chores were put on me. Of course my papa had me plowing with oxen before I was big enough to even lift the plow. The oxen dragged me along behind them. We worked hard on the farm, and there was always plenty of things to do. Besides clearing land for farming and planting the garden and crops, we kept up with the stock of cows, hogs, chickens, ducks, and turkeys. We built our fences for our pastures from our fine timberland which we took real good care. We worked hard on the farm. I remember doing some of just about everything there was to be done. Our main money crops were cotton and turpentine. In gathering the turpentine, we would split the bark of a hock pine tree and build a small pocket where it was dipped out and put into a barrel. It was then hauled to the turpentine still located at Toddville, owned by the Burroughs and Collins Company. From there, the turpentine was graded. Good barrels of turpentine sold for about $3 per barrel. Rosin and spirits were made from the turpentine.

A neighbor of ours across the branch was the first to grow tobacco. I helped him crop and that was my first experience harvesting the crop that later became a money crop. I was a teenager, I suppose, or “almost grown” when I started chewing tobacco. I was big enough to work and pay for it. I certainly never had to beg or steal for it.

My pa was an old man by the time I grew up. His health wasn’t really too good to do much work and guess you would say he was just “wore out.” Pa depended on us boys. Papa died in 1905. He left my ma, my brothers and I in the big cypress Beverly house he built in 1890.

At the age of twenty-eight, while helping neighbors and friends with some of their farming, I met Adria Pope, one of eight girls from a family of ten children. She was the daughter of Elizabeth Thomas Pope and Robert Pope of Georgetown County. At the age of twenty-nine, I married the twenty-two year old Adria on January 29, 1911. We were married on the front porch of the Pope home in Georgetown. Magistrate Needum Smart heard our vows. I brought my bride back to the Beverly home that same Sunday evening in the my horse and buggy, and there our married life began.

I grew my first tobacco in 1911, the same year we married. In November of that same year, our first child was born. The child was the first of our dozen children born in the Beverly home, over the years two grandchildren were also born in the old house.

My mother died sometime around January 1931, and my brothers married off. I continued to farm and worked at one time two or three weeks at the Stilley Mill in Conway for $1.00 per day. I also bought my first car, a model T Ford for which I paid $40.00, second hand. I kept the car for about four or five years.

I was around fifty years old when I decided to buy a grist mill. Since there were not any mills around for many miles, I figured it might be a growing business. My first rig was a water mill operation that I later converted into a steam plant. I sold that mill after I couldn’t get enough power to operate it. Then I purchased a gasoline engine rig that didn’t last long. I next bought a heavy duty engine which has done the trick for years. I never had to do any work on it. It was in good running condition even when I sold it in 1969.
There is no record of it, but in my middle age I gave my soul and heart to God. I read the bible and studied God's word. On my grist mill wall I printed bible verses on sheets of cardboard so they would stay with me and boost me in my work. I knew he was with me and still is.

In 1961, when I was eighty-one years old, I bought myself a bicycle so I could go places and visit friends. I was still very active. I have never had an accident in my life, nor have I broken any bones. I guess I have had good luck with my bicycle riding. I rode my bike to visit neighbors, friends and relatives, and I rode to church every Sunday to at worship services. I traveled as much as seven miles per day on my bicycle: it was the best transportation I've ever had.

In October 1967, at the age of seventy-eight, my wife Adria had a stroke that paralyzed the right side of her body. She is now disabled and in a wheelchair.

I cut down on my activity some after Adria became an invalid. I felt I should stay as close to her as possible, even though I couldn't do anything for her other than just be there by her side. I was active enough, but I cut out a lot of my bicycle riding and, naturally, I didn't get as much exercise as I had before.

In 1970, at the age of eighty-nine, I sold my hammer grist mill and we moved out of the old Beverly home into a new modern home that my son S. D. and daughter Nina built. We moved on January 10, 1970. Modern facilities in the new home were a big help in taking care of Adria, and it was well insulated and much warmer in the winter than the old Beverly home.

On April 1, 1971, I reached the age of ninety. I am now retired and I stay close to my wife, son and daughter in the new home. I do little activity and I haven't ridden my bicycle since the summer of 1970. I have lived a long, good life, better than a lot of people. I am so thankful to my god for guiding me. Things aren't like they used to be. The old-world changes. It is changing constantly into modern times with great advantages and advancements.

I sometimes still go up to the old 1890 Beverly home. It is still a beautiful sight as I see it standing among the huge magnolia and pecan trees with its high, wide porches, steep steps and long banisters. The high ceilings, the long back porch that led to the old exposed beam in the kitchen that had its low benched dining table, straw and cow-hide seated chairs, and the screen-wire safes or cupboards-every room carries its memories. Those days are in the past now. They were beautiful days to me and I still hold beautiful memories. Those were the days of my life.
Catalog of Popular Cemetery
Wampee, S.C.

compiled by
Etrulia P. Dozier
assisted by
Angie Line Parker Graham
and
Myrtle Strickland Livingston
Summer 1991

Norma Jane
Daughter of Arthur and Flora Batts
Mar. 19, 1955
Sept. 30, 1964

Virginia M. Chestnut
Aug. 23, 1923
June 8, 1985

Mamie M. Coleman
Feb. 5, 1904
Sept. 29, 1986

Tramella L. Cox
Jan. 2, 1976
Aug. 21, 1976

Ronald Lee Davis
PVT US Army
Jan. 11, 1953
Oct. 22, 1983

Luther Dewitt
Jan. 12, 1890
10-2-83

Martha A. Evans
1970-1973

Spencer Gause
June 18, 1909
Sept. 5, 1980

Veatricia S. Gause
1910-1965

Arthur B. Hemingway
May 23, 1927
Oct. 12, 1974

Rev. Joe C. Hemingway
Aug. 5, 1882
Nov. 27, 1945

Ollie McCray Hemingway
Mar. 25, 1887
Sept. 16, 1945

John Ervin Hemingway Jr.
Apr. 14, 1955
Feb. 21, 1972

Malcolm Hemingway
1973-

Nora Hemingway
wife of
Joseph C. Hemingway
Dec. 2, 1922
Aug. 4, 1977

Kimela D. Hewett
7-31-1970
1-10-1991

Baby Boy Jones
1984-1984

Empie Jones
1927-1982

Evelyn C. Jones
1932-1989

James A. Jones
Oct. 1, 1954
Jan. 19, 1974
Catalog Of Popular Cemetery continued

Allard King
South Carolina
PVT US Army
WW
Sept. 24, 1892
Dec. 18, 1922

Rosie Bell Lee
1939-1989

Chester Livingston
7-7-1952
2-5-1990

Dewain Livingston
1951-1951

Ramp Livingston
8-8-08
9-18-76
(Myrtle Strickland Livingston's Father-in-Law)

Harold G. Livingston
1-5-66
12-18-82

Isaiah Livingston
3-1-21
12-22-78

J.D. Livingston
1941-1979

Master Jeffery Devon Livingston
1975-1976

Jerome L. Livingston
Dec. 16, 1946
Apr. 9, 1988

Laura H. Livingston
5-23-12
2-20-77

Liston Livingston
3-14-39
7-8-80

Maceo Livingston
SC
PVT US Army
WW II
May 7, 1923
May 25, 1962

Marcus R. Livingston
Dec. 7, 1904
July 27, 1971

Marvin B. Livingston
2-22-53
1-19-74

Mary Livingston 1920-1981

Norfus R. Livingston
7-23-1935
1-6-1991

Patricia A. Livingston
Dec. 24, 1957
Jan. 5, 1986

Richard Livingston
Oct. 1, 1892
May 1, 1981

Rufus L. Livingston
PVT US Army
WW II
Aug. 26, 1926
Oct. 28, 1989

William George Livingston
Dec. 5, 1939
Jan. 1, 1975

Dorsey Moore
1930-1972
Catalog Of Popular Cemetery continued

Frank Moore Jr.
June 7, 1922
May 22, 1987
PFC US Army

Rose K. Moore
Mar. 14, 1964
Mar. 22, 1990

Shaunpae C. Moore
1977-1980

Tennile Moore
1977-1980

Thurman M. Moore
1903-1984

Amie Stanley
4-15-08
10-2-85

Addie Vereen
1926

Ann Vereen
1927-1953

Eliza
Infant daughter of
Solomon and Fittza

Emma Vereen
?

Flossie Vereen
10-19-27
2-16-85

Frank Vereen
1932-1988

Henry Vereen
Born 7-3-1917
Died 7-11-1985

James E. Vereen
4-15-1918
10-15-83

Lela M. Vereen
?

Quincy Vereen
1941-

Addie Vereen
1926-

Rick Vereen
child
1978-1978

Suzy K
July 18, 1899 - Oct. 27, 1967

Geneva E. Wilson
Feb. 2, 1913
June 3, 1978

Melvina G. Wilson
Dec. 23, 1894
Jan. 18, 1981

Polly A. Wilson
Born 1939
Died Feb. 20, 1971

Addie Vereen

Polly A. Wilson

Flossie Vereen

Frank Vereen

Henry Vereen

James E. Vereen

Lela M. Vereen

Quincy Vereen

Addie Vereen

Rick Vereen

Suzy K

July 18, 1899 - Oct. 27, 1967
Catalog Of Old Chesterfield
Cemetery Cite Of The Old
Chesterfield Baptist Church
Wampee, S.C.
compiled by Etrulia P. Dozier
assisted by
Angie Line Parker Graham
and
Myrtle Strickland Livingston
Summer 1991

William
Son of Henry and Mary Bellamy
Born Feb. 17, 1917
Died Nov. 3, 1920

John H.
Son of Motte and Kizzie Frinks
Died Dec. 25, 1924 Age 21

Julia Bryant
7-21-1887
9-24-1923

Beaulah L. Hemingway
7-8-1911
6-16-1984

Lula C. Bryant
Sept. 3, 1895
May 10, 1981

John O. Hemingway
4-30-1947
2-11-1980

Francis Buck
1941-1985

Nathaniel Hemingway, Jr.
1-28-1940
4-13-1980

Pink Butler
Died 1913

Curzelle H. Hickman
3-8-1938
3-5-1986

Albert Chestnut
Born Aug. 24, 1856
Died May 10, 1910
(Brother of Mr. Jacob T. Chestnut)

Harry V. Hickman
1956-1985

Richard E. Chestnut
1935-1984

Baby Keel

Georgia H. Edge
1902-1988

Douglas Keel, Jr.
Apr. 20, 1959
Jan. 19, 1974

Phillip D. Edge
May 5, 1898
Jan. 5, 1980

Emerson B. Keel
May 23, 1927
July 28, 1986

Kenneth Gause
10-29-1933
7-281986

Florie Keel
Died Dec. 28, 1937 Age 37
(Grandmother of Myrtle Strickland Livingston)
Catalog Of Old Chesterfield Cemetery continued

Archie B. Livingston
Sept. 5, 1941
Oct. 23, 1984

Mary Alice Livingston
1959-1983

Joseph F. Vaught
Aug. 18, 1931
July 9, 1979

Dock Vereen
9-6-1914
8-4-1982

Freddie Vereen
1904-1931

Lucy Vereen
1936

Morris Vereen
Son of Peter

Pearl Vereen
Died 12-15-40

Peter Vereen

Willard
M

Girl Willard
1975-1975

Sabrinia Willard
7-2-75

Orie J. Willard
Apr. 11, 1911
Dec. 18, 1987

Sylvester Willard
May 20, 1947
Oct. 25, 1973
### Horry County Population Growth

Compiled by Catherine H. Lewis

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<th>YEARS</th>
<th>TOTAL</th>
<th>WHITES</th>
<th>BLACKS</th>
<th>% BLACK</th>
<th>URBAN</th>
<th>RURAL</th>
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</tr>
<tr>
<td>1900</td>
<td>23,364</td>
<td>17,042</td>
<td>6,320</td>
<td>27.05%</td>
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<tr>
<td>1910</td>
<td>26,955</td>
<td>20,325</td>
<td>6,630</td>
<td>24.74%</td>
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<tr>
<td>1920</td>
<td>32,077</td>
<td>24,373</td>
<td>7,698</td>
<td>24.00%</td>
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<tr>
<td>1930</td>
<td>39,376</td>
<td>29,765</td>
<td>9,610</td>
<td>24.41%</td>
<td></td>
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</tr>
<tr>
<td>1940</td>
<td>51,951</td>
<td>37,814</td>
<td>14,037</td>
<td>27.02%</td>
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</tr>
<tr>
<td>1950</td>
<td>59,820</td>
<td>43,735</td>
<td>17,885</td>
<td>29.90%</td>
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<tr>
<td>1960</td>
<td>68,247</td>
<td>50,005</td>
<td>18,242</td>
<td>27.32%</td>
<td>16,397</td>
<td>51,850</td>
<td>24.03%</td>
</tr>
<tr>
<td>1970</td>
<td>69,992</td>
<td>52,471</td>
<td>17,398</td>
<td>24.86%</td>
<td>20,551</td>
<td>49,441</td>
<td>29.36%</td>
</tr>
<tr>
<td>1980</td>
<td>101,419</td>
<td>78,185</td>
<td>22,443</td>
<td>22.13%</td>
<td>35,168</td>
<td>66,251</td>
<td>34.68%</td>
</tr>
<tr>
<td>1990</td>
<td>144,053</td>
<td>117,098</td>
<td>25,160</td>
<td>17.47%</td>
<td>85,589</td>
<td>58,464</td>
<td>59.41%</td>
</tr>
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