

For Immediate Release

Contact:

Kim and David Stapleton, Innkeepers
The Minnis House
865-262-9039
davidandkim@charter.net

Krista Reese, author
krista@kristareese.com
404-297-6351 (home)
404-345-5490 (cell)

The Minnis House Celebrates Southern “Bests” with a Special Dinner and Author Signing

NEW MARKET – July 2010 – It all started last month, when Krista Reese and William Houston decided to check out the new bed-and-breakfast inn across the highway. The couple, married a year, had returned from vacation to their New Market home, where Bill owns and operates his 79-year-old family business, Houston’s Mineral Water. Innkeepers Kim and David Stapleton, still putting finishing touches on their newly refurbished inn, welcomed them warmly, showing the couple the deep porch with rocking chairs, gleaming hardwood floors and modernized baths in their charming inn, a refurbished, 150-year-old Arts-and-Crafts-style brick house. An avid cook, Kim had begun serving a few lunches and dinners in addition to breakfasts for guests. “We were delighted to see what they’d done,” says Reese. “Bill’s family has lived in New Market for generations, and the Minnis House is a wonderful addition to the area.”

When Kim learned about Reese’s work as a writer and restaurant reviewer in Atlanta, and her newly published second cookbook, *Atlanta Kitchens*, she hatched a plan: “What if we host a book signing for you here,” Kim wrote in an email, “and make a dinner with recipes from your cookbooks?” Reese readily agreed. Scheduled for Saturday, Aug. 21, from 5-8 p.m., the dinner and signing will feature dishes from both Reese’s cookbooks, *Atlanta Kitchens* and *Atlanta Classic Desserts*. The menu is still being finalized, but the two promise that, like the books, the buffet will offer tastes from the best Atlanta restaurants, “uptown, down-home and around-the-world.” Reese compiled her cookbooks’ choices based on two decades of restaurant reviewing for *Atlanta* magazine, the *Atlanta Journal-Constitution*, and since 2001, *Georgia Trend* magazine. The menu is still being finalized, but will likely include dishes from upscale restaurants Bluepointe and Restaurant Eugene, old-fashioned favorite Mary Mac’s and such international flavors as melocoton, a Spanish salad of peaches and tomatoes. “That would nicely represent both our states, because we’ll make it with Georgia peaches and Grainger County tomatoes – the best I’ve found anywhere,” says Reese. “And since I’ve got an entire chapter on fried chicken, I’m pretty sure that will be one of the entrées.” Houston’s Mineral Water will, of course, also be served, along with such beverages as sweet tea with simple syrup, oranges and vanilla bean from the Sundial, the rotating restaurant atop the Westin Peachtree Plaza. Desserts will likely include Coca-Cola cake, made with Atlanta’s favorite soft drink. (See attached menu for more details.)

Kim and husband David had always wanted to open an inn, and found their opportunity with the historic New Market property they opened earlier this year. With three guest rooms, all with private baths, as well as several large public rooms for catered dinners, meetings and group lunches, the Stapletons say they've already found a niche among local businesses and Carson-Newman College faculty. The two longtime New Market residents share a friendship with Bill Houston that stretches into childhood – David and Bill were in the Boy Scouts together; Kim and Bill grew up attending the old Methodist Church near the Minnis House. All three are still neighbors.

Reese and her husband divide their time between homes in Atlanta and New Market, where Houston, in addition to running the family mineral water business, is an art professor at Carson-Newman College in Jefferson City, and a well-known artist and furniture maker. The two met at a party of a mutual Atlanta friend seven years ago, and quickly established their serendipitous connection to the area of East Tennessee where her parents had moved three decades before. "They lived in a house on Cherokee Lake until my dad, Emory Reese, passed away in 1998," Reese says. "I couldn't believe it – driving from Atlanta, I used to turn at Bill's road, Churchview, and go past what's now the Minnis House, to take the back roads to Lakeshore Drive and Bean Station." Her mother, Bernice Reese, now lives in Morristown.

In addition to signing cookbooks, Reese is also rolling up her sleeves to help Kim prepare the dinner. "I only hope I won't be in the way," she says. "Kim is doing such a good job that I'm just planning to follow her lead."

Reservations are strongly encouraged for the dinner, but those who wish only to buy books and have them signed by the author are also welcome, at no cost beyond the books' purchase. *Atlanta Kitchens* is a 200-page hardcover edition of more than 100 beautifully photographed recipes from 56 restaurants, published by Gibbs-Smith this year. *Atlanta Classic Desserts* is a 96-page hardcover volume featuring such favorites as Coca-Cola cake and warm peach cobbler, published in 2009 by Pelican. Both serve as cookbooks, and Atlanta restaurant guides. "You don't need to be a good cook to enjoy them," says Reese. "You just need to be a good eater."

For more information, or for interview requests, please call the numbers above. Please see the Minnis House's Facebook page and listing on www.bedandbreakfast.com. More information about Krista Reese is available at www.kristareese.com, and Bill Houston's site is www.wchouston.com. See more about Houston's Mineral Water at www.houstonmineralwater.com. Final details on the menu and event will be published on Reese's website, and the Minnis House Facebook page.

The Minnis House's Evening of Southern "Bests" Buffet and Author Signing

When: Saturday, Aug. 21, 5-8 p.m.

Where: The Minnis House

939 Churchview Street (near Highway 11E)

New Market, TN 37820

What: Author signing and buffet dinner featuring dishes from *Atlanta Kitchens* and *Atlanta Classic Desserts*, by Krista Reese

Reservations: Strongly encouraged for the dinner. Dinner reservations will be closed if the event is sold out. Please call 865-262-9039. Those who wish only to buy books for the signing are welcome, at no cost above the books' purchase. You may also reserve your copy(ies) in advance to be assured of receiving your selection. Diners may attend the dinner only, and are under no obligation to buy books. Drop-ins are encouraged to meet the author and check out the inn, no purchase necessary.

Prices: Buffet, \$19.95, includes selections of appetizers, salads, three entrees, side dishes, dessert and beverages. (Note: Jefferson County is "dry." Alcohol is not served or permitted at the Minnis House.) See attached menu for details. Cookbooks: *Atlanta Kitchens*, \$30. *Atlanta Classic Desserts*, \$16. Special price for both books: \$40.

Menu
An Evening of Southern "Bests"
From *Atlanta Kitchens: Recipes from Atlanta's Best Restaurants*
and *Atlanta Classic Desserts*

(Note: Final menu may vary, but the following choices will be representative.)

Appetizers

Grilled Shrimp on Sugar Cane (Nam Restaurant)
Truffled Parmesan Popcorn (4th & Swift)

Salads

Beet Salad (Wisteria)
Melocoton (Spanish salad of peaches and tomatoes, Cuerno)

Entrees

Masaman Curry Grouper with Peanuts and Baby Bok Choy (Bluepointe)
Fried Chicken (Son's Place)
Beef Brisket (Bagel Palace)

Vegetables and Sides

Vegetable Biryani (basmati rice with mixed vegetables, Himalayas)
Turnip Greens with Corn Muffins (Mary Mac's)
Succotash with Fresh Corn and Baby Limas (Restaurant Eugene)

Desserts

Chocolate Coca-Cola Cake (Carver's Country Kitchen)
Key Lime Pie (Chocolate Pink Café)
Hummingbird Cake (Son's Place)

Beverages

Sweet Tea with Simple Syrup, Oranges and Vanilla Bean (Sundial Café)
"Uptown" (half tea, half homemade lemonade, Busy Bee Café)
Houston's Mineral Water
Plain Sweet and Unsweetened Iced Tea
Coffee