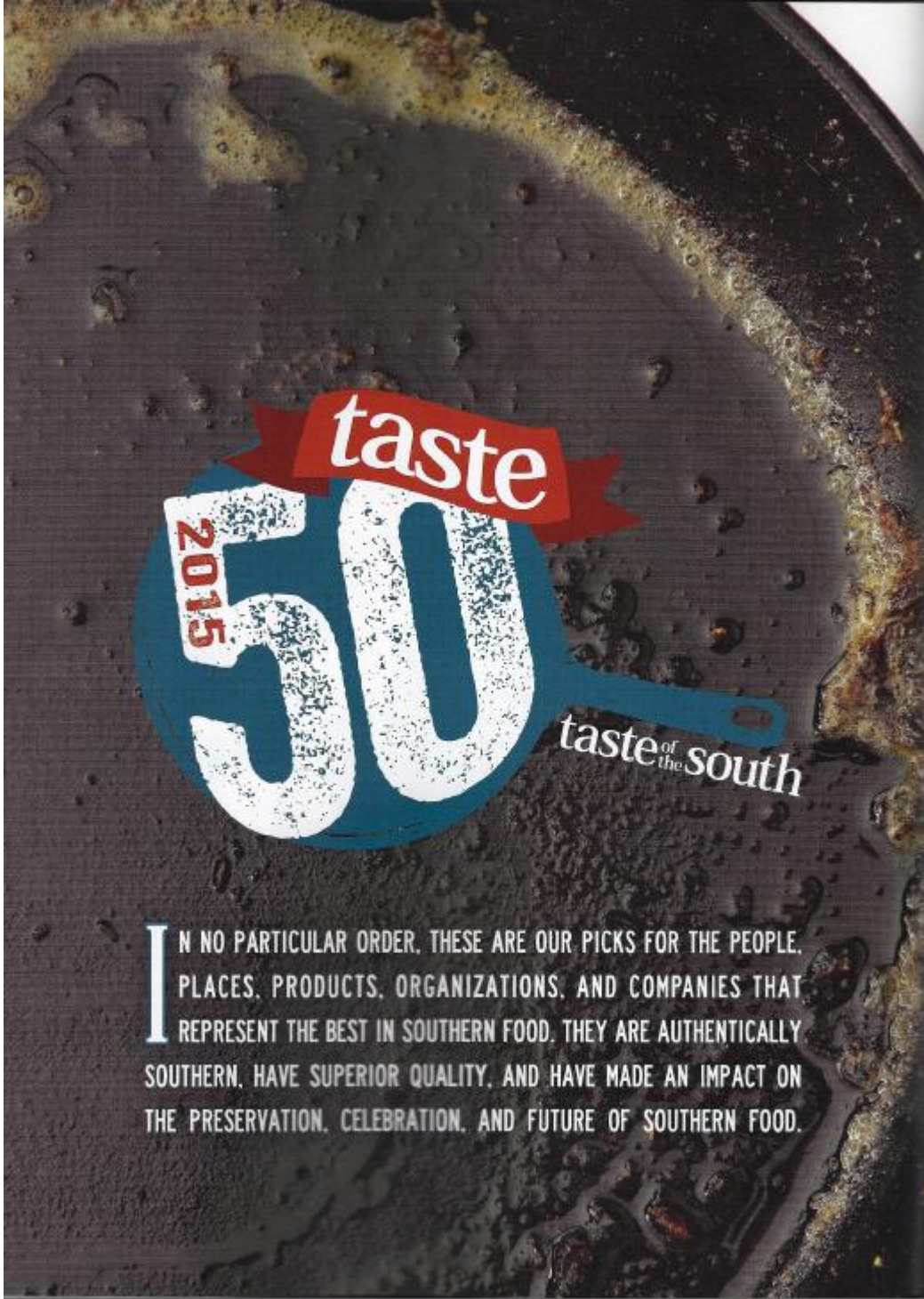


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ONEFLEWSOUTH
 TRAVEL-INSPIRED PROVISIONS | HARTSFIELD-JACKSON | TERMINAL E
RESTAURANT AND BAR





IN NO PARTICULAR ORDER, THESE ARE OUR PICKS FOR THE PEOPLE, PLACES, PRODUCTS, ORGANIZATIONS, AND COMPANIES THAT REPRESENT THE BEST IN SOUTHERN FOOD. THEY ARE AUTHENTICALLY SOUTHERN, HAVE SUPERIOR QUALITY, AND HAVE MADE AN IMPACT ON THE PRESERVATION, CELEBRATION, AND FUTURE OF SOUTHERN FOOD.



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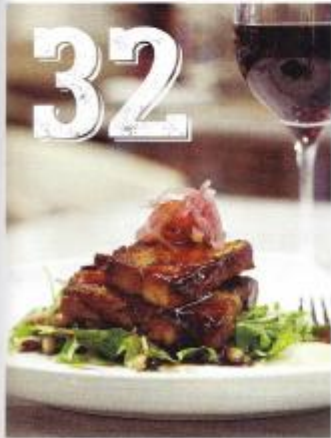
29 LEOPOLD'S ICE CREAM

Southern charm comes by the scoop at this iconic ice cream parlor in Savannah, Georgia. Founded in 1919, this family-owned shop features more than 20 regular flavors, plus a revolving menu of seasonal favorites like peach, huckleberry cheesecake, and pumpkin spice. But the magic of Leopold's is more than their nostalgic soda fountain feel and the owner's movie memorabilia (he was formerly a Hollywood producer). At its heart, Leopold's is a place that celebrates family and the simple joy of sharing an ice cream cone together.



31 SWEET GRASS DAIRY

Jessica Little comes from a long line of dairy farmers in Thomasville, Georgia, but since she and her husband, Jeremy, inherited the family business 10 years ago, they've been running things a little differently. Jessica and Jeremy now use only milk from cows who enjoy a grass-based diet. Their most popular cheese, Green Hill, is a soft, buttery, Camembert-style cheese that can be savored year-round. Pair it with peach preserves in the summer and pecans and honey in the fall. They sell five different types of cow's milk cheese as well as pimiento cheese.



32

ONE FLEW SOUTH

In the dine-and-dash world of airport food, One Flew South is a shining beacon of culinary excellence. Located in Terminal E at Hartsfield-Jackson Atlanta International Airport, this refined Southern bistro is a haven for hungry travelers with an appetite for gourmet comfort food. Trust us—one taste of chef Duane Nutters' Dirty South Meatloaf Sandwich or his Thyme-Roasted Pork Belly and you'll be planning layovers long enough to enjoy his cooking.

30 HEAVENLY HASH FROM VISITATION MONASTERY

Behind the peaceful walls of the Visitation Monastery in Mobile, Alabama, nuns have a blessed job making Heavenly Hash with old-fashioned candy-making implements. The sisters of the Visitation Monastery prepare the decadent mix of milk chocolate, local pecans, and homemade marshmallows to sell at their gift shop. Mobilians are always after the tasty treat, but demand shoots through the roof during the holidays.



33 SCRATCH

This small, 20-seat bakeshop in downtown Durham, North Carolina, specializes in some of the most delicious pies around. To be fair, they do many things well, but (oh my!) their pies! Sourcing ingredients locally and regionally as often as possible, owner Phoebe Lawless creates tasty masterpieces from pastry dough and seasonably available goods.

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