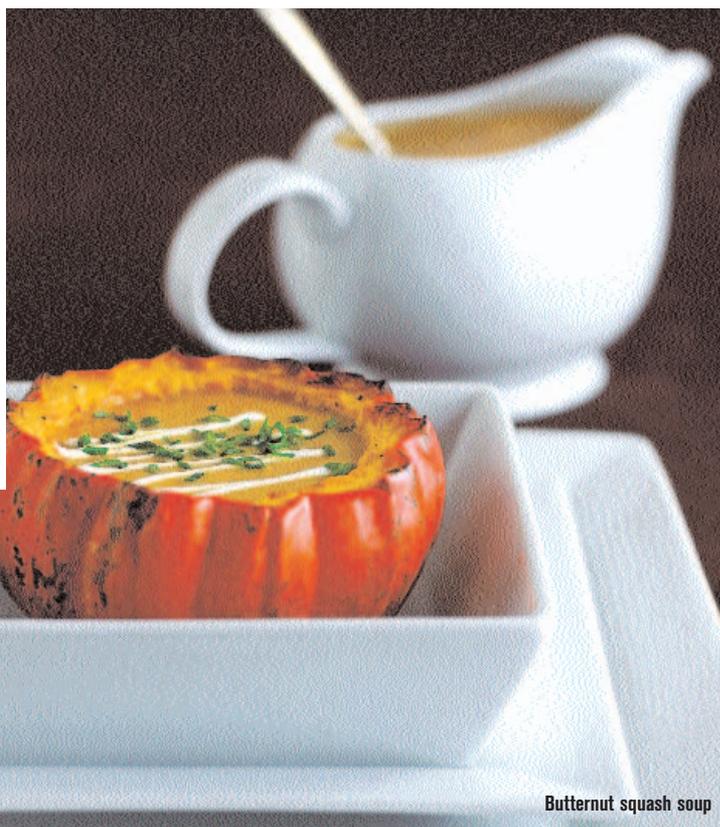


# FOOD DRINK PARTY!

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Butternut squash soup

## TURN IT UP

*Treat your friends to a casual winter warm up, complete with hot soup and steamy drinks.*

### SOUP'S ON!

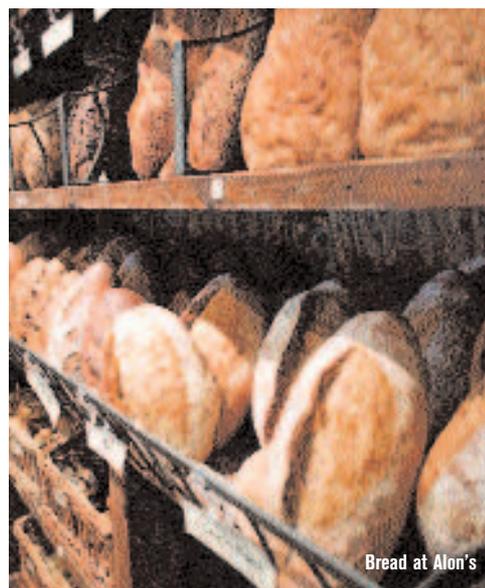
The holidays are over and you've had your fair share of parties. But, says Tony Conway of A Legendary Event, don't stop now. "One thing I always say is don't quit entertaining after the holidays. Have a low-key dinner with your friends that were traveling" he says. "A simple night with hot soup, hot toddies and board games is great." One of Conway's favorite soups to serve is a hearty version of butternut squash. His version includes pureed butternut squash heated with heavy cream, ginger, butter, brown sugar and nutmeg. "It's so easy to do because you can make it a day in advance and then just heat it up before you serve it," Conway says. But what makes the soup such a hit is how you can serve it. "Instead of using bowls, cut the top off of an acorn squash, carve out the flesh, butter and roast it. Add the flesh to your soup, and use the actual squash for your bowls." While he generally pours soup tableside, Conway actually prefers to serve this one right from the stove. "I set the pot on the stove and let the guests serve themselves. Then I can always replenish the bowls at the table."



Hot chocolate, hot toddie  
and hot butter rum

### BOTTOM'S UP

Serving hot after-dinner drinks is the ultimate way to warm things up. "Nothing takes the winter chill off like a hot buzz!" Conway says. His faves include traditional drinks with a twist: He kicks his hot chocolate up a notch with crème de menthe and tops it with crushed candy canes left over from the holidays. He tops his hot butter rums (it's a concoction of butter, sugar, nutmeg, cinnamon, vanilla, cardamom and dark rum) with softened vanilla ice cream. "You can serve it without the rum, too, but why bother?" And he serves the usual hot toddies with Irish whiskey and lemon. "They're great for easing winter aches and pains."



Bread at Alon's

### LOAFING AROUND

What's a hearty soup without hot bread? "We're all too busy to bake our own bread these days, especially after the holidays when we're worn out," Conway says, "but we have great bakeries in town that can do it for you." Here are three of his preferred spots:

**Alon's** This classic neighborhood bakery in Virginia Highland is owned by Israeli-born Alon Balshan and is Conway's favorite place to pick up classic French bread and baguettes. "I also love getting challah bread from Alon—he does it better than anyone in town." Alon's artisan breads—think whole wheat, raisin pecan and cranberry walnut—are baked daily and served hot by 7 a.m. 1394 North Highland Ave., 404.872.6000 or [www.alons.com](http://www.alons.com).

**Metrotainment Bakery** You may have eaten some of the breads from this bakery that operates as a wholesale outlet and serves several local restaurants. But you can also walk into the retail storefront off 14th Street and buy hot loaves fresh from the oven. "The cranberry orange nut bread would be great with the butternut squash soup," Conway says. 691 14th St., 404.873.6307 or [www.metrobakery.com](http://www.metrobakery.com).

**Henri's Bakery** This bakery is a veritable institution in Atlanta. It opened more than 75 years ago and has two locations (one off Roswell Road in Sandy Springs and a second off Irby Avenue in Buckhead). "When I shop at Whole Foods," Conway says, "I go to Henri's [around the corner] for my bread." Henri's bakes several traditional artisan breads daily, including multi-grain, sourdough and German rye, plus gourmet flavors like spinach and garlic, and rosemary. 61 Irby Ave., 404.237.0202 and 6289 Roswell Road, 404.256.7934 or [www.henribakery.com](http://www.henribakery.com). 