>> ALLIED ARTS



BAILEY BALLARD/Staff

The winners and honorable mentions, excluding Big Click second place winner Allyn Rippin, of the Oconee Artists Exhibit and the Big Click: Beyond the Lens Exhibit gathered to show off their ribbons to attendees of the reception in the Marlor House in downtown Milledgeville.

Allied Arts announces winners of art contests

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Allied Arts hosted its reception for the Oconee Artists Exhibit and the Big Click: Beyond the Lens Exhibit. Artists, photographers, and locals gathered to view the submissions and to hear the announcement of the winners.

"All of our winners but one were present to receive their awards. They all did an amazing job," said Kristin Allen, program coordinator for Allied Arts. Executive Director Rebekah Tobar added, "Each year we select a judge to pick the winners because we are always astounded by the wonderful submissions and the time and dedication put into each. We'd have a hard time picking a winner ourselves."

Curator of the Macon Arts Alliance Sierra Bush was the judge of this year's event. Bush is an alum of Georgia College & State University (class of 2019) and graduated with a bachelor's degree in art with a concentration in graphic design. During her time at Georgia College, she studied traditional painting and printmaking. She has worked at the Alliance since 2020 and currently resides in Macon.

"While Sierra could not make it tonight, she wanted to congratulate everyone on their hard work," said Tobar.

In the Oconee Artists Exhibit, Andrzej Sikorski won first place with "Ever Leaves," Dana Wiggins-Thomspon won second place with "Underwater Dance," and Robert Battle won third place with "Andy's Barn Entrance."

In the Big Click, Robert Jorns won first place with "Lookin' for Trout," Allyn Rippin won second place with an untitled photograph, and Destyn Bailey won third place with "The Journey."

First place winners for each contest won $300, second place $200, and third place $100 while honorable mentions received a ribbon. The exhibits will be on display at the Marlor House until May 29.

"We encourage the community to come out and view the exhibits and see the winning pieces for themselves. Each submission came from an artist in the Middle Georgia area, giving every piece a touch of local heart."



BAILEY BALLARD/Staff

"An Evening in Cuba" by Ansley Browne.





First place winners "Ever Leaves" by Andrzej Sikorski (left) and "Lookin' for Trout" by Robert Jorns of the Oconee Artists Exhibit and the Big Click: Beyond the Lens Exhibit.

CONTRIBUTED

>> NATIONAL HUMMUS DAY

Metropolis' Deepak Kumar talks hummus

Sarah Pennix
The Baldwin Bulletin

National Hummus Day on May 13 is a celebration of the beloved Mediterranean dip enjoyed around the world.

Hummus, a creamy blend of chickpeas, tahini, olive oil, lemon juice and garlic, has grown in popularity in the United States. The dish is now a staple on restaurant menus nationwide and at house parties. With an estimated 100 million pounds consumed yearly, its versatility and rich flavor make it a favorite among food lovers.

Many U.S. restaurants, including Metropolis in Milledgeville, take the opportunity to showcase their unique takes on the dish – whether eaten as a dip, a spread or part of a larger meal, hummus continues to be a go-to option for health-conscious and flavor-seeking individuals alike.



Deepak Kumar

In honor of National Hummus Day, *The Baldwin Bulletin* spoke with Deepak Kumar, whose family transformed Metropolis from a diner serving Greek cuisine into a Greek-inspired restaurant with Indian influences, about the hummus-making process, customer preferences and the growing love for the Mediterranean classic.

Q: What separates the hummus at Metropolis from store-bought or other places?

Kumar: We use really good olive oil and really good tahini. The biggest reason is the freshness. We make a new batch every day.

Q: How long does it typically take to prepare fresh hummus from scratch?

Kumar: We don't boil our own garbanzo beans; we use canned garbanzos. For a big batch, we use three large cans, fresh lemon juice, olive oil, fresh garlic, salt and pepper.

Q: Are there any unique or unexpected ways people enjoy hummus at Metropolis?

Kumar: Yes, with chili garlic spicy sauce.

Q: Do you use a traditional recipe, or do you have a unique twist on your hummus?

Kumar: Definitely a traditional recipe, but with a couple of twists.

Q: What do you think about National Hummus Day being a holiday? Did you know it existed?

Kumar: I didn't know that. We're making everything a national thing now. But I've noticed that almost every American restaurant serves hummus these days. It's becoming a number-one appetizer.

Q: Do you prepare fresh hummus from scratch each time?

Kumar: From day one. Hummus is one of the biggest menu items in a Mediterranean restaurant. Over the years, I've worked on improving it to make it even better.

Q: Do you find customers coming in specifically for hummus or is it more of a surprise hit?

Kumar: It surprises me sometimes. People order hummus alone on DoorDash, even though delivery charges extra. Some customers just eat hummus with grilled broccoli or other sides.

Q: Do you think hummus is more than just a dip? How else do you like to use it?

Kumar: Absolutely. We spread it on chicken pita wraps, steak pita wraps and falafel wraps. It changes the whole flavor.

Q: What is something people might not know about hummus that may surprise them?

Kumar: People don't realize how healthy hummus is. Garbanzo beans and the other ingredients make it really nutritious. Some customers even order kebabs over hummus instead of rice.

Q: What is the secret to making great hummus? What key techniques or ingredients make a difference?

Kumar: Good olive oil. Also, having a high-quality blender helps make it really smooth.

Q: For someone who has never tried hummus before, what dish would you recommend they try on National Hummus Day?

Kumar: I'd recommend baba ghanoush or tzatziki. Tzatziki is very creamy and smooth, so it's an easy introduction if someone isn't sure about hummus.