

BrookNotes

May 2007

The Newsletter of the Brookwood Hills Community

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BWH Concessions Welcomes Edible Art

When one considers the definition of food; material consisting essentially of protein, carbohydrate, and fat used by the body to sustain growth, repair, and furnish energy vs.

The definition of art; the conscious use of skill and creative imagination especially in the production of aesthetic objects,

It is only the *combination* of these terms that can even come close to accurately describing the creations of **chef d'oeu vre Deborah R. VanTrece.** Her creations are artistic renderings, rivaling the beauty and freshness of the art virtuosos of old. However, the splendor of the plate is paled in comparison to the explosion of delicately balanced flavors experienced with each morsel. From the time she was a young girl growing up in Kansas City, Missouri, Deborah has always had a knack for combining spices and textures to create masterful delicacies.

With the encouragement and support of her family and friends, in 1994\95 Deborah enrolled at the Art Institute of Atlanta (Buckhead). It did not take long before her professors discovered Deborah's innate propensity to create unique dishes with exquisite taste. Deborah's love of food was evident as she very quickly mastered each skill taught in her classes with ease. While still in school, Deborah was intrigued by the American Culinary Federation's Southeastern competition that was to be held in Atlanta. Although it was still early in her educational process, she entered the competition. Her colleagues were im-

pressed to learn that she received a Gold medal in the Hot Food Cold category. Chef Sarah Gorham, Dean of the Culinary Department stated that Deborah's "intuitive talent is the factor that no amount of instruction can teach." Flourishing in the opportunity to discover the technical aspects of her talent, Deborah ultimately graduated early with a 4.0 GPA. It came as no surprise to her fellow classmates at graduation, that she was awarded the coveted Outstanding Student Award for her achievement.

No one ever imagined the honor that would next be bestowed upon Deborah. She was asked to write the introduction for The Culinary Institutes Cuisine of America Regional Cookbook (Southeastern Region). Considered by critics a subject matter expert, on southern cuisine, this was an honor typically reserved for Executive Chefs with years of culinary experience.



Deborah R. VanTrece

After apprenticeships with a list of caterers and restaurants that make-up Who's Who in Atlanta, in 1998 Deborah made the decision to open her own establishment, very appropriately named, Edible Art. This name captured the essence of Deborah's innovative creations. Edible Art was the answer to her vision of a cutting-edge establishment that combined her worldwide travels, education, culinary skills and creative artistic ability. Her critically acclaimed style and award winning cuisine thrust her to the top of the culinary world overnight and the dream became reality.

Although the restaurant was an overwhelming success, the catering cliental quickly manifest itself into an impressive list of firms, dignitaries, socialites and organizations. The demand for catered events was so overwhelming that it required Deborah's undivided attention. As a result, the restaurant was closed allowing her clients the flexibility they desired to schedule various catered events. Through the years, Chef Deborah has remained passionate to the needs of discriminating clients by formulating menus that reflect individual taste, foster nutritional balance and comply with dietary restrictions yet produce delightful culinary experiences, delivered with southern grace. Customizing menus for each client takes time, but it allows the chef d'oeu vre to paint a culinary portrait of each client, which produces a one-of-a-kind event highlighting tailor-made cuisine. She continues to produce culinary adventures whether the occasion is an intimate dinner for two in the home or large scaled catered events. Her personal attention to every detail and desire to make every experience unique, provide the motivation she draws from to inspire a "Gallery of Food", presentations that are appealing to the young and old, food connoisseurs and those who are just plain hungry!

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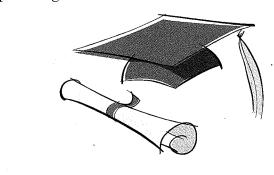
Bill Lynch 404-607-7780

Security Alert Signs

When you see the **Security Alert signs** posted at the entrances to our neighborhood, please call the **Brookwood Hills Security Information Line 404-325-5114** for details concerning a recent security incident. These signs are a signal that an incident has occurred in the neighborhood and the information has been recorded on the hotline.

Do You Have A Graduate?

Parents and Grandparents, brag on your loved ones and send us information on all your 2007 graduates. Include name, address, alma mater and plans for the fall. We'll put this in an upcoming issue.



Calling All Babysitters!

Send your name, phone number, babysitting experience and days of availability to brooknotes@brookwoodhills.com. We will include this information in the June issue of Brooknotes. This is guaranteed to get you tons of work this summer!

Brooknotes welcomes articles, art work, photographs and story ideas. The deadline for the next issue of Brooknotes is Wednesday, June 6th, 2007. Submissions may be e-mailed to brooknotes@brookwoodhills.com or dropped off at 31 Northwood Avenue.

BROOKWOOD HILLS

SUMMER 2007 TENNIS CLINICS

Ms. Lee King will once again be conducting Junior Tennis Clinics.

I am now offering a Women's Intermediate along with the Beginner's clinic. The schedule is as follows:

3 and 4 yr. old	June 4th - June 8th	9:45 am- 10:45am 10:45 am- 11:45 am	1st session 2nd session
5 and 6 yr. old	June 11th- June 15th	9:45 am - 10:45am 10:45 am- 11:45 am	1st session 2nd session
Beginning Women	June 18th - June 22nd	9:00 am - 10:00 am	
7 and 8 yr. old		<u>10:00 am - 11:00 am</u> <u>11:00 am - noon</u>	1st session 2nd session
9 and 10 yr. old Intermediate Women	June 25th - June 29th	9:00 am - 10:00 am 10:00 am - 11:00 am	
3 and 4 yr. old	July 9th - July 13th	9:30 am - 10:30 am	1st session
		<u>10:30 am - 11:30 am</u>	2nd session
5 and 6 yr. old	July 16th - July 20th	9:30 am - 10:30 am 10:30 - 11:30 am	1st session 2nd session
7 and 8 yr. old Beginning Women	July 23rd - July 27th	9:30 am - 10:30 am 10:30 am - 11:30 am	
9 and 10 yr. old Intermediate Women	July 30th - Aug 3rd	9:30 am - 10:30 am 10:30 am - 11:30am	
5 and 6 yr. old	Aug 6th - Aug 10th	9:30 am - 10:30 am	1st session
		10:30 am - 11:30 am	2nd session
3 and 4 yr. old	Aug 13th - Aug 17th	9:30am - 10:30 am 10:30 am - 11:30 am	1st session 2nd session

We are trying to coordinate the tennis clinic times with those of swim team practices. The clinics will run Monday through Friday for one hour each. The price per person is \$80 per week. Please call Lee directly to sign up or if you have any questions. **(404) 261-8643.**

*Please note: The swim team practice schedule is not yet confirmed at this early date. Please check April's edition of Brooknotes for any changes in starting times for clinics.

Security

Information for New Brookwood Hills Residents

We are privileged to be able to live in the most beautiful neighborhood in Atlanta. We do not have any cut through streets, and we are blessed with an active community, and residents that monitor the comings and goings on our streets.

If as a resident, if you notice <u>any</u> suspicious behavior report it <u>immediately</u> to 911. Vigilance is the best deterrent to crimes, petty or otherwise. There are some common sense steps we should all follow to ensure our security.

Soliciting of any kind is prohibited in the City of Atlanta.

- All vehicles should have a Brookwood Hills sticker on the left rear section of your vehicles, making it easier for our security patrol to identify vehicles belonging to residents.
- Security stickers are included in your welcome bag, and are available from our security chair Brian Stanley by calling: 404-350-8341 or by e-mail at: b_l_stanley@earthlink.net
- Do not leave your home unlocked.

- Always lock your vehicle and do not leave valuables or electronics in sight within your vehicle.
- Secure bicycles, tools, and yard equipment.
- Mark or engrave personal property so that it can be identified.
- Call the security hotline 404-325-5114 if you will be out of town. Let them know the dates you will be leaving and returning. Our security force will take time to ensure your property is secure.
- We place security alerts at the entrances to the community to alert residents of incidents. A description of the alert is recorded on the security hotline.





• Monday, June 4th — BWHCC Board Meeting, 7:15 pm, at the home of Chris and Debby Moorman, 23 Woodcrest Avenue. Neighborhood residents are welcome.

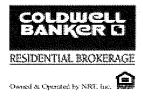
C L A S S I F I E D S

Nanny Wanted: We are expecting our first child in August and are looking for a full-time nanny. Any leads or referrals would be greatly appreciated. Please call Chris Smurda (404) 355-0993.

NEIGHBOR NEWS

Are you interested in organic farm products? I am organizing an organic farm weekly delivery program for all neighbors interested from a wonderful organic farm in Monticello called Bush Creek Farm Outfitters. Please call Alex Doman if interested at 404-607-9912.

Wild Turkey! Did you know that a large wild turkey was sighted off the nature trail? Carla Fackler reported seeing it perched in a park tree just behind her yard. Wow!



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