

VOLUME 53, ISSUE 11

Serving the Smoke Rise Community since 1968

February, 2021

www.smokesignalnews.com

Valentine's Day

FROM THE STAFF OF THE SMOKE SIGNAL

Property Crime Plummets in Tucker During 2020

By Matt Holmes, Director of Communications and Administrative Services, City of Tucker

The City of Tucker saw a sharp decline in property crime during calendar year 2020. While property crime overall was down 19 percent from 2019 rates, residential burglaries declined a whopping 53 percent year over year.

"While we credit the proactivity of our officers and our community for positive crime trends, with a few of these numbers we see the impacts of COVID," said Tucker's Police Liaison, Lt. D.G. Schoeppner. "Residential burglaries are crimes that happen when no one is home. In 2020, most people were home quite a bit. The same is true of pedestrian robberies. We saw a 76 percent decline, which partially has to do with the fact that there were a lot fewer people out and about."

Additionally, business burglaries were down 22 percent and entering autos fell 18 percent. Auto theft actually rose by 7 percent year over year.

In terms of violent crimes, homicides in the city fell by one case, or 17 percent. "We are grateful to the brave men and women who protect our neighborhoods and our businesses," said Tucker City Manager Tami Hanlin. "Our relationship with the DeKalb County Police Department is as strong as ever, and our community should be proud



of the efforts of our Tucker Precinct officers."

Tucker, which became an incorporated city in 2016, has continued police services through an intergovernmental agreement with DeKalb County. The City of Tucker is home to two of DeKalb's four police precincts – the Tucker Precinct and the North Central Precinct.

If your neighborhood is interested in creating a Neighborhood Watch Program, contact D. Mann of the Tucker Precinct at (678) 937-5339 or A. Flowler of the North Central Precinct at (770) 724-7616. (*Photos courtesy of DeKalb County Gov't. Communications*)

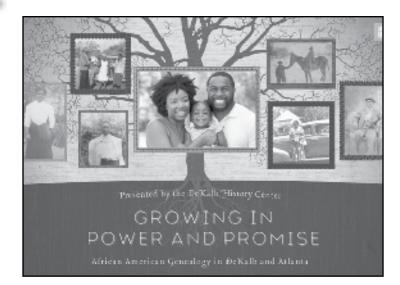
Restaurant Week

By Matt Holmes, Director of Communications



Look inside for...

New Manager at Smoke Rise Country Club.. pg 3 New Tucker Youth Baseball League...... pg 3 Working Out in a Virtual World...... pg 7 COVID-19 Vaccine Facts...... pgs 8, 10



13th Annual Black History Month Celebration

Alex Haley, author of Roots, said, "In all of us, there is a hunger to know our heritage and where we come from." If you have a burning desire to discover more about our history, then join the DeKalb History Center for its exciting 13th Annual Black History Month program. The celebration will be virtual and will center around the power of African American genealogy. The program will start with a musical selection that will set the celebratory mood. Then, presenters will engage the audience with interactive genealogy presentations, and breakout sessions, including riveting stories about some of DeKalb and Atlanta's oldest African American families.

Presenters:

Tamika Strong, reference archivist of the Georgia Archives Winifred Hemphill, South-View Cemetery Association president Johnny Waites, director and curator, Flat Rock Archives Laurel Wilson, historian of Decatur's African American heritage

Contact Melissa Forgey at (404) 373-1088, extension 22, for more information on tickets or how to support the DeKalb History Center's 13th Annual Black History

and Administrative Services, City of Tucker

Restaurants across the City of Tucker are preparing to welcome patrons for a new tradition, the inaugural Tucker Restaurant Week. The fiveday event will take place February 24-28 at more than a dozen of Tucker's best eateries. It is being organized by the city's Convention and Visitors Bu

organized by the city's Convention and Visitors Bureau, Discover DeKalb.

"One of the things we've found that drives local tourism around metro Atlanta is food," said Discover DeKalb Executive Director and CEO James Tsismanakis. "Tucker has some restaurants that have been staples in the area for decades and others that are among the newest and hottest on the Atlanta foodie scene. It's a diverse restaurant climate that folks are going to love to explore."

"We're always excited to invite folks to explore Tucker, and Restaurant Week is just another way to extend that hospitality," added Tucker Mayor Frank Auman. "Whether you're coming from Smyrna or Suwanee, Dunwoody or Doraville, we're glad to have you and think you're in for a real treat."

Various restaurant promotions and menus will be announced via social media closer to the event. You can find out more about participating restaurants at www. tuckerrestaurantweek.com. Month Celebration.

Thursday, February 11, 2021 11:00 am – 12:30 pm The event will be LIVE via Zoom. Ticket Link: https://dekalb-history-center.square.site

Want to... Advertise a Business or Highlight an Event? Put a flyer in the *Smoke Signal!* Distribution to more than 2,000 homes <u>Contact Barbara Luton:</u> barluton@aol.com (770) 491-6711



Smoke Signal

P.O. Box 763, Tucker, GA 30085 A non-profit service organization devoted to furthering neighborhood cooperation with the aid of good neighborhood communication

Editorial Committee Cheri Schneider(770) 717-9914 *AvivA Hoffmann helloaviva@hotmail.com Rosalyn Merrick rosalyn.merrick@gmail.com * This Issue's Editor-in-Chief			
Recording SecretarySusan Gilbertsgilbert@apogee.net			
Corresponding SecretaryBarbara Bruschi(770) 934-4644			
Treasurer(770) 365-9381			
Classified AdsHarry Strack(770) 365-9381			
Display AdsHarry Strack(770) 365-9381			
Church NewsSusan Gilbertsgilbert@apogee.net			
Health NewsCheri Schneider, M.D(770) 717-9914			
Flyer InsertsBarbara Luton(770) 491-6711			
Recipes and HomeJoyce Ray(770) 491-9015			
Social MediaPat Soltys(770) 573-9715			
News You Can UseAvivA Hoffmann helloaviva@hotmail.com			
Staff WritersRene Boven(770) 905-5404			
Joel Gilbert			
Susan Gilbert(404) 312-8328			
Joyce Ray(770) 491-9015			
Pat Soltys(770) 573-9715			
Barbara Bruschi(770) 934-4644			
DistributionLaura Smith(770) 934-7595			
DeliveryMorgan Taylor and Charlie Smith			

Views and/or opinions expressed in articles, stories or letters published in this newspaper are not necessarily those of the Smoke Signal or its staff. The information contained in it is believed to be accurate, but not warranted in any way. It is the policy of the Smoke Signal to publish signed letters to the Editor. We will not publish unsigned letters, but will withhold the writer's name upon request. All content may be edited.

Preferred Formats for Smoke Signal Submissions

When sending articles and photos to the Smoke Signal, it is helpful if articles could be sent in .doc or .docx format. Articles sent in .pdf format cannot be edited or changed in any way. Also photos sent in .jpg format can easily be opened and formatted to fit a particular space, so that is also a preferred method. Thanks for helping us make your neighborhood paper the best it can be!

The Smoke Signal is posted to www.smokesignalnews.com the first of each month. Go to the "Smoke Signal Digital" link. You'll also find the link posted to the Smoke Signal News Facebook page each month with posting of pictures and stories throughout the month. For questions, contact Pat Soltys at pat@smokeriseagents.com.

Smoke Signal Deadlines FEBRUARY 13

Please e-mail articles to: staff@smokesignalnews.com (Word documents or text file attachments preferred) PLEASE DO NOT SEND CLASSIFIED ADS TO THIS E-MAIL ADDRESS

Recognizing our October & November Scavenger Hunt Winner

The Smoke Signal congratulates Dhyana Patel of Antebellum Drive as our Scavenger Hunt winner of BOTH the October and November editions. Dhyana won each competition with a 100% score!

This light-hearted competition helped spark some fun and entertainment and included questions about some of the staff, the paper itself, and our wonderful neighborhood. Dhyana received two gift cards, one for each of the winning submissions (delivered right to her door). Nice job, Dhyana.



Your Parks Need You!

Are you familiar with "Friends of Tucker Parks?" FOTP is a network of volunteer groups that donate their time, energy and talents to help make our Tucker parks great. FOTP was founded in 2010 through a collaboration of Tucker Civic Association, Tucker Historical Society, Tucker Business Association, Smoke Rise Community Association, Tucker Arts Guild, and Mainstreet Tucker Alliance.

Friends of Tucker Parks preserves, protects, and improves the Tucker Park System!

Find out more online at: https://www.tuckerparks.org/

Smoke Rise Baptist Church

Conne	cting in New Ways During the COVID-19 Pandemic		
	Dr. Chris George: Senior Pastor		
Bart McNiel: Associate Pastor of Administration,			
	Ministry Support and Congregational Care		
]	Becky Caswell-Speight: Minister of Families,		
	Faith Formation and Connection		
Jeremy Co	olliver: Minister of Youth, Mission and Communication		
	Jim Smith: Pastoral Care Associate		
Amanda C	Coe Burton: Ministry Director for Children and Families		
H	arrison Litzell: Co-Director of Weekday School		
St	tacey McNiel: Co-Director of Weekday School		
Tel	ephone: (770) 469-5856 • SmokeRiseBaptist.org		
SUNDAY			
9:45 a.m.	Attend Sunday School Online		
	Schedule Available at SmokeRiseBaptist.org		
1:00 a.m.	Attend Worship via Live Streaming		
	Live Stream Available at SmokeRiseBaptist.org		
5:00 p.m.	Outdoor Children and Youth Activities		
	(Activities are outside with social distancing and masks)		
MONDAY			
5:00 p.m.	Weekly Devotional Video Link at SmokeRiseBaptist.org		
WEDNESDA	Y		
5:00 p.m.	Journeys Spiritual Formation and Bible Study		
	Opportunities Online and In-Person		
	Schedule Available at SmokeRiseBaptist.org		
(In-perso	n events are outside with social distancing and masks)		

Eastminster Presbyterian Church

Pastor ~ Rev. J. Caleb Clarke III Pastor of Senior Adult Ministries ~ Rev. Jeanne Simpson Director of Mission & Youth ~ Mark Sauls Office Coordinator ~ Christina Wetzel-Sizemore Director of Weekday Ministries ~ Celeste Sears Director of Respite Care Center ~ Helen Wilborn Financial Coordinator ~ Jan Zabarac Organist ~ Carole Mitchell Choir Director ~ Joy Chittick

5801 Hugh Howell Road ~ Stone Mountain, GA 30087 770-469-4881 ~ www.eastminster.us

Sundays: 9:30 a.m. Zoom Sunday School 10:30 a.m. Live streaming of Worship service Our Sunday service information can be found on our website at

https://www.eastminster.us/remotesundays

MC3 Church

Senior Minister: Art Stansberry Worship Minister: Leslie Riley Student Minister: Will Tyler Children's Minister: Rae Tyler Caggiula Telephone (770) 783-1035 www.mc3.life Sunday Worship at Parkview High School Auditorium 9:30 a.m. Coffee and donuts; adult and student c-groups; nursery and Sunday school for infants to 5th graders. 10:30 am. Worship service C-groups throughout the week at various homes -check out our website for more times and addresses Business Address and Hours: 1316 Rockbridge Rd, Suite M Stone Mountain, GA 30087

Monday through Friday, 9 a.m.-5 p.m. 1227 Rockbridge Rd., SW, STE 208-251 Mailing Address: Stone Mountain, GA 30087

First Moravian Church

Extra copies may be picked up at The Smoke Rise Community Garden on Hugh Howell Rd.

Deadline for classified ads is FEBRUARY 10

SMOKE SIGNAL FLYER INSERT POLICY

Cost: \$150 by check to Smoke Signal Deadline to Receive: 6:00 p.m. on 19th of month Flyer inserts should be 8 1/2" x 11" (flat, not folded) Please provide 2,300 copies **Reservation Required:** Contact Barbara Luton, (770) 491-6711 by 15th of month.

"Like" us on Facebook at www.facebook.com/ SmokeSignalNews or visit our website at www.smokesignalnews.com Link to the digital version of the Smoke Signal at http://eepurl.com/pjn4v or scan this QR Code with your smart phone!



DID YOUR PAPER GET WET? EXTRA COPIES OF THE SMOKE SIGNAL ARE NOW AVAILBLE AT THE COMMUNITY GARDEN Look for the wooden box labeled Smoke Signal.

(They are no longer available on Smoke Rise Drive.)

Pastor: Rev. Elroy Christopher Congregational Acolyte: Bill Hitz Telephone (770) 491-7250, (770) 755-8289 www.gamoravian.org

Sundays:

10:00 a.m. Sunday School-Adults & Children 11:00 a.m. Worship 12:00 p.m. Fellowship Time

Incarnate Word Lutheran Church

Please join us for worship on Sundays at 8:45 a.m. at the First Moravian Church sanctuary 4950 Hugh Howell Rd., Stone Mountain, GA 30087

Mountain West Church

Pastor: Michael Shreve Worship Arts Pastor: Gary Robinson Telephone (770) 491-0228 www.mwchurch.com 4818 Hugh Howell Rd., Stone Mountain

Join us online at mwchurch.com or in person In-Person & Online: Sundays 9:00am | 11:00am Online Only: Sundays at 5:00pm & Mondays at 7:00pm

community

Smoke Rise Country Club Welcomes New General Manager!

Wrapping up 2020, Smoke Rise Country Club welcomed Tim Yavello as the new General Manager. Tim is a Class A PGA Professional with more than 20 years of Club Management experience. He has served as General Manager at clubs such



Tim Yavello

as Springdale Golf Club in Princeton, New Jersey, Ocean Club Golf Course Paradise Island, Bahamas, and most recently at Chateau Elan in Braselton, Georgia.

Tim brings a wealth of experience and plans to reinforce the club as one of the cornerstones of the Smoke Rise Community. He envisions Smoke Rise Country Club providing a venue for neighbors meeting neighbors, healthy exercise, hosting weddings, business meetings, private parties, and family events for the community.

Away from the club, Tim enjoys spending time with his family, which includes his wife, Elizabeth, son Dominic, and daughter, Avery. An avid sports fan, Tim enjoys playing golf and watching football and soccer. As a family, they have adopted Atlanta as their home and

are enjoying the culture of the Southeast.

Tim is looking forward to meeting residents and becoming more involved with the Smoke Rise Community. He is excited to work with his new team to provide first-class club experience for all to enjoy at Smoke Rise Country Club. You can reach Tim at (770) 908-2582 or email him at: tyavello@smokerisecc.com.



City of Tucker Launches Youth Baseball League

By Matt Holmes, Director of Communications and Administrative Services, City of Tucker

The City of Tucker has opened registration for its inaugural youth baseball season. The league, to be run by the city's Parks and Recreation Department in conjunction with The Baseball Foundry, will be open to boys and girls ages five to 12 and will be played at Tucker's recently refurbished Kelley Cofer Park and Fitzgerald Park baseball fields.

"With our fields looking great and baseball being more socially distant than just about any other sport, what better time to open our Tucker Baseball League?" said Tucker Parks and Recreation Director Rip Robertson. "I've seen baseball really flourish in other Parks and Rec operations and I know it can – and will – be successful here."

The league will begin play in March, with the nineweek season wrapping up in May. Parents can sign their young sluggers up on the city's website through February 15.

On the web: https://www.baseballfoundry.com/cot/



Contact the Eleanor Patrick Real Estate Group

Innovative Personalized Professional Service **Put Us To Work For You Today**

eleanorpatricksells@gmail.com www.smokerisehomesforsale.com

404-721-2904

Patrons of the Smoke Signal

In the interest of keeping our advertising rates low and continuing the 52-year legacy of our neighborhood paper, the all-volunteer staff who create the Smoke Signal each month would like to recognize those in our community who join us supporting the paper as Patrons making financial contributions.

These members of our community have donated to help us accomplish our mission. We hope you will consider supporting our good cause of keeping our local news flowing. Thank you! <u>Gold: (\$1,000 and up)</u> Joel and Susan Gilbert

Silver: (\$500 and up) Ken and Vickie Carpenter Bruce and Tammy Lucia Barbara and Frank Luton Cheri and Michael Schneider Mark and Pat Soltys Bronze: (\$100 and up) Betsy and Lee Allen Frank and Gaye Auman Barbara and Bob Bruschi Dan and Ruth Debow Elizabeth and Kimberly Harrell Andrea and James Noland Buddy and Marsha Pittard Anonymous Patrons

Harry Strack Jean and Ronnie Weathers Anonymous Patron Carol Ann and John Culpepper Edward and Jacqueline Gotlieb

~ 3 ~

community.



"A Whole Lot of Christmas" Spreads Holiday Cheer Again By Smoke Rise Resident, Victor Economy

The 2020 Christmas season was our merriest yet! We continued the tradition of decorating our home with thousands of lights and rearranged our display to better showcase some of our more recent additions.

With the help of neighbors and Make-A-Wish Georgia volunteers, we collected a record \$11,459.90 for the Make-A-Wish Foundation. One hundred percent of the collected donations were presented to Make-A-Wish Georgia representative, Jaylie Stratton on Wednesday, January 6 by my wife Theo and me. This amount exceeds last year's total and brings our grand total to \$48,160.03 for the past nine years (100% of collected donations go directly to the charity). We are so incredibly grateful to everyone for the generosity they have shown to this wonderful organization. The average wish costs \$10,000, and we are extremely happy that a wish will be granted as a result of the generosity of friends, neighbors, and visitors to A Whole Lot of Christmas.

We also want to thank all of our wonderful Summit neighbors who tolerate the constant traffic on our street. We hope everyone had a very Merry Christmas, and we are already working on a new addition for this Christmas!



GFWC Stone Mountain Woman's Club - Fundraising in the Pandemic

By Barbara Luton

Fundraising during the COVID pandemic has been a challenge for all nonprofits. The GFWC Stone Mountain Woman's Club is no exception. We usually have two big fundraising events, the dessert booth at the Yellow Daisy Festival at Stone Mountain Park and the Holiday Home Tour here in the area.

We have a budget and commitments to charities and projects, so we have had to be some-



Doris Hoenig

what creative. One of our members crochets hot pads. She offered us 100 sets to sell at \$10 a set. We ended up selling 125 sets. Considering that the member is in her 90's, and worked that hard, is miraculous.

Another member is an artist in the village and paints village scenes. She painted a picture of the club house on Mountain Street. Museum quality prints were offered for sale to the members, with a portion of the sale being donated to the Woman's Club. She donated the framed original to the club.



Two additional ideas for fundraising were set up by our treasurer. A webpage was created for our club for the National Day of Giving. We registered as a charitable organization with Amazon at Smile.Amazon.com.

None of these equal the proceeds from our larger fundraisers, but with a little extra frugality in our spending, we are in hopes of making it through the pandemic and looking for better opportunities in the future.

Nelda Lunsford (Smoke Rise resident), Olivia Thomason (artist), Miriam Boone, Becky Sanders, Jackie Cornett (Smoke Rise resident)



Pressure Wash

Professional pressure washing-all surfaces Decks, Stained and Sealed 678-469-1599 scottspressurewash.net • scottpressurewash@gmail.com

B. HARRY STRACK, JR.

Certified Public Accountant Comprehensive Accounting Services Computer Business Services

TIGER TAX

6015 Antebellum Drive · Stone Mountain, GA 30087 Phone: (770) 363-9381 | Fax: (404) 921-9092 TigerTaxStrack@att.net · www.DgcrTaxStrack.com TigerTax on Facebook Your Neighborhood Service Facility for over 25 years!

MVP Complimentary Services: Free Shuttle within a 5 mile radius

- Free Tow Service within a 5 mile radius
- *** Free Vehicle Pickup and Delivery with Every Service
- ** Free Alignment, Battery and Tire Check
- Me Free Complimentary Car Wash with Every Service

770-496-0890

4633 Hugh Howell Road • Tucker, Georgia 30084 www.mvpgermanauto.com

Congratulations to the Tucker High School Girls' Softball Team

Tucker High School's Coach, Jonathan Farley, is happy to share that the majority of the girls' softball team was voted to the All-DeKalb County Teams for the year 2020. We are proud of our softball team's success and that of these star student athletes.



First Team: Xya Hicks, Andreya Hunter, Alyssa Walker-Porter, Flora Vogel

Second Team: Aryss McDuffie, Curstin Rhodes, Nariya Hardy-Briscoe, Kaitlin Skates

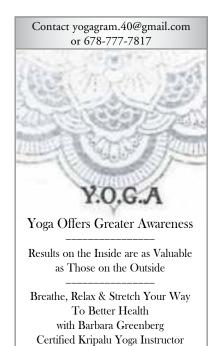


stogans, form opinions to the best of their ability based on fact ility to survive plots and machinations, orslaughts from without and within, and, thanks to the resilience built into our system of history and the stronger than before from the experience. by Virginia McCross

community

THS International Club

Tucker High School has a new club called Tucker International! The mission of Tucker International Club is to build an interactive and supportive community with and for Tucker High School students across all cultures. Through this initiative, the club will educate and build awareness of the rich cultural diversity that exists within the Tucker community. The club aims to encourage members to learn more about peers and their cultures and uniqueness. The club will also focus on building a fun and interactive/engaging community with others, while also creating a support system and having available resources for students that require assistance with college admissions, career pathways, etc. This club is a very new addition to Tucker High School but is already in the process of creating a panel for students to listen to various people from different work forces. These panelists will be speaking to them about their education, how they got to their profession, and any advice that they can give to the students! For more information about upcoming events or opportunities, email: tuckerinternationalclub@gmail.com! Instagram: ths.international

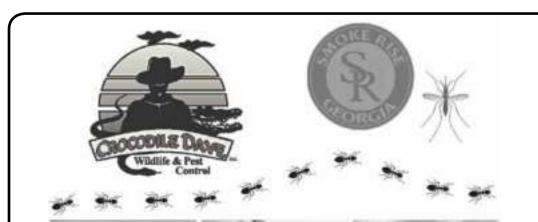


Tucker High School S.T.A.R. STAR stands for Students Together Ass

S.T.A.R. stands for Students Together Assisting Refugees. STAR's goal is to raise awareness about refugees in the community, assisting them through volunteer work, and fundraising to support these communities. When joining STAR, you can make a difference in and out of your community. STAR will also help you gain leadership and communication skills needed for college and beyond! One of STAR's past events was a fundraiser at Tucker City's socially distant night out. STAR raised funds that went towards refugees in Tanzania, Lebanon, Yemen! One of STAR's recent projects has been co-hosting a refugee panel with a social enterprise called Next Page, based in Wellesley, MA. It is a



panel of two young speakers who are both students at Tucker High School, sharing their experiences about coming to the U.S. from their home countries, which are Eritrea and Myanmar. Another one of STAR's latest projects has been preparing a coat drive! Especially during this cold season, many people need coats to stay warm. STAR is host-ing a coat drive where people can donate gently used/new coats. All coats will be going to the International Rescue Committee of Atlanta. More information about STAR's upcoming fundraisers/volunteer events will be on its social



media platforms. Instagram: @ths.star. Facebook: Tucker STAR Venmo: @TuckerSTAR https://www.starrefugees. org/tucker-high-school-star.html





PEST CONTROL SERVICES • HOUSEHOLD PEST CONTROL • BEE CONTROL • MOSQUITO CONTROL • WILDLIFE CONTROL SERVICES • DEAD ANIMAL REMOVAL • INTERIOR & EXTERIOR PEST CONTROL

Servicing Tucker & Smoke Rise since 2000! (770)931-4397

> Crocodile Dave Inc. 4505 Hugh Howell Rd. Tucker GA. 30084



Kitchens, Basements, Decks, Additions, Baths, Screened Porches, Window and Door Replacement, All Phases of Construction, General Improvements & Repairs



References Available • Free Estimates • Licensed & Insured 770–452–1925

Out the Window By Beth Henson

The holidays had come and gone ushering in the short-lived but frosty colder weather. The landscape outside my window had turned from festive shades of green to solemn beige, starkly bare. As the twenty, degree nighttime temperatures slowly emerged, I had remembered to place my trusty fountain warmer in the cascading waters of the patio's now desert of a garden. The delicate curling ferns and fragile angel wing begonias were enjoying their seasonal slumber, leaving only a scattering of slender black seeds as their commemoration.



Goldfinch by Beth Henson

Glancing out the window, I was filled with delight to see a frenzy of activity at the warm bubbling fountain. A rather large flock of goldfinches (now brown finches during their winter molt) were having a frolicking spa day with great exuberance. Each was taking his turn at a warm soak and sipping the obviously tasty hot drink. Others were merrily munching the tiny seeds on the surrounding ground, courtesy of the summer flowers. My heart couldn't help but swell with happiness, watching their sheer pleasure and joy in the harshest time of year.

Enjoy your winter resort my little feathered friends, spring in the South is just around the corner!





NEWS YOU CAN USE

By AvivA Hoffmann

Fool-Proof Green Thumb

Someone once said, "Flowers are like friends; They bring color to your world."

That color can be quite varied – just like our friends. The same is true for the flowers, and plants, we decide to put in our homes. I grew up with green and flowering plants in my parents' home, and I've always enjoyed a pop of green or splash of color in little corners of my own home. I don't claim to have the biggest green thumb, but I do admit to being somewhat of a "purist." I've always believed any self-respecting plant owner wouldn't even think about introducing fake greenery into their living space. That's what you see at the doctor's office, at work,

or a hotel. They often have a reputation of looking a little cheesy. That is...until now.

There are numerous articles online about the pros and cons of "faux" plants. Everybody has a different preference, circumstance, and house. However, I do believe, whether real or faux, plants can provide a beautiful backdrop in a home. Our house never seems to have enough space, so we are very strategic about where we place these natural beauties. We have always had real plants - and mostly with success. However, the space in our



living room, lending itself best to a beautiful, large-leafed accent, doesn't get enough light. My husband hasn't let that detail stop him though, and he's been placing in-door palm trees, in that corner. Despite all the care, almost like clockwork, year after year, he has to go out and buy a replacement when the plant's green folds turn brown and wither away, leaving behind a very sad stalk indeed.

Not wanting to give up on the look, he came up with a radical idea, "Why don't we get a fake plant for that corner?" I initially resisted the proposal out of principle. Then, he showed me some of the amazing faux foliage options that now exist. I was pleasantly surprised. The selections have improved by leaps and bounds. And, for us, this plant wouldn't need proper sunlight nor watering - just occasional dusting. Once I warmed up to the idea, we reached out to a Smoke Rise neighbor who knows a thing or two about plants, as well as the faux side of gardening! I've been told, in his professional life he's worked with many clients creating large installations of real and fake arrangements - both indoor and out. It was exciting to look over the many options available.

The empty corner in our living room is now inhabited by a beautiful, green, Palm Tree - and it's looking very healthy. Finally, if my hubby's reading this - don't even think about bringing any fake flowers home for Valentine's Day!

MY COMMUNITY IS MY HOME

Born and raised in Tucker Located on Main Street 17 years of experience Founder of Taste of Tucker Community leader

"I am proud to have helped thousands of our neighbors with their home mortgages ... whether purchasing or refinancing, and look forward to serving you."



Stewarding Family Wealth	From This Generation
Serving Clients in Tucker and Decator for More than 30 Years. We listen, plan, and guide towards your preferred fature. We offer Comprehensive Financial	to the Next Ask for Our Couple's Weekand Planning
Planning, investment Management, Retirement Planning, Estate Planning, and Charitable Gift Planning.	Guide Inheritance Checklise Contact Randy Brunson:
CENTURION	Email: /brunson@centurionag.com Call or text: 678.478.5781 Website: CenturionAG.com Home Office: 5900 Millstone Lane
advisory-group/ f /centurionadvisory/	We'd Enjoy Connecting With Our Smoke Rise Neighbors

Centurion Advisory Group is an independent fee-only wealth management firm registered. with the state of Georgia as an investment advisor.

February, 2021

Meet the Leathers Family! By Susan Gilbert

Ben and Kathleen Leathers moved to Smoke Rise from Decatur in September of 2018. They met in Los Angeles where they were both working in the music and film industries - Ben as a composer/orchestrator, Kathleen in music licensing. They married in 2013 and moved back to Atlanta in 2015 to be close to family. Kathleen is originally from Norfolk,

Virginia and Ben is from Lilburn, where he has many extended family members.

Ben graduated from UGA with a BS in Mathematics and it must be said, he is a huge Georgia fan. Ben is currently working as a data scientist at Mailchimp while finishing up his master's degree in computer science with a specialization in machine learning, from Georgia Tech. Kathleen graduated from Appalachian State with a music business degree and has worked in various entertainment and marketing roles. With the birth of their daughter, Holland Drew Leathers, at the start of the global pandemic, Kathleen decided to focus on full-time motherhood.

Both Kathleen and Ben are loving their new role as parents, and you might see them out in the neighbor-

hood on walks with Holland and their black lab/pit mix, Gurley.

Holland is named after Ben's late brother, Drew Leathers, who passed away in 2015 due to complications from a nerve disorder called schwannomatosis, a type of neurofibromatosis. Their family is actively involved in raising awareness and funding for neurofibromatosis research through The Children's Tumor Foundation with fundraising events such as Trick or Treatment and Cupid's Undie Run.

They currently live in the house where Ben's grandmother, Lillian Cantrell, lived for nearly 30 years. Lillian was an active member of the Smoke Rise community and served for 22 years as the principal of Henderson Mill Elementary School. Lillian's daughter and son-in-law, Karen and JR Johnson, lived in the house after her, and now Ben, Kathleen, and Holland live there making four generations in the McCurdy Road home.

Ben loves tending to the trees he planted when Holland was born, so that she and the trees are the same age. Kathleen's hobbies include woodworking and going for jogs/walks around the neighborhood. Both Ben and Kathleen play several instruments including piano, viola, ukulele, guitar, and have started holding "band practice" with Holland on drums.

Ben and Kathleen hope to carry on their family's tradition of giving back and bettering the community. They are a friendly bunch and happy to be here. In Kathleen's words, "We are lucky to be part of such a sweet community and we really hit the neighbor-jackpot - on all sides!"



The plans for your retirement journey all begin at Park Springs. From the expansive 61 acre campus to the thoughtfully designed maintenance free





by Susan Gilbert

Working Out in a Virtual World Part 1 of 3

When my friend and fellow *Smoke Signal* contributor, AvivA Hoffmann, told me of her experience with the new Virtual Reality (VR) gaming system that has taken up residence at her home, I was intrigued and thought our readers would be, too. Here is what she shared.

features

When our son Nigel used his money to buy an Oculus Quest VR headset, I was miffed. I couldn't understand how he could spend so much of his hard-earned money on a gaming device! One day, he said, "Mom, why don't you try it?" I reluctantly agreed - knowing that I don't have the time - or interest - these days for gaming. OMG, I was instantly hooked. He set me up with the game, "Beat Saber."

I immediately recognized this as an incredibly immer-

sive experience. You cannot fully understand - until you try it. But it doesn't just put you in front of the game screen. It



AvivA and Nigel Hoffmann get their game on!

takes you INSIDE THE GAME! The game becomes your world, and it is awesome. I also quickly realized how much of an upper body workout Beat Saber was. You have light sabers that you use to slash through three-dimensional blocks coming at you. So, there's a lot of arm movement. Plus, I really like the music that accompanies the levels.

Another exercise app, "Oh Shape," has you contorting your body to fit through various stick-figure shapes that are cut into walls that come toward you. If you are successful, you are forced to move your arms and legs a lot - through crouching to avoid walls above, stepping left or right to avoid walls, etc. These games got my heart rate up and made me sweat, before I even realize it. I also discovered a beautiful exercise game, "Audio Trip," which is like being dropped inside a giant kaleidoscope. You also duck and hit floating shapes that come your way. Before you know it, you've also had a great workout.

Because, I believe it's such a good workout, I have purchased a couple of other workout games AND after more than two decades of being a gym member, I canceled my membership.

There are some drawbacks. For the OQ2 - you must also have a Facebook account. It can easily eat up a lot of free time - you must be disciplined. Some people have motion sickness, but I have not experienced that.

I imagine this is really the course of the future. The possibilities are only limited by the imagination. I'm sure VR will have lots of future use in medicine, psychology, science and so on. Right now, it's also wonderful way to connect with others - from around the world - without having to be in the same physical space, making it perfect for these pandemic days. I even had fun experimenting with Nigel one day. We met in a beautiful, VR mansion to play chess. You can see the other person's avatar. You can also change the outdoor background of the mansion - from snowing mountains, to beautiful beach and ocean, etc. You can also explore the house - and "walk" around it. You can even upload your own pictures to hang on the mansion walls. It's fun!!! Thanks to AvivA for enlightening us with this "tip of the iceberg" on the wonders of VR. Stay tuned! Next month, we have Part 2 of the series written by my son who researched and compiled all the pros, cons, and pricing of the various VR systems. Before you order one, you might want to wait for that piece of advice. Part 3 will cover the various games and experiences you can enjoy in a Virtual Reality world.

villas, cottages, and homes, you'll enjoy a lifestyle that puts you first.

- Private access to Stone Mountain Park with 2 championship golf courses - where you can hit the links
- 6 dining venues where every meal is a culinary experience among friends
- 61 acres of green space and walking paths

 for a lifestyle of fitness and fresh air
- Express your style customize one of our 31 floorplans to your taste
- 50+ clubs and activities to pursue adventures with new friends
- Worry-free care with 2 on-site geriatricians and a nurse practitioner, at our Wellness Clinic



Take The NEXT STEP

Visit us at ParkSprings.com or call 678-684-3300 today to schedule an on-site visit or virtual tour

Active Adult | Assisted Living Memory Care | Skilled Nursing PARK SPRINGS* A Life Plan Community

678-684-3300 | STONE MOUNTAIN, GA | PARKSPRINGS.COM

features



Schwartz Chiropractic and Wellness

HEALTH NOTES:

by Cheri Schneider, M.D.

Covid-19 Vaccine News Again: Two in the Pipeline



Last month, my article was abbreviated, but centered on the Pfizer

and Moderna vaccines, now approved for emergency use authorization

(EUA). These two vaccines work by injecting the messenger RNA into your body (the shot or jab in the arm). The encapsulated messenger RNA carries genetic instructions for your body to make ONLY the spike protein of the coronavirus. Once the protein is made, the body recognizes it as an enemy and mounts an immune response. In the future, any spike protein introduced through exposure to coronavirus provokes an immune defense. This is why these vaccines will also work against the new coronavirus variants—they all have the same spike proteins.

This article highlights two new vaccines seeking approval in the US. Both of the vaccines mentioned below work slightly differently than the Pfizer and Moderna vaccines. These new vaccines work by hiding the gene for the coronavirus spike protein inside a relatively harmless virus known as adenovirus. The adenovirus carries the gene into the body, when the immunization is given. The gene message causes a copy of the spike protein to be made, and the body mounts an immune response to it by making antibodies. If the body is later exposed to the coronavirus and its characteristic spike proteins, the body recognizes it and mounts a defensive response, effectively killing the virus before it replicates.

Johnson and Johnson have applied for FDA (EUA) for their single dose vaccine. Because it is only requires one dose, more people can be vaccinated. EARLY DATA on the vaccine looks promising. Neutralizing antibodies form in 90% of recipients. The antibody response lasts at least 71 days (more by now). To compare: The Pfizer and Moderna vaccines are at month 9-10 of testing antibody longevity and are still showing antibody response. Pfizer and Moderna plan to continue their vaccine study a full two years. The Johnson and Johnson (J and J) company similarly will continue their study.

The Johnson and Johnson study had a little more than 800 participants. The most common side effects were fatigue, headache, myalgia, and injection-site pain. One person had a high fever which resolved within 12 hours. A potential shortcoming of the J and J vaccine is the limited representation of minority groups in the initial study. This is currently being addressed.

The AstraZeneca/Oxford (AZ/O) Vaccine has already been approved for use in the UK. The company has now applied for emergency use status in the European Union and the US. The study, which now includes more than 40,000 participants was halted for six weeks in September, after a British participant had a serious side effect. This halt is not uncommon in the vaccine world. The patient recovered. This vaccine has a few "still to be explained" findings. For example, the two-dose vaccine is said to be only 70% effective. (Pfizer and Moderna are 94-95% effective). This is because during the study, 1,300 of the participants were found to have received only a ½ dose of the vaccine on the first round. The scientists decided to continue the participants in the study as a separate arm of the study. When these patients got the second dose, they were 90% protected. The other arm of the study had full dose vaccinations for both doses. They showed only 65% protection. The study is ongoing, so it is not clear whether a ½ or full dose and/or the timing of the second dose will change how the vaccine is best given.

Whether you get the Pfizer or Moderna vaccine now or wait to see if the AZ/O or Johnson and Johnson vaccine come through, one thing is clear-- with more than 100 vaccines currently being tested, the likelihood that you will be able to receive a vaccine is very high. If you are high risk, you should be first in line. The Georgia Department of Public Health and the DeKalb Health Department websites will have your most up-to-date information. You may have to check them daily.





Dr. Schwartz has been treating your neighbors in Tucker and Smoke Rise for over 12 years. Visit our website to read more about our office.

New Patient Offer: Initial Consultation, Exam Xray's and 1st Adjustment \$99.

most insurance plans accepted (includes Medicare)

4985 Lavista Road | Tucker, GA 30084 770-508-4456 | www.karlschwartzchiro.com

Dudes on Food Episode 3 - Doing the BBQ Thing

We finally got to see what was behind the brown paper on the window and the "Coming Soon" sign on the corner of the Freemasons Square on Mainstreet. Of course, we're talking about Ford's BBQ. We must let you know right out of the gate, we take our BBQ very seriously, so we are totally stoked to have another local outlet in town.

A pre-req for a BBQ joint is that one has to be able to smell it from a block away. Ford's certainly delivered. Our sense of smell led us right to the outbuilding behind the local, boasting a stout dual smoker set up, bringing about some serious equipment-envy for some hobby pit masters. There's an awesome patio, which would've been our first choice but unfortunately the heaters were out of order. We sat down inside, which is cozy with a great local vibe.

A couple of proper brews got us started and we were glad to see Tucker Brewing representing, (as well as Creature Comforts.) -- Side note, we were briefly contemplating a Bloody Mary but didn't pursue it. We regretted dismissing that craving after noticing the garnish they put on these babies. We're not gonna spoil the surprise though, you'll just have to swing by and find out for yourself.

We kicked things off with some Smoked Wings and the Chili. The wings had a fantastic rub (a secret they probably wouldn't give away even if we asked) with the right amount of smoke (cherry wood) not being dry. The side of blue cheese dressing was creamy with big chunks of cheese. We'll try the jalapeño ranch next time. The Chili was meat-tastic, with a solid load of pork and brisket.

We moved on to a couple of combo platters, exposing ourselves to a nice crosssection of the menu. In no particular order, we had the pork butt, brisket, sausage, ribs, collards, slaw, potato salad, and of course... mac & queso.

Just to put it out there, we're no sanctioned judges of any official BBQ association, but there's no doubt everything we ordered hit the mark. The presentation is no-

frills-simple, and we are OK with that... meat on a plate... bring it. A bit of pickled dills and red onions on the side jazzed it up enough for us. The pork butt was super tender and moist. The brisket had great texture, great smoke and was super beefy. (Next time we will be sure to see if they have some burnt ends and maybe some pieces with bark on the pulled pork.). St. Louis style ribs, we are fans. Again, great rub and perfect smoke made for a great rib. Super tender and flavorful for this ultimate finger food. The sausage link was another homer, a combination of beef and pork with cheddar and jalapeño... c'mon what is not to love? On the side, there's a miscellany of BBQ sauces. All distinct, screaming to be explored. The dudes differed in opinion here, one being the vinegary fan while the other was fond of the Alabama White. Both dig the Hot Mustard and the House though.

The sides were superb, also. The slaw stood out among them, perfectly chopped, vinegar-based, one of the best around.

Of course, we did save room for dessert (not really). We summoned the fried pie and banana pudding. Some advice on the pie, get it, cut it, and let it cool. These things come out blazing hot. The crispy crust was super crunchy, and the cherry filling didn't disappoint. Good thing we had some chilled banana pudding to take the heat off. Smooth and creamy, like it came out of Grandma's fridge.

We could not have been happier with our service. Even though it was only Ajanee's fourth day, she carried herself like a pro. Thanks Ajanee for being awesome!

To be honest, Tucker was a bit of a BBQ desert, and we are excited to have Ford's BBQ. Be sure to check them out if you have not already.

fords-bbq.com







5706 Memorial Dr, Stone Mtn, 30083 Daily Delivery To Metro Atlanta, DeKalb and Gwinnett!

Your home is where your dreams live and grow. Keep it, and your dreams, safe with increased protection from American Family Insurance. You'll get the customized home coverage you need to dream fearlessly." Let's find home insurance that fits you. Contact me today.



Thele Moore, Agent 1835 E Park Place Blvd Ste 111 Stone Mountain, GA 30087 Bus: (678) 537-8430 Imoore2@amfam.com thelemooreinsurance.com



ШĢ

Parlon palsy for survey as set status and denotes a fearly MLA of incurator Denotes (CMLA its Denotes) for two on READ Structure Technik Alifaber, MLANS (1922) (1973) - 1973 - 125(1973)

Great Agents Superior Service

Experience the Difference! Our team is experienced, creative, technology savvy and strong communicators. We offer strong, focused marketing, buyer & seller tools - excellent transaction management.



PalmerHouse Properties What is Your H

Exclusive Honor & Respect Program
 Custom Search Tools
 Professional Photography
 Multiple Web Sites for Each Listing

High Tech - High Touch, Service Worthy of Recommendation

Cash Backson Cash

PEPER BIN

404.876.4901 • 770.573.9715 What is Your Home Worth? go to <u>www.real-estate-prices.com</u>

www.smokeriseagents.com

Messages and Sages, What Does it Mean?

By Barbara Greenberg, certified Kripalu Yoga Instructor in the Tucker Community

A couple of things this pandemic has taught me have been quite valuable. Perhaps you too will find some value in this message I would like to share. Uncertainty: the sound of this word makes me uncomfortable. If you tune into the sources available to report our current events, the Sounds of Silence may quite possibly serve you better. One report states that following one direction will lead you here, the other will lead you there and both have an unappealing dooms-day outcome. Lions and tigers and bears, oh my!

Yes, I believe you are an intelligent audience and sharing a point of view rooted in truth is the best. Remembering this is my point of view, we can (and should) agree to disagree, if this is the case. We should behave like adults and maintain a mutual respect toward one another. It is possible. I am an optimist!

I choose, no, I want to see the best in everyone. I want our children, our grandchildren and everybody to inherit a world that is rooted in love. I want everybody to behave. I don't want you to get upset or your feelings hurt, because this may not be the politically correct way to state something.

The truth is, we are a mess! Turning a blind eye, or a deaf ear, to what is happening is no longer the answer and serves no one. Wasn't there once a book "Everything I Need to Know I Learned in Kindergarten?' Let's recap; What is it we were to learn? Be polite, say please and thank you, yes ma'am, no sir, listen with your two ears. Be respectful. Let the person speaking finish what they are sharing before interrupting. Do unto others as you wish them to do unto you. (no wonder it's called the Golden Rule).

This all seems pretty basic, wouldn't you agree? Be kind, show respect, treat others the way you would like to be treated. All good. When I drive around some neighborhoods, I see beautifully displayed signs that read "Just be Kind." What have we become? Do we really need a sign to tell us this? The upheavals that have erupted throughout our United States (notice the word UNITED) causes a disconnect, unsettling and uncomfortable feeling which creates more chaos. In our own state of Georgia, we had an incredible Civil Rights Leader, the Reverend Dr. Martin Luther King Jr, who had a platform with a message for Civil Rights. His message was clear, to fight for (march for) Civil Rights in a manner that is peaceful and non-violent. Those who marched with Dr. King were able to be mindful of their cause and do so in the name of peace. These people were peaceful. They were able to hold true to their position for non-violence. In Yoga, this is called Ahimsa. They accomplished it, and we can too!

Do we all want to be respected, heard and loved? Of course, we do, regardless of our gender, our race, our political or religious affiliation. Remember, we are referred to as The Human Race...all blended together in one big happy family! There's the optimist in me.

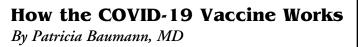
If we could all just step back, take a breath, put yourself in another's shoes, and come

from some sensitivity, some compassion, some understanding some love. Try to reset YOU. It's the one person you do have control over. Do you find it ridiculous that we must remind folks of common-sense things we learned in Kindergarten? Things like wash your hands, cover your nose and mouth when you cough in the crease of your elbow, stay home if you are not feeling well, be polite, be kind, do the right thing. It's pretty basic; love one another, behave the way your Father in heaven would be proud of.

Dr. King had a dream, he had a message, a very important one. Why not learn from this Sage... this wise man who shared his profound message and sound judgement with us. Notice the last four letters in the word message and discover if there's a bit of wisdom in the messages you are receiving.

Now what was it this pandemic has taught me?

Barbara Greenberg is currently teaching at The Corner Cup Coffee in downtown Tucker, Lilburn Park, and offers private sessions. Contact her at yogagram.40@gmail.com



You may want to understand more about the COVID-19 vaccine, even after last issue's great articles, written by Dr. Kennedy and Dr. Schneider. There may still be some remaining misunderstanding out there about the new COVID-19 vaccine. This was brought home to me when I heard a friend express fear that the vaccine would "change your DNA." Don't worry, it won't.

So then how has this vaccine come about? The history of vaccines includes that of the familiar polio vaccine, which contains either an inactive or a weakened virus to trigger the immune response. So how is the COVID-19 vaccine different? The new COVID-19 vaccine uses only a part of the COVID-19 virus, the spike protein. This viral spike protein, which is on the outside of the virus, will allow your body to respond in a way to protect you from future encounters with COVID-19.

The spike protein is the part of the virus that allows the virus to enter the cells of your body. It is thought that even if the virus mutates, the spike protein will not likely change. That's great news! That means the vaccine will continue to be effective! That's why this particular part of the virus is the part that companies have chosen target in this vaccine. The one thing we don't know yet, as pointed out in last issue by Dr. Schneider, is how long the immunity will last. Recent small studies are encouraging, showing that the virus neutralizing activity can persist after eight months.

I will be rolling up my sleeve to receive this vaccine as soon as it is available to me. I'm ready to get on with my life!





GFWC Stone Mountain

Woman's Club

salutes its

members for their

dedication to

community service:

13,069 volunteer hours

\$49,400 funds donated

\$29,293 value of

goods donated

In support of

organizations and

individuals in Stone

Mountain, Tucker, and the

greater East Metro area.

1979 Parker Court, Ste H Stone Mountain, GA, 30087





community

A WEED is a plant in the wrong place!

By Quill Duncan

Yes, we know exactly what that means! Wild violets, crab grass, hairy bitter cress, chamber bitter and all the rest can be real problems in the landscape. The Morning Glories' January guest speaker shared some great insights with us via Zoom. Sandy Reed, PhD., is a scientist with first-hand experience on all kinds of plants including weeds. Each season in the garden and in the lawn has specific weeds that require control to tame or eradicate. One key note is that if you can



prevent them from going to seed, you can save lots of effort. It is true that one year of seed equals seven years of weeds. You can spot kill, pull up weeds, or spray them, or mulch them out of your flower beds. Pre-emergent herbicides are either liquid or granular and need to have at least 1/2 inch of water to activate. Once you have applied the herbicide, leave the soil alone and do not pull the weeds. It works from the ground up. "Preen" works for garden beds. "Roundup" kills everything, so do not spray if it is windy and be careful and protect yourself with proper clothing and gloves when spraying any herbicide. Some herbicides are intended only for lawns like "Halts" or "Dimension." Sandy's comprehensive slide presentation can be viewed on her garden club website, if you want to see photos of weeds to identify and details on the proper procedures for applying herbicides. Go to www.shenandoahrose.com for the talk on controlling weeds in landscape.

The Morning Glories club is continuing to use the Zoom format for club meetings, and it offers a chance for members to join in and hear interesting speakers each month. If you are interested in joining a zoom meeting, please contact Glenndolyn Hallman at: gkh44@aol.com. All are welcome.

The club will be providing "Valentines for Vets" again this year for the staff and patients at the VA Hospital in Decatur. The club has also donated funds to the "Helping Mamas" charity for women and children in need and to the WellRoot Family Services based in Tucker. Member Jackie Cox who works at the Georgia Regional Hospital reported that the garden therapy project has continued with success this winter. Patients have planted cool season vegetables and six to seven blueberry shrubs for future harvesting. This project has been very successful for staff and patients who enjoy working in the gardens and celebrating the harvest together. It is a wonderful legacy of one woman's goal to create a healing garden for her patients, when she had the idea several years ago. Now Jackie's dream has really expanded for the benefit of so many. Thank you, Jackie! Happy Gardening, friends.





SRP: Happy New Year!!

By Sherrie Waddell, SR Prep Principal

Smoke Rise Prep (K-8), Stone Mountain's best kept secret, focuses on the core values of character, culture, and curriculum. In order to shape well-rounded students, our teachers and parents create an atmosphere that aligns with those core values. One

way that we accomplish this is to create a healthy balance between academic rigor and enriching activities.

Smoke Rise Prep has wrapped up a wonderful first semester. We have safely and successfully implemented a phased-in hybrid model. Our teachers have been busy incorporating engaging, project-based lessons that challenge our students both in person and virtually. Our small class sizes create the optimal learning environment for our students especially when we have to transition to virtual learning. Our school continues to rigorously follow all CDC-recommended safety precautions. All students, faculty, and staff must wear masks (with daily mask breaks), social distance, wash hands frequently, and receive daily temperature checks. Our number #1 priority is providing a quality education as safely as possible while providing flexible options according to our families' comfort levels. Smoke Rise Prep operates on a four-day academic week, Monday to Thursday, with Fridays being Enrichment Days from home. Virtual Enrichment sessions are typically 30-minute sessions led by parents or other community members for volunteer credit. This month's spotlight is Dungeons and Dragons led by Martin Russell. Mr. Russell is very consistent and operates a two-hour long session full of magic, mystique, and team building. He goes above and beyond to make sure the kids have a successful experience and truly get something out his session. Other fun and engaging enrichment activities include art classes, Minecraft groups, Disney karaoke challenges, multiplication practice, and much more! Check back next month for our next spotlight!

Get ready to enroll for next school year! Our admissions season is opening in early February, so check our website for updates and virtual open house sessions. Also in February, we will also host a virtual high school fair. The live event will comprise of breakout rooms where parents, students, and caretakers will be able to join in to ask questions and obtain additional information from your school's representative. We look forward to connecting with you virtually, so watch our website and social media for updates.

To hear more about specific grade levels and additional offerings, contact info@smokeriseprep.org. Spaces are limited!



Visit us at ParkSprings.com or call 678-684-3800 today to schedule a virtual tour

A Life Plan Community Active Adult • Assisted Living Memory Care • Skilled Nursing Rehabilitation

Ġ

企



ATTENTION ADVERTISERS: All inquiries regarding advertising should be directed to: Classified and display ads: Harry Strack, tigertaxstrack@att.net. Flyers: Barbara Luton at barluton@aol.com.

All classified ads are limited to 20 words, with the *Smoke Signal* reserving the right to edit any copy. Ads are \$15.00 per month, (\$75.00 per six months if prepaid). Please submit by email a copy of ad to tigertax-strack@att.net. Deadline is the 10th of each month. ADS NEED TO BE PREPAID. Checks should be made out to *Smoke Signal* and mailed to P.O. Box 763, Tucker, GA 30085. When submitting classified ads, please include your full name, address, and phone number. This information is for our records only! For classified ads, contact Harry Strack tigertaxstrack@att.net.

For information on display (box) advertisements or flyer inserts, see contact information on page 2.

Classified Ads

PEST CONTROL

Interior / exterior home pest control Ants, roaches, mosquitos, wildlife removal 20 years serving Tucker & Smoke Rise 770-931-4397

www.CrocodileDave.com

Heating and Air Conditioning; Water Heaters Installed; Gas Lines Installed; Commercial and Residential Professional Technicians: James Maceco; 770-365-4258

CENTRAL VACUUM SERVICES Installation Repair Maintenance Licensed/Insured Residential/Commercial Over 20 years experience Call Steve at 770-630-1620 www.CentralVacuumServices.com

A KICKIN' & PICKIN' ESTATE SALES We stage, price and sell your treasures and offer liquidation and cleaning services. Contact Rick Kicklighter at 678-234-6956.

SMOKE RISE LANDSCAPES Licensed/Insured. Design. Installation. Year-Round Maintenance. Weed Control/Fertilization.Drainage. Hardscaping. Irrigation Systems. Pinestraw. 404-556-2634

WINDOW CLEANING —

Year-round detailed window cleaning by owner. Fully licensed, owner operated company.

Call Paul at 678-516-7939 or visit AbsoluteWindowCleaning.net.

WAGNON LANDSCAPE GROUP Residential, commercial, design and installation. Year-round maintenance, light tree work and cleanups. Licensed/insured SR resident with SR references. 770-381-3697.

HANDYMAN INC. has over 225 clients in the SR community. Providing all your "homework" needs. Logan Carlisle, owner and Handyman@ 770-235-3684.

AFFORDABLE LAWN CARE Mowing, edging, pruning, trimming, etc. Reasonable, dependable, insured. Call Mark at 404-697-7426.

DOG BOARDING: Loving dog care. Small, selective, safe, fun. Your dog will be glad you went on vacation! Call 770-674-0680 or visit www.theshepherdsglen.com. Experienced, Affordable, Licensed. Metro Fireman: Quality Pressure Washing and Gutter Cleaning. A job done right by someone you can trust. Call Phillip Carlisle 404-328-6595.

Floral Hills Memory Gardens 2 Spaces located in Garden of Last Supper, \$5,950.00 for both. Roy @ 334-566-3482

CHILD AND ADULT CAREGIVER RN 30 yrs. experience. Day or night. BCLS, homeschooling Babysitting to vents.

Holly 770-455-1342 PETS, PAPERS, & POSIES. I'll take care of them while you're away. Smoke Rise resident 40+ years. Karen Bouchard. 404-472-7348. petspapersandposies@gmail.com

> DOG GROOMING Smoke Rise Resident

Call/Text Lisa 404-444-7763 Loving Care for your Under 40lb Furbabies

Professional Groomer since 2006 Auto body shop local serving Tucker, Stone Mtn, Smoke Rise. Honest, reasonable, quality work. Providing home-to-shop transportation. Call Dave 770-609-8759.

COMPUTER AND NETWORK SALES AND SERVICES

Trusted Company working with local community since 1995. References available.

770-979-1800, www.thepclink.com Yoga Private Designed for You

Barbara Greenberg Certified Kripalu Instructor Yogagram.40@gmail.com

678-777-7817 Floral Hills Memory Garden two companion crypts inside the Chapel of the Pines \$6000.00 total for both crypts

Rick (770) 491-0240 (PLUMBER)

Plumbing-Electrical-H.V.A.C Repairs-Replacement New Installation

Family Owned and Operated 38 yrs Experience, Senior Discount Call Troy-770-256-8940 ON POINT ESTATE SALES Let us take the burden of downsizing your home. Our professional and experienced staff will organize, stage and price your home items at a fair value resulting in a successful sale. Clean-out service is also available. Contact us at 770-881-5596 or email info@onpointestatesales.com AFFORDABLE CLEANING SERVICES Providing excellent cleaning services at a reasonable price. Reliable references available upon request. Call Halida at 404-610-9056

UPHOLSTERY AND TRIM Recover replace and repair upholstery for auto, truck, motorcycle, boat, home, commercial and more. Call 770-465-0996 or visit www.freestyleupholstery.com. HOUSEKEEPER -- Reliable, experienced housekeeper for several years in Smoke Rise area. Hours are flexible. References available. Contact Sabina @ 770-634-0463

LOCKSMITH SERVICES — Deadbolts installed, re-key, repair, reinforced strike plates & motion lights installed, door threshold & weatherstrip replacement. SR res/ SR ref, Rick 770-617-0466.

PRIVATE CHEF/CATERER offering seasonal meals with your schedule, health,

and happiness in mind. Taylor Mead, Chef & Owner

BetterOffFedATL@gmail.com **PIANO TUNING & REPAIRS** – Over 40 years of professional experience. Contact Smoke Rise resident Steve Duncan at 770-414-4766 or 1swd@att.net

N.K. CONSTRUCTION Stucco, Stones, Blocks, Brick, Tile, Driveways, Roof, Room Additions,

Decks, Walls/Fences, Painting. 30 yrs. exp. Nick 678-791-9546 (cell)

770-934-4148 (home) Need a professional pet sitter?

Call Critter Sittin' Sisters at 404-409-3765. We make your pets smile!

The purpose of the Smoke Signal classifieds is to advertise goods and services to the community.

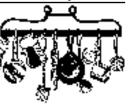


Amen, Let's Eat!

Celebrate Love at First Bite

the easy-to-prepare dishes with extravagant flavor.

by Joyce Ray



As virus infection fears are still a big concern, many of us will desire to stay home to celebrate Valentine's day, although we do not necessarily want a full day of cooking in order to create this special meal. I have offered some simple but elegant suggestions to make your Valentine's Day Meal one of

Beef Tenderloin with Balsamic Vinegar

From "The Tuscan Sun Cookbook," by Frances and Edward Mayes. You can purchase individual steaks or one larger cut and have it sliced into the desired number of filets. Makes enough for six portions. <u>Sauce</u>

2 Tbl extra virgin olive oil 2 garlic cloves, minced 1/4 teaspoon black pepper 1/2 cup red wine

4 minced shallots 1/2 teaspoon salt 1/2 cup balsamic vinegar 1 bay leaf

In a small pan over medium heat, sauté the shallots in the olive oil for 3 minutes. Add the garlic, salt and pepper in the last minute. Stir in the balsamic vinegar, red wine and bay leaf and bring to a boil. Reduce to a simmer and cook for about 10 minutes, until the vinegar-wine sauce is concentrated and thickened. Season tenderloins with salt and pepper. In a large skillet over medium high heat, sauté the tenderloins in the olive oil 2 minutes on each side for rare, or use a meat thermometer for your preferred degree of doneness. Remove the bay leaf from the sauce and spoon over the filets of beef. Pair with suggested wine: Amarone.

Spring's Around the Corner Citrus Salad

Fruit from three Navel oranges and one red grapefruit, sliced.

1 sliced avocado

¹/₂ head butter, Boston, or Bibb lettuce

2 cups spinach leaves, torn into bite size pieces 1/4 cup toasted nuts of choice

Dressing

2 Tbl fresh lemon juice, $\frac{1}{2}$ tsp Dijon mustard, 2 tsp. honey, $\frac{1}{4}$ cup olive oil, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper. Add all ingredients to shaker, and shake until well mixed.

Rosemary Potatoes

¹/₂ cup extra virgin olive oil

6 Russet or Yukon Gold potatoes, peeled and cut into cubes

¹/₂ teaspoon pepper

2 Tbl minced fresh rosemary

1 Tbl sea salt

Heat the olive oil in heavy skillet over medium heat until hot but not smoking. Add potatoes and cook, turning occasionally so they don't stick as they brown. When they begin to crisp – about 10 minutes, season with pepper and rosemary. Continue to toss until done. Add sea salt before serving.

Roasted Vegetables

Choose from your favorites at the farmer's market or fresh vegetable isle. Suggested: Cauliflower, Green beans, asparagus, fennel, red pepper, onions, eggplant, zucchini, or tomatoes.

It is best to choose vegetables with a similar roasting time. Preheat oven to 350°. Arrange cut vegetables in a single layer on a parchmentlined baking sheet with low sides. Trickle olive oil over them and season with salt and pepper. Roast for 5 minutes, or until barely fork tender. Whole onions can be cut and roasted with the other vegetables or in a separate baking dish. Cut a large X-shaped gash in the top of each peeled onion. Douse liberally with balsamic vinegar and olive oil. Season with salt and pepper. After 40 minutes at 350°, a fork should easily pierce through the onion. Check while baking and add more balsamic or olive oil if needed.

Simply Silky Crème Brulee'

will finish the meal with a flourish and can be made ahead and stored in refrigerator until the big event. Dress it up with fresh berries or add a special touch on the side with chocolate dipped strawberries.

February, 2021

For over three decades, Blankenship Family Dentistry has been treating the Smoke Rise Community with a personal touch.

You will feel comfortable with our father-daughter team that offers an abundance of dental talent, in a judgement-free environment.

> Call to make your appointment today. 770.879.0732

2 cups heavy whipping cream
2 Tbl Cognac (optional)
6 large egg yolks
4 inch piece vanilla bean, split lengthwise (or 1½ tsp of vanilla extract)
1/2 cup granulated sugar
6 Tbl granulated refined, brown or turbinado sugar for topping.

Pour cream into a medium saucepan. Scrape the seeds from vanilla bean into the cream and add pod. Place over medium heat until small bubbles form around the edges of the pan. Remove from heat and let cool to room temperature. Remove vanilla pod. Preheat oven to 275°. In medium bowl, whisk the egg yolks until pale in color. Whisk in the sugar, then the cooled cream. Stir in the Cognac, if desired.

Place six standard-size flan dishes in 8"x10" baking pan. Divide custard among dishes. Pour warm water into the pan, to come halfway up the sides of the flan dishes. Bake 35-40 minutes or until the center of each custard still juggles slightly. Remove from oven and carefully lift dishes from hot water. Refrigerate for up to 2 days. When ready to serve, place dishes on baking sheet. Sprinkle 1 Tbl brown or granulated sugar over each custard. Use butane culinary torch to melt sugar to a crisp crust. Optional method: Return to oven with door open and put temp on "Broil." Place custards on top shelf, and carefully rotate baking pan to evenly melt sugar.