

VOYAGE TO AMERICA:
A REFUGEE STORY

WINTER RESORT
GETAWAYS

A HOME MAKEOVER
HOME RUN

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BEST OF



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READER PICK

Restaurant That's Giving Back Bayou Bakery, Coffee Bar & Eatery

bayoubakerryva.com

Early in the pandemic, Bayou Bakery chef/owner David Guas reluctantly downsized his staff and tried to make a go of it with takeout only. The model was unsustainable and the eatery closed to the public on April 1, but its kitchen didn't go dormant. Instead, Guas joined forces with the nonprofit Real Food for Kids (which promotes healthy school lunches) and launched Chefs Feeding Families, an operation turning out nutritious, plant-based grab-and-go meals for local kids and their families, with a no-questions-asked policy and a commitment to turning no one away. Come summer, other restaurateurs signed on to the cause, including Pizzeria Paradiso chef/owner Ruth Gresser and



Packing lunches at Bayou Bakery

Silver Diner chef/co-founder Ype Von Hengst. Bayou Bakery reopened for business in late August after undergoing a renovation, but Guas stayed the course with his philanthropic mission. As of Nov. 1, Chefs Feeding Families had provided more than 100,000 meals, and the effort continues. Donations are still needed, Guas stresses, "so we can continue to provide meals to those who need them." Visit realfoodforkids.org for more information. —David Hagedorn

Other top vote-getters: A Modo Mio Pizzeria Napoletana (formerly Joe's Place Pizza & Pasta), Good Company Doughnuts & Café, Jaleo/José Andrés (World Central Kitchen), Lebanese Taverna

EDITOR PICK

Pop-Up Collaboration Wild Tiger BBQ

wildtigerbbq.com



Wild Tiger BBQ

When Scott Chung and Kevin Tien started dreaming up the concept for Wild Tiger BBQ, a pop-up featuring classic 'cue with Asian flavors, they had the recipe for their signature shin ramen rub figured out, but they needed someone with expertise in the art of low-and-slow smoked meats. The problem is, most accomplished pitmasters tend to keep their trade secrets close to the vest. Sloppy Mama's co-owner Joe Neuman—whom they knew from Ballston Quarter Market, where all three have food stands—was the exception. "A lot of people are secretive about their business and methods, but Joe was an open book," says Chung, who, with some coaching from Neuman, is now smoking ribs and filling Wild Tiger orders from his Bun'd Up storefront in Pentagon Row. Neuman's team, meanwhile, is tending brisket and pulled pork for Wild Tiger from its smokers on Lee Highway. (Tien remains a partner, but is currently focused on Moon Rabbit, the upscale Vietnamese restaurant he recently opened at The Wharf in D.C.) "Scott and Kevin are good guys," Neuman says. "It's hard times and people should help each other out, whether it's a collaboration or just a conversation on what's working and what people want." —David Hagedorn