

TOUR OF KITCHENS EVENTS - SATURDAY, MARCH 25

The JLA's Tour of Kitchens is excited to feature these events during the Tour of Kitchens.
Visit www.tourofkitchens.org for event schedule updates.

1

815 Dixie Avenue NE, Atlanta, GA 30307



JLA COOKBOOKS - 11:00 AM

As we celebrate the 20th Anniversary of True Grits, we hope you will share our excitement with family, friends, clients and new neighbors! The Junior League of Atlanta's official cookbook combines beautiful illustrations with bold flavors to spark meaningful conversation and give back to the community. True Grits contains recipes from notable Atlanta restaurants, including Mary Mac's Tea Room, Bacchanalia, Canoe, Buckhead Diner, and Chops. Each purchase provides four meals for a family staying at Atlanta Ronald McDonald House Charities, five books for a child in need, or six baby blankets for infants at Grady Hospital. Don't forget to visit the True Grits House during Tour of Kitchens to purchase your 20th Anniversary edition of True Grits! You can also visit www.jlatlanta.org or call JLA Headquarters at 404-261-7799.



2

310 Chelsea Circle, Atlanta, GA 30307



BATDORF & BRONSON COFFEE ROASTERS - 10:00 AM

Ren Doughty has been active in the specialty coffee world for 17 years. He's the Outreach & Customer Support Coordinator for Batdorf & Bronson Coffee Roasters and he can't imagine working for anyone else. Batdorf & Bronson has been sourcing and roasting some of the world's best specialty coffee right here in Atlanta for more than 20 years. Many of Atlanta's favorite restaurants and cafes serve Batdorf. When he's not hanging out with his wife Julia and their three children, you'll find Ren leading tours of their roastery, serving fresh coffee at art events around town, judging local latte art competitions, or riding his motorcycle to a good bookstore.



FLYING BISCUIT - 12:00 PM

More than 20 years later, we are an institution—growing to 14 locations throughout Georgia, North Carolina and Florida. But we always kept that quintessential neighborhood spirit and focused on our Southern-inspired menu of comfort food made with fresh ingredients. Though we're famous for our grits and biscuits (we bake almost 5,000 biscuits per week at each location), our loyal guests throughout the Southeast come join us to enjoy breakfast, lunch and dinner throughout the day.



3

2195 Bonnevit Court NE, Atlanta, GA 30345



BUTTERMILK SKY PIE SHOP - 12:00 PM

Owner Kimmie Chung decided that Buttermilk Sky Pie was the business for her after her son Ben brought her a slice of our always-has-been, and soon-to-be-even-more famous Buttermilk Pie. "That slice of pie took me back 20 years, when I spent time in the kitchen baking for friends and family," says Kimmie. "My passion for baking was truly rekindled, and it was clear that somebody in Buttermilk Sky's kitchen knew what they were doing. I want others to enjoy the wonderful taste of homemade pies and hope they bring people memories of being back home. Sandy Springs is going to love our pies when we open, I guarantee that!"

The Buttermilk Sky Pie in Sandy Springs is family run with the help of her sons Ben, Wesley, and daughter Clarissa. Kimmie says, "Family is very important to me, and I wouldn't be where I am today if it wasn't for them." Kimmie also says, "I am grateful to have wonderful family and friends that I can depend on."



4

2666 Redding Road NE, Atlanta, GA 30319



IVY ODOM - 11:00 AM

Ivy Odom is a chef, recipe tester and developer, and a true Southerner. She currently works in the Time Inc. Food Studios where she develops and tests recipes for the Southern Living, Cooking Light, Coastal Living, Real Simple, People, MyRecipes, and other Time Inc. brands. She has been featured in several instructional cooking videos for Time Inc. brands and has worked on multiple cookbooks. Ivy is a graduate of the University of Georgia where she studied Consumer Journalism and Spanish. She studied Spanish linguistics, literature, and culture at the University of Cádiz in Cádiz, Spain, and is a graduate of Top-10 culinary school L'Academie de Cuisine in Gaithersburg, Maryland. She completed her restaurant apprenticeship at Hugh Acheson's Empire State South in Atlanta, Georgia. Ivy's culinary career began as a small child cooking with her parents and grandmother and continued throughout her time at the University of Georgia, where she worked with cookbook author, chef, and Southern Living contributing editor, Rebecca Lang. Ivy is from Moultrie, Georgia and currently resides in Birmingham, Alabama with her dog, Basil.



LENOX CUPCAKES - 1:00 PM

Lenox Cupcakes was founded with a deep and abiding love for cupcakes. The company began its initial operations in 2008 from a home kitchen (on Lenox Road, hence the name) and shortly thereafter, a commercial kitchen. Since then, we have settled into our licensed bakery in Chamblee's Antique Row. We are proud to have a loyal fan base, as well as corporate clients, including AT&T, Coca-Cola, CNN, Google, Microsoft, Saks Fifth Avenue, and Wells Fargo. Our gourmet cupcakes are baked in small batches using the finest ingredients: Valrhona cocoa powder, Callebaut chocolate, pure Madagascar bourbon vanilla, European sweet cream butter, and gourmet chocolate decorations. To ensure the freshest taste, our products are baked fresh daily, using locally sourced dairy and produce. Each item is lovingly handcrafted from scratch, using family recipes, and contains no preservatives or trans fats.



5

4825 High Point Road NE, Atlanta, GA 30342



KING OF POPS - 12:00 PM

Summertime, smiles, and Southern culture on a stick — we're King of Pops. Founded in 2010, we exist to create unexpected moments of happiness. Boasting flavors like Chocolate Sea Salt, Raspberry Lime, Banana Puddin', or Pineapple Habanero, our team of 100 or so passionate people is empowered and excited to thoughtfully do what it takes to make any experience special. We scour the South for sustainable fruits and sourceable farmers for our five locally focused kitchens. Inspired by two brothers who started with a single pushcart on a street corner in Atlanta, we chop, mash, freeze, and ship thousands of artisanal popsicles a day. Today we're a lot bigger but not different. Check out our free weekly yoga classes that draw hundreds, drop by one of our carts, suggest our 500th flavor, or bring us to your next event. Visit us at www.KingofPops.com.



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3994 Emma Lane NE, Atlanta, GA 30342



CHARLES WILLIS - 10:00 AM

An Atlanta institution since 1948, Charles Willis has proudly served three generations of brides with its fine china, crystal, invitations, and gifts. Charles Willis offers over 400 china patterns from the finest manufacturers in the world, assuring that today's brides will find the perfect pattern. Its bridal registry has expanded nationwide via the website, www.charleswillis.com. Visit Charles Willis in the heart of Buckhead at 465 East Paces Ferry Road or by telephone at 404-233-9487.



SOUTHERN CRUST - 2:00 PM

Southern Crust can handle any event, from a backyard soiree to a full-blown wedding, with style and great taste. Not an ordinary kitchen, our truck is outfitted with a pizza oven and stocked with seasonal ingredients. Menus are designed to take advantage of the best produce available, treating your guests to delicious but relaxed fare in a setting of your choice. Southern Crust is flexible, full-service, and fun — a great partner for your next event.



7

4575 Polo Lane, Atlanta, GA 30339



GIRL SCOUT COOKIES - 11:00 AM

The Girl Scouts began over 100 years ago with one woman, Girl Scouts' founder Juliette Gordon "Daisy" Low, who believed in the power of every girl. She organized the first Girl Scout troop on March 12, 1912, in Savannah, Georgia, and every year since, her vision has been made a reality, helping girls discover their strengths, passions, and talents. Today, the Girl Scout mission is to build girls of courage, confidence, and character, who make the world a better place. They are the preeminent leadership development organization for girls. And with programs for girls from coast to coast and across the globe, Girl Scouts offers every girl a chance to do something amazing. Help support your local Girl Scout troop and pick up a box of your favorite cookies!



DOGGY DOGG - 2:00 PM

Once upon a time in Bavaria, the German landscape was covered in snow and fog. As mist loomed through the air, James, the Doggfather, exited a Christmas mass towards town square. As he passed through, he noticed a gentleman set up with a cart selling tasty sausages on crusty bread with mustard. From there, the inspiration was born. Four years later, Doggy Dogg takes the next step from the hot dog cart to a take away/late night window shop in Decatur. The same passion and local emphasis on food philosophy applies, but with a renewed focus on the dogs.



TOUR OF KITCHENS EVENTS - SUNDAY, MARCH 26

8

1775 Garraux Place NW, Atlanta, GA 30327



YONAH MOUNTAIN VINEYARDS - 1:00 PM

Yonah Mountain Vineyards is a two-hundred acre family winery located on the Southeastern base of iconic Yonah Mountain. Making world class wines and enjoying the process is our ultimate goal. Rolling hills and sandy soil are the perfect setting for our twenty planted acres of Sauvignon Blanc, Chardonnay, Petit Manseng, Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot.



9

4453 Sentinel Post Road NW, Atlanta, GA 30327



CHRISTOPHER CONFERO - 12:00 PM

Christopher Confero, deemed by The Knot founder Carley Roney as the "talk of the South," is a genius at transforming spaces and creating experiences. An inspired lighting, graphic, and floral designer, Christopher is the ultimate combination of perfectionist and competent friend. He has also quickly become one of the most sought-after event planners in Georgia, Alabama, and the Southeast for his graceful customer service and impeccable style. With Christopher's background in the arts, he conceptualizes full productions that go from opening night to closing curtain within a five-hour time span. His signature style, modern luxury, combines a modern approach with traditional elements but insists they have a meaning for today.

CONFERO

11

15 Lake Forrest Lane, Atlanta, GA 30342



SOUTHERN BISTRO - 12:00 PM

Located just a mile from Chastain Park, Southern Bistro is a low-country inspired concept brought to you by husband and wife duo, Colman and Nancy Goodrich, and Chef Ron Eyester. In 2005, after many years of working in the restaurant industry, Nancy decided to pursue a new direction and opened Nancy G's Café & Bistro. After 10 years of cultivating this neighborhood spot, with the addition of her husband stepping in to co-manage, she decided it was time for the restaurant to take its next step and reached out to longtime friend and former Food 101 colleague, Chef Ron Eyester. Once Eyester came aboard, they ultimately decided it was an ideal time to develop a new brand that collectively encompassed the skill set and ideals that they each brought to the table, thus establishing Southern Bistro. Southern Bistro was named after the restaurant's main mission: to provide a curated experience that features southern inspired cooking in a comfortable and simplistic atmosphere.



11

15 Lake Forrest Lane, Atlanta, GA 30342

**ECLIPSE DI LUNA - 3:00 PM**

Executive Chef Shan Holler graduated from Le Cordon Bleu. During his studies, he interned at Vincent's, one of the top five French restaurants in the country. Shan relocated to Atlanta in 2004 to accept the position as head chef of Seasons de Provence and later became the executive chef at City Grill. Wanting to expand on his talent and abilities, Shan took a step back to immerse himself into the flavors of Spanish and Mediterranean cuisine, becoming the sous chef at Eclipse di Luna in 2008. Shortly thereafter, Shan proved to be extremely skillful in the kitchen and was appointed to executive chef over both Eclipse di Luna locations. In his free time, he enjoys spending time with friends and family.



12

5530 Crossgate Court, Sandy Springs, GA 30327

**PEACHDISH - 11:00 AM**

PeachDish is an Atlanta-based meal kit delivery service rooted in organic and sustainable practices. Today, a farmer can drop off produce at the PeachDish warehouse Monday morning, and it's packed in boxes to go out that afternoon. PeachDish customers come from all over the United States and to the table with all different cooking backgrounds. Some are drawn to PeachDish for the convenience. Others want to learn how to cook. Some want to eat healthier. Others want to host a dinner party for a special occasion. PeachDish makes it easy: just tell us the number of guests, and we'll make sure you have enough food. We are proud of the fact that we can give everyone in the nation access to fresh ingredients from Southern farms. At PeachDish, we want your entire dining experience to be pleasant, from clicking "order" to licking your fingers after the meal.



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8725 Torrington Drive, Roswell, GA 30076

**PIASTRA - 3:00 PM**

Originally from Boston, Chef Greg learned about food at a young age when he first learned the phrase, "Food is love". His first culinary steps captured his passion when his Grandmother Rose showed him how to make chocolate chip cookies. He is still perfecting the recipe. After training at New England Culinary Institute in Montpelier, Vermont, he worked in different restaurants in the Boston area and then trained with a classically trained French chef on a small yacht while sailing over a third of the way around the world. Shortly after the trip, Chef Greg moved to Atlanta where he has worked at Maxim Prime at the Glenn Hotel in downtown Atlanta, Alon's Bakery and Market as the chef, and Dal Cuore in Johns Creek as executive chef. Chef Greg opened Piastra, a Marietta Square eatery in 2015, where he serves Modern Italian Food the old-fashioned way.



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