

Charlotte

DECEMBER 2019

# HOME

DESIGN & DECOR®

## GREAT GATHERINGS

*PLUS:*  
DESIGNER  
GIFT GUIDE

ENTERTAINING  
THE ADDISON  
WEEKS WAY





# GREAT GATHERINGS

By Jim Noble

Photography by Piper Warlick and The Plaid Penguin

The most wonderful time of the year is upon us.

It's when many of you come to us looking for help in creating special meals and moments, which means it's also the time of year we kick it into high gear. Our kitchens are running full-bore for dinner, events, and catering—all in the name of gathering.

Every day we are able to witness and be a part of folks fondly savoring their time together over dishes we've thoughtfully prepared for them. Is there a better reason for us to work a little overtime than this? We are grateful to be a part of your special season.

A “great gathering” means different things to different people. For some, it could be catching up with old friends over a bottle of wine and charcuterie at home. For others, it's the annual holiday party they throw for a hundred of their closest friends, complete with cocktails, passed hors d'oeuvres, a carving station, and an incredible dessert table.

For me, it's probably a smoked brisket, wood-roasted vegetables, some good wine, and swapping stories with my closest family and friends. Or new ones, even. Just the other day, I was able to enjoy a lunch at Noble Smoke with the son and grandson of Warner Stamey, one of our “Barbecue Legends” and an under-







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study of Jess Swicegood and Sid Weaver, two of our other Legends. We ordered plate after plate while I listened to them share stories of their father and the family business, one they carry on today at Stamey’s Barbecue in Greensboro.

That was definitely a great gathering.

With all types of great gatherings in mind, we’ve been working all year to amplify our catering services at Noble Food & Pursuits. You’ve heard me talk about Copain before. It still exists for pick-up and full-service catering orders and specializes in thoughtful, curated menus of savory and sweet items—plus the baguettes, sourdough, rye, and other delicious breads coming out of our oven every day.

Now we’ve streamlined the ordering and menu-selection process to make it easier for you to entertain using the other concepts in our family: Rooster’s, A Noble Grille (Winston-Salem), Noble Smoke, and The King’s Kitchen. With the click of a button and a quick note on our new website, you can start a conversation with our catering team. Just let us know which restaurant you’d like to order from and whether you want to choose from our standard menu or build a custom, full-service menu. No matter the occasion or time of year—although we know this time of year is extra important—we want to make your great gatherings even greater. Happy holidays from all of us at Noble Food & Pursuits!◆



Chef **JIM NOBLE** is the executive chef and owner of **NOBLE FOOD & PURSUITS (NOBLE SMOKE, BOSSY BEULAH’S, ROOSTER’S, COPAIN, AND THE KING’S KITCHEN)**. For more information, visit [NOBLEFOODANDPURSUITS.COM](http://NOBLEFOODANDPURSUITS.COM).