

**Oregon standoff:
FBI confirms
1 death, arrests**

Story, A6



**Self-taught artist
Dial remembered
for his boldness**

Story, D1



Not just for summer:
Enjoy four hearty
salads this winter

Get the recipes in today's
Food Extra on myAJC.com/
foodextra and AJCePaper.

WEDNESDAY, JAN. 27, 2016

myAJC | AJC.com

\$2

Rain
High: 50, Low: 37
75% chance of rain



Thursday: Partly sunny, 51/36
Friday: Clear, 54/39
Saturday: Mostly sunny, 60/46

Details on the back of Metro

**Panel calls for
depression checks
during pregnancy**

Women should be screened for depression during pregnancy and after giving birth, an influential government-appointed health panel said Tuesday, the first time it has recommended screening for maternal mental illness. **A2**

Truth-O-Meter
PolitiFact Georgia

"Fifty years ago, the average GM employee could pay for a year of a son or daughter's college tuition on just two weeks wages."
— Martin O'Malley on Thursday in a column posted on Medium.com, **B1**

**NATION & WORLD
Prison unlikely for
covert video pair**

A decision to indict activists who made undercover videos about Planned Parenthood might be more about expressing disapproval for how they conducted their investigation, experts say. **A10**

» **Police shootings:** Cleveland is firing six officers involved in a 137-shot barrage that killed two unarmed people after a 2012 chase. **A3**

**BUSINESS
Fed likely to delay
next rate hike**

Volatile financial markets will cause Federal Reserve policymakers to delay their next interest rate increase until spring, experts say. **A13**

**METRO
Indicted DeKalb
officer resigns**

The officer turned in his badge four days after he was indicted on murder charges in the shooting death of an unarmed civilian. **B1**

Dear Abby D3
Classifieds D6
Comics D8
Obituaries B6
Opinion A15
Puzzles D3
Scoreboard C5
Television D2

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The Atlanta Journal-Constitution

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MENTAL HEALTH IN GEORGIA

Mental care plan at impasse

Ga. effort draws fire; feds say 79 of 503 patients died since their release.

By Andy Miller
For the AJC

Georgia's years-long efforts to improve services for people with developmental disabilities continue to draw fire from federal attorneys, who now

say in court documents that 79 of the 503 individuals released since 2010 have died. Reports show many of the patients who died had poor care and oversight, federal attorneys said in their Jan. 19 court filing. The majority

of those discharged also had complex medical needs associated with higher rates of death, the attorneys said. The federal filing details problem areas that remain with a 2010 settlement agreement between Georgia and the U.S. Department of Justice over care for people with serious mental illnesses, such as

THE AGREEMENT

The state has created new services for people with developmental disabilities under the pact, including:

- Case management
- Crisis respite homes
- Mobile crisis teams
- Family support resources

Source: Georgia Department of Behavioral Health and Developmental Disabilities

Patients continued on A12

PANDEMIC IN PROGRESS



Zika virus prompts pregnancy warnings

A city worker fumigates to combat the Aedes Aegypti mosquitoes that transmit the Zika virus, at the San Judas Community in San Salvador, El Salvador, on Tuesday. Worries about the rapid spread of Zika through the hemisphere have prompted officials in El Salvador, Colombia and Brazil to suggest women stop getting pregnant until the crisis has passed. SALVADOR MELENDEZ / ASSOCIATED PRESS **SEE ARTICLE, PAGE A2**

SOCIAL MEDIA

Official fired over Facebook

State school superintendent 'disgusted' by subordinate's posts on race, religion.

By Ty Tagami
ttagami@ajc.com

The Georgia education official who posted online about race, religion and partisan politics was out of a job Tuesday, as his boss, state school Superintendent Richard Woods, said he was "disheartened and disgusted" by

what he saw. Jeremy Spencer, a former science teacher from Camden County on the South Georgia coast and state virtual schools teacher, was promoted last January to associate superintendent over the virtual schools program by Woods soon after he took over as Georgia's top elected education official. Woods' announcement of Spencer's exit came less than an hour after a state senator demanded it in a speech at the Capitol Tuesday morning.

Firing continued on A12

CRAFT BEER DECISION

Brewers end beer battle with deal

Makers can sell food and tours with varied prices; some wanted more.

By Aaron Gould Shelnin
aaron.gouldshelnin@ajc.com

Georgia's craft beer makers won a major victory Tuesday in a compromise that ends a contentious battle at the Legislature, but not all breweries are celebrating.

Brewers and liquor distillers reached an agreement with the wholesalers and state leaders that allows manufacturers to once again sell tours with variable prices, and for the first time they can also sell food on-site. The changes will take effect once the Department of Revenue issues new regulations, although the timing of that is unclear.

"An agreement with the governor's office and legislative leadership for regulatory fixes to the brewing industry has been reached," said Nancy Palmer, the executive director of the Georgia Craft Brewers Guild. "We look forward to quick implementation."

If that's less than effusive, it's because brewers were hoping for more.

Taylor Lamm, the managing partner and master brewer at Lake Country Brewing Co. in Greensboro, said they hoped lawmakers would help the craft beer industry.

"However, the compromise puts us back exactly where we were in 2015," Lamm said.

Beer continued on A12

ALSO INSIDE

» Capitol's browning front lawn on Liberty Plaza gets spray-painted green, **B1**
» Georgia is one of only five states without a civil rights law to prevent discrimination, **B1**

BETTER HEALTH

Eco-minded menus on the Galapagos Islands



Carolyn O'Neil
Healthy Eating

Imagine if your grocery list was edited to remove foods considered a threat to the balance of nature in your own backyard. That's the culinary challenge Norman Brandt faces every day as executive chef of the Pikaia Lodge in the Galapagos Islands.

"When I got the position, I made a list of ingredients I needed for the kitchen, and I was told, you can't bring those in," Brandt said. No blue cheese, no cherries and no imported citrus, to name just a

few of the foods tightly restricted by Ecuador's biosecurity regulations for the Galapagos. The goal is to prevent the introduction of invasive species that could threaten indigenous plants, many vitally important to the islands' world famous wildlife.

The Galapagos Islands have become a mecca for ecotourism, attracting more than 250,000 visitors a year who arrive with binoculars and cameras in tow ready to spot giant tortoises, sea turtles, penguins and unique birds, including the blue-footed booby. Rules control the number of people and limit the time spent in wildlife areas, and you must stay at least 6 feet away from the creatures.

Birds don't fly away and baby sea lions hop toward you.

"They thrive because there

are no predators here," said Andrew Balfour, general manager of Pikaia Lodge (pikaialodgegalapagos.com), a boutique eco-property where rooms include a copy of "The Origin of Species" by Charles Darwin. Guests drink in the DNA bar and dine in the Evolution dining room.

"The magic of the Galapagos is you see nature in an intimate way and see how the adaptation of the species is crucial from island to island," Balfour said.

Brandt, from mainland Ecuador, enthusiastically has learned to adapt to his new environment by getting to know local farmers, discovering wild cherry tomatoes and showcasing Galapagos seafood, including tuna, grouper, octopus and spiny lobsters.

On the menu is an octopus carpaccio with chimichurri, and local tuna with fried yucca.

Avocado, mango and citrus are grown here, first planted by early settlers. Dairies produce milk, but only fresh cheeses. "So, I'm trying to make my own aged cheese," Brandt said. He showed me a small wheel of yellow cheese. "I want to wait for two or three months more. It's an experiment, so we're all learning about it."

He makes his own red wine vinegar and ages the local grass-fed beef so it's more tender.

Traditional tastes of Ecuador at the Pikaia Lodge, including a quinoa risotto and arriba chocolate mousse with passion fruit coulis, add a gourmet touch to Galapagos adventures.



Galapagos cuisine is strictly controlled by environmental regulations. CONTRIBUTED BY CAROLYN O'NEIL

Carolyn O'Neil is a registered dietitian and author of "The Slim Down South Cookbook." Email her at carolyn@carolynoneil.com.