

BEARINGS

ATLANTA
A Southern Lifestyle Guide for Men

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Communal Supper

A food pioneer and visionary, James Beard was ahead of his time. Called the "dean of American cookery" by *The New York Times*, Beard was an early advocate for sourcing locally, and hosted the first televised food program back in 1946. A passionate teacher, he nurtured a generation of chefs during his lifetime and even now in death continues to invest in future culinary artisans through a foundation in his name.

October 31, a group of leading Southern chefs (including several James Beard award winners) will meet to honor Beard and raise money for his foundation's scholarship fund. The best part - you can be the beneficiary of their efforts.

Hosted by Anne Quatrano and Clifford Harrison of Bacchanalia and Abattoir, Sunday Supper South is modeled after a similar event in New York's Chelsea Market.

"Sunday Supper is a wonderful concept to bring to the South, where a modern perspective on tradition and authenticity has redefined our culinary identity," said host chef Quatrano. "The South has a distinct sense of pride when it comes not only to our regional cuisine, but also to nurturing our culture and community. Sunday Supper South will embody that communal spirit, creating a one-of-a-kind collaboration among chefs, local farmers and purveyors, and diners themselves."

The family-style charitable dining experience will be held at the White Provisions District around a communal table set for 150. The cocktail reception will begin at 5 p.m. followed by the seated dinner at 6:30 p.m. Tickets are \$150 for Foundation members, \$175 for non-members. But remember, aside from what promises to be a fantastic evening of food, you're investing in the future of Southern cooking.

For reservations: [Sunday Supper South](#) or 404.365.0410, ext. 22.



[editorial]



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