

Our State[®]

CELEBRATING NORTH CAROLINA

June 2016 \$4.95

southern sips

growing up pepsi * cola cakes

sweet tea secrets * the lemonade stand

three cheers for root beer * pharmacy fizzes

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PLUS
OUTSIDE ASHEVILLE:

*Hot Springs,
hot chicken,
hot air balloons!*

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staples and plywood. The concussion of the gun — *shir-BAP, shir-BAP* — echoes through the shop. John, wearing a surgical mask, applies a disc sander to the edges of a maple top for a kitchen island. As he works, a cloud of wood dust rises around him.

At one of his work tables, Luke extends his hands. His left is adorned with a gold wedding band and a callused and discolored thumb, and his right with a double-track scrape. There are nicks and scars on both. They're a woodworker's hands. "Yeah," Luke says with a chuckle. "Still got all my fingers, though." He raps his knuckles on the maple tabletop.

Generations here have learned the trade from their forebears.



Hickory Furniture Mart showcases 1,000 manufacturers on four floors and about a million square feet.



Hatch Sandwich Bar puts a Carolina spin — pulled pork — on the bánh mi sandwich.

Three square meals

Want to eat like a local? Here's where to go for a Hickory breakfast, lunch, and dinner.

WINDY CITY GRILL

Many Hickory residents still call this popular breakfast spot Homer's, after Homer Eckard, who owned the restaurant after World War II. Homer is gone now, but several decades and three locations later, the atmosphere at Windy City Grill is still as simple and cozy as it ever was, and the food as delicious. Try a breakfast sandwich: egg, cheese, and the meat of your choice — say, bacon or bologna — served in a wax paper wrapper. (828) 322-1131

HATCH SANDWICH BAR

Look for the downtown corner shop with the blue awning, with the concrete floors and butcher-block tables inside. This is Hatch Sandwich Bar, known among lunch crowds for sandwiches like pulled pork *bánh mì*, turkey-bacon-avocado, and, especially, pork belly BLT with miso mayo. For that last one, owners and chefs Colin Makin and Zach Harkis braise the belly overnight, then put it on a *bolillo* roll — crusty on the outside, soft in the middle. hatchsandwich.com

FOURK

There's an obvious reason for the "u" in Fourk's name — the restaurant is located on *Fourth* Street — and there's a not-so-obvious reason: That "u" lets you know that everything at Fourk comes with a twist. The creatively spelled name. The curved bar serving fresh-fruit-infused cocktails. And Chef Joyce Boston's dinner menu, full of twists on American cuisine, like ahi tuna with sesame soy-ginger glaze, served with wasabi velvet potatoes. fourkrestaurant.com