

Spring/Summer  
2010

# Edmund Park Press

The Voice of the Edmund Park Homeowners Association

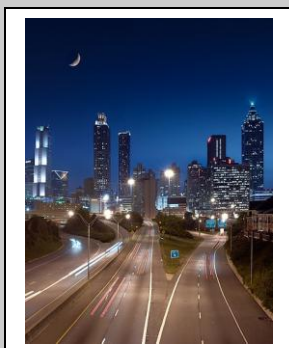
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## EPHOA Website Update:

The neighborhood contact list has been removed from our website for security reasons. We will be sending out an electronic version by mid May. Please contact TJ at [secretary@edmundpark.net](mailto:secretary@edmundpark.net) if you have updated contact info (name, telephone, email) or if you do not want your information distributed.

Also, we now have an open page for our website! Send content suggestions to TJ as well.



## A Letter From Your New EPHOA President

Welcome to the Spring/Summer edition of the Edmund Park Press! I first wanted to say thank you to all the Homeowners who attended our Annual Meeting. Your attendance and input is greatly appreciated. I also wanted to say thank you to those who have volunteered to be part of the board this year and to those who have recently completed their terms as they have spent many years and/or many hours helping this neighborhood remain a great place to live.

As you may have noticed while reading the minutes, we will be focusing a lot of our attention on continuing to improve the look of our neighborhood. We have started to show our age and like any smart Hollywood star will tell you, it's time for a facelift! The common fence that runs behind the houses between Kimberly and Edmund Park Drive will be our first priority and we will move on from there. We are currently obtaining several pricing quotes for various fence options. All affected neighbors will be notified as

soon as we have data to share and discuss.

We want to continue to keep this neighborhood in top form and your help, suggestions, or feedback is very much welcomed. Please feel free to contact any of your board members below at the following emails:

- President – Leslie Finley  
[president@edmundpark.net](mailto:president@edmundpark.net)
- Secretary – TJ Johnson  
[secretary@edmundpark.net](mailto:secretary@edmundpark.net)
- Treasurer – Doug Hodge  
[treasurer@edmundpark.net](mailto:treasurer@edmundpark.net)
- ACC Chair – Mark Fey  
[acc@edmundpark.net](mailto:acc@edmundpark.net) (additional ACC members are Kevin McClain & Don Besch)
- Social – Payal Kapoor/Laura Schmidt  
[social@edmundpark.net](mailto:social@edmundpark.net)
- Security – Ursula Besch  
[security@edmundpark.net](mailto:security@edmundpark.net)
- Board Member – Steve Lang

## Neighborhood Watch Update

Our Neighborhood Watch Program is in full swing, and we want to extend our sincere appreciation to those who have volunteered to serve as Block Captains.

If you notice anything suspicious, please contact Security Chair, Ursula Besch @ 404.872.1581 or your Block Captain. For instance, a woman was recently soliciting in the neighborhood. Edmund Park neighbors reported this to the Druid Hills Police and the woman was later caught and fined.

Also, if you're going to be out-of-town, be sure to let your neighbors or your block captain know so that they can keep an eye on your home in your absence.

## Meet Your Block Captains:

- Edmund Court  
Teri Johnson, 404.941.9166
- Lower Edmund Park Dr  
Maureen Pitfield, 404.817.8108
- Middle Edmund Park Dr  
Ursula Besch, 404.872.1581
- Upper Edmund Park Dr  
John Boswell, 404.245.0129
- Lower Markan Dr  
Sarah O'Leary, 404.815.7743
- Upper Markan Dr  
Eileen Block, 404.607.1133
- Kimberly Lane  
Sandra Keeran, 404.873.9838



### Upcoming LNI Events

May - Nicole Wiseman

Jun - Bye (Summer Block Party)

Jul - Payal Kapoor/Mary Elizabeth Ellenburg

Aug - Laura Schmidt/Sara McClain

Sep - Dana Pederson/Teri Johnson

Oct - Bye (Halloween Block Party)

Nov - Christie Rose/Susan Vara

Dec - Sara McClain (Cookie Exchange)

### Future Social Events

Oct - Halloween Parade & Block Party

Dec – Holiday Party

## Flamingo Fridays are Here!

The Kapoor's hosted the first Flamingo Friday in April. It was a huge success, and we hope this tradition continues! Come meet your neighbors. Get to know them better. Or, just socialize with old friends.

### What are Flamingo Fridays?

They are a way to connect with your neighbors in a completely casual atmosphere. Assuming enough volunteers participate, on Friday evenings when the weather is nice, starting around 5 p.m. from Spring till Fall, a neighborhood gathering will be held in someone's driveway. The host provides only the driveway. No effort needed! Honest! Everyone brings their own lawn chairs, beverages, kids, snacks, etc. Gatherings last 30 minutes or a couple hours, depending on the group assembled on any given evening.

Here's where the flamingos come in: Whoever volunteers to host the upcoming Flamingo Friday obtains a plastic lawn flamingo from the previous host and displays it on their lawn the Monday or Tuesday before the Friday event, thus signaling to the neighborhood where to gather for the next Flamingo Friday. No fuss, no RSVPs, no pressure, no strings. Attend once, twice or as often as you please. Just look for the flamingos!

If you'd like to volunteer to host or have questions about how Flamingo Fridays work, please contact your Social Chairs at [social@edmundpark.net](mailto:social@edmundpark.net).

## Summer Block Party...Fat Matt's Anyone?

Ready for a little fun in the sun? Come out and join your neighbors for our annual EPHOA Summer Block Party on Saturday, June 19th.

Location: Upper Edmund Park Island

Time: 5:00 p.m.

Dinner will include BBQ catered by Fat Matt's, along with a host of side dishes and beverages. Desserts are welcome, so please feel free to exercise your baking skills!

If you are not on the distribution list, please contact [social@edmundpark.net](mailto:social@edmundpark.net). In our efforts to "go green," we will be sending out an evite as the event gets closer. Please be sure to RSVP! We hope to see you there!

## Ladies Night In Socials - An EPHOA Tradition

Come this November, we will be celebrating three years of monthly Ladies Night In (LNI) evening socials! These outings have provided a great opportunity for the women in the neighborhood to connect with their neighbors, share experiences and build a greater sense of community.

In case you've missed out on these opportunities, don't despair...there are additional outings being planned through the rest of 2010. The list of LNI volunteers for upcoming events is listed to the left. Not on the LNI distribution list? Simply send an email to [social@edmundpark.net](mailto:social@edmundpark.net), and we'll be sure to add you.



**Have a Heart  
Benefit**

**June 25**

**6:30pm-2:00am**

**The Loft at Center  
Stage**

**1374 West  
Peachtree St.**

**Atlanta, GA 30309**

**Tickets: \$30 in  
advance/ \$40 at  
the door**

Expect a full night of entertainment, including two local bands, a silent auction, and featured speaker. A cash bar is available.

This year the featured speaker will be Edmund Park's own Teri "TJ" Johnson, who received her liver transplant 1 year ago.

For more details:  
[haveaheartbenefit.com](http://haveaheartbenefit.com)

## First Annual Chili Cook Off Winning Recipes

This year marked our first annual chili cook off where 9 neighbors competed for the top prize and bragging rights for the best chili in Edmund Park. Thanks to Edmund Ct and specifically homeowners Dana and Steve Pederson.

### 1<sup>st</sup> Place - Smoky Chicken Chili - Courtesy of Payal and Sameer Kapoor

2 poblano chili peppers, chopped  
1 large red bell pepper, chopped  
1 medium-size sweet onion, chopped  
3 garlic cloves, minced  
2 tablespoons olive oil  
2 (14 1/2-oz.) cans zesty chili-style diced tomatoes  
3 cups shredded or chopped barbecue-flavored rotisserie chicken (about 1 lb.)  
1 (16-oz.) can navy beans and black beans rinsed and drained  
1 (1.25-oz.) envelope taco seasoning mix  
Toppings: shredded Cheddar cheese, sour cream, Frito chips

Sauté first 4 ingredients in hot oil in a Dutch oven over medium-high heat for 8 minutes or until vegetables are tender. Stir in diced tomatoes and next 6 ingredients. Bring to a boil over medium-high heat. Reduce heat to low, and simmer, stirring occasionally, 1 hour. Serve with toppings. Makes 6-8 servings.

### 2<sup>nd</sup> Place – Cajun French Chili - Courtesy of Christie Rose

3/4 lb ground round  
1 cup diced onion  
1 Tbls chopped garlic  
1 green pepper cut in 1/2 pieces  
1 1/2 Tbs chili powder  
1/2 tsp black pepper, 1/2 tsp white pepper, pinch cayenne pepper  
2 (28 oz.) cans diced or crushed tomatoes  
1 (15 oz.) can dark red kidney beans, rinsed & drained  
1/2 lb smoked andouille sausage sliced in 1/4 inch rounds

Place the ground beef in a heavy pot. Cover with onion, garlic, green pepper, chili powder, black & white pepper and cayenne. Cook over medium low heat, stirring until the meat is browned and onions are translucent. While the beef is cooking, heat the tomatoes in a saucepan. Add the beans and sausage. When the beef is fully cooked, add the tomato mixture to meat and cook over low heat, stirring occasionally for about 2.5 hours. Do not let it boil and do not cover the pot. Makes 6-8 servings.

### 3<sup>rd</sup> Place - Beef Chili - Courtesy of Nicole and Chad Wiseman

1lb ground beef  
1 can hot chili beans, Northern beans, and pinto beans  
1 can diced tomatoes with jalapeno's  
1/2 medium onion diced  
2 Serrano peppers diced  
1 8oz can of tomato sauce  
1 tsp garlic powder, 1 tsp oregano, 1 tsp basil, 1tsp cumin

Cook ground beef until no longer pink. Add onion, Serrano peppers, garlic powder, oregano and basil. Add salt and pepper for flavor. In slow cooker, add chili beans, northern beans, pinto beans, tomato sauce, cumin and ground beef. Cook until reaches desired temperature. Makes 6-8 servings.