SPECIAL ARTS & EATS ISSUE

Living in Atlanta

fall · 10

At Home With "Souper" woman Jenny Levison

From her eatery to her home, Souper Jenny welcomes everyone to help themselves

Plus:

"10 Things" you can do this fall right in your own backyard

ATLANTA BUSINESS CHRONICLE

[editorial]

[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

FRESH AND LOCAL

From dessert to salad, chefs are seeking the freshest, local produce. Some are even digging in the dirt.

At Ecco in Midtown, chef Micah Willix built a rooftop garden irrigated by condensation from the air conditioner. Tomatoes, squash and herbs are flourishing.

"Our goal is to say, 'We're featuring a tomato salad and the tomatoes came from our roof,' " said Robby Kukler, partner at Fifth Group Restaurants, which owns Ecco.

Chef's gardens are blooming from Doubletree Hotel Atlanta in Buckhead and Atkins Park Tavern in Virginia-Highland, to 4th & Swift in the Old Fourth Ward.

Chef Jay Swift created a garden last year at 4th & Swift and expanded it this spring with heirloom lettuce, arugula and beets.

Summer's harvest included heirloom tomatoes, eggplant, chile peppers and herbs.

"I thought it would be a fun and interesting way to make maximum use of this land," Swift said.

Affairs to Remember Caterers Inc. has a large garden of vegetables, melon and herbs.

"We want to give our clients the very best, so hand-picked herbs from our garden are ideal," said General Manager Patrick Cuccaro.

Gardens are just one aspect of going green. Affairs to Remember and Fifth Group are part of Zero Waste Zone, a project organized by Elemental Impact to reduce waste

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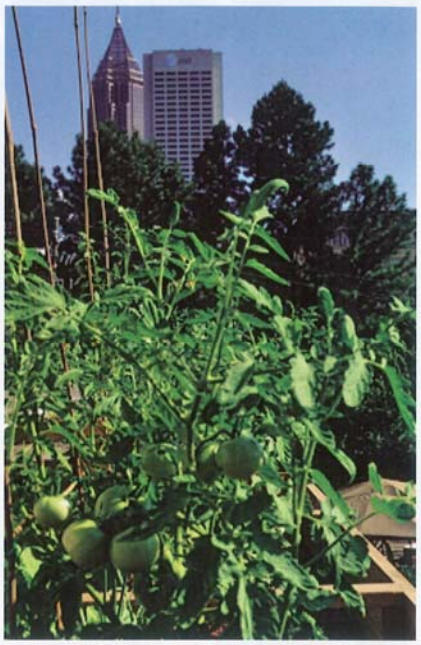
Coca-Cola or 13 miles of cans stacked, Cuccaro said.

Fifth Group, which also owns La Tavola, El Taco and South City Kitchen, eliminates 500,000 pounds to 600,000 pounds from landfills each year.

Sustainability is on the minds of Atlanta's most influential chefs. Chef Shaun Doty of Shaun's in Inman Park has long been passionate about organics and buying local.

Doty and entrepreneur Erik Maier opened Yeah! Burger in West Midtown this summer with a green mind-set. It's a casual burger joint with a twist — all-natural ingredients such as grass-fed local beef, nitrate-



Chef Jay Swift, left, created a garden last year at 4th & Swift. At Ecco in Midtown, chef Micah Willix built a rooftop garden, right, that is irrigated by condensation from the air conditioner.

SARAH DORIO PHOTOGRAPHY

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Adrienne "AC" Price, a former personal chef, invites girlfriends for a gourmet meal with wine and her signature sangria. She adds vendors for a shopping experience.

"It's fun and economical," Price said.

One of the most popular clubs in Atlanta is rogueApron, run by a woman known only as Lady Rogue. The website (rogueapron.wordpress.com) invites people to join its mailing list. LiA

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