

Client: Tender Greens

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Daily Dish

Combo Plate: Do-gooder baking, a food fight, fried chicken and more



SATURDAY
JUNE 19
10^{AM} - 4^{PM} TENDER
GREENS
8759 SANTA MONICA
BLVD WEST HOLLYWOOD
EATMYBLOGLA.WORDPRESS.COM

a charity bake sale benefitting the los angeles regional foodbank



--Bon Appetit searched the country to find the 10 best places for fried chicken. Topping their finger-licking list: [Huckleberry Cafe in Santa Monica](#). Says the mag: "Zoe Nathan and Josh Loeb's bustling bakery/café is great for breakfast and lunch most days, but many love Fridays, when the couple, who own nearby wine bar/restaurant Rustic Canyon, serve fried Jidori chicken." [[Bon Appetit](#)]

--The least healthy foods are also the cheapest to buy. Here's a look at making salads as cheap as Big Macs. [[Good](#)]

--Save the date: The second annual [Eat My Blog bake sale](#) is being held on June 19, from 10 a.m. to 4 p.m., at Tender Greens in West Hollywood (8759 Santa Monica Boulevard). You can thank bloggers Cathy Danh of [Gastronomy Blog](#) and Laurie Moore of [G-Ma's Bakery](#) for this opportunity to eat carbs and do good at the same time. Expect over 2,000 baked goods from 70-plus bakers. (I am making [Crack Pies](#).) All items are priced between \$1 to \$4, and proceeds go to the Los Angeles Regional Foodbank.

--To tomato purists, the term 'heirloom hybrid' is enough to start a food fight. [[Wall Street Journal](#)]

--You've got the sustainable seafood thing down. Now, what about certified sustainable wines to serve alongside? Parkers' Lighthouse in Long Beach, the first restaurant to partner with the Aquarium of the Pacific's sustainable seafood program, [hosts a multi-course dinner June 3 focusing on sustainable seafood-and-wine pairings](#). \$55 a person.

--Have some news we should be linking to? Contact me at rene.lynch@latimes.com

--Rene Lynch