



**North Atlanta Chapter--In its 28th year!**  
***July 19, 2007 Meeting***

<b>When</b>	July 19, 2007, Thursday
<b>Location</b>	Doubletree Hotel NW, Marietta, GA – Windy Hill Road From I-75 in Cobb County (North of I-285), go west on Windy Hill Road (exit #260). Hotel driveway will be on your right located between Popeye’s Chicken and Wachovia Bank. Hotel Phone: 770.272.9441
<b>Time:</b>	Registration (5:30 PM - 6:00 PM), First Speaker @ 6 PM, Dinner @ 7-7:30 PM, Second Presentation @ 7:30 PM
<b>CPE</b>	Two hours of continuing professional education
<b>Cost</b>	\$15 for students, \$25 for chapter members, with a \$5 member discount available if registered by Monday, July 16
<b>Topic</b>	“A Negotiation Model” – Kurt Schulzke, CPA, Attorney Kennesaw State University
<b>To Register</b>	Send email to <a href="mailto:nacgscpa@yahoo.com">nacgscpa@yahoo.com</a> or visit the North Atlanta Chapter’s web page at <a href="http://www.gscpa.org">www.gscpa.org</a> & click on the registration link, You will enter (1) your name, (2) email address, (3) GSCPA member number & (4) meeting date.

**HIGHLIGHTS!**

Mark your calendars for a dynamic night at our July 19 meeting of the North Atlanta Chapter! Our speaker for both sessions will be Mr. Kurt Schulzke, Associate Professor of Accounting & Business Law at Michael J. Coles College of Business, Kennesaw State University. Kurt will be speaking on the art (and skill) of negotiation in business, including accounting and auditing.

Kurt has an impressive background in both accounting and law. Kurt teaches negotiation, international accounting, international law and taxation at Kennesaw State University and he serves a variety of business clients as a practicing attorney. His law practice focuses on corporate and transactional law with a heavy dose of taxation. Kurt was first licensed as a Georgia CPA in 1987 and as a member of the Georgia State Bar in 1998.

**DINNER BUFFET: TASTES OF THE ISLANDS**

Tossed Salad with Caribbean Vinaigrette, Jamaican Black Bean Soup  
 Polynesian Style Spare Ribs, Island Teriyaki Sauce, Chicken Brochettes with Peppers and Tomatoes and Onions and Cracked Pepper Flake Caribbean Dirty Jasmine Rice, Vegetable Medley, Rolls & Butter, Chef’s choice of Dessert, Coffee & Ice Tea