



ADNA Monthly Newsletter

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***"It's Been Great...
 but time to go!"***

**A letter to the community
 from District 2 Council
 member Debi Starnes**

As most of you know, I am not running for re-election this year. And as part of my winding down process, I am writing to you, my wonderful constituents and neighbors – to just pontificate on a few things.

Twelve years is a long time to serve in a "part-time" position that can really take almost all your time. I have a professional practice (and I manage the firm), a bed and breakfast, and a family – all of which need more of my attention. My daughter was 2 years old when I was elected and she starts Grady High School this month – I want to have enough time to enjoy those years with her. And, I feel a need to just slow down, period, and live a life where I can try to do one thing at a time, instead of juggling three or four things at a time (I suspect many of you need to consider a similar change).

I am very proud of what we have been able to accomplish, together, and feel optimistic about the momentum that is continuing. There has been a tremendous amount of community development planning and implementation in all of the neighborhoods in District 2, over these 12 years. When I was first campaigning in 1993, and going door-to-door, I had a hard time finding people in Downtown. Now, there are THOUSANDS of you that have turned the area into a real community. Much of the loft conversions, the new construction, the streetscapes, new businesses – all of that has really happened in the last 12 years and it has been a real treat to watch it develop.

But, I am most proud of all the progress the City has made in the area of planning for and serving the needs of our homeless population. I know it sometimes seems like we are not making enough progress, but when I came into office, there was really one agency that was monopolizing the dialogue about homelessness and all that was being done was warehousing people in substandard settings and giving them "3 hots and a cot". Over these years, I have organized all the homeless providers, the business community, faith community and the government agencies to do a better job. During this same time period, HUD improved their approach to helping the homeless and we were ready to make these changes with them. We now have a full continuum of care, and are building facilities and services to fill the gaps we identify, so that I believe we can say, for the first time ever, that any person who wants to get "un-homeless", we can help them through that journey. We can work with a person to assess what it will take to get them in the right kind of housing, and to a self-sufficient lifestyle. And, I might add, almost all the homeless services and facilities are in District 2 – the most recent being Genesis Shelter, Trinity House, Hope House and the Gateway Center - and I am proud of our residents and communities for being gracious hosts, while at the same time, demanding that these agencies be good neighbors and run quality facilities.

I am extremely grateful for Mayor Franklin and her very deep commitment to doing an even better job in addressing the issue of homelessness. And, knowing that she will continue the effort, through the Commission on Homelessness, gives me great peace.

I wish I could have done more to insure affordable housing in our

City. We have made progress, but it is so difficult to keep a variety of housing stock, when market forces start working against you. District 2 probably has the greatest variety in housing choices and price-points, of any district, but the more affordable prices are disappearing fast. I know Mayor Franklin and Council President Borders also plan to focus on this issue, so I hope the next District 2 Councilperson will be committed to actively helping them.

I will miss (at times) being actively engaged in the debate on important issues, and I will miss being the person that figures out how to solve problems for my communities. But, I will still be around to help, when needed, and I take great comfort knowing the leaders of District 2 communities are well-prepared and capable of making sure things get done.

But, even though it is time for me to focus my energies elsewhere, there are two or three (not sure of the current count) good candidates running for the District 2 seat. I don't really have comments, at this time, about the candidates. I know all of them and I believe they bring individual strengths to the table. I do hope that District 2 residents will ask them tough questions, to make sure they are committed to continuing the progress that we all have made. For example, I hope you ask them (to):

-Give examples of what they have actually done that helped get something accomplished.

-What is their profession or occupation, other life commitments – what real-world experience do they bring to the table

- What is their knowledge level and commitment to continuing our progress on working with the homeless issue and monitoring the facilities that exist.

-What is their knowledge level and commitment to full implementation of the City's sewer plan, and working with Mayor Franklin on seeing that very complicated plan through
-How do they plan to work with each neighborhood, to continue the progress that is underway

I'm sure I'll have more questions for the candidates, as they go along, and I encourage every resident to insist on answers to their own questions.

I have met with all the candidates and have given them all the same advice, on what I feel is important to focus on, how to work with the communities and how to manage their time, as far as juggling the responsibilities of City Council with the rest of their lives. But, they will each have to find their own way, and I'm sure they will. My main advice to each of them, is to take the job seriously, be responsive, but find a way to maintain a sense of humor and enjoy themselves. Otherwise, the job will make them insane!!

I will still be your Councilperson for the next few months, so let me know if there is something you really want to get accomplished before the end of the year. And, I'm sure I will see most of you before then. But, please know I have loved representing the BEST district in the City, that I will always cherish the relationships I have made, the vigorous debates we have all had, the creative methods we have used to solve issues and get things done and all the wonderful progress we have made. God bless all of you and please stay in touch...

The District 6 office has several board vacancies. If you know of residents who may be interested in serving, please let me know or refer them to our office:

Sharon.Allen@co.fulton.ga.us

Current vacancies are: Metro Mental Health, Developmental Disabilities and Addictive Diseases Planning Board Commission on Disability Affairs Community Development Block Grant Allocation Process Citizens Review

Panel Fulton County Public-Private Housing Initiative



**FRIDAY, AUGUST 26
"Very Special" Downtown
Dweller Happy Hour @
O'Terrill's 6-8p**

This month the Atlanta Downtown Neighborhood Association is joining forces with Central Atlanta Neighbors! Please come out and mingle with neighbors from our neighborhood as well as from CAN. Enjoy the last happy hour of the summer as O'Terrill's rolls out the red carpet for us with drink specials including their "End-of-Summer Megga Peach Martini", available for only \$5, and their Music Midtown Pint Special (take home an "official" Music Midtown pint glass with draft beer purchase)! Complimentary snacks and appetizers will be provided, as well as some fun raffle prizes! If you will be driving, there is free parking on site as well as overflow street parking on Piedmont after 6 pm. For more information email jennifer@downtownatl.com.
O'Terrill's
510 Piedmont Avenue
Atlanta, GA 30308
404-815-0079
<http://www.oterrills.com/>

**A Forum with Mayor Shirley Franklin
Tuesday, August 23 6 – 8 pm
Inman Middle School
Auditorium**

This will be a question & answer format, moderated by Ga. House Representative Kathy Ashe. It's a great opportunity for the general public to interact with the mayor in person. The event is free and open to the public. Sponsored by The Alliance for Intown Neighbors Please help us publicize this exciting event.

Debbie Friedman
8 Carlisle Way Atlanta, GA 30308
404-875-4517

**DOWNTOWN ATLANTA
RESTAURANT WEEK**

This event showcases select Downtown Atlanta restaurants

with special dining promotions of three-course dinners for \$20.05 per person, or with selected restaurants, two meals for \$20.05 plus tip, plus tax.

Downtown Atlanta Restaurant Week takes place Monday, August 15th through Sunday August 21st.

Participating restaurants and their Downtown Atlanta Restaurant Week menus can be found at www.atlantadowntown.com.

To make reservations please contact the individual restaurants, or visit www.opentable.com to make your reservation for select restaurants.

To make it even easier to enjoy Downtown Atlanta Restaurant Week, several Downtown Atlanta hotels are offering a discounted rate of \$60.05 to metro Atlanta residents on August 19 & 20, 2005.

TIDBITS:

- Following the London bombing, an English Ambulance Service have launched an international "In Case of Emergency (ICE) campaign", as they have discovered that at almost every accident scene there is a working mobile/cell phone on the victim(s). The idea is that you store the word " I C E " in your mobile/cell phone address book, and against it enter the number of the person you would want to be contacted "In Case of Emergency". In an emergency situation ambulance, paramedic, police and/or hospital staff will then be able to quickly find out who your next of kin are and be able to contact them. It's so simple that everyone can do it. Please do it now.

- Right at Five Points, possibly the last place you'd ever imagine it, is a little secret that has provided years of service to those in the know. R & R Produce, a family-run produce stand, has operated out of a ground floor retail space at 2 Peachtree Street, under the Wachovia Bank, for many years. The store offers a wide variety of fruits,

vegetables and nuts, plus various various of healthy bread, juices, Georgia-grown honey, and more. The prices are phenomenally low and the service is great as well. Every customer is greeted by name! Most of the customers are workers at the bank or in 2 Peachtree Tower, home to many state agencies and departments, but savvy Downtown residents have known about it for years as well. Hours are Monday-Friday 10 a.m. - 4:30 p.m. ATM/Credit accepted, but cash is preferred. The store is located just west of the Five Points intersection. The quickest way to enter the store is through the entrance on Marietta Street. Enter through the doors to the left of the dental office (and to the right of the GSU building). For more information, call Luke, the owner, at 404-658-1593.

WWBD (What Would Brian Drink?)

Hot weather sucks! Especially in the south, where the humidity level is usually equal to the temperature.
Arrrrrrrgggggghhhhh!

So, chill out and try some wine. Here a few of my recent tastings.

From Germany

Rheingau Hammond Riesling

Estate 2000 about \$9-\$12

I know, I know...it's a Riesling. Not a favorite style of mine, but I have two close friends who keep me intrigued. Anyway, on a hot day, this can't be beat. Lot's of peach and mineral flavor. Although it works great, well chilled, don't chill this too much...let the true flavor come through with a medium chilling. Try with a light meal of summer salad with blueberries, peaches some feta cheese and a light dressing. Or just a light meal of cracked crab, bread and cheese. Who needs to cook!

From New Zealand

Huia

Marlborough, Pinot Gris 2004 \$15 - \$20

Tried this on one of those unbearable 90+ days. It really took the edge off the heat. This is wine just showcases the remarkable fruit flavor of the Marlborough region. Refreshing, bright, cool...works well on the palate. You'll find yourself tasting, then looking at the bottle to make sure you remember this gem. I had this with some sauteed fish one night and a plate of steamers a few nights after...a winner both times. I look forward to giving this a run around the block with some cheese and fruit and maybe a light pasta.

From California

Sebastiani

Cabernet Sauvignon 2000 \$13 - \$18

If you're ready for one of those great "pop-the-cork-pour-me-something-really-nice" kind'a cab's...this is the one. Sure, there's a little problem with excess salts around the cork. And you probably will get some of this crud and some cork crumbings in the first pour, but look beyond that and focus on the taste! A nice rich cab, easy to drink (boy, don't I know it) and full of that nice Sonoma Valley flavor. If you've had some nice Napa Valley cabs, you'll like this...and the price.

I rubbed kosher salt, fresh cracked pepper and fresh marjoram into a couple of filet mignons and let them sit a room temp for about 20 minutes. Took a couple of garlic cloves and tossed them in a pan coated with extra virgin olive oil. Sauteed the garlic until golden brown (about 2 minutes) then discarded. Added the filets and pan seared about 2-4 minutes each side. Tossed in 2 tablespoons of unsalted butter and coated both sides of the filets. Sprinkled some minced garlic and marjoram on the filets and stuck them in an oven at 450 degrees for about 10-12 minutes for medium rare. I basted them a couple of times. Pull them out, let 'em rest a couple of minutes and

serve as is or slice. Serve with oven roasted potatoes and salad for a quick meal. YUM! Don't forget the wine...oh, and invite me.

From Portugal

Quinta da Eira Velba

1995 Vinate Porto \$ I don't know what this costs...just find it and buy it

Damn the weather...let's drink port! I shared this bottle with a couple of friends for a birthday celebration (let's just say it's over 51 years) and it worked great with premium cigars on the roof with a view of the city. Was it the company, the cigars or the wine? Perhaps all three. A great port. Try the Wine Store. 8455 Holcomb Bridge Road, Alpharetta, GA 30022 770 641-1900. Sometimes they have this on sale. Due to some cork issues, it's not a long term keeper. So load up...let's prepare for those foggy winter nights. And again, call me if you have this and nice cigars.

So little time...so many wines.

For those of you making the "community party trip" to Destin. Let's just say, sure, I'll cook. But the cook needs fuel... nice beaches = nice wines (hint):

All of the above. Plus: Qupe Chardonnay...a real treat. Crocker Starr Sauvignon Blanc...lot's of Crocker Starr. Cliff Lede Sauvignon Blanc. Bogel Chenin Blanc. Byrd-Cooper Chardonnay.

Because we're gonna grill some beef/lamb, on the red side: Chappellte Cabernet Sauvignon. Edmeades Zinfandel, Mendocino County, 2003. Three Rivers Meritage Red Columbia Valley 2002. Marquis-Phillips Shiraz (you get extra points for S2 cab or number 9 Shiraz).

Pinot Noir: for those grilled fish days: Patricia Green (if you can find it at a decent price...all vintages) Willikenzie Estate...to die for. Van Duzer, Pinot Noir, Willamette Valley Estate 2003...very nice. Enjoy.