

Southern Living

The background of the cover is a photograph of a rustic wooden house with a grey door. The door is decorated with a wreath of pumpkins and red flowers. The steps leading to the door are covered with various pumpkins and autumn plants. The overall theme is fall and home decor.

**READY
FOR
FALL**

HOW TO
DECORATE &
CELEBRATE
IN STYLE

**COMFORT
FOOD
SUPPERS**
PAGE 123

THE SL
**PUMPKIN
COOKBOOK**
6 DELICIOUS NEW
RECIPES

THE BEST
OF NEW
ORLEANS

**INGENIOUS
SMALL
SPACES**

HORSE
COUNTRY
ROAD TRIPS

PICTURE-PERFECT MOUNTAIN TOWNS

On APRIL 10, 2015,

the 140-year-old St. Roch Market reopened after sitting empty for 10 years. Back in the 1960s, the market

was a bustling center of commerce for the working-class St. Roch neighborhood, acting as both a small grocer and lunch counter. But as the middle class moved out to the suburbs, the number of vendors slowly dwindled down to one run-down Chinese restaurant that sometimes served po'boys. Then Katrina swept through, leaving the building abandoned, its walls moldy, and its cast-iron interior columns stained with rust. No food. No people.

Today, thanks to \$3.6 million of FEMA funding for the market alone, the space bustles once more.

On opening day, I walk between metal tables on a brick patio and through the market's front doors facing St. Claude Avenue—the thoroughfare splitting the Bywater and St. Roch neighborhoods. Inside are two white quartz counters over 100 feet long and 15 different stalls serving Cajun, Korean, and even Nigerian food. I pick up a pour-over coffee at Coast Roast Coffee and wander around, dodging grandparents and hipsters, tattooed artists and polo-clad Tulane students, blacks and whites, and locals and tourists gathered around the communal tables. I hear English, German, Spanish, and French.

This market is just one example of the new New Orleans.

Katrina wiped out much of the city's infrastructure and population 10 years ago, and since then countless man-hours have gone into saving it from being a modern Atlantis. But New Orleanians aren't just rebuilding their city; they're expanding it. Before the storm, the Big Easy housed less than 850 different restaurants. Now, that number approaches 1,500.

While Creole roots still influence everything from music to art to food, the city is embracing even more diverse tastes. One of the hottest new restaurants in town, the John Besh-backed Shaya, features Israeli lamb kabobs, house-made Baba Ganoush, and five different types of hummus.

There's progress, but prized customs remain intact. Dive bars and Besh restaurants alike still serve red beans and rice on Mondays. (It's tradition.) And brass bands still play on the corner of Frenchmen and Chartres streets on Saturday nights. Proud sons still take their mothers to the Windsor Court Hotel for afternoon tea—walking past the tower of freshly cut roses in the lobby to Le Salon for cucumber sandwiches and black currant-and-walnut scones. But now they can also sip wine and listen to live jazz while sitting in the backyard courtyard of Bacchanal Wine in the Ninth Ward.

We'll all continue dancing at funerals and taking our cocktails in to-go cups because our city remains a celebration of life.

Now, it simply includes more life than ever before.

dipping. 640 Carondelet Street; balisenola.com

Shaya

Alon Shaya opened this restaurant with his mentor, chef John Besh, in February and serves food inspired by his native country, Israel. A wood-fire oven toasts the pitas, and a trio of decadent dips—including paddlefish caviar—costs just \$15. 4213 Magazine Street; shayarestaurant.com

Sac-a-lait

Following the success of Hot Tails, their Cajun restaurant in New Roads, Louisiana, husband-and-wife duo Cody and Sam Carroll moved to New Orleans to open Sac-a-lait. Try the gumbo with alligator sausage and frog legs or the chargrilled oysters kicked up with bacon and jalapeños. 1051 Annunciation Street; sac-a-laitrestaurant.com


EAT

Balise

La Balise, the name of Louisiana's first French fort, translates as "seamark." And true to form, the cold bar here stands out. You can't go wrong with its fresh blue crabs, oysters, raw wahoo with fermented chile peppers, or beef tartare served with a dill horseradish for



Stuffed eggplant at Shaya



The Chanteclair Room at Brennan's is covered with fanciful lattice and vibrant 19th-century murals.