

# THE ATLANTAN

SEPT/OCT 2009

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COLLECTIVE SOUL IS ON A ROLL  
ABATTOIR RAISES THE BAR  
EXPOSED! ART STAR TIERNEY GEARON  
FILM'S WOW FRAU DIANE KRUGER!

[editorial]



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## Hot Chicks!

Martha's doing it, and so is Reese! The chicken coop is suddenly the hippest urban status symbol | *By Felicia Feaster | Photography by Jody Faussett*

There have been It bags and It shoes. And now there's an It bird. The barnyard pullet is suddenly the hippest accessory going, making every superstar backyard into Marie Antoinette's Petit Hameau. Domestic trendsetter Martha Stewart has kept chickens for over a decade and is proud mother hen to a flock of exotic Cuckoo Marans, Porcelains and Mottled Cochins. Reese Witherspoon has chickens on her farm in California, stiletto-wearing Manolo Blahnik built his mama a coop, and even the least domesticated bird we can think of—Elizabeth Hurley—keeps a flock of cocks on her English country estate. Not one to miss the boat, Atlanta is having its own hen party. Peek over the backyard fence in neighborhoods from Buckhead to Grant Park this fall and there is a good chance you will find the latest urban-cool status symbol: a chicken coop. Andy Schneider, aka the "Chicken Whisperer," boasts over 700 members in his Atlanta Backyard Poultry Meetup Group, including weather personality Dagmar Midcap

and filmmaker Vanessa Vadim, who follows in the footsteps of her grandfather Henry Fonda (he kept chickens at his Bel Air estate) and rocks a coop. The Oakhurst Community Garden has a "Chicks in the City" coop tour each spring, and its director, Stephanie Van Parys, thinks the coop de ville craze has reached one of those Gladwellian tipping points. Concern about contaminated food, the locavore movement and hard economic times have suddenly made keeping chickens hipper than a Thom Brown suit. For area chefs—many of whom also keep fowl—the chicken coop is the epitome of backyard-to-table freshness. Neal and Carolyn McCarthy, partners in the forthcoming Miller Union restaurant, have four White Rock and Barred Rock chickens at their house in Decatur. The Shed at Glenwood chef Lance Gummere is the proud owner of three Americanas—Lil, Trixie and Dixie—in his Ormewood backyard. "I wanted to call them Soup, Stock and Broth," says Gummere, "but my wife didn't go for that."

**CHICKEN HEAVEN**  
A flock of seven lucky hens livin' large in Oakhurst residents Scott Pluckhahn and Keith Crosby's glam Arts and Crafts coop.

### TASTE TEST

#### Cry Fowl

The chicken and the egg go high concept as local chefs put their own witty spin on the classics

#### ► The Shed at Glenwood

475 Bill Kennedy Way, 404.835.4363 or [theshedatglenwood.com](http://theshedatglenwood.com)

Feeling fowl, but want to off-road it a bit? Chef, Lance Gummere's novel pan-fried chicken hearts and egg in a basket (a fried egg nestled in brioche) have a "cult-like following" among fans who come into his Glenwood Park restaurant just for the dish.

#### ► Miller Union

Opening in November at 999 Brady Avenue

We're already salivating over chef Steven Satterfield's planned appetizer of baked farm egg in celery cream with rustic bread at his Chez Panisse-with-a-Southern-influence Westside resto.



#### ► AltoRex Rooftop Lounge

866 West Peachtree St. NW, 678.412.2402 or [hotelpalomar-atlantamidtown.com](http://hotelpalomar-atlantamidtown.com)

Not your church picnic deviled eggs, chef Keira Moritz's fancy devils are an ingenious flavor combination of lobster chunks, which offer a toothsome contrast to the silken yolks, accented by a bracing tang of pesto.

#### ► Parish

240 N. Highland Ave., 404.681.4434 or [parishatl.com](http://parishatl.com)

Calling anyone out as the best chicken fryer amounts to fighting words in the South, so we'll just say we have really enjoyed chef Nick Melvin's Big Easy fried chicken, marinated 36 hours for a perfect mix of tender interior and crackling exterior.

#### ► Holeman and Finch Public House

2277 Peachtree Road, 404.948.1175 or [holeman-finch.com](http://holeman-finch.com)

If it's 10PM and you're hankering for breakfast, don't hit Waffle House. Have the breakfast-in-a-glass Badger Bite, a tangy mix of gremolade, Karlsson's Gold vodka and a froth of egg white on top garnished with pepper, sea salt and parsley. Egg-tastic!