



May 2016

MESSENGER

News for Candler Park • Your In Town Hometown • www.CandlerPark.org

Inman and Grady Students Excel in Academics, Arts, and Athletics

See p. 9



Credit: Eileen Poss

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Providing a forum for residents' voice to be amplified

By Zaid Duwayri

Captain Obvious once said "Candler Park can exist without CPNO, but CPNO cannot exist without Candler Park." It's usually hard to disagree with Captain Obvious.

The Organization's purpose is to promote the common good and general welfare in the neighborhood. These can be advanced in different ways such as through organizing social events, chasing funds to improve the infrastructure or bringing together the efforts of neighborhood watch volunteers.

In many ways, however, promoting the general welfare is also done through advocating for our residents by providing a forum where their collective voice and message can be delivered to local officials and candidates. Over the years, our organization helped shape legislation and advanced causes of interest of residents through lobbying of city and county officials. Residents can reach out to CPNO for assistance when their "amplified" voice is required to get the message through to the responsible party, whether it is a public or private entity. Although we don't have a formal process identified for these

PRESIDENTIAL BRIEFING

advocacy requests, we ask that concerned citizens present the issue to the board to determine if this is a matter that we could assist in and whether we should present to the membership in a subsequent meeting.

Many of the local elections candidates –new or incumbent– understand the importance of reaching out to our community and they ask to use the CPNO meetings to do so, where they are typically given a few minutes to speak to the audience. It is very important for our community to demonstrate our high level of engagement through strong showings on election days to continue to get the attention of our representatives and elected officials. CPNO's strength stems from that of our residents and our neighborhood.

Speaking of democracy... please don't hesitate to let us know how we're doing and how we could improve by emailing me at president@candlerpark.org.

Don't forget to vote at the May 24th Congressional/State primary elections.

Greetings from the new editor

By Kayla Rumpfeldt

Hello Candler Park neighbors! I'm thrilled to have the opportunity to introduce myself to this lovely community. Upon moving here from Florida about a year and a half ago, my boyfriend and I have been greeted with nothing but warmth and kindness from neighbors and local businesses alike. I am incredibly lucky to be a part of this creative, welcoming community and am excited to give back by serving as the new editor of the Messenger.

I'm looking forward to meeting you, hearing your story, and doing my best to share all of the exciting and important happenings in our neighborhood. Opening the dialogue about our local issues is incredibly valuable to me as I accept the challenge of representing the entire neighborhood in our publication.

As for my background, I'm a graduate of the University of Florida's College of Journalism and Communications with a concentration in News and a minor in Music History. I've worked with SiriusXM Radio at Bluegrass Junction in Nashville and reported for WUFT Channel 5 and NPR affiliate WUFT-FM 89.1 in Gainesville, FL. I hope all you Georgia fans will find it in your hearts to go easy on a new Gator in the neighborhood! Currently, I work as the Public Relations Coordinator for Fernbank Museum of Natural History.

I'm so excited to call Candler Park my home and can't wait to get to know more of its wonderful residents. Please don't hesitate to say hello or shoot me an email at editor@candlerpark.org. I'm looking forward to sharing stories with you.

The mission of the **Candler Park Neighborhood Organization** is to promote the common good and general welfare in the neighborhood known as Candler Park in the city of Atlanta.

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Find a complete list of CPNO committee chairs, representatives and other contacts at www.candlerpark.org.

MEETINGS

CPNO Members Meetings are held every third Monday at First Existentialist Congregation, 470 Candler Park Drive.

Committee meetings take place at Epworth United Methodist Church, 1561 McLendon Ave., unless otherwise announced (enter from the street level door and ring the bell if you're late).

All are welcome. Only registered members are eligible to vote at monthly meetings. Membership applications must be received by Membership Officer by the first day of the month of meeting.

Find specific meeting information on page 1 and a complete list of CPNO meetings at www.candlerpark.org.

MEMBERSHIP

CPNO membership is free to Candler Park residents, property owners and businesses. Membership must be renewed annually.

Sign up at www.candlerpark.org or complete the membership form in this issue of the Messenger.



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Cheers to Corner Tavern



Thank you to Corner Tavern in Little Five Points for providing dinner for the May CPNO Members Meeting. Eat. Drink. Play. In the heart of your favorite neighborhood.

If you know of a local food purveyor who wishes to partner with CPNO as a cash-free meeting sponsor, email Chris Fitzgerald at chrisfitzgerald@gmail.com.



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THE MESSENGER

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The Messenger is the monthly newsletter of the Candler Park Neighborhood Organization. Articles reflect the opinions of authors, and not necessarily those of CPNO, the CPNO Board of Directors, the Messenger or the editor.

Articles must be signed and submitted via email to editor@candlerpark.org by the 18th of the month prior to publication.

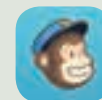
If you have a news tip or story idea, please email relevant information including contacts to editor@candlerpark.org or call the editor.

If you live in CP or own a business in CP, and aren't receiving the Messenger by mail, be sure to notify us! Send your name and address to editor@candlerpark.org. Place the words "Messenger Delivery" in the subject line.

CP ONLINE

For the most up-to-date information on Candler Park events and news, check us out on the Web at candlerpark.org.

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To receive informative email blasts, sign up online to become a CPNO member. We don't spam!

MESSAGES & CRIME ON NEXTDOOR



Join the Candler Park group at candlerpark.nextdoor.com to keep up on crime reports and other messages.

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You'll get the latest news and will be able to interact with 500 of your neighbors at facebook.com/CandlerPark.

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Our handle is your handle:
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Cover photo: David Terraso

DATES TO REMEMBER

MAY

- 9** CPNO Board Meeting, 7 pm, Epworth Church
- 16** CPNO Members Meeting, 7 pm, 1st Exist. Church
- 18** Candler Park Conservancy Meeting, 7 pm

In case of cancellations or changes, check calendar at candlerpark.org. For meetings at Epworth, knock on door at street level to get in. All CPNO meetings are open to the public.

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The
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by ANTHONY GIARDINA

Thurs., MAY 19 @ 8pm

Washington DC was once a place where people actually talked to each other. Hester Ferris opens her home for political foes to lay down arms and raise a glass. But that is all about to change. Either, her beloved son brings home a Reaganite girlfriend and a shocking new conservative world view, rocking Hester's world. Follow the Ferris family from the end of the Carter presidency through the Reagan era and into Obama's game-changing inauguration.



Movie nights in Candler Park

The 10th Annual Candler Park Movie Night series kicked off Saturday, April 23 with amazing weather and a pre-party celebrating the music of Prince. The Friends of Candler Park outdid themselves and gave away favors to anyone who wore purple...and there was lots of purple worn!

After enjoying the local sweetness of King of Pops, attendees watched the uber-popular Inside Out amongst the stars. Bring a blanket and join us on Saturday May 7th for Goosebumps, filmed in our very own Candler Park.

-Chris Fitzgerald



BRIEFS

Porch parties

Thanks to the Edelsteins of Terrace Ave. for hosting the first CPNO Porch Party of the season on Saturday April 16th. Neighbors enjoyed a delicious assortment of food and libations, including freshly prepared Thai spring rolls and Thai iced

tea (thanks, Silvia!), while overlooking the Candler Park golf course from their new front porch. It will be a hard act to follow but the Fitzgeralds of Candler St. will be hosting the next Porch Party on Saturday, May 14. Snacks, desserts, drinks and kids are welcome.

-Chris Fitzgerald



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The long and the short of snakes in Candler Park

By Ken Edelstein

Every few weeks a similar question pops up on nextdoor.com, accompanied by a photo: Does anyone know what kind of snake this is?

It's great to see such interest in our part of the world's natural ecology. A lot of that interest is driven by the beaver ponds in the heart of the golf course, which is of course teeming with wildlife. Some is driven by fear that the snake in question might be poisonous.

Often, the answer comes back: It's a brown snake or a brown water snake — two common and non-venomous, but entirely different, species. They just have coincidentally similar names. The brown snake (*Storeria dekayi*) maxes out at a foot long, and is probably the most common snake in Atlanta's residential areas. It spends a lot of time underground hunting for slugs, earthworms and other soft-bodied invertebrates. It's sometimes alarmingly assumed to be a baby copperhead — even though it looks very, very different.

The brown water snake (*Nerodia taxispilota*) is much larger — up to four-and-a-half-feet long. It munches on frogs, salamanders and fish, and can be seen lolling the banks of creek and marsh in Candler Park. It's occasionally assumed to be a water moccasin, which looks very different and doesn't even occur in our part of metro Atlanta.

The brown snake and the brown water snake are pretty much the long and the short of about 21 non-venomous species native to DeKalb County, according to the herpetology program at the University of Georgia's Savannah River Ecology Laboratory.

Among others are the beautiful scarlet kingsnake, which feeds on lizards and mice, and the fat eastern hognose, nicknamed the "puff adder"; it has an upturned snout and rear fangs — the better to puncture puffed-up toads before swallowing them.

It turns out that only two, maybe three, poisonous snakes have ranges that extend into our area. One, of course, is the copperhead, which is two to three feet long. It's distinguished a pattern of brown hourglasses running across its back and the triangular head characteristic of pit vipers. Copperheads are responsible for most poisonous snakebites in the Southeast, but they rarely bite unless they're harassed and their venom is relatively mild.



The brown water snake: Harmless ... unless you're a frog. Credit: Wikipedia Commons

The other two poisonous snakes extant in the metro area are rattlers: The under-2-foot pygmy rattler would be very rare here; we're on the edge of its range. The timber rattlesnake may be a bit more common. It's easily distinguished because it's large (3-5 feet long) and has black zig-zag bands with a lighter color in between. And, of course, it has a rattle. It's also known for being docile — sitting still and doing nothing unless it feels threatened.

Snakes have gotten a bad rap since before the book of Genesis faulted a serpent for that apple thing. But poisonous snakes are pretty rare, poisonous bites are rarer still, and in Georgia, deaths by snakebite occur almost never. The last one took place in 2009. The one before that was in 1929. Neither victim was anywhere near metro Atlanta.

It should go without saying that snakes play an important role in the ecosystem. They keep others species' populations in balance, with a particular focus on critters than cause us a lot of hassle. They're source of food for those beautiful red-tailed hawks we see ranging the neighborhood. Above all, they're a key indicator species: If a lot of snakes live in a natural area, it's likely to be healthy.

So please consider that next snake you see to be a gift from nature. Be kind and look at it from a distance. Unless it offers you a gift of its own ... say ... an apple. Then, run very far in the other direction.



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Candler Park Music & Food Festival Brings Soul Legend to Atlanta

By Matthew Turner

The Candler Park Music and Food Festival returns June 3 and 4 featuring a variety of artists whose headliners include Galactic, Yonder Mountain Spring Band, the Revivalists and Chris Robinson Brotherhood (of the Black Crowes.) Further down the list, though, is a man that has been creating amazing funk and soul records and dazzling crowds with live performances for the past 47 years. This man is Lee Fields, and he's riding the wave of soul's big revival.

The North Carolina native cut his first single, "Bewildered" in 1969, followed by a run of singles and sides throughout the '70s for various labels before releasing his first full length, Let's Talk It Over, in 1979. His sound was heavily influenced by the raw funk talent of James Brown, but also by his country roots, citing Porter Wagoner and Hank Williams as childhood heroes, as well as Buddy Holly and the Beatles. Fields earned notoriety among deep soul heads and funk collectors, but it wasn't until his 2009 release, My World, that he gained widespread popularity. Touring for the album stopped only to pen follow up albums Faithful Man and, most recently, Emma Jean, which features covers songs by JJ Cale and Leon Russell. Doing what he does best, these albums give listeners insight into the love and loss experienced by a soul legend.

What sets Lee Fields apart from many of his contemporaries (or lack thereof) is consistency. He is able to provide the listener is heartfelt, raw talent no matter the decade. His albums are timeless

and showcase his incredibly wide vocal range. In 2016, we are fortunate to get a glimpse into the past through veteran soul artists like Mr. Fields.

Performing with the Expressions (a who's-who of session musicians that can be found laying the backdrop for albums by the likes of Adele, Jay-Z and Sharon Jones) Fields has offered electrifying live performances across the globe. Including a brass section, backup singers and a driving rhythm section, the youthful energy of the Expressions complements the veteran artist's tenderly explosive vocals. A performance of the like -rooted in bona fide soul - is what Candler Park can expect at this year's festival. The experience of seeing a man who has devoted his whole life to music, and has only blossomed with age, is sure to be magnetic. It's what soul music is all about, and in a city where a soul gem like Lee Fields doesn't come around very often, this show is not to be missed.

Lee Fields & The Expressions will play Saturday, June 4 at 4:15pm at the Candler Park Music and Food Festival. Tickets are \$20 for the 2-day festival and are available at candlerparkmusicfestival.com. However, the event's organizer, Rival Entertainment, will offer two free tickets to each CPNO member household—redeemable for a specified period online via the festival's ticketing website—to members who join or renew by May 15.

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Inman and Grady Students Excel in Academics, Arts, and Athletics

By Susan Rose

As the 2015-2016 school year comes to a close, here are some highlights of student achievements since January.

Inman Middle School

The Georgia Department of Education proposed changes to the 6th grade Social Studies curriculum standards that included the elimination of the study of slavery and the Holocaust. Inman 6th grade students organized a campaign to oppose that proposal. They made posters, spoke with parents, and appeared on 11Alive news with reporter Donna Lowry. The 6th graders celebrated their efforts in April when it was announced that the study of slavery and the Holocaust would remain in the state standards.

In January, Inman Middle School principal Dr. Betsy Bockman reported that Inman was recognized for the best monthly student attendance of all APS middle schools for the previous four months.

Two 8th grade students, Jay Hammond and Issac Turner, joined Grady jazz musicians to record and release a jazz CD from which all proceeds from sales will go directly to the Inman Band program and Citizen Advocacy. The recording is available both digitally and as a physical CD.

The Inman Reading Bowl team won the APS District Helen Ruffin Reading Bowl Championship for the middle school division in February. Four students read 20 books (over 4,000 pages) and answered detailed questions to win.

Both the girls and boys basketball teams qualified for playoffs. The girls team finished the regular season with a 10 - 2 record and entered the playoffs as a top seed. The boys squad finished the regular season 4 - 7 - 1. Both teams competed in the APS Middle School Championship at Corretta Scott King on February 6 and each team came in second place in the entire district.

The Inman Debate team won first place in the city tournament on March 5 at Emory University.

The Inman Math team won the gold medal in the APS Middle School Math Competition held at King Middle School in March.

Inman 7th grader Lauren Silcock won first place in her age division in the National Carol Marsh Mystery Writing Contest for her story A Beautiful Scent which was recognized for creativity and exceptional writing.

The Inman girls track team placed 2nd in the city at a meet in early April. Nkoiva Dawson won 1st place in the long jump and the high jump. Nikita Laye placed 2nd in the high jump. Lindsay Schroeder won 1st place in the mile and 2nd place in the 800m. Emily Sands placed 2nd in the mile, and Ameah Richardson won 2nd place in the 400m. The boys 4x4 team (Zaire Thornton, Jehdia Hosley, Jackson Sexton and Justin Wilborn) placed 2nd. Justin Wilborn won 1st place in the 400m and the long jump.

The Inman Art team won the rain barrel art contest at the Dogwood Arts Festival in April. The Chattahoochee River Keepers who sponsored the contest awarded the team a trip on the Chattahoochee River Keepers floating classroom.

The Girls Lacrosse team finished the season with two wins against Marist and Pace, closing the season 8 - 2. The team is ranked 2nd in the South Division and is advancing to the playoffs on April 30.

The Boys Lacrosse team defeated St. Pius for the first time in almost 3 years.

The Inman tennis team beat Carrollton Middle School on April 10 as the boys won 9-6 and the girls won 7-4. On April 13 the team split against Woodward Academy as the boys lost 2 - 10 and the girls won 6 - 5. The girls team won all matches against Paidea on April 14.

The Inman Golf team had a record number of players, 14, this season and included the first two girl players in recent memory. The team finished with 4 wins and 4 losses, including an 8th place finish in the Sutton Invitational, the unofficial State Middle School Golf Tournament, on April 23. The team was undefeated on its home course, Candler Park Golf Course, with tournament victories over Sutton Middle School and Drew Charter Middle School.

Grady High School

Grady student Clarrissa Mullig's play, In and Out, from last year's Grady Writing Center playwriting workshop, was chosen out of thirty entries to be used at the

Georgia Thespian Conference Playworks program.

In December, the Grady JROTC cadets won one 1st place, two 2nd place and two 3rd place trophies at the JROTC Christmas Invitational Drill Meet.

The Grady Knights swim team won the City Championship Title with a score of 1,421.6 to 1,221.5 as the regular season concluded. The girls team received the 1st place trophy with a score of 768 as they placed 1st in every event they entered. The boys team won the 2nd place trophy.

Grady sent 19 swimmers to the Georgia High School State Swimming Championships on February 5 at the Georgia Tech Aquatic Center. Two swimmers qualified for finals. Melissa Brown placed 3rd in the 50 Free and 16th in the 100 Free. Justin Cucchi placed 15th in the 200IM and 12th in the 100 Back, which represents the highest placements in Grady history.

Congratulations to the Grady Mock Trial team on its 18th consecutive win at the Georgia State High School Mock Trial Regional Competition. Six team members won individual awards such as best witness and best attorney. The team proceeded to the state championship on March 19 and finished in the final four. Grady had not qualified for the state championship since 2013. Several team members won individual awards.

As of April 10, the Grady boys lacrosse team was undefeated with eight consecutive wins. The team has 30 players, which is the largest roster ever. Grady aims to be a "lacrosse powerhouse."

Grady Senior Mack Hodges will be recognized as one of four finalists for the 2016 Georgia Poet Laureate's Prize. The Governor, First Lady of Georgia and the Poet Laureate will officiate a ceremony at the State Capitol on May 12.

Seventeen Grady High School juniors have met the requirements for the 2017 National Merit Scholarship Program. These students will be recognized in the fall and have the opportunity to compete for 7,400 National Merit Scholarships to be offered in 2017. To qualify for this recognition, these students were among the 50,000 highest-scoring performers on the PSAT/NMSQT test among 1.5 million program entrants nationwide.

People in Your Neighborhood: Jarrett Stieber

By Kayla Rumpfeldt

Candler Park is one of a few pedestrian neighborhoods in Atlanta, featuring its own “downtown” complete with shops, cafes and restaurants. Nestled within one of these restaurants on Mclendon Avenue is a pop-up restaurant that many Candler Park residents may not be so familiar with. Eat Me Speak Me is hosted at Gato by chef Jarrett Stieber on Friday - Sunday from 7 p.m. until 11 p.m. Diners are served on a first come first serve basis and are invited to B.Y.O.B. On some Sundays, a speakeasy is hosted at the home of a neighbor and features cocktails by an Atlanta bartender.

Stieber's culinary style is difficult to pin down, as he's been influenced by a wide range of cultures and people, but all of his ingredients are locally sourced. Not only does he create the menu, prep six days a week, and work on the line during service, but he also does all the accounting, ordering, secretarial work and social media managing. He and his wife, Hallie, are planning on opening a restaurant of their own in the next few years, but for now, you can find Jarrett at Eat Me Speak Me in Candler Park.

KR Tell me about the concept behind Eat Me Speak Me.

JS The speakeasy side of it started when we hosted it in the back of Candler Park Market, because we couldn't do any B.Y.O.B. since they retail alcohol. That was the first location for Eat Me Speak Me. It started as a pop-up for Steady Hand Pour House coffee shop when they were relocating and, eventually, they ran out of momentum and had to withdraw. Then, Eat Me Speak Me became a full time thing. So we started doing the speakeasy once a week to do something fun for the clientele. We started doing it with some different hosts that live within walking distance. If we have them, they're on Sunday nights. We want to be able to offer, for lack of a better term, fine dining without the price tag or the atmosphere. We want to break down the pretension and the barriers that fine dining brings with it. We want to show that you can have nice food in a comfortable, affordable setting. As long as you keep your overhead down, you can be playful and showcase local produce and source everything locally.

KR What have you liked about hosting EMSM in Candler Park over the years?

JS What I like about Candler Park are the old quirky buildings, and how it's still a pedestrian neighborhood. Oddly, we don't get a ton of foot traffic, we get a lot of destination diners. We actually have a pretty small percentage of diners that live in the neighborhood, which I find kind of strange.

KR How would you describe the culinary concept behind EMSM?

JS It's kind of hard for me to explain. I wish there was a more focused term, but it's not easy to classify because our influence comes from all over. Everything is locally sourced, so in that way, it's Southern - for lack of a better term - but we're not really doing Southern food, it's not grits and collards and chow chow. I don't think our menu reads in a particularly Southern way, but it is completely comprised of Southern ingredients. (chuckles) We call it satirical gastronomica amongst ourselves but I don't think anybody recognizes that term.

KR It must be difficult to explain to people who don't keep up with the changing food scene.



Meet the chef of Eat Me Speak Me. Photo by Jeffrey Morgan Photography.

JS It really is. For instance, we have a lot of Asian influence and pantry items, techniques that we use, but it's definitely not Asian fusion.

KR What do you think about where Atlanta's food scene is as a whole right now?

JS It goes back and forth. I feel like a while ago the Atlanta food scene was really hitting stride and making great progress. Maybe 5 or 6 years ago it was on a very steep upward trajectory, but I think it's kind of stalled out. So many things have opened in such a short period of time, but many have been in mixed-use developments so there's not really a lot of diversity in what's actually being opened. I feel like that's been kind of a hindrance to the city. There are a lot of really talented people working here, but I'm worried that if people don't start taking more risks and trying to open smaller independent restaurants, we're going to end up like a big suburb if we're not careful. That would be a shame for Atlanta with all the talent that's working here. Diners, as well, play a huge part. I feel like as much as we in the restaurant community have to work at our trade and push the limits, diners also have to step out of their comfort zone a little.

There's still a bit of a lag between what people want to do on the restaurant side in Atlanta and what they're afraid won't sell. So they compromise, so we're sort of in this tug of war with the city's old identity and the diner's old way of eating, and the modern identity and what its more progressive diners are interested in. So we've been going back and forth a lot.

KR So do you think EMSM is still out of the comfort zone of a lot of people?

JS I think it definitely is. And we don't see it as progressive food really, we're not doing tweezer plating and molecular gastronomy. We definitely play and work hard at being creative with flavor profiles, we pair a lot of things together that don't normally go together. I don't think it's in an unapproachable way, people just seemed to be confused by a restaurant within another restaurant.

KR A little bit more about your style of cooking. Do you have any favorite ingredients you like to cook with?

JS I really don't. I like a lot of tedious vegetable tasks unfortunately. I have such a small staff- essentially a nonexistent staff aside from the nights of service- that I'm way too weeded to get a lot of veggies that I like to work with. Fava beans are one of my favorites, but I'll probably never serve them at EMSM because they're so time consuming. They need to be shucked, the outer husk and the inner shell of each bean. It's just an elaborate process I don't have time for. A lot of times the things I really enjoy working with are the things that I don't have to peel or do anything fussy to do. Beautiful hakurai turnips that are so young and tender you don't need to peel the skin off. I really like cooking the off-cuts of meat. We serve a lot of stuff like pork belly and brisket. We get eye of round for a raw beef dish and use the fat cap to make sausage with, that sort of thing. So I kind of like utilizing these traditionally underappreciated economy cuts. Those are always fun to work with, they take a bit more attention and know-how, but they're always the most delicious things if you know how to cook them. I'd rather eat a perfectly cooked chunk of brisket than a slice of filet mignon any day of the week if I'm eating something off the cow.

KR I've had some really strange steak experiences lately.

JS Mis-steaks one might say. Butchery is a forgotten art in a lot of ways. I'm glad I spent two and a half years of my career butchering and curing meat. That's a trade that a lot of people don't know. Especially now with the TV era and the glamorizing of cooking, a lot of kids come out of school and don't want to go through a decade of getting their chops. They just want to be a sous chef right out of the gate and they never learn how to butcher and break down whole animals.

KR Do you have any mentors who paved the way for you?


JS I would identify my mentor as Ryan Smith, the chef at Staplehouse. I worked for him at Holeman and Finch, he was doing the charcuterie when I started there. He was great to work alongside and was very inspiring. He took over as Chef de Cuisine at Restaurant Eugene. He was great to work for but got stretched so thin that I didn't get to work with him as much as I'd have liked, so I went to work at Abattoir for a while. Then, when Ryan took over at Empire State South, I waited until I'd gotten a year in at Abattoir so I could put in a good long notice and then went back to work for Ryan. I basically started off doing the job he had at Holeman and Finch, doing butchery and charcuterie. I'd never done it before but thought, if I'm going to learn how to do it, I might as well do it with Ryan. So I did that for two and a


half years and went from 6-8 hr shifts a day to 12-15 shifts by the end, doing all sorts of things. Ryan is definitely my mentor figure, I learned a lot from him- how to treat people, that's something I'm really concerned with, treating my staff well and setting them up to succeed instead of making the expectations impossible to achieve and having us all go down like a ball of flames during service. I'd rather us be able to knock things out properly.

KR You and Hallie are interested in changing a lot of the ideas people have about working in food service.

JS Yeah, definitely, we are. It's a really hard industry to work in, again with the glamorizing of things in the TV age, people think it's all sunshine and rainbows. But it means working long shifts that are physically arduous, a lot of times they're mentally and emotionally stressful. You work weekends when all your friends are off, you work holidays when your family wants you to come to town. Most places won't give you health care, you definitely don't get paid vacation or time off. It's really the only industry where all these technically illegal violations of labor laws occur and nobody says anything about it. It doesn't have to be that way. I think you really have to do things on a small scale to change that, and most owners and chefs don't want to be in their restaurant physically working on the line five or six days a week. You don't see a lot of it, but it's definitely something we're interested in doing. We're trying to change the way a restaurant runs so that people are happier and taken care of in a better way and we can find a higher percentage of profitability for the business. It's really important to us to take care of people.

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Oakdale Neighbors Call for APS Action on Stagnant Retention Ponds at Lin

By Susan Rose

At the April 19th Candler Park Neighborhood Organization (CPNO) monthly meeting, neighbors on Oakdale Road presented their concerns regarding the stagnant retention ponds at Mary Lin Elementary School. They have been asking APS for a real solution to water issues for years. APS has responded with “we have a plan,” but no details have been communicated nor action steps executed.

CPNO president Zaid Duwaryi offered the CPNO meeting as a venue to escalate the issue to APS and public officials. He invited Mary Lin Principal Sharyn Briscoe, APS Board Member Leslie Grant, Atlanta City Councilman Kwanza Hall, APS Deputy Superintendent of Operations Mr. Larry Hoskins, and APS Facilities representative Jere Smith to attend the meeting. Guests who were able to attend were Briscoe, Smith and Jay Tribby, the chief of staff for City Councilman Hall.

Sara Pawley, who lives adjacent to the “Oakdale pond” (located next to the gravel driveway leading to the rear of Mary Lin), presented a powerpoint outlining neighbors’ concerns, the decade-long history of the problem, and the neighbors’ call for APS to determine and execute a solution by the end of the school year.

As the mother of two small children, Pawley described health and safety concerns evident in pond gates left opened or unlocked, stagnant water creating mosquito breeding grounds, and pond depths posing a drowning risk for children who might enter the pond area through open gates or by climbing the fence.

Oakdale neighbor Kevin Byers said that the water issues in the Mary Lin habitat area, which is situated immediately behind the homes on the odd-numbered side of Oakdale Road, caused flooding on neighbors’ properties from 1997 – 2010 until APS created a berm. The large-scale



renovation of Mary Lin manifested false hope among neighbors that APS would finally properly remediate the situation. Instead, as Byers says, the situation went from flooding to ponding to standing water in soil that “won’t percolate.”

In February, neighbors sent multiple emails that were facilitated by Mary Lin principal Briscoe. Pawley said that APS responded with “we have a potential solution,” “person running this is out,” and “waiting for response from contractor.” As April arrived, neighbors demanded a defined plan from APS and clear milestones for executing a solution.

At the CPNO meeting, Briscoe said that there are protocols regarding complaints to APS; she has worked to help neighbors navigate those protocols. She said that Alvah Hardy from APS Facilities department and Larry Hopkins were at Mary Lin on April 19 looking at the situation. Briscoe added that she does not have access to the keys for locking the pond gates.

Jere Smith told meeting attendees that he will get locks on the gates and that he “will call about it tonight after this meeting.” He said that APS has to follow City of Atlanta requirements regarding storm water runoff. He also admitted

that “it’s not working” in the current design. He said that he will be “reaching out to others” and “we will have a plan before the end of the school year.”

Neighbor Sheila Henn mentioned that the ponds have debris in them – chairs, clothing, and other trash. She asked Smith if the ponds are ever cleaned. Smith responded that maintenance is responsible for that. He said, “I don’t know who the contractor is.”

On Friday, April 15, Gordon Stacey Cargal, Environmental Health County Supervisor with the DeKalb County Board of Health, toured the ponds and treated both of them with larvicide as a temporary solution for mosquito prevention. Juanette Willis, Arbovirus Coordinator with the DeKalb County Board of Health, was present at the meeting and warned neighbors that “you’ll see larvae in the ponds, but the young mosquitoes will not become adults” because of the larvicide. She said that if the ponds are drained, the larvicide will reactivate with the addition of water.

Cartlanta Celebrates Earth Day Every Day

By Tracy L. Hambrick

Earth Day may have been celebrated last month, but the City of Atlanta's Cartlanta recycling program reminds us we can have Earth Day every day by participating in a few small sustainability initiatives.

Earth Day Every Day was the theme for Cartlanta's Earth Week celebration. Sustainability Day wrapped up a week of collecting plastic bags, cell phones, clothing and paper for shredding. Cartlanta provided reusable shopping bags to the first 400 customers in City Hall's Café 55 to encourage patrons to use reusable bags instead of single-use plastic bags. It is estimated that the United States disposes one billion plastic bags every year. If these bags are not recycled, they are sent to landfills and take a considerable amount of time to degrade. In addition, these bags can often end-up in trees, streams, rivers, and eventually the ocean where sea animals may ingest or become entangled in them.

Plastic bags are made from petrochemicals, the mining of which creates its own environmental impact. Inspiration Green estimates that the petroleum needed to produce 14 bags would fuel a car for one mile. There are other options than using plastic bags. Using reusable shopping bags is an easy and cost effective solution. Some municipalities have relied on plastic bag bans to reinforce the use of other environmentally friendly options. Join Cartlanta and celebrate Earth Day Every Day. For more information, visit: www.atlantaga.gov/recycling

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"We Cater to Cowards"

Candler Park crime reports, February 29 - April 4

Crime reports are provided by Atlanta Police Department Zone 6 and compiled by CPNO member David Bruce.

1600 block Euclid Ave

Larceny from auto – 2/29 Monday Day. Parking lot. Window popped out and on the ground. Bag full of hair supply tools, clippers and shears, blow dryer, rainbow curling iron and case with all blades taken.

600 block Clifton Rd

Burglary – 3/3 Thursday Evening. Necklace, earrings, pearl earrings, Samsung TV and reading glasses were taken. Front door was open and door frame damaged.

1600 block McLendon Ave

Larceny from auto – 3/3 Thursday Day. Parking lot. Window broken. Backpack, Lenovo laptop with charger, Bible and phone charger taken.

200 block Elmira Pl

Larceny from auto – 3/7 Monday Morning. Window broken. Leather purse with wallet taken. Witness saw a B/M walking to a white 2 door sports car. His home surveillance showed what appeared to be a newer model Dodge Challenger.

500 block Goldsboro Rd

Larceny – 3/6 Sunday Evening. Jewelry and other misc. items taken. Victim said the items came up missing when the known suspect moved out after an argument.

300 block Elmira Pl

Larceny from auto – 3/15 Tuesday Morning. Street. Catalytic converter taken.

300 block Callan Cir

Larceny from auto – 3/21 Monday Day. Street. Window broken. 2 purses with miscellaneous items and an iPhone taken.

300 block Moreland Ave

Larceny from auto – 4/1 Friday Evening. Parking lot. 4 vehicles, all with windows broken out. Smith and Wesson 9mm handgun with 13 rounds, Coach purse, Kate Spade wallet, 2 debit cards and ID card taken.

1100 block Mansfield Ave

Burglary – 4/8 Friday Day. \$25 in coins, \$2 cash and a piggy bank taken. Entered through unlocked window.

400 block Moreland Ave

Shoplifting – 4/5 Tuesday Evening. Designer shirt worth \$168 taken. Officer lost sight of her (suspect) after a short foot chase.

1500 block DeKalb Ave

Auto theft – 4/4 Monday Evening. Parking lot. 2011 White Nissan Altima with GA tags stolen.

200 block Arizona Ave (not in Candler Park but close)

2 pedestrian robberies on 3/10 Thursday Evening and 3/12 Saturday Day. A knife was used but no injuries. Same suspect for robbery on 200 block and 400 block on 3/12. 2 W/Ms. One 6' 3" and one 5' 10". Black Toyota Corolla type vehicle used.

400 block Lakeshore Ave (not in Candler Park but close)

pedestrian robbery on 3/12 Saturday Day. A knife was used but no injuries. Same suspect for robbery on 200 block and 400 block on 3/12. 2 W/Ms. One 6' 3" and one 5' 10". Black Toyota Corolla type vehicle used.

2000 block McLendon Ave (not in Candler Park but close)

3/4 Friday Evening. Front door kicked in. Arrestee was apprehended when he tried to "return" an iPad to Best Buy that had been taken. 25 YO B/M.





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CPNO officer and committee reports for May

These reports were submitted by officer and committee chairs prior to the May Members Meeting

Freedom Park Conservancy-Carol Gregory

The Freedom Park Conservancy board held their regular meeting on Tuesday, April 12, and welcomed new board member Sara Clark while also accepting the resignation of Jay Wozniak from Lake Claire. Steve Cushing, VP, gave a report on the Parks and Green Space Conference hosted by Park Pride. Several items for discussion included: participation at the Inman Park Festival, Jessie Owens trees, the master plan for the park and maintenance of artwork. The treasurer position will be passed to Jay Sandhaus after his election to that office. FPC board is seeking a new Lake Claire representative and additional board members. Stop by the booth at the Inman Park Festival and pick up your Freedom Park sticker.

Zoning Officer- Seth Eisenberg

Due to a lack of pending applications, the April zoning committee meeting was cancelled.

External Affairs-Lauren Welsh

The Atlanta Taco Festival will hold their first event in Candler Park on Sunday, May 1 from 1 p.m. — 7 p.m. The city has not

required them to do any traffic planning, so there will be no lane closures. The festival organizers are heavily promoting MARTA and bike riding, but there will likely be a high number of cars in the neighborhood as well. Anyone parked illegally will be towed. In addition, the City of Atlanta's Special Events task force met on March 24 to continue discussion around how to mitigate festivals' impacts on neighborhoods.

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Tomato, Cucumber and Red Onion Salad *(From Scott Peacock's The Gift of Southern Cooking)*

Ingredients:

- | | |
|---|--|
| 1 large red onion, peeled and sliced into 1/2 inch wedges | 1/2 tsp. salt, plus more for soaking onion |
| 4 kirby cucumbers, peeled and sliced into 1/3 inch rounds | 1/2 tsp. freshly ground black pepper |
| 3 large vine-ripe tomatoes, cored and sliced into 1/2 inch wedges | 3/4 c. cider vinegar |
| | 6 T. granulated sugar |
| | 2 T. vegetable oil |
| | 1 T. finely snipped parsley |

Preparation:

1. Soak the red onion wedges in a small bowl of salted ice water for 20 minutes. Drain well.
2. Put the chilled onion wedges, sliced cucumbers, and tomato wedges in a large bowl and season generously with salt and freshly ground pepper. Whisk together in a small bowl the vinegar, sugar, salt, pepper and vegetable oil until the sugar is completely dissolved. Pour the dressing over the vegetables. Toss the salad well and refrigerate for 30 minutes. Taste carefully for seasoning, adjusting as needed, and add the snipped parsley before serving.

Recipe of the Month

Courtesy of McNack's Kitchen
mcnackskitchen.com



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April 18 CPNO Members Meeting — draft minutes

These draft minutes are presented for review. They may be amended before being considered for official adoption at the May 16 Members Meeting.

The meeting was called to order at 7:00 pm by Zaid Duwayri, President. New members and residents were welcomed. The agenda was adopted as amended.

Announcements:

Thank you to Maria of Palascinta for the tonight's food.

Thank you to Seth Eisenberg for 'Bartending'.

Horizon Theater May 19th fundraising tickets are available. There will be a pre-theater dinner at Radial Café.

BOND Credit Union sent representatives Houston Wheeler, Aplesh Patel, Craig McDonald to speak about Credit Union's role in the neighborhood.

Sheriff Jeffrey Mann announced his candidacy for the office of DeKalb County Sheriff.

Visitors

Lt. Floyd, APD Beat 608, reported a 56% decrease in crime compared to the same period last year. The major area of crime seems to have shifted to DeKalb Avenue corridor.

Special Discussion

Sara Pawley and Kevin Byers, Oakdale Road, presented a powerpoint review of the Mary Lin Elementary School drainage and mosquito issue. Sharyn Briscoe, Principal of Mary Lin, and Jerry Smith, Assistant Facilities Manager represented Atlanta Public School. Residents requested a timeline plan for the repair of retention pond on Oakdale Road and in the Habitat on school property as well as remediation of the mosquito problem. One treatment of larvicide, which is effective for 180 days, has been made.

Treasurer Report

Chris Fitzgerald, Treasurer, reported \$1200 donated by new or renewing neighbors. Cash on hand is \$43,109. No new expenses at this time.

Fall Fest Budget- Two sponsorships for the FallFest 2016 have already arrived.

Public Safety

Lindy Kerr, Public Safety Officer, requested \$300 to rent First Existentialist Church for Neighborhood Watch Meetings and a Self-Defense Workshop.

Motion to approve the expenditure of \$300 for the rent of the First Existentialist Church passed.

Motion to accept the February and March Minutes as written passed. Motion to accept the April Officers' Report as read passed.

The meeting was adjourned at 8:25 pm.

Submitted by
Bonnie Palter, Secretary
March 21, 2016

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The Right Tool for the Job

Like any artist, carpenter, or handyman, there are items considered to be the right tool for the job. It is no different for a home cook in the kitchen. Trying to cook without the right tools makes life a whole lot more difficult than it needs to be. Additionally, for some tools, you should go ahead and splurge for the higher-end options that last much longer than the cheap stuff. Over the life of the product, you generally save money.

Here is list of kitchen tools are items we use in our own kitchens. There is essential cookware (things everyone must have in their kitchen) and there are the extras for the chefs who aspire to be more adventurous.

- **Quality Knife Set** – At the very minimum, you need a good Chef's knife, paring knife and serrated knife. Keep them sharp, otherwise, make sure you have lots of band-aids around!
- **Quality Cutting Boards in multiple sizes and materials** – You might think that one cutting board will do the trick for cutting all of your food. WRONG! You actually do need 3 different types. 1) Non-porous surface for raw meats. 2) Large cutting board with groove around the edge for cutting cooked meats. The groove catches the juice that oozes out! 3) Wood cutting board for fruits and vegetables.
- **Electrics** – Whether you bake or not, everyone needs a good *stand mixer*, as well as a *hand mixer*. A *food processor* can cut down on your prep time like nobody's business! If there are days when all you have is 5 minutes to prepare dinner, make sure you have a *crockpot*. You can get away with not having a *blender*, but it's nice to have if you want to make smoothies or salad dressings.
- **Cookware** – A good set of *mixing bowls* is a MUST!!! We like 3 nested ones from Williams-Sonoma (with rubber bottoms because they don't slip). You need some *stainless steel pots and pans* in a variety sizes with lids. A *5 ½ quart Dutch Oven with lid* will be used more than you think, so make sure you have one of those. We also like the *ceramic "oven to table" cookware* from Le Creuset and Emile Henry. It's nice to not have to dirty another dish when you are cooking for a crowd and they look beautiful on the table!
- **Miscellaneous Accessories** – Even though these are termed "miscellaneous", they are still necessary! Everyone needs a big and small whisk! Again, even if you don't bake, you will need to whisk! You also need a good peeler, measuring spoons, measuring cups (liquid and dry), a garlic press and colander.

For more tips like these, please visit our website at www.mcnaackskitchen.com.
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