

MEET YOUR NEIGHBOR: CHEF JAMES RENSHAW



Treemont Retirement Community residents are all excited this month about Treemont's new Executive Chef and Director of Food Services James Renshaw. One resident so enjoyed the quiche served, she asked if Treemont had a new food service company. James replied, "We made the quiche from scratch in the kitchen! Glad you enjoyed it!"

With three delicious, home-style meals prepared 7 days a week in Treemont's beautiful dining room, residents take notice of any

enhancements in their dining experience. Treemont is delighted to have such a talented individual at the helm of Food Service.

When James was quite young the family moved to California. As far back as he can remember, James loved helping his mother prepare the delicious foods their family enjoyed. Even shopping for meals was a delight to him as he learned to select the tenderest, most succulent vegetables and fruits and then prepare and arrange them in the most delicious and attractive ways they could find. His sister joined James and their mother in forming a team to make every meal an event, with the best tasting, most colorful, appetizing, and healthful combinations of goodies they could envision and prepare.

After graduating from high school in California James came to Texas and knew it was time to select a life work. He decided to follow his passion and enrolled at Le Cordon Bleu College of Culinary Arts in Austin. There he found not only his future career, but

also his future wife Laura, a fellow student.

After graduation they were married and took positions with different entities in Harlingen, Texas. James started with the giant Marriott Hotel chain and then went to a fine dining restaurant called De Luna Bayside Grill on South Padre Island. An invitation to become Executive Chef for Midwestern University in Wichita Falls gave him opportunity to gain varied experience as he served both as Executive Chef and manager of the school's dining rooms, cafeteria and catering needs.

A few years later he returned to Harlingen, Texas, as Food Service Director at Golden Palms Retirement Community, where he had served as Executive Chef during their earlier tenure there. There he developed what he now brings to Treemont—a passion for providing fine dining and impeccable service in a retirement community environment. James honed his skills in ensuring a well balanced, nutritious, and of course, delicious dining experience. This is key as James also oversees food and dietary responsibilities for the

Treemont Health Care Center that includes Skilled Nursing and Assisted Living.

James has already found a lot of things to praise about Treemont—the pleasant atmosphere, encouraging management, friendly staff, and the warm welcome extended by all. He hopes to develop menus with something to please everybody and to meet the most stringent dietary requirements at the same time. He is working with the food and serving staff to make Treemont a 5-star dining facility by anybody's standard. And all the people say, "Yea, team! Let's eat!"

Visitors are welcome to tour Treemont and join us for lunch to taste Treemont's cuisine. Treemont's beautiful, wooded 9-acre campus at 2501 Westerland at Westheimer (Westchase/ Memorial area) provides a continuum of care where your address doesn't have to change as your needs do. Learn more at 713-783-4100 or www.Treemont.com.