

Atlanta

WHAT ONE CHARTER SCHOOL
CAN TEACH US ALL

by Rebecca Burns

OUT OF AFRICA
HOW ONE WOMAN
SURVIVED EBOLA

by Charles Bethea

THE 20 BEST

BURGERS

AN 18-DOLLAR
BURGER?
Seriously?

**HOLD
THE
BUN!**
Doughnut
instead,
please.

*The
skinny
on*
**THE
FRIES**



#6
THE DOUBLE-DOUBLE
ANIMAL STYLE
from Sreinbeck's

(DON'T WORRY,
VEGETARIANS.
WE DIDN'T
FORGET YOU.)

TURN TO PAGE 28

[editorial]



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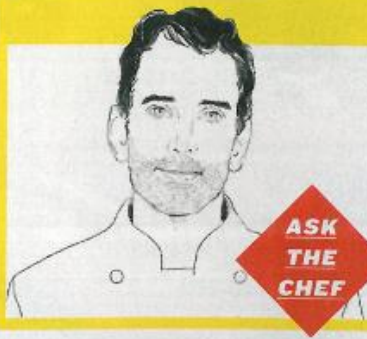
BURGERS!

4

MILLER UNION

This is the burger you take home to the parents (figuratively speaking). Dressed with lettuce, tomato, aioli, and smoky ketchup, the lunch-time-only charmer harmonizes beautifully with toppings that too many places often

treat as afterthoughts. Grass-fed beef is a given (it's Steven Satterfield, after all). *\$12 (burger and fries). 999 Brady Avenue, millerunion.com*



Steven Satterfield Miller Union

With the exception of your own, what's the absolute best burger you've ever eaten? I love the burger at **Gramercy Tavern** [in New York City]. It's ground fresh in house, and they make their own bun and pickles and serve it with Jasper Hill Farm clothbound cheddar. It's seriously fancy but not pretentious. It costs \$18 and is totally worth it. **When you're on the run and need a burger in a pinch, where do you go?** I love the burgers at **Little's Food Store** on Carroll Street in Cabbagetown.

[editorial]



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FRIES WITH THAT

From simple to saucy

HISTORIANS CAN ARGUE WHETHER IT was the French or Belgians who first dropped raw potatoes into a vat of hot oil, but fries today are the life partner to the American hamburger. To find them in their classic and unadulterated form, head to [Miller Union](#), which consistently delivers airy, crisp wonders that balance starch and crunch. They're dressier down the street at [Bocado](#), where the herb fries are green with parsley and garlic, waxed with clarified butter, and primed for dunking in a buttermilk dill dressing. For the prima donna of pommes frites, head to [Canoe](#), where the fries are thick cut, tossed and fried with sage and rosemary, and garnished with truffle oil and thin sheets of Parmigiano-Reggiano. If you care more about sauces than you do the fries themselves, look to [Leon's Full Service](#) and [Wrecking Bar Brewpub](#). Both serve them as appetizers with a range of clever dipping partners like a tangy goat cheese fondue, herbed green goddess, and Massaman curry with coconut milk.

[editorial]



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