

Italian market a Dunwoody fixture

'Community-oriented' approach has worked for couple for 37 years.

By Bob Townsend
For the AJC

E. 48th Street Market, which opened on Sept. 30, 1986, is celebrating 37 years of business in Dunwoody.

Founded by Charlie and Anita Angello, it reflects the couple's Italian roots, showcasing a wide variety of house-made sandwiches and prepared foods, along with specialty groceries and wines.

Some of their children and grandchildren have worked at the market over the years, and their daughter Andrea now runs the day-to-day operations.

Both of the Angellos are first-generation Italian-Americans who grew up in New York City, where they first met as schoolchildren. Anita's father was from Tus-



The deli case is stocked with a selection of meats and cheeses at E. 48th Street Market in Dunwoody. The market also offers house-made sandwiches and prepared foods. BOB TOWNSEND FOR THE AJC

cany and her mother was from the Piedmont region of Italy. Charlie's parents were from Sicily.

"I grew up on East 48th Street in Manhattan," Charlie recalled in a recent chat at the market. "We

met in the sixth grade, because we both went to the same Catholic school on East 43rd, and, surprisingly, both of our parents arrived in New York City in 1912." Before he decided to try the food business, Charlie spent 20 years in electronics.

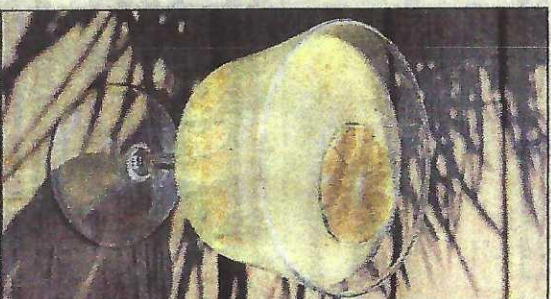
"We moved eight different times, and after we moved to Dunwoody, I didn't want to move anymore, so we came up with this concept," he said.

"When we started, we didn't have eat-in. It was strictly groceries and prepared food. But, in a few years, people were insisting on eating here," he said, so they got a restaurant license to serve on-premises.

As word spread, so did the customer base, with some regulars driving long distances to shop for authentic Italian ingredients they couldn't find elsewhere.

"We had fresh mozzarella from Market continued on E12

the nutty flavor and aroma it adds to dishes. E14



Rooftop L.O.A.'s Back That Daq Up. COURTESY OF ROOFTOP L.O.A.

Not just for summer

Rooftop L.O.A.'s daquini can be served year-round. E14

plates. Top each plate with crisped mushrooms, then garnish with additional dill or parsley. Serve immediately. **Serves 6.**

Per serving: 515 calories (percent of calories from fat, 44), 15 grams protein, 59 grams carbohydrates, 4 grams total sugars, 7 grams fiber, 26 grams total fat (15 grams saturated), no cholesterol, 694 milligrams sodium.

onion, bell pepper, mayonnaise, nerus, worcestershire or mushroom ketchup, and Old Bay seasoning, if using. Taste the mixture and add more seasoning if needed. Add egg and stir to combine. Let mixture rest at least 15 minutes, or cover and put in refrigerator overnight. When ready to cook: Heat oven to 350 degrees. Pour

reisu, straccina and vinegar. May be made ahead and refrigerated in an airtight container for up to 1 week. **Makes ¾ cup.**

Per tablespoon: 68 calories (percent of calories from fat, 78), trace protein, 3 grams carbohydrates, 1 gram total sugars, trace fiber, 6 grams total fat (1 gram saturated), 3 milligrams cholesterol, 99 milligrams sodium.

Market

continued from E11

Day 1, we made our own sausage, and we had fresh pasta," Charlie said.

He said the advent of the Food Network on TV helped their business: "People got more enthused about cooking, and they would come and see us."

Though Charlie mostly works part-time at the market these days, he's in charge of wine sales, which have become a growing part of the business.

"We started out with a variety of 12 bottles. Now we have over 160," he said. "I select the wines, I rate them and I price them. If people want to spend \$15, they'll get a good-quality wine. We also have a wine dispenser, so you can have a glass with your food." For some 40 years, Anita

worked as a real estate agent, but early on she was at the market. And, more recently, she wrote a cookbook, "Basta Pasta Ancora," which includes about 300 recipes, with a focus on food from the Piedmont and Tuscany regions, as well as Sicily.

"I wanted my children to understand our family and our background," she said. "They didn't know their grandparents, so I decided I was going to compile the cookbook with some stories, and it just grew and grew."

The recipes originated from both sides of the family, and many go back to Anita's and Charlie's early days in New York City.

"Some of the recipes are from my grandmother, who had a pen-stone in New Jersey," Anita said. "My father's mother lived in a little brownstone next door to us. She did a lot of the family cooking as I was growing up,

so some of my recipes are from Tuscany. And I was fortunate to spend a lot of time with Charlie's mother and I would watch her cooking."

Summing up the E. 48th Street Market story, Anita said it was all about family and community.

"I guess what I'm the most proud of is that, when we were deciding what we wanted to do, and where we were going to be, we did a demographic study and it was decided that Dunwoody would be the best place," she remembered. "So, when we opened, we wanted it to be community-oriented. That's the proudest thing for me. We have done a lot with and for the community with this store."

E. 48TH STREET MARKET

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First-generation Italian-Americans Anita (left) and Charlie Augello founded E. 48th Street Market, and their daughter Andrea (right) runs the day-to-day operations. COURTESY OF E. 48TH STREET MARKET