

Finding the words when I have none

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I've been noticeably absent and feel guilty as hell. But four years of taking photographs, eating, writing, eating, coding, eating, spending and eating for this blog can really take it out of a girl. I'm spread way too thin and there just aren't enough hours in the day.

For me, the lulls between posts are especially deafening because I wouldn't be so busy if I hadn't started the blog in the first place. The Blissful Glutton granted me the opportunity to write about food for various publications and I've even had my pictures in magazines like *Bon Appetit*. And though writing doesn't pay anything close to the salary I made in my former life as a PR gal at a Fortune 500 company, I'll take the life of a culinary tourist over a cubicle any day.

There is, however, a downside to the "glamorous" life of a food writer. I go out to eat around eight times for my weekly assignments, which leaves little time for extra dining out since I love to cook as much—maybe more—as I love eating. There isn't enough time, but I am working on a balance.

In the meantime, all I ask is that you cut me a little slack--especially since I have been working out like a mad woman and (grumble) cleaning up my diet. Yes, that does mean this burger (and those nutty pancakes) from Holeman's brunch last Sunday will most likely be my last for a short while. Goodbye, my love.

Believe me, I hate it more than you do. But the upside is that I'll be eating at home much more, which means you'll probably be seeing more cooking related posts. The produce at Morningside Farmers' Market is absolutely inspiring right now.

I will still be eating out—just not as much. And when I do, it will be dishes such as Dynamic Dish's oh-so fabulous Tofu, avocado, tomato and celery & walnut pesto slathered on to some amazing nutty bread with a crackly crust. It was weirdly the most satisfying sandwich this meat-lover has had in a long time.



Don't fret. It won't all be cooking posts and vegetarian outings. My Abattoir, Livingston and Shoya Izakaya reviews should be up in the next couple of weeks. And I just did a piece on meat farmers for the upcoming "Local Issue" of *Atlanta Magazine*, which profiles Riverview Farms and the coolest man in Georgia, Will Harris, who owns and runs White Oaks Pastures (pictured below during our lunch at Blakely Chicken, a fried bird spot he's been a regular at since he was a kid).

And there is one more thing in the pipeline worth mentioning; my kitchen is done! Well, it has been, but the wedding plans have taken over our lives. I'll be following up my initial teaser about the renovation with how it went down and some pictures very soon.