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Internship Portfolio-Hville Blast and Holtz Leather Co.

Sarah Gronberg

University of Alabama in Huntsville

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Title: Internship Portfolio—Hville Blast & Holtz Leather Co.

by

Name: Sarah Gronberg

An Honors Capstone

submitted in partial fulfillment of the requirements

for the Honors Diploma

to

The Honors College

of

The University of Alabama in Huntsville

Honors Capstone Director: Dr. Eletra Gilchrist-Petty

Program Director: Dr. Eletra Gilchrist-Petty

Sarah Gronberg _____ *12/4/2022* _____
Student (signature) Date

Eletra Gilchrist-Petty _____ *12/5/22* _____
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Sarah Gronberg_____

Student Name (printed)

*Sarah Gronberg*_____

Student Signature

10/30/2022_____

Date

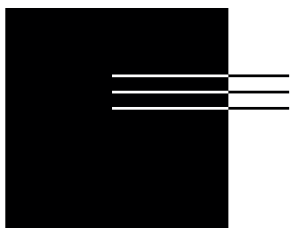
PORTFOLIO

Internship at Hville Blast

Sarah Gronberg

Supervisor Emily Phillips
emilyphillips@hvilleblast.com
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Fall 2022



SARAH GRONBERG

COMMUNICATION ARTS STUDENT

(256)361-8924

sarahgronberg@protonmail.com

linkedin.com/in/sarah-gronberg

PERSONAL PROFILE

I am a driven student who finds fulfillment in hard work and helping others. I have excellent work ethic and learn quickly. I am most passionate about effective interpersonal communication. Outside of schoolwork, I enjoy playing piano, hiking, cooking and reading. No matter the task—whether that be work, school or recreation—I strive for excellence.

EDUCATION

University of Alabama in Huntsville

Communication Arts Major

- 4.00 GPA
- Graduating Fall 2022
- Minor in Human Resource Management
- Pursuing an Interior Design Certificate - UAH College of Professional Studies
- UAH Student Ambassador (2021-2022)

Excalibur Christian School

Class of 2019

- Member, Yearbook Staff 2016-2018
- Leader, Yearbook Staff 2019
- Competitive Pianist, Advanced to AMTA State Competition 2017
- Competitive Dancer, 2013-2015
- 4.55 GPA (Weighted)

EMPLOYMENT HISTORY

Content Production Intern

Hville Blast (June 2022-present)

- Plans, creates and manages social media content on various platforms.
- Gathers photo and video content.
- Plans, writes, edits and publishes articles for the website using WordPress.
- Attends regular strategy and planning meetings and generates ideas for content.
- Conducts interviews with business owners for small business features.

Marketing Intern

Holtz Leather Co. (Summer 2022)

- Assists in website content production.
- Conducts marketing reports and analyses.
- Makes telephone calls to promote retail events.
- Does administrative duties and organizational projects.
- Conducts market research.
- Performs proofreading and editing.

College Ambassador

University of Alabama in

Huntsville (2021-2022)

- College of Arts, Humanities, and Social Sciences
- Writes blog posts for the UAH website.
- Performs a variety of tasks at UAH events.
- Attends meetings.
- Promotes the college through engagement with students.

Piano Teacher

Self-Employed Private Piano

Instructor (2015-present)

- Works with students across a broad range of ages (3-16).
- Assesses student skill and weekly progress and tailors education accordingly.
- Hosts occasional performances for students to showcase their abilities.
- Interfaces with parents of students to communicate student progress and needs.

Waitress

Marketplace Café (2018-2019)

- Responsible for opening duties, greeting customers, taking orders from customers, preparing beverages, serving food, taking payments with Square, setting tables, and clearing tables.
- Used a computerized ordering system.
- Responsible for phone calls and orders.

COURSEWORK

- Persuasion // Fall 2022
- Interpersonal Communication // Fall 2022
- Employment Law for Managers // Fall 2022
- Intro to Journalism // Fall 2022
- Legal Argument // Spring 2022
- Principles of Marketing // Spring 2022
- Nonverbal Communication // Spring 2022
- Rhetorical Criticism // Fall 2021
- Communication Research Methods // Fall 2021
- Career Development // Fall 2021
- Leadership, Organization, and Personal Development // Fall 2021
- Communication Theory // Spring 2021
- Human Resource and Labor Relations Management // Spring 2021
- Organizational Behavior // Spring 2021
- Intro to Public Relations // Spring 2021
- Managing Organizations // Fall 2020
- Honors Public Speaking // Spring 2020
- Honors Principles of Microeconomics // Spring 2020
- Honors Principles of Macroeconomics // Fall 2019

REFERENCES

- Emily Phillips, Content Producer, Hville Blast
+1 (256) 810-0228 | emilyphillips@hvilleblast.com
- Michael Seale, Managing Content Producer, Hville Blast
+1 (205) 253-6093 | michael@hvilleblast.com
- Becka Christian, CEO, Holtz Leather Co.
(205) 272-4960 | becka@holtzleather.com

AWARDS & ACHIEVEMENTS

- Charger Distinction Merit Scholarship // Fall 2019-present
- President's List at the University of Alabama in Huntsville // Fall 2019-Spring 2022
- J. Clark Rountree Outstanding Student Speaker Runner-Up // April 12, 2021
- Member of the Honors College at the University of Alabama in Huntsville
- Designed and Wrote a Personal Food Blog
- 4.0 GPA (2019-present)
- Participant in Leadership Greater Huntsville's Spark (S-1) Program
- Member of Lambda Pi Eta (Communication Arts Honors Society, UAH Chapter)

SKILLS AND ABILITIES

- Experience using WordPress
- Experience using Canva, Notion, Squarespace, Wix and Klaviyo
- Experience using Instagram and Facebook
- Experience in Microsoft Office Programs
- Experience in Google Suite
- Experience with Google Ads, Facebook Ads, Etsy and Amazon
- Exceptional writing, editing and proofreading skills
- Excellent research and data collection skills
- Exceptional in organization, planning and attention to detail
- Strong leadership capabilities
- Outstanding communication skills
- Intermediate Spanish and Hebrew knowledge

I enjoyed my time as a Content Producer Intern with Hville Blast even more than I expected. I completed my 135 hours on October 3rd. I have completed over double that amount of hours with Hville Blast since I started on July 1st. I applied many of the concepts that I learned in my Communication Arts degree program. I have used skills I learned in Intro to Public Relations (CM220), Nonverbal Communication (CM330), Public Speaking (CM113), Interpersonal Communication (CM333), and Intro to Journalism (CM205) in this internship.

I chose this internship after experiencing a marketing internship. While the marketing internship was a great learning experience, I craved something with more creativity and responsibility. This internship seemed like a good way to satisfy that craving, and it turned out to be so! I worked with a small but amazing group of individuals who have also become my friends. Working with those people is one of the many things that I enjoyed about this internship. I also loved interviewing people, meeting small business owners, writing articles that people enjoyed reading, helping small businesses, putting together eye-catching social media content, and working in a fast-paced, ever-changing environment.

I learned a lot in this internship, mainly about myself. I've learned how to be more confident, outgoing, assertive, and professional. In addition, my time management skills, planning skills, and ability to accomplish tasks quickly has greatly improved. I trust I will continue to learn and develop as a digital media Content Producer in the future.

I've had many rewarding experiences along the way during this internship. But, the most rewarding moment in this internship was receiving an offer to work as a full-time Content Producer for Hville Blast after my graduation. I can't wait to continue learning with this company and producing content that Huntsville loves!

L'Etoile Patisserie—the pastries, the people and the purpose



BY SARAH GRONBERG •

REVIEWED BY EMILY PHILLIPS •

LAST UPDATED AUGUST 26, 2022



528



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L'Etoile's owners Kevin and Kristen Zurmuehlen.

(Sarah Gronberg / Hville Blast)

If you've ever had the pleasure of stepping inside L'Etoile Patisserie, you know why we're putting our focus on them for our Small Business Spotlight. This Huntsville gem is one with delicious pastries and a Parisian atmosphere that you can't find anywhere else in Huntsville.

But, behind all of that is a story. We interviewed Chef Kevin Zurmuehlen, owner and pastry chef at L'Etoile, to find out how the patisserie came to be—and learned some French vocabulary along the way.

How it started



The Meridian Street location opened July 6, 2021.

(Sarah Gronberg / Hville Blast)

Take yourself back to March of 2020. Not the right time to open a business, right? Well, for the Zurmuehlens, it was. But let's back up a bit.

Kevin was watching the British Baking Show and told his wife, Kristen, that he'd like to learn to do what they did. So, he started experimenting in the kitchen, learning off the internet and posting his creations to Instagram.

He also trained with the Auguste Escoffier School of Culinary Arts online. That organization recognized his talent and asked if he'd like to be a pastry chef—and he said no. Why?

Because he was in the Army and had been for over 30 years. He spent time at West Point and was a Senior Leader for 10 years. But—spoiler alert—he became a pastry chef anyway.

The days before the Meridian Street location



The inspiration? Paris. (Sarah Gronberg / Hville Blast)

In March of 2020, right before Alabama shut down due to the pandemic, the Zurmuehlens started up L'Etoile with a website and their Huntsville home. By July, Kevin had left the Army.

People thought he was crazy, for sure. But, between the beginning and July of 2021 (the pre-Meridian Street days), they sold over 6,000 baked goods to over 4,200 customers. And that was without advertisement—just word of mouth and social media.

It was a time that a lot of people don't know about, but Zurmuehlen cherished because of the relationships that sprung out of it.

What that time allowed me to do is build relationships with thousands of people and know them by their first names.

-Chef Kevin

As he left the Army and business ramped up, another step of the journey was perfectly laid out. The Army had a program which gave Zurmuehlen payment as he left his position there. And guess what? It was the amount to the dollar needed for the Zurmuehlens to open up a physical location.

Moving to Meridian



The exposed-brick wall adds to the charm of the space. (Sarah Gronberg / Hville Blast)

This is where the Parisian atmosphere comes in. Chef Kevin approached Jason Butler of Preservation Company on Meridian Street—right next door to L'Etoile's current location. He didn't really know Jason, but he knew that the Lincoln Mill building was perfect for his Parisian bakery vision. Plus, his son, Kyle Zurmuehlen, had worked at Holtz Leather Co.—L'Etoile's *other* next-door neighbor.

So, he asked Butler about opening a French bakery in the vacant space. Jason said he and his wife, Christa, had been praying for something just like this. Butler pulled out architectural plans for a bakery.

They were just what Chef Kevin was describing—he pulled out his own napkin drawing that almost exactly matched Jason's plans. A bit over a year later, L'Etoile opened its doors on July 6, 2021.

L'Etoile's mission + future



L'Etoile translates to "The Star" in French. (Sarah Gronberg / Hville Blast)

An amazing story, right? Chef Kevin attributes it all to God.

God fostered the idea for this effort and He has made it possible for it to be a reality. We want to glorify Him through service to our community and through providing excellent pastries and breads.

Chef Kevin

Kevin loves getting to tell this story to customers, and glorifying God is the first of L'Etoile's three goals.

Second, I want it to be an experience; I want customers to feel like they're in Paris. Third is to make artisan-quality breads and pastries.

Chef Kevin

When asked what the future holds, Chef Kevin said, "I want to stay intimate and small." His favorite part of L'Etoile is the people, and he wants to continue to build relationships at the Meridian Street location. But, that doesn't mean that they don't keep things exciting at the patisserie.

They change up their menu every week—of course keeping some staples like croissants and pain au chocolats on the menu year-round. Check their [website](#) and [social media](#) pages for updates! And, be on the lookout for new menu items! Every week or two, they're trying something new in the L'Etoile kitchen.

The pastries



Freshly baked croissants—does it get much better?

So, what should you get at L'Etoile? You really can't go wrong.

The most popular pastry, though, is the *pain au chocolate*—croissant dough wrapped around four dark chocolate batons. I got this one for the first time today and, wow. There's a reason L'Etoile has sold 27,746 of them since their doors opened.

Chef Kevin's favorite, though, is the *kouign amann* from the region of Brittany in France. It translates to "butter cake"—but it's more than just a butter cake. It's 136 layers of pastry separated by butter and sugar.

It takes two days to make and eight hours of hands-on time. It bakes for fifteen minutes. Customers consume it in approximately 45 seconds.

Chef Kevin

So, are you hungry yet? Here's where you can find L'Etoile.

- **Location:** [1214 Meridian St N, Huntsville, AL 35801](#)
- **Hours:** Tuesday-Friday 7AM-3PM | Saturday 7AM-1PM | Closed Sunday-Monday
- [Website](#) | [Facebook](#) | [Instagram](#)

Want a small business featured? Let us know! Tag us on Instagram with @hvilleblast or use the hashtag #hvilleblast. We'd love to hear from you!



528



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Everything you need to know about Camp Pickle—coming to MidCity 2024



BY SARAH GRONBERG •

REVIEWED BY EMILY PHILLIPS •

LAST UPDATED SEPTEMBER 14, 2022



130



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Camp Pickle is set to welcome players in 2024.
(MidCity District / Facebook)

Good news for pickleball players—and those who loves a good hangout facility. Huntsville is getting its very own pickleball center, called Camp Pickle. Coming 2024 to MidCity, Camp Pickle will be a uniquely exciting addition to our sports and entertainment scene.

What is Camp Pickle?



Huntsville is Camp Pickle's first location. (Camp Pickle / Facebook)

Camp Pickle is a franchise set to be in 10 cities by 2026, but Huntsville is its first location.

Robert Thompson is the creator of the Camp Pickle concept, which is not just a pickleball rec center. It's meant to be an experience that's immersive and cross-generational.

"Camp Pickle is where the playful come to eat, the hungry to compete, and everyone—young and old, dinkers and bangers, meet."

Camp Pickle's [Website](#)

Designed with a 1940s summer camp vibe in mind, Camp Pickle will feature both indoor and outdoor pickleball. Plus, there will be other games reminiscent of summer camp like horseshoes and darts.

And if that wasn't enough, there will also be food and beverage available, with wood-fired menu items in line with the campground theme. There will be fire pits, cabanas and plenty of other spots to relax and have fun.

The nostalgic facility and all its features will be about 50,000 square feet when complete.

The founder



Robert Thompson is the CEO of Angevin and Co., which is behind Camp Pickle. (Robert Thompson / LinkedIn)

Robert Thompson is the former CEO of Punch Bowl Social behind the new Camp Pickle. He is the founder and CEO of [Angevin and Co.](#), a hospitality company. Angevin and Co. has a number of brands, including Jaguar Bolera, Frenchmen Hotel, Three Saints Revival and more.

Now, the Thompson's family of brands includes Camp Pickle.

In his social media [announcement](#), Thompson said that his company, with Camp Pickle, was looking to, "create a concept that would appeal to the widest spectrum of eatertainment consumers that the category has ever seen."

Thompson said Camp Pickle will be, "An immersive environment set in a 1940s national park and summer camp culture with (big surprise) scratch kitchen and craft cocktail elements to appeal to the pickleball diehards, hungry and thirsty non-pickleball sporting guests from all around, and private event customers."

The pickleball craze



Bringing more than just pickleball to Huntsville.
(Camp Pickle / Facebook)

The pickleball scene is surging in popularity. Thompson noted in his [announcement](#) that there are currently 5 million pickleball players, a number that is expected to grow by 6 times by 2030—reaching 30 million in the next 8 years.

Pickleball was invented in 1965. It's a mixture of ping pong, tennis and badminton that appeals to all ages and is noted for being a very social game.

BONUS: Check out our [Huntsville pickleball guide](#)—what the sport's all about, where you can play in Huntsville and how to get started.

Huntsville's on top of this craze, and we're excited to see how Camp Pickle enhances MidCity's atmosphere and Huntsville's overall recreation scene.

Here's how to stay connected to all of Camp Pickle's and MidCity's updates.

- **Camp Pickle:** [Website](#) | [Facebook](#) | [Instagram](#)
- **MidCity District:** [Website](#) | [Facebook](#) | [Instagram](#)

There's lots more going on in MidCity besides this new development. A new [\\$110M hospitality development](#) named Anthem House is coming in 2025, and the MidCity Accelerator Foundation just got a [500k donation](#) from Synovus Bank.

Make sure you've subscribed to the [Hville Blast newsletter](#) to stay updated on all the new developments in MidCity and beyond. Use our hashtag [#hvilleblast](#) or tag us [@hvilleblast](#) on social media to tell us what you think about Camp Pickle!



130



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Hippea Camper to open brand new dog-friendly restaurant in old Mason Dixon Bakery building



BY SARAH GRONBERG •

REVIEWED BY EMILY PHILLIPS •

LAST UPDATED OCTOBER 20, 2022



274



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Hippea Camper has some exciting things ahead!
(Sarah Gronberg / Hville Blast)

Hippea Camper, a Huntsville food truck serving up delicious plant-based dishes, has some exciting things ahead. They're moving into the old location of Mason Dixon Bakery and Bistro! We talked with Garrett Hardee, owner of Hippea Camper, to find out more about the food truck and its future.

What is the Hippea Camper?



You've probably seen the green-and-white food truck around Huntsville. (Hippea Camper / Facebook)

Hippea Camper is a plant-based food truck that Garrett Hardee and his mom, LuAnne, started in April 2019. LuAnne had been eating vegan for 10 years, so she had accumulated lots of tasty plant-based recipes.

"She is a vegan chef and was instrumental in curating the menu and growing the brand from the beginning."

Garrett Hardee

Garrett worked at Redstone Arsenal for about 10 years, but he had gone to school for business management before that and had always wanted to start a business of his own.

He noticed that other cities similar to Huntsville had sit-down vegan restaurants with lots of plant-based option. He wanted to give Huntsville those same options, especially as the city grew.

So, Hippea Camper was born.

Why plant-based?



Hippea Camper's most popular item is the hot tamale—"cheesy" grits with spicy black beans, guacamole and salsa. (Hippea Camper / Facebook)

Garrett was dealing with some health issues when he decided to start doing some research about how food and health are connected. He and his mom both got into researching plant-based diets.

"Not only is it healthier for people to eat this way, it's also healthier for the planet."

Garrett Hardee

He wanted to make plant-based options accessible to Huntsvillians. He explained that it can be awkward for people who eat plant-based to go out with friends, and he wanted to give those people options.

Those options include their food truck staples (like a vegan bagel and lox made with carrots—a personal favorite!) and rotating specials like buffalo cauliflower tacos and loaded nachos.

Where can you get it?



Garrett's favorite dish is the pimento "cheese."
(Hippea Camper / Facebook)

You’ve probably seen the green-and-white camper roaming around town serving up dishes like the Hot Tamale (the most popular item) and the Pimento “Cheese” (Garrett’s favorite item).

But, you can also get Hippea Camper specials at Beezr and Honest Coffee all the time.

Here’s the Hippea Camper items at [Beezr](#).

- Hot Tamale Supreme
- Vegan Chorizo Tacos
- Vegan Taco de Chorizo Pizza
- Vegan Nacho Chorizo
- Tortilla & Semaforo
- Hashroom Bake and Killer Cereal during weekend brunch!

And you can get the Vegan Chorizo Breakfast Burrito at [Honest Coffee](#)!

BONUS: Hippea Camper is one of the 20 food trucks in our [Huntsville food truck guide](#)!

The new location and its name



The new home of Hippea Camper’s latest endeavor.
(Sarah Gronberg / Hville Blast)

Now for what’s next. Hippea Camper is partnering with Northside Coffee to bring Huntsville a new cafe and bistro in the building where Mason Dixon Bakery & Bistro used to be.

The new spot is going to be called—drumroll please—Hound and Harvest! They’re hoping to open in January 2023, so you won’t have to wait too long to try it.

Hound and Harvest will have a massive vegan menu as well as dishes with meat, so there will be something for everyone.

It will be dog-friendly and kid-friendly with a huge backyard area. They'll have quick-service options as well as a space to hang out and enjoy the food and drinks.

"It will be a cafe vibe with a bistro feel, with the backyard being the main draw."

Garrett Hardee

We can't wait for this new addition to Huntsville's food and drink scene. While we wait for its opening, though, here's where you can find Hippea Camper online to know where they're parking the camper each week.

- [Website](#)
- [Instagram](#)
- [Facebook](#)

Excited about Hound and Harvest? Let us know on social media by tagging us @hvilleblast or by using our hashtag #hvilleblast.



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Starbucks' Biggest Location in Alabama is about to be Downtown



BY SARAH GRONBERG •

REVIEWED BY MICHAEL SEALE •

LAST UPDATED OCTOBER 20, 2022



128



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This downtown Huntsville hotel will be home to the new Starbucks. (City of Huntsville)

The biggest Starbucks in Alabama is currently in the University of Alabama's Ferguson Center. But that's about to change.

The Autograph Collection Hotel on Monroe Street in downtown Huntsville, set to open late 2023 or early 2024, will be home to Alabama's largest Starbucks.

Taking the lead

The Ferguson Center location of Starbucks is now in second place, with the new location topping it. The downtown Huntsville Starbucks will be about 2,800 square feet—large enough to accommodate all the PSL fans.

Wondering if it will be the biggest location in the *nation*? Not quite. There's another, bigger Starbucks in Chicago that's about 12 times the size of the one planned for downtown Huntsville.

The location



The new hotel will overlook beautiful Big Spring Park. (Emily Phillips / Hville Blast)

The hotel that will be home to the new Starbucks is a part of Marriott's Autograph Collection and will overlook Big Spring Park.

The Starbucks will include an outdoor seating area and a roomy interior. While it will be attached directly to the new hotel, it will be independently operated.

So, while you're downtown catching an [event](#) or a nice walk through Big Spring Park, you'll be able to stop by and grab your favorite drink.

While we're waiting for this massive Starbucks to open, there's plenty of (smaller) Starbucks in the Huntsville area. You can find them on [Airport Road](#), [Governors Drive](#), [North Memorial Parkway](#), [Winchester Road](#) and many other locations.

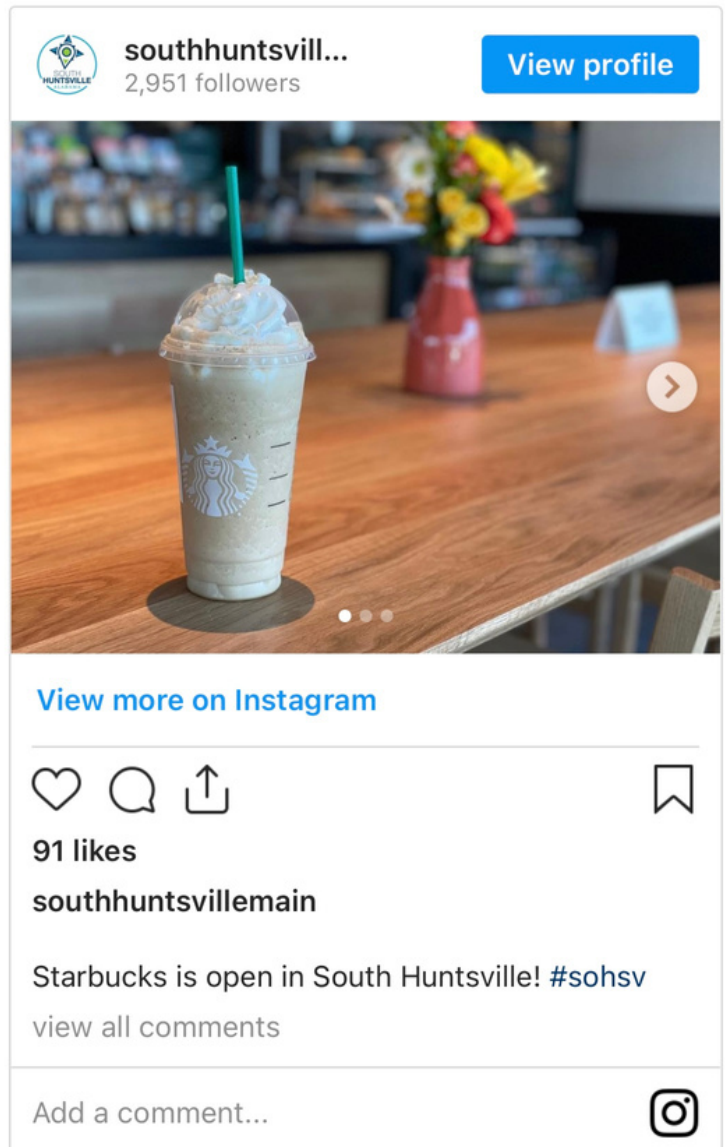
BONUS: Looking for more new coffee options? [Turbo Coffee](#) just opened in the Lincoln Mill district, and [Honest Coffee](#) just opened another location in Madison.

Ad



What's your favorite Starbucks drink? Let us know by tagging us on social media @hvilleblast or by using our hashtag #hvilleblast.

Where you can grab Starbucks in Huntsville



While we're waiting for this massive Starbucks to open, there's plenty of (smaller) Starbucks in the Huntsville area. You can find them on [Airport Road](#), [Governors Drive](#), [North Memorial Parkway](#), [Winchester Road](#) and many other locations.

BONUS: Looking for more new coffee options? [Turbo Coffee](#) just opened in the Lincoln Mill district, and [Honest Coffee](#) just opened another location in Madison.

Other Example Articles

- 7 unique urban + natural spots for Huntsville picnicking this fall
- 5 spots to get boba in Huntsville now + 1 opening soon
- 13 under-21 Huntsville hangout spaces with a good ambiance
- 3 new openings in Huntsville for tasty treats
- Fermentation + 3 more workshops at the Orion starting this week
- Pop the question at these 13 beautiful proposal spots in Huntsville
- Cruffins + community—get to know The Moon Bakeshop
- Orion + Muscle Shoals Sound Studio receive exciting 2022 award
- 9 unique dresses—Embodied: Contemporary Takes on the Dress
- 9 best desserts in Huntsville, according to Huntsvillians
- 5 things to know about Elitaire boutique in downtown Huntsville
- The Bakingtist needs your help to open its first brick-and-mortar location
- 5 things to know about AM Collective on Clinton Row



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hvilleblast 🥰 NEW LOCATION: Have you visited the new Chocolate Gallery? 🍫 This South Huntsville staple has been around for two decades, but now it's got new owners and a new location! 🎉

Christina and Ashley, Huntsville-native sisters, took over the Chocolate Gallery recently. Christina, who has always loved baking, started a home bakery with the help of her sister during the pandemic. Then, the previous owner of the Chocolate Gallery approached them asking if they would be interested in having a storefront. So, they took the old location over, turning a dream into a reality. Shortly after, they moved across the street, DIYing much of a renovation of what used to be Giggles



155 likes

AUGUST 2



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now it's got new owners and a new location! 🎉

Christina and Ashley, Huntsville-native sisters, took over the Chocolate Gallery recently. Christina, who has always loved baking, started a home bakery with the help of her sister during the pandemic. Then, the previous owner of the Chocolate Gallery approached them asking if they would be interested in having a storefront. So, they took the old location over, turning a dream into a reality. Shortly after, they moved across the street, DIYing much of a renovation of what used to be Giggles n' Stuff.

Find everything chocolate there, including:

🍫 Cookies



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🍫 Barks
🍫 Dipped snacks
🍫 and more!

Sound tasty? Here's how to experience it for yourself:

📍 8408 Whitesburg Drive, Huntsville, AL 35802

10AM-5PM Tuesday-Friday

10AM-2PM Saturday

Closed Sunday-Monday

Have you visited The Chocolate Gallery at their new location? Let us know your favorite confection in the comments! 🍫

Edited · 12w



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hvilleblast 🍂 OCTOBER EVENTS:
There's a lot going on in Huntsville this month that you don't want to miss, so let's get to the list! 📌

🌟 Pumpkin Patch at The Camp: Every day in October, 9AM-5PM, The Camp, 5909 University Dr NW

🌟 Chalktoberfest: Saturday, Oct. 15, 11AM-2PM, Bridge Street Towne Center Belk Courtyard, 445 The Bridge St

🌟 Bluegrass + Barbecue Festival: Saturday, October 15, 2PM-8PM, Southside Park, 16159 Chaney Thompson Rd SE

🌟 Microwave Dave Day: Sunday, Oct. 16, 3-10PM, The Electric Belle, Stovehouse, 3414 Governors Dr SW

🌟 Maple Hill Cemetery Stroll: Sunday, Oct. 16, 1:30-4:30PM, Maple Hill



186 likes

OCTOBER 3

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🌟 Microwave Dave Day: Sunday, Oct. 16, 3-10PM, The Electric Belle, Stovehouse, 3414 Governors Dr SW

🌟 Maple Hill Cemetery Stroll: Sunday, Oct. 16, 1:30-4:30PM, Maple Hill Cemetery, 202 Maple Hill St SE

🌟 Huntsville Havoc Meet the Team Party: Tuesday, Oct. 25, 5PM, Von Braun Center, 700 Monroe St SW

🌟 Zombie Prom: Friday, Oct. 28, 8PM, The Electric Belle, Stovehouse, 3414 Governors Dr SW Suite 310

🌟 Apple Annie Day Carnival: Saturday, Oct. 29, 12-5PM, Constitution Hall Park, 109 Gates Ave SE, Huntsville, AL 35801

🌟 Murder Mystery Dinner Theater: Saturday, Oct. 29, 7PM, Huntsville Marriott at the Space & Rocket Center, 5 Tranquility Base

There's much more to put on your calendar this month (14 more events, to be exact!), so head over to hvilleblast.com for the full guide! 🍂

Let us know which events you're most excited for in the comments below!



Edited · 3w



hvilleblast • Follow
Lincoln Mill District

...



hvilleblast 🌟 **OPENING SOON:** Turbo Coffee's grand opening will be here very soon! ☕️ They'll be serving up breakfast food, smoothies, smoothie bowls, warm and chilled drinks and, of course, coffee! Here's some menu items we're eyeing 🍌

- 🌟 **Cocoa Puff Latte:** a chocolatey oat milk latte
- 🌟 **Breakfast Bronco:** a homemade English muffin topped with cheese, a fried egg and honey ham
- 🌟 **Fiji Bowl:** a smoothie bowl with blackberries, banana, peanut butter, local bee pollen and granola

Turbo started in Florence, then opened up another location in Tuscaloosa. Now, they're here in

Turbo started in Florence, then opened up another location in Tuscaloosa. Now, they're here in Huntsville in Lincoln Mill! ☕️ Here's where you can get your Turbo Coffee, starting soon:

📍 Lincoln Mills Building #1, 1300 Meridian St N, Huntsville, AL 35801
🕒 Monday-Friday 6AM-3PM

Are you excited for Turbo Coffee? Let us know in the comments below! 🍌

Edited · 2w



333 likes

OCTOBER 11

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hvilleblast 🌟 **COMING SOON X2:** The former location of Below the Radar is getting TWO new spots soon. 🍌

- 🍌 The Bakingtist will occupy half of the building and...
- 🍌 Catch 25 Seafood & Brewery will occupy the other half.

📍 You'll be able to find them at 220 Holmes Avenue in downtown Huntsville.

Make sure to follow us to catch all the updates on these and more new spots in Huntsville! 🍌

Which spot are you more excited for? Let us know in the comments below! 🍌



225 likes

5 DAYS AGO

[Log in](#) to like or comment.

Example Reels

- Chill Huntsville Hangout Spaces
- L'Etoile Patisserie
- Weekend Events
- Movies in the Park
- Embodied Exhibit
- The Curry Opening
- Unique Fall Lattes in Huntsville
- Alabama School of Cyber Technology and Engineering
- Noella's Flowers
- Handel's Ice Cream Grand Opening
- Mason Dixon Grand Opening
- Weekend Events (Live)
- National Chocolate Day

In addition to the internship that I completed with Hville Blast, I also completed an internship with Holtz Leather Co. this past summer. I was a Marketing Intern, and I started on May 3rd, 2022. I completed the internship on July 28th, 2022, with 135 hours completed.

While I enjoyed this internship, I found out that marketing is not something that I enjoy as much as I thought I would. In the internship, I completed lots of financial reports, sent out email blasts, wrote product descriptions, and did administrative tasks. I found that doing these tasks was not very fulfilling because it did not involve much creativity. I am grateful for this experience because it led me to the realization that I needed more creative work, which led me to Hville Blast.

I very much enjoyed the people that I got to meet and work with in this role, though. The atmosphere was very supportive, encouraging, and friendly. I am grateful for the connections I made through this internship experience.

My Communication Arts degree program and the courses I've taken as a part of it were quite helpful throughout the internship. I applied concepts I learned in Public Speaking (CM113) to voice my opinions and communicate well with my coworkers. I also applied what I learned in Intro to Public Relations (CM220) to write enticing product descriptions. I also used time management skills that I have learned throughout my time at the University to effectively complete tasks assigned to me in a timely manner.

I am grateful for my experience at Holtz Leather Co. Even though I did not enjoy it as I did my Hville Blast internship, it taught me valuable lessons about working in an office and cooperating with people. In addition, it showed me that I most likely will not want to pursue a career in marketing. Therefore, I think this internship was a valuable learning experience and a good use of my summer.



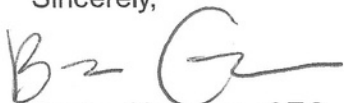
Becka Christian
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To whom it may concern;

I highly recommend Sarah Gronberg for employment. She joined our team in May 2022 as a Marketing Intern and worked with us through the summer. She help with a variety of tasks from creating blog posts, social media posts and even helped to implement a new inventory system. Sarah always had a great attitude. She worked hard, learned quickly and integrated well into our team.

Sarah, though only here for a summer, has left her mark on our business. I hope that the lessons she learned here will suit her well starting her career, after graduation.

Sincerely,


Becka Christian - CEO