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Menu

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Durham

Southern
Cakes

Oxford's
Graduate

PALATE

FOOD CULTURE OF THE SOUTH

CELEBRATING
OUR **50th** ISSUE

Cheers!

all about seafood

BARBECUE SHRIMP SMACKDOWN
SALT-BAKED FISH 101
THE KINDRED'S CLAM ROLL

JOSÉ ANDRÉS
DISHES ON HIS
FAVORITE
DC SPOTS
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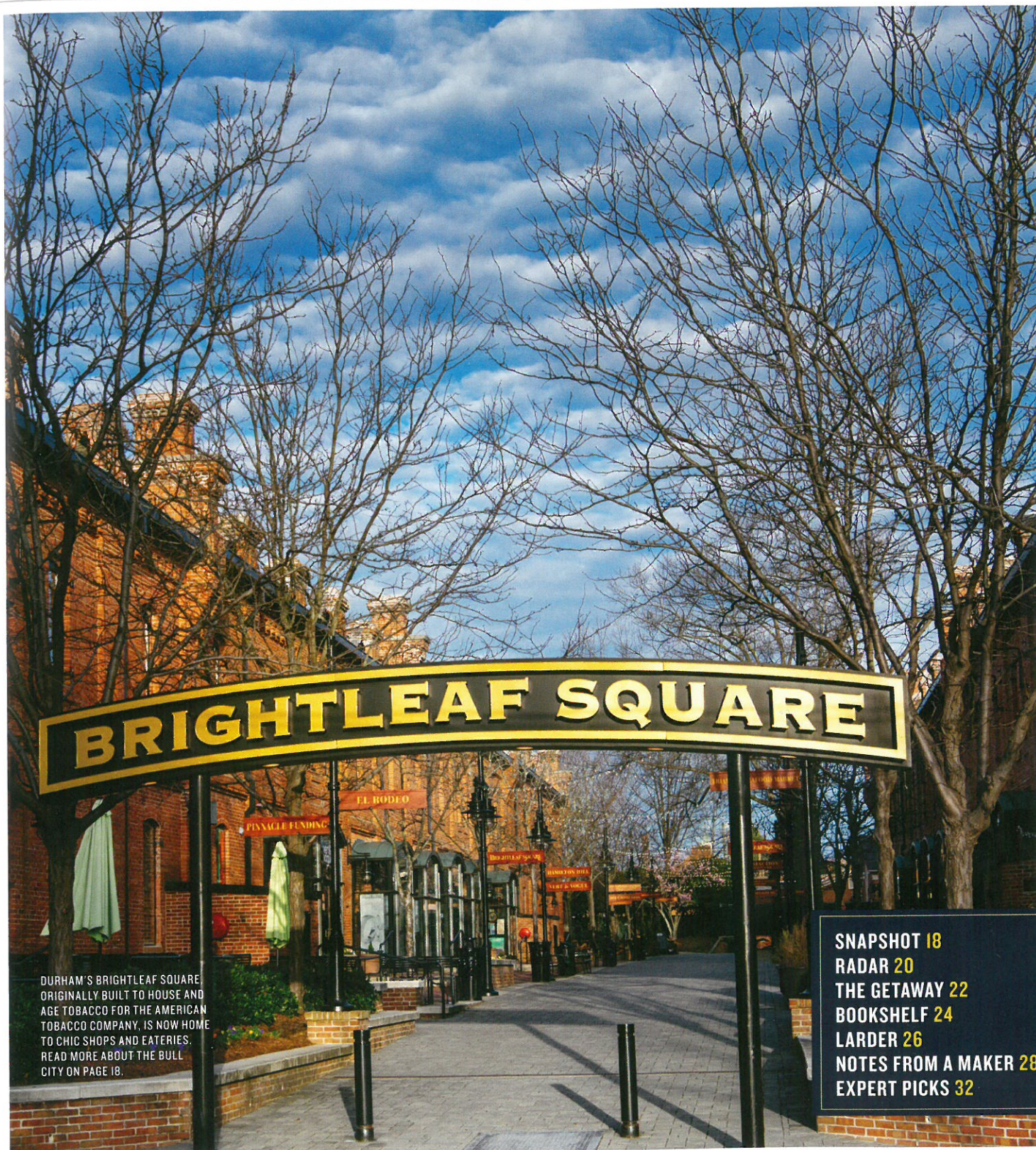


IN THE FIELD

PHOTO BY ANDREW KORNYLAK

NEW AND NOTABLE AROUND THE SOUTH

APRIL 2017



DURHAM'S BRIGHTLEAF SQUARE, ORIGINALLY BUILT TO HOUSE AND AGE TOBACCO FOR THE AMERICAN TOBACCO COMPANY, IS NOW HOME TO CHIC SHOPS AND EATERIES. READ MORE ABOUT THE BULL CITY ON PAGE 18.

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SNAPSHOT: DURHAM, NORTH CAROLINA

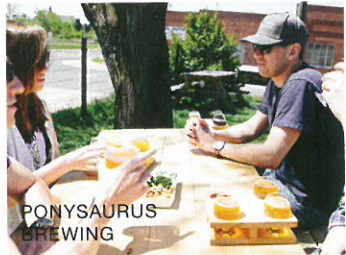
The Bull City comes into its own

An uncanny grit runs through **Durham, North Carolina**—one that bears the expression of its industrious history in a raw and honest light; from its days as an agrarian center, with grist mills dotting the Eno River, to its railway genesis and tobacco and textile boom. Durham doesn't shy away from its historic struggles (it became a noted point of resistance during the civil rights movement), nor does it cover the blemishes of bygone industries. Rather, it persists with the same entrepreneurial spirit that built the city. Today, a renaissance is afoot, filling old tobacco warehouses and textile buildings with restaurants, artisan shops, contemporary hotels, and makers cut from every cloth.

EAT

Start with a flaky pain au chocolate at downtown's **Loaf**. If you prefer to linger, head to **Cocoa Cinnamon** on Geer Street to soak in the local color while sipping a single-origin coffee.

Chef Matt Kelly's third addition to the gut-busting block of Chapel Hill Street—he owns Mother & Sons trattoria and Mateo Tapas Bar—**Lucky's Delicatessen** follows the classic deli tradition. The whitefish platter is a must-try, as is the chopped liver sandwich on toasted rye punched up with chow-chow and hard-boiled egg. A sunny afternoon in Durham begs for a pint of Biere de Garde at **Ponysaurus Brewing Co.** Springtime means guests can order brats, burgers, and dogs along with prepared sides to host their own cook-out on a reserved grill. At **Pied-**



mont Restaurant, chef John May digs into seasonal cuisine, pulling inspiration from his previous outpost at Vivian Howard's Chef and the Farmer for a vegetable-centric meal. Catch an after-dinner cocktail at **Alley Twenty Six**, the lively lounge where Shannon Healy and staff mix up some of the most thoughtful cocktails in the city. And, if a late night craving hits, **Dashi's** buzzing second-story izakaya is open late with bar snacks, ramen, and an extensive sake list.

SHOP

You could lose hours inside **Parker and Otis**, a sprawling gift shop, cafe, and artisan grocery. From cookbooks to scented candles, local eggs, and chic party supplies, this retail wonderland is an aesthete's dream. In the historic Brightleaf Square, **Indio** curates handmade goods featuring jewelry, home decor, pottery, and apothecary supplies, and also hosts workshops with local makers. For local goods, visit the **Funny Girl Farm** stand for seasonal produce, pie, and other homegrown goodies.



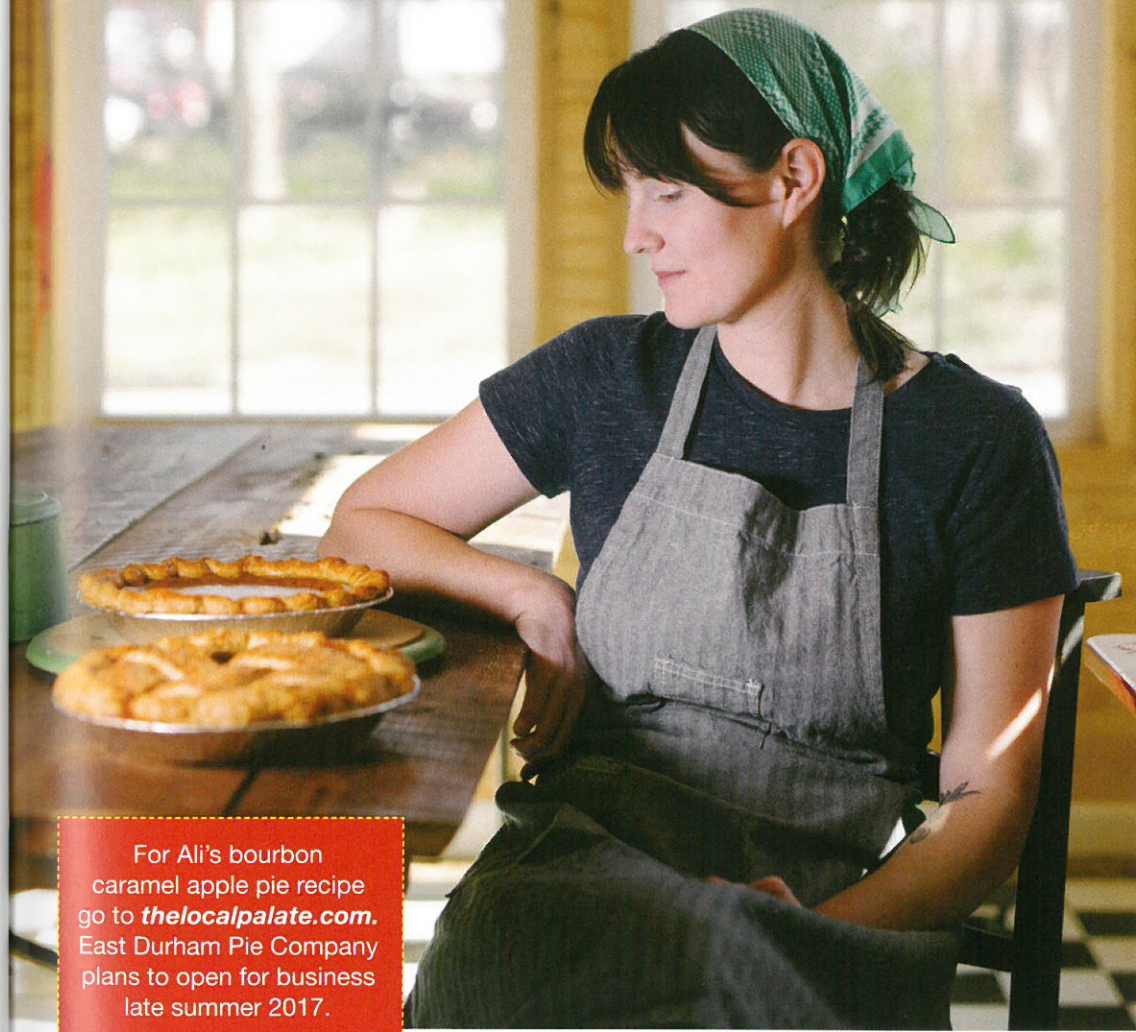
Today, a renaissance is afoot, filling old tobacco warehouses and textile buildings with restaurants, tech companies, artisan shops, contemporary hotels, and makers cut from every cloth.

STAY

The **Durham Hotel** is a boutique experience that taps into the city's past and present. Housed inside the landmark Home Savings Bank, the fifty three-room hotel harnesses mid-century design for a retro-modern feel. The Durham leans on local partners to make your stay city-specific, from Counter Culture coffee delivered to your room and Escazu chocolates on your pillow at night. Head to the rooftop lounge for a birdseye view of the city and snacks from the raw bar curated by celebrated chef Andrea Reusing. —Keia Matrianni

PHOTOS BY CLOCKWISE FROM LEFT: RACHAEL FLORENTINO; CAROLINA KAMMEL; PIEDMONT; SPENCER LOWELL

MEET A LOCAL: ALI RUDEL



For Ali's bourbon caramel apple pie recipe go to thelocalpalate.com. East Durham Pie Company plans to open for business late summer 2017.

The Road to Pie

Ali Rudel is on the cusp of opening her long awaited brick-and-mortar pie shop in East Durham. For now, East Durham Pie Company, the seasonal, from-scratch pie business she started in 2015, lives all over her 115-year-old home. Her take on seasonal, handmade pies (blood orange custard, chocolate chai, and spiced apple-currant handpies, to name a few) can be found in coffee shops, breweries, and farmstands throughout Durham.

INTERVIEW BY KEIA MASTRIANNI
PHOTOGRAPHS BY ANDREW KORNYLAK



How did you get into baking pie?

I went to school in New York and graduated just as the recession hit. I found a barista job off Craigslist which turned out to be Four and Twenty Blackbirds in Brooklyn. I was their second employee. Eventually, I convinced the owners to let me stay and watch them bake.

Would you say that's where you learned about local and seasonal baking?

Four and Twenty was my catalyst for learning about local food. It was my introduction to seasonal eating through pie.

You named your business after your neighborhood with intention. Why?

East Durham has definitely seen its ups and downs, but we love our neighborhood and really want to be here. Naming my pie business East Durham Pie Company forced me to commit to my neighborhood. It's here or it's nowhere.

What are some of your favorite things about living in Durham?

Being around an incredibly supportive and collaborative food community. Also, Durham is urban with a small town vibe. [It's got] forests, rivers and farms—so many of the things I love, all in one city.

East Durham Pie Company plans to open for business late this summer on 406 S. Driver Street in Northeast Central Durham. Rudel's business will be the building's first occupant in more than ten years.