

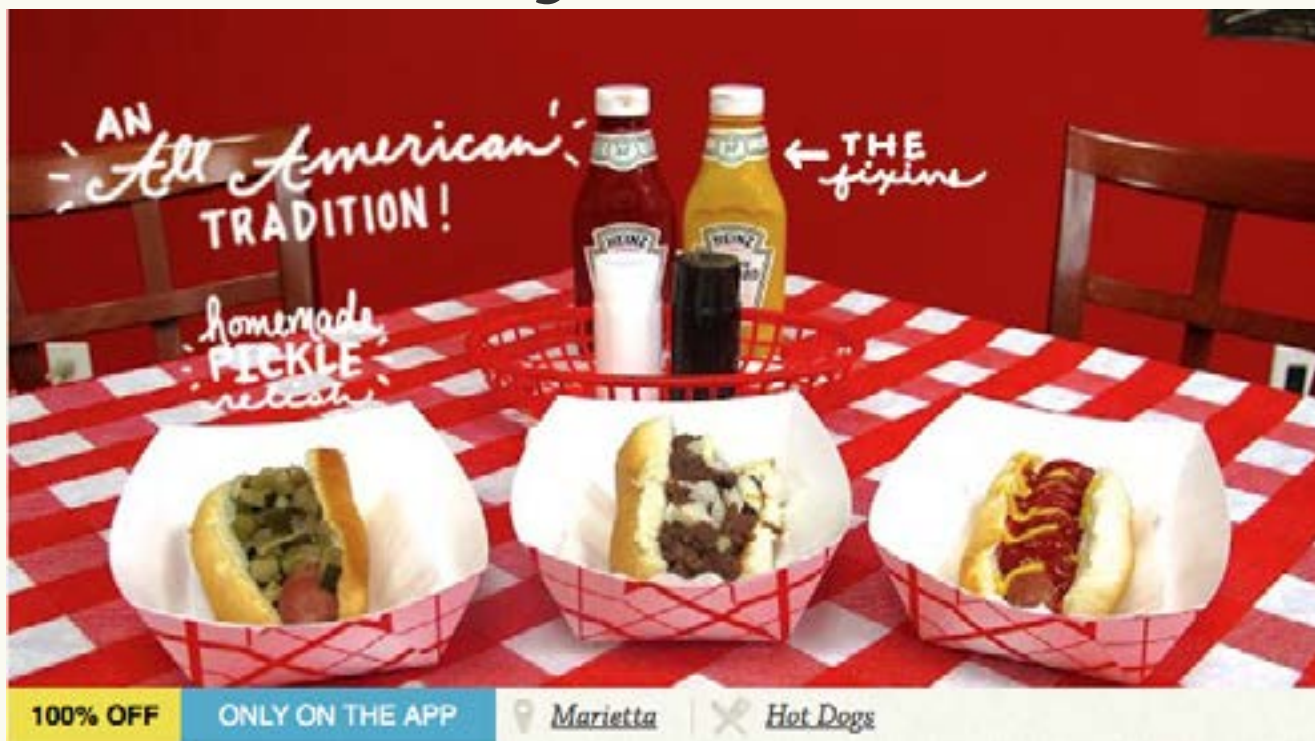
WRITING PORTFOLIO



BRITTANY MAHER

Local Editorial Intern and Freelance Writer

Bubba D's Dawgs



When we've got a hankering for some classic American eats, what better to satiate us than a hot dog? Just one bite and we're daydreaming of backyard cookouts and ballpark concession stands.

Servin' up homemade southern goodness on a steamed bun, Bubba D's Dawgs is a family-owned hotdog joint with all the fixins. The husband and wife duo behind the counter, Bubba and Jane, really know how to make us feel right at home here. It's the feeling of when our mom makes us something to eat: happily handmade with a smile like we're barefoot in the kitchen of our childhood home – and rest assured, mama's in the kitchen cookin' up somethin' good. From homemade toppings like chili, slaw, pickled relish, pulled pork and sauerkraut to hand-cut French fries with Cajun seasoning – it's easy to see why everyone who walks into Bubba's can't help but smile from ear to ear. Especially when we finish our meal with a Moonpie. (!)

But it's not just the delicious food that makes us feel at home, it's the welcoming warmth that embodies the place. From nostalgic art and picnic table cloths, to the handwritten chalkboard menu – it's like we've gathered for a family picnic at Bubba's. Whether we're just popping in for a quick homemade lunch or congregating to watch a Braves' game, folks come in as strangers and leave as life-long friends. After the first visit, everybody knows your name and you'll be welcomed back with a cheery hello. That sweet, southern goodness resonates both in the food and in the air at Bubba's. And we most certainly plan on comin' back now y'all, ya hear?

MENU HIGHLIGHTS:

- Bubba Meal #1, \$6
- Bubba Dawg, \$2.50
- Veggie Dawg, \$3
- Moonpie Sunday, \$2.50

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Table at Ten



If our grandma was super edgy and had a pub in Midtown, it'd be a lot like Table at Ten. And, one thing is certain: we feel right at home here.

Whoa there, city slicker. We know it's easy to get caught up in the fast-paced city life of take out and fast food – but sometimes all we need is a warm, welcoming place that reminds us of what it's like to enjoy a good ol' fashioned home cooked meal (with a little Midtown edge, of course.) When it comes to the business of bringing friends together over a plate of downright delicious food, Kevin and Krystee Spencer take southern comfort to the next level. But Fried Chicken and Friendship isn't just a dinner option at Table at Ten, it's a lifestyle. Whether you're coming from church, on the way home from the gym or wearing a ripped band t-shirt and sneakers, the folks at Table at Ten happily say “come as you are.”

Inspired by the friendship gatherings and large dinner parties the couple used to host in their home, Table at Ten captures the home-style approach and brings it to life – in a big way. Warm personalities ignite every corner. From the bustling kitchen where the chefs have equal passions for pickling and food puns to the dog-friendly patio perfectly HGTV decorated with ambient string lights - the whole place is like a big family reunion at Grandma's house every time you walk in (your super charming and extra rad Grandma, that is.) Their food holds a stiff competition with Grammy's home cookin' as well. Made in-house from scratch, everything is at its freshest. They grind all of their own meat, create all of their own sauces and in typical southern fashion, will pickle just about anything you can think of. While the food is classic, they like to keep it clean and health conscious. Even their fried chicken uses an old, no heart attack recipe with buttermilk. No lard or artificial preservatives here. And if you love southern food just as much as we do, you'll most definitely be askin' for seconds! At Table at Ten, it's not just about giving people a place to come to chow down on some southern favorites, it's about creating a sense of family and fostering a welcoming environment. Come here and its home.

MENU HIGHLIGHTS

Pierogies, \$7

Chicken and Waffle Sliders, \$11 (2), \$13 (3)

Fried Chicken and Friendship, \$22 per person

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Industry Tavern



Searching for our go-to tavern in Buckhead might seem like a daunting task amongst the city's endless pavement and high-rises. But at last, we found it.

A casual hangout in Buckhead – could it be possible? That's what Justin, the owner of Industry Tavern, pondered oh-so-long ago. What he pined for was an untailored haven for his very own neck of the woods, despite the fact that the neighborhood is more well known for its nightlife and fancy businesses than laid-back community hubs. And like any good go-getter, Justin decided to give it a whirl himself, which is how the tavern got its spot. At long last, Buckhead has a relaxed retreat for residents and neighbors to watch a game and enjoy some killer cocktails (and with their ties loosened after a long day's work. The happy, lofty open space is definitely quite a departure from what we've grown to know Buckhead for.

String lights magically warm the dimly-lit bar as locals chat and roll up their sleeves to kick back after a long workday. The light chatter of locals amongst the classic ballads that bellow softly from the speakers makes an ideal score to gather and enjoy fresh, hand-made grub. Even the walls speak at Industry Tavern. The colorful, wall-length chalkboard kindly tells us what Sunday Funday specials to look forward to, boasting a lively list of lovely libations. The exposed brick and contemporary design allows the industrial theme of the restaurant come to life, but the tavern also goes out of its way to take care of people IN the industry – making it a happy medium in which modern dining meets classic kickback.

MENU HIGHLIGHTS

Hand rolled eggrolls, \$9

Victory Pizza, \$15

Meatball Sliders \$7.50

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Zuma Sushi and Sake Bar



EXPIRED

📍 [Old Fourth Ward](#)

🍴 [Sushi Bars](#)

Right here on the main stretch of Inman Park, Zuma is all things sush and all things sexy: dramatic lighting, black and crimson décor, sake martini creations, sleek metal chopsticks and fresh, creative nigiri and sashimi.

For all of us bonafide sushi enthusiasts, there's a specific formula that must be in place for our treasured sushi nights to be top-notch: equal parts freshness and flavor with a hint of ambiance, creativity and presentation. Luckily, Steve Kyo and the folks at Zuma have mastered this formula to darn near perfection. Sushi can be as artful as it is delicious, and the humble folks at Zuma really know how to transform raw fish into a masterpiece. You know, one of those Instagram-worthy snapshots that you subtly brag about to your friends?

What's Zuma's strategy to serving up these delicious works of art, you ask? Well, using only top grade fish, of course. When it comes to ingredients, we're talkin' all A-level freshness. Let's just say if there were a university system for sushi rolls these fish would be Ivy League Valedictorians, graduating with honors as far as we're concerned. But, let's talk flavor. These guys put a traditional spin on more "Americanized" rolls – whipping up whimsical creations with a whole lot of fun sauces and creative zests. Done so in only the classiest, most dignified ways. So, don't feel bad as you demolish that sushi chef's masterpiece with those professional-grade chopsticks. (You can always order more or just wash it down with a sake martini on the patio.) And besides, these humble guys are kind of used to it by now. Considering Zuma has been a favorite of the area – and of Atlanta sushi-eaters in general – for nearly seven years now, you know there's a loyal following of all kinds who come here to get their raw fish fill. We're proud to count ourselves among that following.

MENU HIGHLIGHTS:

Hawaiian Roll, \$12

Zuma Roll, \$12.50

Super Crunch Roll, \$12

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Urban Spice



Mmm, nothin' like that sweet smell of spices lingering in the air to satiate our senses and prepare our palates for some mouthwatering, modern Indian cuisine.

Urban Spice's modern take on authentic Indian food in an upscale setting makes for a delightful dinner spot, ideal for date night or treating our co-workers to some high-brow cuisine (for when we want to teach 'em a thing or two about being cultured). Each dish is chock full of fresh ingredients. In the open kitchen, we'll find the award-winning Chef Chintan whipping up a colorful array of fresh, seasonal, and organic ingredients to create authentic Indian dishes with a contemporary spin. He hopes to change the way the world perceives Indian food. In doing so, his dishes are unlike any other. From the exotic Tulsi Shrimp Curry, to the char-grilled lamb chops crusted with a blend of special house spices, all the way to satisfying that sweet tooth with some Mawa Gulab Jamun - cheese and flour dumplings served with warm sugar syrup, our taste buds have unabashedly embarked on a unique adventure with each bite.

The restaurant's rather swanky interior makes us feel like we've been transported to a high-class Bollywood set. It's sleek, clean and calm with high ceilings and walls covered in contemporary art. From the flickering candles glowing gracefully on every table, to the elegant double-sided fireplaces, we can't help feelin' extra snazzy. So much so that we irrefutably insist on lingering around for the evening. Luckily, Urban Spice is a comfortable place to unwind, drift away to live music and enjoy a plethora of tapas in the tapas lounge. The separate lounge creates a social atmosphere where we can wash down those tapas with a cocktail and choose from their full line of Indian beers. Pro tip: when you snap an Instagram worthy pic of your colorful meal or cocktail, tag #redefiningIndianFood to show it off.

MENU HIGHLIGHTS

Thali, \$10.99

Trio of Chicken, \$9.50

Lamb Shank Rogan Josh, \$24

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Sushi Mori



“Mori” translates to “forest.” No, not the kind running to Jenny – more like a magical, glorious sushi-filled forest that all of us fish lovers dream of.

Nestled within a quaint and cozy strip of Roswell, Sushi Mori’s play on a “sushi forest” resonates throughout the entire restaurant. The Japanese art florescent with flowers and butterflies amongst the bamboo plants, trees and wooden backdrops makes us feel like we’ve entered a mystical land abundant with delicious sushi and hibachi dishes. (Which is a pretty ideal situation for us to find ourselves in, if we’re being honest.) Amongst the open, inviting restaurant you’ll be greeted by equally warm and inviting sushi chefs – or as we like to think of them: dreamlike sorcerers that have unabashedly mastered their culinary art form.

Their dishes are lovely, lively and light - bursting with exuberant flavor. And, of course, always fresh. Head Chef, Sin Woong Lee (or Sean as he’s known by the locals) aims to concoct the ideal mixture of ingredients, taking traditional Japanese cuisine and giving it a classic American spin. He’s all about perfecting that fruitful fusion, and does so with a deep-rooted passion. “When I’m making the sushi, I’m always thinking – ‘how I would cook this for my family?’ “I want our customers to be fed with that same care and quality,” Sean explains. And, as soon as we sat down – we certainly felt like it. Delightfully, Sushi Mori is perfectly family friendly and unlike many other sushi joints, is exceptionally tranquil. There’s a real sense of calm that overcomes us here– among the dim lighting and soft music, we can really sit back and relax without the anxiety of a crowded, bustling restaurant. As we enjoy a decedent evening of delicious Japanese-American food, it’s like we’ve aimlessly wandered into the peaceful serenity of an enchanting forest, except it’s filled sushi. What more could we ask for?

MENU HIGHLIGHTS:

Tuna Tataki, \$9.95
Snow White Roll, \$11.99
Hot Geisha Roll, \$11.99

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Saturday, Jan. 10, 2015



MOTHER OF CAKES, KAREN PORTALEO, GETS THE ROYAL TREATMENT

Cake can be as much a work of art as it is one of our favorite indulgences. When it comes to local cake, artist and a very highly revered name in the cake world, Karen Portaleo, we find ourselves mesmerized. Her cakes aren't confections – they're works of art. (We almost feel guilty biting into 'em.) Luckily, her cakes are just as delicious as they are beautiful. Even luckier, we can find her whipping up her latest creations right here in The A.

Since her days dazzling the judges as a full on rock star on Food Network's Cake Challenges, her creations tend to be viral phenomenon's. Her most recent showstopper: Downton Abbey's Dowager Countess, the imperious grand dame played by Maggie Smith, was reborn as a life-sized dessert for the show's season five premiere at the Fox Theatre. Proving that she's equal parts artist/sculptor as she is cake designer, we caught up with Karen to talk all things cake...and it's not even our birthday (!)

For Karen, it all began in her grandfather's bakery. "My grandfather was a bread baker and a pastry chef, and I grew up in bakeries. I worked the counter and ate my weight in pastry and warm bread on a regular basis," says Karen. "My grandfather loved the creative end of things, and made beautiful puff pastry swans and Easter bread bunnies, so I grew up with the notion of food as an art form."

Karen's come a long way from the little girl licking her fingers clean of leftover dough. Now when she rolls up her sleeves, she's on a steadfast mission to create a cake worthy of its own museum display. "Because I came to cake from an art background, I approach cake from the angle of a sculptor," Karen explains. "Before I did cake, I worked in clay, and was with an excellent gallery which sold a lot of my work. This was great, but now with cake, I can offer a more complex experience to a client. I travel all over the world now, teaching cake decorating, and that allows me to see great works of art and architecture."

At this point, she now has a significant amount of creative control over her cakes. With the trust of her clients and a bit of a theme in mind, the ideas begin to flood. After a disheveled sketch and a trip to the hardware store to find the pieces she needs to hold the cake together (as some of her cakes can weigh upwards of 200 lbs), it's time to dive in. "From there it's all a blur of flying cake, butter cream, fondant, airbrush, bad language, late nights, stressful deliveries and the singular thrill of presenting the cake to the client and their guests," Karen says. "At this point I am usually also thrilled at the prospect of taking a knife to the piece and cutting it to pieces. I really do love serving the cake, though, it's my favorite part."

From the Giant Octopus Cake she made for the Georgia Aquarium to her daughter's birthday cakes – Karen puts an equal amount of effort into the flavor of her cakes as she does its appearance. "People enjoy my cakes visually first, then they get closer and they can smell it ,maybe it smells like vanilla and butter...everyone has a response to the smell of cake, it's the smell of celebrations, memories of birthdays and weddings...then i get to cut this sculpture up and give everyone a piece of it, and the experience becomes even more personal," Karen says. "They can walk away with their own little piece, and taste it."

Want a cake of your own? (And maybe eat it too?) For cake orders, class requests or speaking/demonstrations, give Karen a shout at www.karenportaleo.com or find her on Instagram @karenportaleo and Twitter @karenportaleo.

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Sunday, Oct. 12, 2014



OUR FAVORITE SPOTS TO GET INTO AUTUMN'S ACTION

In between summer's luscious greenery and the bare branches of winter, the splendor of Autumn emerges. A time when each leaf bursts with its own vibrant shade of rusty orange, crimson and gold – creating a warm tide of color that washes over the trees. Lucky for us, Atlanta is host to quite a bit of high-quality foliage. But if we really want to see some show-stopping tree tops, we take to the hills of North Atlanta for some prime-time leaf peeping.

Brasstown Bald

For the ultimate “top of the world” feeling, we head to the highest point in the state and the first place to experience the exuberance of fall color: Brasstown Bald. Heck, you can see four states from its peak, as well as the Atlanta skyline on a clear day. Even better – all roads leading to it are the pinnacle of scenic routes. Here, we get to witness the Blue Ridge Mountains come to life with the vibrant tones of fall. Pro tip: You can keep an eye out for the fall foliage via the Brasstown Bald Webcams: [here](#).

Amicalola Falls State Park

If we head just an hour north of Atlanta, not only will we find the tallest cascading waterfall in the Southeast, but we'll also be greeted by a plethora of pumpkin farms, apple orchards and gorgeous hiking trails. All while surrounded by colorful Autumn views that give us that warm little heart-stirring feeling that makes us want to click our boots in the air. The trees that surround the falls are sure to be emblazoned with fiery colors for us to aimlessly gander.

Red Top Mountain

Amidst the smells of campfires burning in the crisp fall air, there is a variety of trails at Red Top Mountain State Park to get our fair share of fall foliage. A top the towering maple trees and oaks, leaves fall and crunch under our feet. We can even hop on our bikes and ride through the lovely leaf bordered paths here. Plus, it's only a 40-minute drive from the city.

Black Rock Mountain State Park

As Georgia's highest state park, Black Rock Mountain State Park is ideal for catching some killer views. Even if you're not one for hiking, it has easy-to-reach roadside overlooks and a summit that lets us gaze out over the sweeping views of the Blue Ridge Mountains. The dogwoods have already begun to show their fall color and as the cool air rises, the mountains tops should soon be submerged in scarlet tones.

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#WELOVEATL SHARES ATL'S MOST INSTAGRAM-WORTHY SPOTS

Since 2012, creative people have been connecting all across the city through #weloveATL. But the photographic odes to our fair city are more than just a hashtag, it's a community-driven movement of 100,000+ images strong that tell the untold stories of our beloved city. We caught up with Brandon Barr, one of the powers-that-be over at #weloveatl, to give us some expert insight on capturing the most instagram-worthy snapshots of the A. From creative angles of skyscrapers to capturing off-the-cuff moments of city dwellers, within every moment there's a new perspective waiting to be photographed, filtered and tagged.

The Jackson Street Bridge

With perhaps the most iconic view of the city, as well as acting as the logo for #weloveatl (and a certain zombie television series) this majestic overlook is our first stop on our insta-journey. The view of the Atlanta skyline from the Jackson Street Bridge is more than just a pretty place to snap a photo at sunset; it has irrevocably become a city staple and a meeting place for locals to jointly celebrate the city – turning novelty photos into a collective experience for all who fearlessly scroll.

Take the road less traveled by

Speaking of being fearless, for the daredevil photographer there's a bevy of hidden treasures tucked within the city that reach to beckon the valiant adventurer in all of us. The Bellwood Quarry, Atlanta Prison Farm, or the "Bridge to Nowhere," as well as abandoned buildings and accessible rooftops are great locations that make for beautiful photographs but you'll need permission to access a lot of these areas. (Don't say we didn't warn you.)

Practice some art appreciation

Step 1: Find a Living Walls mural, or any interesting piece of street art or graffiti.

Step 2: Turn it into a colorful backdrop to make a story in front of...or, you know, snap a quick selfie. Whatever tickles your photo fancy. Either way, it's sure to make a stunning snapshot filled with vibrant color and culture.

Park it

The view of midtown from Piedmont Park with the green rolling hills and Lake Clara Meer before the skyline just can't be beat. It's another iconic Atlanta photo-op. Or, pay homage to Atlanta's Olympic legacy by capturing the splashing Fountain of Rings at Centennial Olympic Park. For best results: try capturing the life of the park in your photos – dogs being walked, ducks being fed, bike-riders pedaling about – there's a story to be told in every inch of the city's parks. See also: Grant Park and Lullwater Park.

Be a bit of a night owl

Any place that has florescent, bright neon makes for a wonderful night-time shot. The Plaza Atlanta, the Fox, or just about any spot sportin' neon can show the city in a whole new light, literally. For capturing attractive liveliness of the city at night, Brandon suggests finding vibrant evening neighborhoods like Edgewood, L5P or East Atlanta. Then, amongst the people under the city lights, capture the beauty of the city as it glimmers from street to street.

Head downtown

Taking MARTA, mass transit or simply walking through the city is a great way to get striking photos that capture the charm of Atlanta and they people within it. In terms of urban scenery, the Peachtree Center Station escalator is a ghostly place for powerful photos with defined lines. Or, hit up historic buildings and cemeteries to capture the heritage of the city. From SkyView Atlanta to the skywalk between the Hyatt and the Marriot – there's an endless supply of photo-ops waiting to be snapped.

Article image used with permission from Rebecca Carmen

On your next trek into the city, share your photographic experiences with us on Facebook or Twitter and Instagram. Make sure to tag your photos with #weloveatl (!)

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Tuesday, Jan. 27, 2015

BLUES, BOOZE AND CAJUN FOOD: BLIND WILLIE'S HAS IT ALL

When we get that foot tappin', soul-shakin' urge to hit the town for a little blues-infused fun, we Atlantans make our way to Virginia Highlands and head straight to Blind Willie's. We just really dig the boogie woogie these hip cats are layin' down. Not only are they servin' up some killer cocktails, but they're also strikin' up the best blues in the south.

Named after the legendary Georgia-born blues musician, Blind Willie McTell (Recognize this little ditty?), this cool and quaint jazz joint is a hub for good ole fashioned authentic American music and is the center of Atlanta's blues scene. We especially dig their laid-back vibes and New Orleans-inspired atmosphere. With the help of their house band, The Shadows, Blind Willie's has been providing Atlanta with top-notch jazz, blues and roots since '86. Brought to us by musicians who needed a place to play, co-founders Eric King and Roger Gregory (The Shadow's bassist) built the club with the support of local musicians. Since then, the folks behind Blind Willie's have brought a hoard of talent to the town and continue their "labor of love" by infusing ATL with sweet, sweet rhythm. And boy are we glad they did.

When you're in the mood for local blues and overall good tunes, check out Blind Willie's event calendar, chock full of lively entertainers and musicians – all of which are sure to revive our jazzy spirits and have us a whistlin' and wigglin' til the early mornin'.

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Tuesday, Jul. 29, 2014

OUTLANDISH ATLANTAN DISHES: EATING OUTSIDE OF OUR EDIBLE COMFORT ZONES

Heads up, food lovers! We've rounded up some of the most curious (and even some downright peculiar) menu items around ATL sure to throw even the most die-hard foodie into a tizzy. These local restaurants are whipping up dishes with such innovative combinations of ingredients and have unabashedly encouraged us to step outside of our food comfort zones to embark on a bizarre food journey that will make us think twice about ordering another boring old plate of chicken tenders and fries. Join us as we take a bite on the wild side and explore a part of the menu only the boldest palates dare to venture.

Our journey humbly begins at Jack's Pizza and Wings in Old Fourth Ward. Driving by this pizza joint, one may not think we'd stop here on our funky food journey. But, alas, the folks at Jack's have a unique menu item up their sleeve that makes our list gleam with Southern goodness: Soul Food Pizza. This belle is topped with hefty portions of fried chicken, mashed potatoes, collard greens and gravy, bless its heart. The good folks at Jack's took our nostalgic yearnings for Granny's home cookin', nixed the plate and piled it nicely on a heavenly slice o' dough – taking comfort food to a whole new level. (Pro-tip: It's polite to ask for seconds.)

Next, we make our way down to Cypress Street Pint and Plate. When we're feelin' a bit indecisive and can't decide on savory or sweet, these guys make the decision easy for us, combining dinner and dessert with the Sublime Doughnut Burger: one half pound burger topped with cheddar cheese, caramelized onion, applewood bacon delicately sandwiched betwixt two Sublime glazed doughnuts. Be forewarned, your taste buds may be confused about the clashing confection. But, by the second bite... you'll be wondering why every meal isn't made between two doughnuts. (It's still a mystery to us, too.)

While we're on the topic of eccentric burgers, our next stop boasts some burger options that are just flat out sinful. We're obliged to roll out the red carpet for the King of the Vortex's menu, the Fat Elvis Burger. The combination of the King's favorite sandwich ingredients couched within the hardy deliciousness of a beefy burger has us all shook up. We can't help falling in love with it – fried bananas, peanut butter, bacon and some primo beef – it's a hunka-hunka burnin' love alright. (Speaking of which – do you have any Alka-Seltzer handy?)

Right off of Edgewood, One Eared Stag has mastered eclectic dishes with a horde of different ingredients. From duck liver terrine served with pickled grapes, vanilla powder and soldiers to rabbit rillettes served with duck fat roasted carrot, celery mustarda and toast - each plate comes chock full with a unique element from every food group. They even use fresh wild flowers as an ingredient in their grub. Beautiful and scrumptious.

Perfect for when we're feeling like expanding our cultural horizons, we can head to Degrees South. These guys showcase an impressive list of exotic foods that may be new to a less seasoned food connoisseur. And, they are only restaurant in Atlanta that specializes in South African food with a unique fusion of French, Portuguese, German, Dutch and Malaysian and Mediterranean cuisines. It's like eating an episode of Carmen Sandiego: our taste buds get to happily travel all around the world – all within one meal!

Now, that we're coming to the end of our voyage, how about we mosey on over to Holeman & Finch for the evening? Known for their daring and inventive dishes, the restaurant was featured in an episode of "Bizarre Foods" with Andrew Zimmern. And if Zimmern's calling it bizarre, than we know we've come to the right place – ya know, that magical place waaay outside of our food comfort zones. Their menu is abundant with grub that goes beyond. These guys don't waste around here - from beef tongue and veal brains to lamb testicles and bone marrow, they make a meal out of every inch of an animal. Once we've made it this far in our courageous food journey: there's no turning back.

Chowed down on some interesting, unique or unusual dishes around ATL? Tell us of your epic journeys as a daring foodventurer on Facebook or Twitter

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Wednesday, Jul. 23, 2014

WE ALL SCREAM FOR ATOMIC ICE CREAM SANDWICHES

One thing that's irrevocably true: ice cream (or in this case, gelato) has magical nostalgic powers, capable of transporting us back to a simpler summer days of running through sprinklers and cooling down with icy, delicious treats. These days, we're all about those tingly wistful feelings, and luckily for us, Atomic Ice Cream Sandwich is too. Not only are their frozen delicacies full of explosions of natural flavors, but they're also a unique throwback to the idyllic sammies of the 1950's.

Created right here in Atlanta, husband and wife duo and Atomic cofounders, Dawn and Thomas McCulloh, (along with the help of their six-year-old son as a taste tester) wanted to start a business based around deliciousness. Thus, the Atomic Ice Cream sandwich was born. And since their debut in December 2013, the dessert has all but launched into orbit.

Locally sourced and made with all natural ingredients, without any artificial flavors or coloring – Atomic Ice Cream Sandwiches boast a list of both authentic and innovative flavors. From the classic confection of vanilla on chocolate to bourbon burnt sugar, these tasty treats bring out the kid in all of us while still enticing our grown-up palates. And who could blame us? A creamy layer of churned-to-perfection gelato sandwiched betwixt two moist cookies makes for a scrum-diddily-umttious treat at any age. (Pro tip: Check out their full list of delicious flavors.)

The Atomic duo are ramping up their presence at festivals and farmers markets around ATL including the East Atlanta Farmer's Market on Thursdays, 4 p.m.- 8 p.m. Or, the Atomics can be purchased directly at the Candler Park Market, Little Organic Market, the Mercantile and Little's Food Store.

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Saturday, Jun. 28, 2014



LET'S MUNCH ON THESE LOCAL SNACKS AT THE MOVIES

Well, folks – the passing of the summer solstice has made us face it; we're amidst another sweltering, humid Georgian summer. And, with it comes a sharp rise in reasons to take a break from going out into the hot, hot heat. We don't blame ya, one can only endure so much sun burn and mosquito bites. But if we're going to spend our evening indoors basking in the modern glory known as air conditioning, we're doing it in style — preferably with a horde of snacks and actors of varying degrees of believability. In other words: movie night!

But just because we're hunkering down indoors doesn't mean we have to do so with yet another bag of stale Jiffy Pop. Happily, plenty of local purveyors offer up popcorn, sweets and other provisions perfect for a movie night. Thus, we've pulled together a quick list of hip Atlanta spots to help make your night in a memorable (and munchable) one:

Let us begin with a film favorite: popcorn. Gone are the days when this lightweight snack came prepared in a mere handful of ways. Plain and buttered have been surpassed by creative flavor amalgamations such as Caja Popcorn's Spicy BBQ Popcorn. Who needs to fire up the grill when we've got our summer BBQ fix in our popcorn bowl? If that doesn't get you poppin their June flavor of the month, Sweet Onion and Brown Butter, just might do the trick. Or perhaps you'd prefer to satisfy the ole sweet tooth with their Sea Salt Caramel Popcorn. Or ya know, try all three. (We don't judge.)

Since steamed-up starches aren't for everyone, we also scouted out a few confection destinations for sweet teeth to sink into. Greene's Fine Foods in Decatur has a certifiably fine collection of chocolate covered confections. Oreos, potato chips, gummi bears, nuts — if it can be dunked in chocolate, chances are they've got it. Greene's also offers a number of other guilty pleasures, including fudge, cocoa-free candy and a somewhat surprising growler display. Ice-cream cocktail cravers can pick up a pint of the good stuff at Savi Urban Market, which stocks Frozen Pints beer-infused flavors, as well as the hard liquor licks from High Road. That ought'a cool us down a bit!

While munchies make the movie world go 'round, any movie night wouldn't be complete without, well, movies. Skip the digital download and hit up Videodrome for real live rentals ranging from obscure obsessions to blockbuster hits. The indie video store has been a Poncey-Highland fixture since '98, and with a collection of over 15,000 titles from campy '70s horror to the entire Kevin Smith oeuvre, there's quite literally something for everyone on the shelves. In short: Redbox ain't got nothin' on these guys. Snag a deal while you're there!

On the prowl for more summer blockbuster candy clusters or want to toss in a few of your own? Send us a nice note.

Scoutmob Local Editorial Intern Brittany Maher is a self-proclaimed word nerd, coffee connoisseur and lover of all things comedy. Currently a senior at Kennesaw State University, Brittany is Editor-in-Chief of her university's student run newspaper, The Sentinel. She has infinite knowledge of 90's sitcoms and will almost always beat you in Scrabble.

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Saturday, Aug. 16, 2014



SAVOR THE LAST DAYS OF SUMMER IN ATL

As our mid-summer's night dream begins to fade with the realization that the sunny season is slowly fleeting, we can't help but feel like summer has passed us by. Especially since we've still got a few things to cross off our summer bucket lists. But being the adventurous ATLiens we are, we plan on cramming as much summertime goodness into the month of August as humanly possible. Below, our top ten action items (in no particular order) for squeezing every last drop of summer out of August:

- 1.** Squeeze in one last pool day, with a twist. (Literally.) We can simultaneously perfect our tan and our tree pose at a yoga pool party, or go low-brow (and possibly nekkid) at one of the many swimmin' holes near ATL. We've heard tales of rope swings, y'all.
- 2.** Unleash your inner Picasso (while sipping a few cocktails) with a BYOB Painting Class. Get crafty and creative with the last of your free time and create a masterpiece for remembering our summer of fun. Nothin' wrong with gettin' our hands dirty.
- 3.** Catch the last of the outdoor summer movies. A few are still going strong like Candler Park Movie Nights. Of course, if you're looking for what some may consider the ultimate in summer movie-watching escapades, pack up your cooler and your grill and make a pilgrimage to the Starlight Six. (It could be sleeting at the Starlight and it'd still feel like summer to us.)
- 4.** Shoot the 'Hooch. Cold? Pshaw. Those 60-degree waters will only make you feel more aliiiiive. (And besides, it's only going to get colder.) Wallow around in the Chattahoochee aboard a fetching tube for a couple miles and see the 'burbs in a whole new light.
- 5.** Go on a brewery tour!. Because when the mercury drops and the days darken, you'll always faithfully have Red Brick or Orpheus' award winning suds at your side.
- 6.** Sink your teeth into a delicious Georgia peach at a local farmer's market. (Or an equally delicious Georgia peaches 'n cream pop from King of Pops.) Because in our minds, it just ain't summer 'til you've had the sweet, messy pleasure of Georgia's greatest export.
- 7.** Witness the carnage and glory of the Atlanta Rollergirls. Haven't had the chance to spend your Saturday afternoon cheering on the likes of Violent Beauregarde and Jumbo Shrimp? You only have a couple more chances left as their 2014 season winds down.
- 8.** Revel in the patriotic, pyrotechnic glory of the Stone Mountain Laser Show. Now with more fireworks! (Seriously, though – it really does have more fireworks this year.) This summertime tradition has been an Atlanta staple for three decades, and in our humble opinion, you just can't let August slip by without spending 45 minutes basking in the utter majesty of country music paired with firepower, Civil War ephemera and lasers. Pew pew pew pew!
- 9.** Try each and beverage available at Trader Vic's. For best results, make that all in one night. Take that, rain! (Pro-tip: might want to organize a designated driver... and possibly a trip to the dentist the next day. Those Mai Tais are essentially just boozed-up Pixie Sticks.)
- 10.** Release your inner tourist and spend the day at The Georgia Aquarium or for one night only, go under the sea and behind the scenes at GA Aquarium Sea Nights.

There ya have it, folks! May our last days of summer be filled with frivolous adventures.

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