



## » DINING DISH Pop(sicle) Star

When life handed Steven Carse lemons (in the form of unemployment) he did more than make lemonade: He shoved a stick into it. Now this former insurance analyst is the King of Pops, a street food vendor creating and selling brightly colored frozen treats from a cart. Sourcing as many of his ingredients locally as possible, Carse rotates 80 different sophisticated flavor combinations including strawberry lemonade, blueberry lemongrass, banana cinnamon, chocolate sea salt, blackberry mojito, pineapple ginger and grapefruit mint. Satisfy the gourmand and the child inside for \$2.50 per ice pop. —HP

For daily flavors and cart location visit <http://twitter.com/theKingofPops>. The pops are also sold at Souper Jenny (56 E. Andrews Dr., Buckhead), Irwin Street Market (660 Irwin St. NE, Inman Park) and Urban Cannibals Bodega & Bites (477 Flat Shoals Ave SE, East Atlanta).



### EAT MORE FOR LESS

Got your attention, didn't we? Well, we hope you're hungry because that's exactly what you can do during Downtown Atlanta Restaurant Week. During the first week of August, 26 of Atlanta's Downtown restaurants will serve three-course meals (appetizer, entrée and dessert) for either \$25 or \$35 (not including tax or tip). Wash your meal down with the event's signature cocktail, the Bacardi® Torched Cherry Blossom (left), a cherry-tinted libation created by the W Atlanta Downtown's Drinkshop. A list of participating restaurants is available at [www.atlanta.downtown.com](http://www.atlanta.downtown.com).

## CHEF TALK: JASON HILL

When Chef Jason Hill opened Wisteria two days before Sept. 11, 2001, he didn't quite know what he was getting himself into. "I thought, oh no, I'm dead," Hill says. But nine years later, his intimate Southern restaurant, housed in a century-old building in Inman Park with wonderful windows overlooking the street, has blossomed into what every neighborhood restaurant dreams about becoming: a destination.

**How did you start in the business?** I started at 15 at Johnny's Pizza in Roswell. Then at 17, I went to [Atlanta institution] Pano's & Paul's for a year, then on to a bunch of mom-and-pop-places, then to Taste of New Orleans ... then I decided to actually go to school—at Johnston & Wales in Charleston.

**So how did you open your own restaurant?**

Dean & Deluca wanted to open a fish place in South Carolina, but at the last minute changed their mind. So I came back and said, "What am I going to do?" I worked with La Tavola on their menu, but decided to open my own place.

**Why do you think you've had such staying power?** People just feel comfortable here. When you work so many hours, your customers just become your friends.



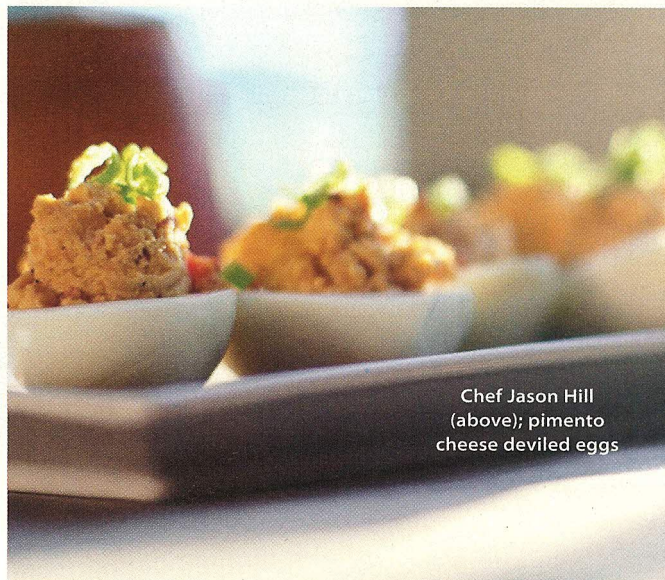
**What's the concept?** Ten years ago people thought I was crazy to do a Southern concept. It was kind of scary. Now everyone's doing it.

**What are some of your most popular dishes?** The [molasses-rubbed] pork tenderloin served over sweet potato soufflé and the fried chicken. It's funny because the items I thought wouldn't make it have become our signature dishes. I've worked at so many restaurants where the menu changes every few months, but keeping the same dish and having it taste the same every time is harder than constantly changing things. The consistency is there every time.

**What else do you recommend?** I love the mac & cheese, the black-eyed pea hummus and I think our calamari is the best in the city.

**Tell us about your wine list.** We try to make it eclectic and always have. There are names you'll recognize, but a lot you won't. Just tell us the price range you want to spend, and we'll find something.

*Dinner served nightly. 471 N. Highland Ave., Inman Park, 404-525-3363, [wisteria-atlanta.com](http://wisteria-atlanta.com).*



Chef Jason Hill (above); pimento cheese deviled eggs