

20-MINUTE FAMILY DINNERS

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Quick Homemade Breads

The South's Most Beautiful Sorority Houses



The South's Best Farmers' Markets

Discover fresh seasonal ingredients, meet the people producing your food, and experience a community's true culture. Here are our top picks

ALABAMA

The Market at Pepper Place

BIRMINGHAM

For locals, visiting the former Dr Pepper Syrup Plant and Bottling Co. is a social event, like dinner or

brunch. Its popularity has grown steadily since opening in 2000, so if you arrive past 9 a.m., your favorite stands will probably be picked over. Star farmers like Stone Hollow Farmstead and nonprofit urban garden Jones Valley

Teaching Farm sell flowers, greens, and artisanal cheeses, but Pepper Place also features live music, and the nearby brick-and-mortar shops and The Red Cat coffeehouse offer more options for extending your visit. Former *Southern Living*

Garden Editor Charlie Thigpen's Garden Gallery is a favorite, as is the new Pepper Place Pop-Up, which features emerging Southern fashion designers like Atlanta's Abbey Glass. Open April to December, 7 a.m. to noon Saturday. peppercplacemarket.com

FLORIDA

St. Petersburg Saturday Morning Market

ST. PETERSBURG

This waterfront fixture on the Tampa Bay is the largest

ARKANSAS

Bentonville Farmers Market

BENTONVILLE

"Anything that grows in the U.S. can grow in Arkansas, except tropical fruit," says chef Matthew McClure of The Hive restaurant in the 21c Museum Hotel in Bentonville. McClure, who uses local produce to reflect his modern take on traditional High South cooking, relies on the market's variety—from collard greens to bok choy. "Southern food isn't just fried chicken and barbecue," he says. One of his fall favorites? Jonathan apples from A&A Orchard. He says they're "really crisp with a great balance of sweetness and acidity." Open April to October, 7:30 a.m. to 1 p.m. Saturday at Downtown Bentonville Square, and May to October, 2:30 to 7 p.m. Wednesday at the Bentonville Community Center. downtownbentonville.org



among the 80 participating farmers, pizza-makers, coffee brewers, popcorn sellers, bakers, and more. In addition to selling seasonal blooms, the Forresters offer community-supported agriculture

(CSA) and have opened two local-centric restaurants: Trolley Stop Market in the Memphis Medical District and Tyboogie's in nearby Tyronza, Arkansas. "Our businesses would not exist if it weren't for

the Memphis Farmers Market," Forrester says. When asked to name a few of her can't-miss market stops, she recommends Home Place Pastures ("great pork"); Lazy Dog Farms, which sells

fresh raw milk, yogurt, kefir, eggs, and sometimes pies; and The Apothecary Fairy, which offers a diverse range of herbal skin-care products. Open April to October, 7 a.m. to 1 p.m. Saturday. memphisfarmersmarket.org



Baker Chancey Lindsey-Peake
GREENVILLE, SC

➔ Chancey Lindsey-Peake was 48 when she started baking, but now the former nurse and her staff make 350 to 400 loaves of bread a day for her patisserie, **Banana Manna**. She offers a selection of 15—from pumpkin to a paleo-friendly chocolate-banana—but the favorite is her original banana bread. Though she never thought her hobby would lead to an actual business, she credits God for helping her get past personal difficulties, as well as create **Banana Manna**. Lindsey-Peake says, "God sure has an awesome sense of humor." Today, you'll find her dispensing her fresh creations at the Greenville market and in her store, which opened on Rushmore Drive in the Botany Woods neighborhood in 2012. In one word: heavenly. bananamanna.com

EAT
LIKE A
CHEF



**BALSAMIC
STRAWBERRY
PARFAITS**

Susan Spicer

RESTAURANT **BAYONA** | LOCATION **NEW ORLEANS, LA**

Pour balsamic vinegar into a small pot, and cook over very low heat for about 15 minutes. Then pour into a small bowl and let cool. Slice ripe strawberries and sprinkle with a spoonful of sugar. Place alternating layers of fresh ricotta cheese and the strawberries into bowls, and drizzle with the balsamic reduction. bayona.com

VIRGINIA

**Old Town
Farmers' Market**

ALEXANDRIA

Situated in a redbrick square in front of the historic Alexandria City Hall, Old Town is the longest-running farmers' market (in the same location) in the country. In fact, it's 260-plus years old. President George Washington, an avid farmer, grew more than 60 different crops at Mount Vernon and sold his produce at this market. With more than 70 vendors to choose from, you can expect to find the typical market selection—fresh vegetables, fruits, meat, dairy, and eggs—as well as home-decor items, such as needlework, pottery, paintings, and more. Open year-round, 7 a.m. to noon Saturday. alexandriava.gov/oldtownfarmersmarket