DIVE TIME / TREASURED CHILDREN'S SWIMMING HOME AGAIN/ AN OLD HOUSE GETS A MAKEOVER
TEACHER SWITCHES GEARS TO GO FOR GOLD TOSS UP/ THE HOOD'S HEARTIEST SALADS

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LAKEWOOD/EAST





CAM TÜRKYILMA'

grab-bagLAUNCH

cookie craze

Job interviews can cause obsessive thoughts - am I qualified? Did my last answer make sense? Is there something in my teeth? But sitting in a job interview several months ago, designer Paul Wackym thought to himself, "Either I'm going to get this job or I'm going to make cookies." You see, Wackym had a longstanding love of baking - he'd "tinkered around in the kitchen quite a bit," but considered cookery a hobby, even though he had passively pondered the idea of making a career of it. He was hired after the interview, but in a bittersweet twist of fate, the company filed for bankruptcy a few weeks later. When the job fell through, his first thought was, "do it. Do it now." He did, Within a few weeks his half-baked cookie business dreams took shape. He created cookies so delicious that within a few months they were selling at the Green Spot Market, The Pearl Cup, Mockingbird

Station Farmers' Market and the swanky Uptown Carwash. Chapman's Chili Kitchen in East Dallas purchased a batch one morning and ordered more that very afternoon. Wackym - now known appropriately as "The Baker Man" - also sells his craveinducing cookies Saturdays at the Dallas Farmers Market, which is where he learned most of what he knows about marketing and developing his product. His most popular treat - the one customer Selena Urquhart calls "divine" — is the margarita cookie. With one taste, it's easy to understand why. Made with a dash of key lime and sea salt, each bite is a divine medleu of tart-y, salty sweetness - get them while you can, since he has a tough time keeping them in stock.

—CHRISTINA HUGHES BABB

VISIT WACKYMSKITCHEN.COM for a list of neighborhood spots that carry The Baker Man's goodies, or to buy his cookies online.