



The Journal



Caviar & Bananas, a Market for the millennials

Artisan pastries and baked goods with boutique wines & craft beers

Charleston, SC Jan 1st, 2017; Caviar & Bananas a new concept food market. The idea is to offer 1st class prepared packaged goods, made-to-order salads and sandwiches, artisan pastries and baked goods, boutique wines and craft beers, as well as gourmet gift baskets in multiple locations throughout the U.S.

**CAVIAR &
BANANAS**

Margaret and Kris Furniss, who opened Caviar & Bananas in Charleston in 2008, will have 5 stores open by the end of 2017; the fifth store will be in the Midtown neighborhood of Nashville, Tennessee in late spring of 2017.

But Greenville is special. For one, the store here will feature several things that are completely new to the Caviar & Bananas brand, things that the Furnisses hope to implement in all of their stores going forward.

“This is like Caviar 2.0,” Margaret says. “We’ve taken what we learned in our first locations in Charleston and expanded on it.”

Customers will notice aesthetic differences like interior design and lighting, but also some new offerings.



The big change is the wine bar, which will offer more of a later evening element to the breakfast, lunch and early dinner service. The wine bar will serve five wines and five beers on tap, and will serve a carefully constructed menu of composed cold and hot small plates.

“I think, collectively, this will really be our flagship location because it’s really everything we wanted to do from the beginning,” Margaret says.



Other changes include an expanded pastry department. While Caviar & Bananas has always produced their pastries like scones, croissants and danishes in house, they were limited by space in the Charleston stores. In Greenville, the pastry department, led by Executive Pastry Chef, Holly Whatley, gets a boost from a special space in the kitchen and a custom-designed refrigerated display case that will allow the staff to try their hand at a wider variety of treats from pies and tarts to custards and buttercream topped cakes.

The Furnisses speak about their brand with a passion that is equal parts anal and lovely. In their world, premium prosciutto slicers are "beautiful" and pastry cases should be custom designed to showcase the "jewels" inside.

“We geek it out,” Kris offers up, with a smile.

A rendering of the new store's kitchen. The space

That mutual geekiness over food is what brought the couple together more than a decade ago. Both were working in the food industry in New York City. Margaret as a bartender and Kris as operations manager for the restaurant concept, Sushi Samba. Kris had left his post in the world of finance to pursue his longtime passion for food. He'd given culinary school a try but realized, the life of a chef, working nights, wasn't conducive to a family.

Margaret had moved to New York to complete a graduate program in design at the Pratt Institute.

Soon after they began dating, Kris, seeking a more family-friendly position in the food world, began a managerial role with Dean & DeLuca. Eventually, he worked his way up to managing both of the company's New York City retail stores.

But in the back of both their minds, Kris says, “we had the itch to do something on our own.”

Even in a robust food city like Charleston, Caviar & Bananas has distinguished itself. The gourmet market is a go to for quality products and the prepared foods, like the kale salad and the duck confit sandwich, have a loyal following.

That culture of perfection and quality runs throughout the company, and will be evident in Greenville, as well, Margaret says. In addition to the wine bar and robust pastry department, the store here will feature a prepared foods case full of cold pasta, grain, protein and veggie salads, as well as larger prepared items like grilled chicken breasts or marinated salmon filets and even macaroni and cheese.

A charcuterie and cheese counter will also offer up a thoughtful selection of gourmet options for dining in or carryout.

The Furnisses began looking at Greenville over a year and a half ago. The two saw appeal in the city’s charm and growth potential in the city’s economic expansion. Enough so that they decided to take a chance on the city as the home for their first location outside of Charleston. It’s a tenuous call for owners who are admittedly “very hands on.”

The Furnisses are so hands on, in fact, that they are will be moving to Greenville from now until the new store opens, in order to really be a part of the city.

“We’re super hands on, slash anal retentive,” Margaret says with a laugh. “But we wanted to be really immersed in the life of the community more than if we were doing it from Charleston.”

Caviar & Bananas will offer something for everyone. The prepared foods offer a high quality grab and go option for those seeking a quick lunch, and the breakfast options provide a treat for those seeking healthy and indulgent options. On weekends, the store will feature the same brunch menu as at the Charleston stores.

And come September, Caviar will roll out its catering arm, which will offer small to large scale options.

The Greenville store will offer everything made in house, save for its bread program, which will be sourced from a select group of carefully vetted bakers. In total, the local store will employ 50 people, including an in-house culinary staff of around 12 to 16.

The store will be open seven days a week for breakfast, lunch, dinner and weekend brunch.

“We were just kind of astounded by its charm and culture, and the friendliness of the city,” Margaret says. “We felt like it was almost

this special secret. We felt like we were coming in at a time when Greenville was really starting to get more recognition on a national level. So we just felt like it was also a place where we wanted to be.”

For more visit www.caviarandbananas.com

Doctors advise Germans to walk like penguins on ice

BERLIN (Reuters) Jan 1, 2017 - German trauma surgeons advised the public on Wednesday to walk like penguins to avoid slipping on pavements with freezing temperatures forecast nationwide over the next few days.

An advisory published on the website of the German Society of Orthopedics and Trauma Surgery said that walking like the aquatic birds involves leaning the torso forward so that the centre of gravity is on the front leg.

A drawing attached to the advisory explains that when humans walk normally, body weight is split almost evenly over both legs, which the surgeons say increases the risk of losing one's balance and falling on slippery surfaces.

Municipal authorities in Berlin were criticized over their failure to sprinkle the capital's pavements with rock salt in January 2014 despite warnings of a freeze from meteorologists.

As a result, rescue services received more than 750 emergency calls and emergency rooms were overstretched with patients with bone fractures.

Temperatures in Berlin are expected to plunge to -10 degrees Centigrade (14 Fahrenheit) on Saturday.



Santa Claus is back on Facebook after proving his identity

Associated Press, December 30, 2017

FAIRBANKS, Alaska (AP) — Santa Claus' Facebook account has been reinstated after the social media company suspended his access and demanded proof of identity on Christmas Day.



Claus, a North Pole city councilman, said he was never given a reason why his page was blocked. He said he thought Facebook didn't believe his name was Santa Claus or that he lived in North Pole.

A Facebook spokeswoman apologized in an email Tuesday for suspending Claus' account and said it was done by mistake.

"The account was removed in error and restored as soon as we were able to investigate," the company said in a statement. "Our team processes millions of reports each week, and we

To get his account reinstated, Claus said he sent multiple documents proving his identity, including copies of his Alaska driver's license and letter of appointment to the North Pole City Council. Claus said he is the only Santa Claus on Facebook who resides in the city and legally goes by the name.

"I just can't believe somebody, particularly on Christmas, would take me to task," he said.

Claus, who goes on his Facebook page regularly, said he uses the social media platform to share "nice quotes" and interact with people. His page has more than 300,000 "likes."