



## Pine Street campus undergoes improvements

Although the original St. Barnabas campus at Sixth and Pine streets is slated for bold renovations in the near future, interim enhancements have improved both atmosphere and services.



*Brandi McBryar's culinary expertise brings approval from apartment residents.*

### Cafeteria changes

There's a new aroma in the Home Place Café, thanks to our own chef consultant.

Brandi McBryar, a student in the culinary school at Johnson & Wales University in Charlotte, North Carolina, brings her love of good food and attractive presentation to the St. Barnabas apartments cafeteria.

"It's been a real improvement," says Lila Lesley, apartment program director. She notes that for the first time in months, the food was not a topic of concern at a recent resident council meeting.

"Mr. Boston came up with the idea of getting a chef and asked me to look into it," says Karen Lingo, director of food services. "I thought it was a great idea to bring Brandi on board with new ideas to upgrade the food, improve the cafeteria's image and make it more homey."

Menu planning and culinary experimentation have been the focus of Brandi's responsibilities, as well as training the kitchen staff in preparing healthy, good-tasting food that is not greasy or salty.

"We had to tell residents that we would not be serving deep-fried foods, though we wouldn't delete fried foods altogether," says Brandi, acknowledging that it takes time for tastes and preferences to adapt. "The kitchen staff has been accustomed to meeting the special dietary needs for nursing home residents, so we're trying to find a happy medium."

For Brandi, taking on the project revealed a sur-

prising family connection to St. Barnabas. Her uncle had been a nursing home resident while she was away at school in North Carolina. It wasn't until she interviewed at St. Barnabas that family members pointed out the connection.

Apartment residents frequently share their comments and Brandi welcomes the feedback. Sometimes they request specific menu items; one Hurricane Katrina evacuee requested New Orleans-style food, even providing Brandi a Cajun cookbook for reference.

"Residents are really enjoying the different kinds of foods," says cook Angela Boston, "and the atmosphere has improved as well."

A full-time intern at the Walden Club, Brandi's specialty is desserts and fresh pasta, something she'd like to introduce to the Home Place Café in the future.

The Café is a convenient lunch spot for downtown workers, and our menus are advertised at the YMCA and BlueCross BlueShield.

Visit the Home Place Café soon!

### Building upgrades

One of the vacant apartments received new kitchen tile and countertop, and new cupboards were installed in both kitchen and bath. The apartment was used as a model to prospective residents before being rented in November.

Other aesthetic improvements include repainting fourth-floor apartment doors a classic Williamsburg blue and installing new brass



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