Mini Stories

By Kat Eftink

A Food Writer Divulges her secrets to a Favorite Cookie

In a world of sweet little treats, there's a special cookie for everyone. Maybe your special cookie is shaped like a star, or maybe you like it because it tastes like cinnamon.

But Professor P. prefers a classic cookie with a little twist. "It's a cookie most people know," she said. The cookie uses the basic Nestle recipe. It is a Pecan chocolate-chunk cookie with dried cranberries inside. Her secret? Instead of using the recommended 2 sticks of butter, she uses half Crisco and half butter. This combination creates a moist and fluffy texture. "A cookie is the perfect dessert," Professor P. said.

Elwood's Memphis Ribs Smothered in Guava Puree Sauce

Living in Memphis, the smell of barbecue never escapes your nose. I'm thankful for this. The city is home to over 100 barbecue restaurants, and tonight, my taste buds scream for ribs. My nose guides me to Elwood's Shack on Park Avenue, where the ribs are smoked in pecans and hickory for 2.5-3 hours. The meat falls off the bone. Mixed in the sauce is a guava puree. Dark. Rich. Messy. "It makes the ribs stand out," says Mandy Edwards, the manager at Elwood's. Your barbecue must stand out in Memphis. I normally hate it when my hand gets messy, but in this case, I just tear through the napkins and don't mind a bit.

Pigs flew in the Gibson's Donut Shop

When I was a child, Gibson's was my favorite stop. My grandma took me there for breakfast after I spent the night at her house. Of course, I remember my favorite donut: a sprinkles with vanilla icing. But besides the food, I remember the pigs flying from the ceiling. Yes, flying pigs. Plastic pink pigs with brown spots that had wings twice the size of their body strung to the ceiling. As soon as my grandmother and I walked in, an employee would run to the Batteries Plus store down the sidewalk. The pigs needed batteries. They wanted me to see them fly.

Sadly, the pigs no longer fly in Gibson's, and I go without my grandmother. My order has changed, as well, from sprinkles to the Maple Bacon Donut, one of the restaurant's beloved signature brands.

But employees still keep the excitement alive by showing children the donut shop's kitchen.

"I love the excitement on the kids' faces," Gillian Webb says, a current Gibson's employee.