

MADISON

SEPTEMBER / OCTOBER 2022

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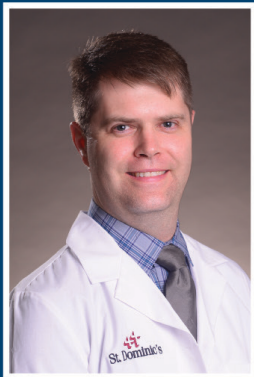
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AND
National Liquor Day.
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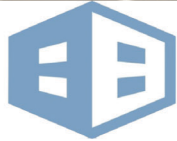
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If you have been reading this column for any length of time you know I love rum and hate hot weather.

Those interests cross paths regularly as the former, when poured over ice, helps mitigate the latter but are perhaps best represented in the Pina Colada.

The beginning of football season is hot and demands refreshments. So why not turn to the same tried and true tricks that have gotten you through the summer?

An easy way to extend your summer is to start mixing these up yourself.

Most people know the sweet and refreshing drink from beachside bars or paired with getting caught in the rain in a song about finding love but it is actually one of the simpler drinks of tiki extraction to make at your home bar.

All you need is a blender, some ice, rum of your choice and a short

jog to the grocery store for coconut cream and pineapple juice to make something cool and creamy and refreshing. You can even skip the rum and make something the whole family can enjoy.

According to UK-based tiki wizard and the man behind the famed tiki joint Mahiki in foggy London Town, Papa Jules, the drink was invented on August 16, 1954. Where it was invented is a little trickier.

The official narrative is that Ramon “Monchito” Marrero created the Pina Colada while working at the Beachcomber Bar at the Caribe Hilton Hotel. He felt the drink distilled the sunny and tropical nature of Puerto Rico in a glass.

In 1978 Puerto Rico declared the drink its national beverage and it was further ratified in 2004 when Puerto Rican Governor Sila M. Calderon signed a proclamation.

Despite this official recognition, other Puerto Rican establishments have claimed to be the birthplace of the iconic beach drink most notably the Brrachina in Old San Juan. They even have a plaque stating that the drink was invented there in 1963 by Spanish bartender Ramon Portas Mingot.

The lore of the drink often claims it was first invented by Roberto Cofresi, a bloody Puerto Rican pirate that claimed to have killed four hundred men at his own hands. His recipe was supposedly lost following his 1825 death at the age of 33 by firing squad.

Whoever you think invented the drink, one thing is for certain, after you mix one of these and pour the frozen concoction out of your blender and into a tall cool glass you just might be able to close your eyes wherever you are and transport yourself to a chair on your favorite beach.

PINA COLADA

by Duncan Dent





MAKE YOUR OWN

INGREDIENTS:

2.5 oz rum
3 oz pineapple juice
1 oz of coconut cream
ice

DIRECTIONS:

Combine the rum, pineapple juice and coconut cream in a blender. Blend on high with a cup or so of crushed ice or five to six ice cubes. Pour into a tall glass and garnish with a maraschino cherry, fresh cut pineapple, pineapple frond or other fresh fruit you may have on hand.

AT MADISON CENTRAL TAILGATING BEGINS AT THE END (ZONE)

By Jana Hoops



By Jana Hoops

If it's Friday night and there's a home game in town, there's one place Madison Central High School parents, students, friends, and supporters want to be before the game clock even starts, and that's the north end zone of the gridiron at Jaguar Stadium.

It's here that Jag fans and tailgating meet – and everybody wins.

Now in its 17th year and going strong, the MCHS tailgate tradition began at “The Jungle” (a term of endearment for the expansive front grounds of the campus) in 2006, when Bobby Hall took the reins as head football coach. In 2015 the pre-game festivities moved to the north end zone, giving the team a chance to join in the reverie and greet their fans – and the party has been on ever since.

Celeste Bramlett, Assistant Athletic Director at Madison Central, said it was Brad Peterson, Madison Central's new head football coach in fall 2015, who suggested the idea of moving the tailgating experience into the stadium.

The move proved to be a great success, as approximately 2,500 Jag fans regularly gather for good food, fellowship, and football – and, this fall, it also means an evening of cheering on the 2021 6A defending champions.

Madison Central Athletic Director and Head Football Coach Toby Collums agreed that the tailgate area brings a unique atmosphere to Madison Central on Friday nights.

“The experience the football players get every Friday night as they walk through the fans before they run onto the field is one they will likely never forget,” he said. “Knowing we have such a large part of the community behind us each Friday night is a huge boost for us and can be intimidating to visiting teams and fans.”

With 60 to 65 tents occupying the valuable real estate in and around the end zone before, during, and (for some), after each game, the zone now bustles with enthusiastic fans and students of all ages, decked out in Jag gear and savoring the orange and blue atmosphere filled with signs, decorations, one-of-a-kind centerpieces, full-up ice chests, and, of course, tables brimming with tailgate fare.

Attendees may find an array of tent “styles” in the end zone, starting with the basic and tastefully outfitted pavilions (easy setups of tables, food, and small decorations) all the way up to “chandeliers, televisions, and themed decorations for each week,” Bramlett said.

TAILGATE FOODS AND FIXINGS

For all its excitement, the heart of tailgating is really about the food – and the many volunteers who make the whole process work every Friday night.

One enthusiastic mom who has devoted much time and talent to making Madison Central tailgating so successful is Julie Tipton, whose skills and readiness to volunteer have long been an asset for the Madison County School District.

As the mother of three students (Sophie, 20; Simon, 18; and Stella, 16), who have each attended Madison schools over the past 15 years, she has chaired many PTO committees, sometimes serving on as many as three PTO boards at three schools at the same time. This football season, this MCHS 2021-2022 Parent of the Year will serve as the concession stand manager for Madison Central's Band Booster Club.

Tipton's impressive culinary background includes completing classes at the Le Cordon Bleu culinary school in Paris, followed by teaching cooking lessons and catering parties in Amsterdam. She now serves as cook and organizer for the mid-week service known as “Wednesdays at Madison” at Madison United Methodist Church, supervising the preparation of 250 to 300 meals each week.

She and her husband Chandler became football parents after their son Simon took up the sport in middle school and played through his senior year in high school, graduating last spring. Family tailgating became a ritual during his high school years – and her tailgate instincts blossomed.

“I have organized meals and helped feed the football teams at Madison Middle School, Rosa Scott, and Madison Central for the past six years,” she said.

“For me, tailgating is all about good food, good friends, and great Jaguar football. I love all the pre-game activities, but as a football mom, it was always hard for me to calm my nerves and enjoy all the delicious treats before the game.

“When Simon was playing for Madison Central, we only tailgated in

2019 and 2021 because of COVID-19, and my favorite part of tailgating was afterwards when we fed the football team and coaches in the end zone at our tents.

“The (football) players are tired and hungry after the games, and our tailgate group of seven families started feeding the team and the coaches at the end of each home game,” she said. “After the second home game in 2019, the word got out that we were sticking around after the games, and people from other tents started saving their leftover sandwiches, cold pizza, candy, cookies or whatever, and dropping it off at our tent. We just pushed more tables together and stayed later to get everybody fed.

“That's what I love about our school. We are all such a strong family, and that attitude comes from Coach Collums and all our great coaches. Nobody feels like they are competing for ‘best tent.’ People bring what they can and enjoy the experience. It's about parents, kids, and friends having a good time together.”

Tipton's favorite types of food for tailgating include dishes like barbequed meatballs, sliders, hearty dips and chips, sausage and cheese platters, party mixes, brownies, any kinds of finger food, and plenty of bottled water in the coolers.

Bramlett emphasized the positive impact the tailgate tradition has created on campus.

“Tailgating has made Friday night lights at Madison Central more of a communitywide event than just a sporting event,” she said. “Many elementary school families who do not yet have children involved in sports join the tailgate area on Friday night to cheer on the Jags, and attendance has drastically improved since the addition of tailgating.

“School spirit at Madison Central has always been outstanding, and the tailgate area just adds one more space where this can be displayed.”

Below, Tipton shares recipes for some of her favorite tailgate dishes.

BURGER BITES

Based on "Hamburger Bites" recipe in Day in the Country Cookbook by the Chapel of the Cross Episcopal Church, Madison, MS

- 1 pound lean ground beef (88-90% lean beef doesn't need to be drained)
- 1 package dry onion soup mix
- 1/3 cup mayonnaise
- 1 cup shredded sharp cheddar cheese
- 1 16-oz jar dill pickle slices, drained
- Yellow mustard
- 2 packages King's Hawaiian Sweet Rolls (12-16 per package)

Preheat oven to 350°. In a skillet over medium heat, stir together ground beef and onion soup mix. Cook until meat is browned. Stir in mayonnaise and cheese. Cut rolls in half and scoop meat mixture on each roll. Top the meat mixture with a squirt (circle) of mustard and a pickle slice. Place the top back on the roll. Cover the pan with foil and bake 20 minutes until warmed.

STRAWBERRY BROWNIES

- 1 box strawberry cake mix
- 2 eggs
- 1/3 cup oil
- 1 cup powdered sugar
- 1 1/2 Tbls. milk

Preheat oven to 350°. Mix cake mix, eggs, and oil with a hand mixer for about 2 minutes. Batter will be thick. Spread in a 9"x 13" pan that has been sprayed with cooking spray. Bake for 14 minutes. Combine powdered sugar and milk to form a thick glaze. Spread over warm cake. Set until cake cools and glaze sets before cutting.

TRIPLE CHEESE PIMENTO SPREAD

- 2 cups (8-oz bar) extra sharp cheddar cheese, grated
- 1 cup (4 oz) pepper jack cheese, grated
- 8-oz block cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 tsp granulated garlic
- 1/2 tsp onion powder
- 1/2 tsp black pepper
- 1/4 tsp salt
- 1 4-oz jar pimentos, drained

Mix all ingredients together. Flavor improves if made a day ahead. This is delicious paired with bacon slices on King's Hawaiian rolls for sliders. (It's easier to combine cream cheese, mayo and seasonings in food processor before combining with cheeses.)

TOUCHDOWN CRUNCH

- 1 12-oz box Crispix cereal
- 1 7.5-oz bag Bugles chips
- 3 cups dry roasted peanuts
- 2 cups mini pretzel twists
- 2 cups brown sugar
- 1 cup butter (2 sticks)
- 1 cup light corn syrup
- 1 tsp vanilla
- 1 tsp baking soda
- 1 bag M&Ms

Combine first four ingredients on 2 baking sheets coated with cooking spray. Preheat oven to 250°. Combine brown sugar, butter, and corn syrup in heavy saucepan over medium heat. Bring to a boil and let boil approximately 3 minutes, stirring continually. Remove from heat and stir in vanilla and baking soda. Mixture will foam.

Pour over cereal mixture and stir with metal spoon to coat pieces. Bake in oven for 1 hour, stirring every 15 minutes. Break apart when cooled. Stir in M&Ms.



TRENDS IN TAILGATING FOR THE FANS WHO HAVE EVERYTHING



1 For those who are obsessed with keeping their food and beverages beyond “chill,” tailgaters can now indulge in the ultimate solution: battery-powered, high tech portable-size appliances that keep food very cold or even frozen. Priced from about \$200 to \$1,500 or more, some models boast temperature adjustments via touchscreen display or on a smartphone app. Some models even fit seamlessly into the center console of certain Ford trucks. (Check Dometic’s “premium portable fridge/freezers” at Walmart or <https://www.dometic.com/en-us/lp/ccf-t>.)

2 Collapsible GCI Outdoor Freestyle rocking chairs with carry handles can be folded and stored in a compact bag. (Find at www.GCIOutdoor.com or at Dick’s Sporting Goods and Academy Sports in Madison.)

3 Check out Alps Mountaineering’s stable, lightweight, and foldable aluminum dining tables. The best part: they break down and fit in a compact shoulder bag. (Check local Walmart stores or Amazon.)

4 If you’re tired of hauling coolers so packed with ice that you can’t fit in all your food and drinks – and, if you have access to an electrical outlet – plug in the 28-quart Igloo Icelless cooler, which can hold up to 32 12-ounce drink cans! (Check Walmart.)

5 Goal Zero’s all-new Yeti 1000 Core charger supplies silent, on-the-go battery power anywhere. Easily recharges smartphones, portable fridges, and more. (Check Amazon or Bass Pro Shop.)





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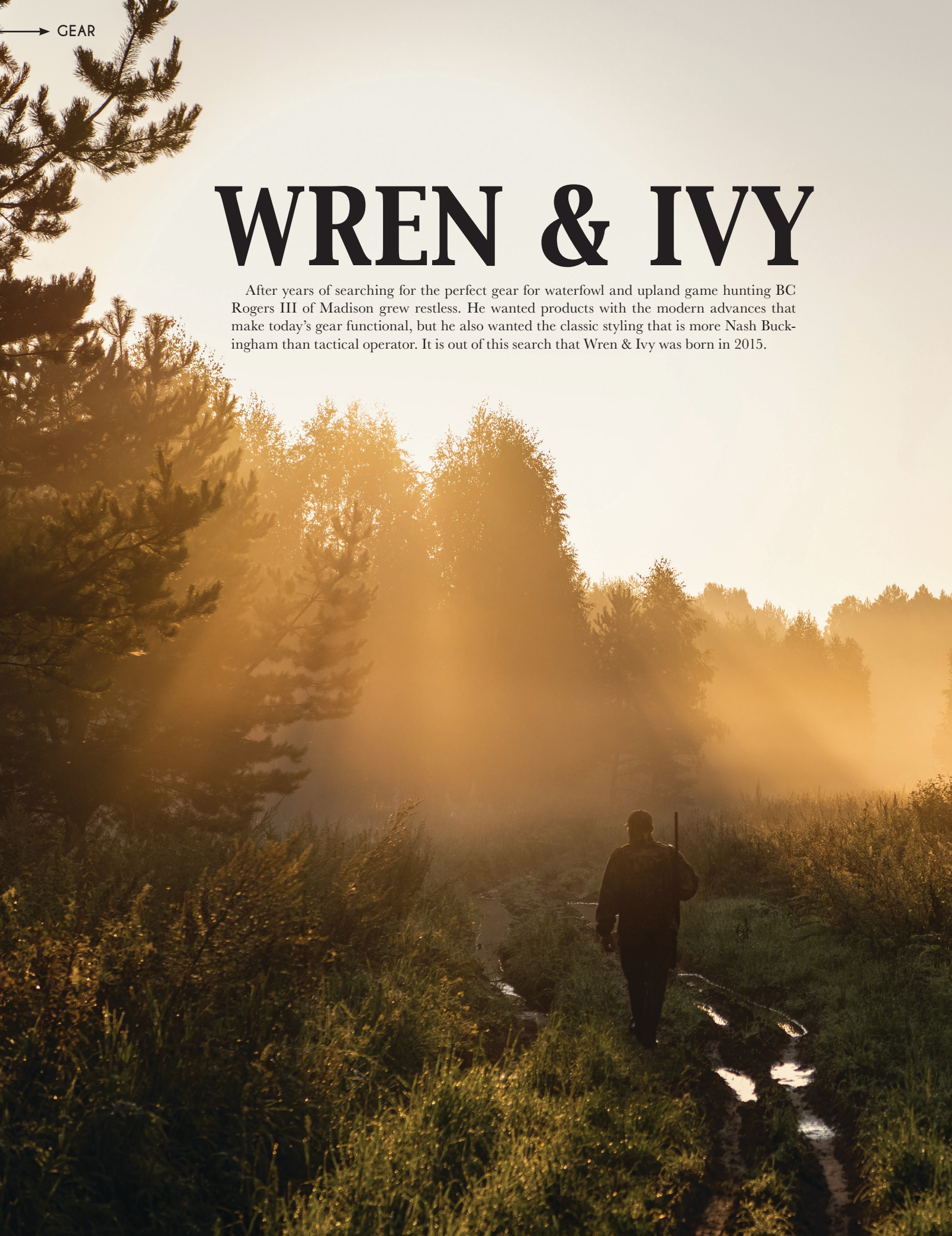
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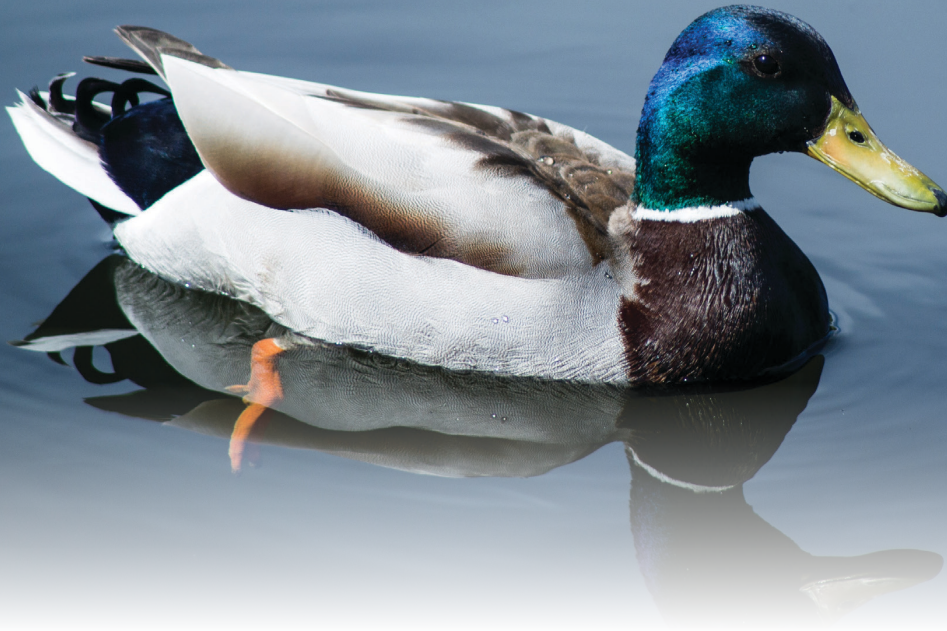


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BAND AID

Banding Migratory Game Birds in Mississippi Provides a Wealth of Information

By Houston Havens



Many wing-shooters, especially those with years of hunting experience, would likely share the story of harvesting a banded bird as one of hunting's greatest memories. Some hunters might pursue doves, ducks, or other game birds their entire lives without ever holding an aluminum leg band in their hands. Still, others may be fortunate enough to have a lanyard covered with these trophies. In addition to becoming prized possessions, bands serve an important role by providing a wealth of information about the birds that wear them and the hunters who pursue them.

Mississippi Department of Wildlife, Fisheries, and Parks (MDWFP) has actively banded migratory birds throughout its history. Most of them are game

birds that are important to Mississippi hunters, such as wood ducks, mourning doves, and mallards. Banding helps to understand things such as how long a bird lives, how many birds are harvested, and migration and dispersal patterns. The data helps the U.S. Fish and Wildlife Service (USFWS) and state wildlife agencies like MDWFP develop sound hunting regulations and gain useful information to improve management.

HOW BANDING WORKS

The U.S. Geological Survey's Bird Banding Laboratory (BBL) provides all permitted banders with numbered bands of the correct size for the species they intend to band. All are inscribed with contact information for reporting the band. Depending on the age of the band, this could be a telephone number, mailing address,

website address, or a combination of these (most of the currently used bands include the website www.reportband.gov). In addition to the reporting information, each band also has a unique band identification number. When biologists place one of these small aluminum bands on a captured bird's leg, they record the band number, bird species, age, sex, and the location and date of banding. All of the banding data are provided to the BBL, which enters it into a central database. This central database holds all of the information from every bird banded by a permitted bander.

When banded (or "marked") birds are released, they become potential data sources to be collected by hunters or birdwatchers who might encounter them. Biologists sometimes use other marking methods in addition to the standard aluminum leg band. Other common mark-

ers include neck collars, nasal markers, dyes, colored leg bands, web tags, radio (or satellite) transmitters, and wing markers. Sometimes ducks or doves can have two bands, one of which could be a reward band. The USFWS began using reward bands decades ago to encourage hunters to report the bands they recovered. Original reward bands were worth \$2, but now some of them are worth as much as \$100. Reward bands are now used to determine the rate hunters report bands, which helps the USFWS and state agencies estimate harvest rates.

WATERFOWL BANDING

Hunters know that waterfowl are highly mobile and wide-ranging. Similarly, banding efforts are distributed widely across the continent and throughout the year in an attempt to mark a representative sample of the wild population. Most banded waterfowl harvested by hunters are banded during the late summer period while on or near the breeding grounds of the U.S. and Canadian prairies. MDWFP assists with these efforts through membership in the Mississippi Flyway Council, which provides funding and staffing to accomplish banding goals annually in southern Canada.

Banding waterfowl during late summer allows biologists to identify places where ducks nest and their migratory routes to the wintering grounds. For instance, a mallard identified as a newly hatched male (known as a Hatch Year Male) and banded on a prairie wetland in Saskatchewan in early August could be harvested by a hunter in the flooded timber of O'Keefe WMA in the Mississippi Delta in late January. If the hunter reports the band to the BBL, then the harvest data is recorded and can be paired with the banding location information. Through many years of hunter cooperation in data reporting, MDWFP has learned that portions of Saskatchewan are extremely important to Mississippi waterfowl hunters, as these areas produce many of the ducks harvested in the state. Knowing which areas contribute large numbers of ducks to Mississippi allows MDWFP



to allocate funding annually from the sale of state waterfowl stamps to conserve waterfowl breeding habitat in Saskatchewan. This targeted habitat delivery, funded by Mississippi waterfowl hunters, helps to ensure harvestable populations for the future.

In some years, MDWFP and USFWS band waterfowl during winter to maintain further sustainable waterfowl populations. MDWFP biologists and partners have banded approximately 13,000 mallards in Mississippi since 1949. The peak of MDWFP winter banding occurred during the 1970s and into the 1980s. Winter banding helps to understand better how vulnerable waterfowl are during winter, and thus determine their survival rate during the wintering period (and hunting season). For instance, if survival of these winter-banded birds is low, that can suggest there is not enough high-quality waterfowl habitat in the Mississippi Delta. Also, capturing mallards on the breeding grounds that were banded in Mississippi during the previous winter helps pinpoint key waterfowl breeding areas and populations important to hunters.

RESIDENT WOOD DUCK BANDING

There is no doubt that wood duck banding is extremely important to Mississippi

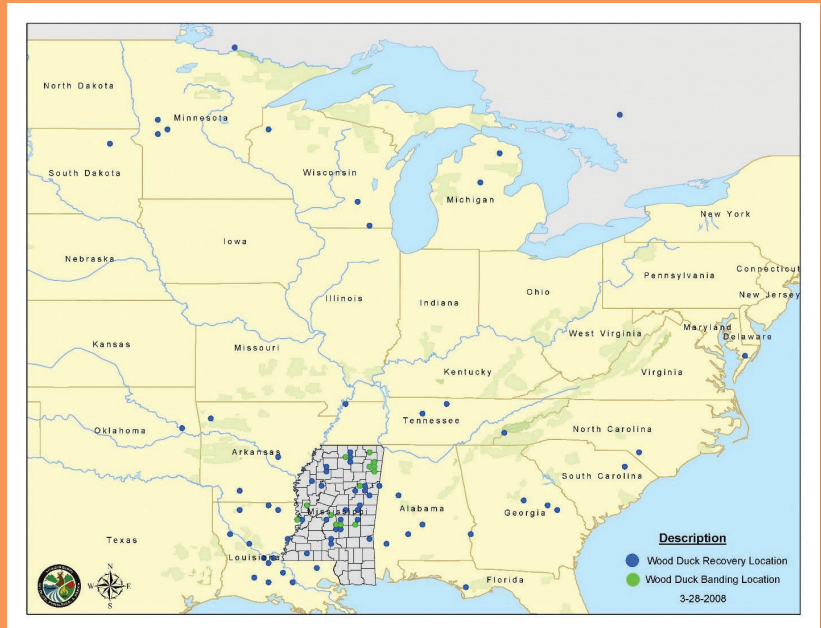


hunters. The state's swamps and bottomland hardwood forests produce many wood ducks, but until recently, it was not known how much hunting pressure this important resource could sustain. During the busy months of July–September, MDWFP biologists, WMA managers, and conservation officers worked diligently to band wood ducks on WMAs and private lands throughout the state. In 2008, this hard work was rewarded. After many years of data collection, analysis, and cooperation with the U.S. Fish and Wildlife Service, Mississippi Flyway states (including Mississippi) received approval to allow an extra wood duck in each state's daily bag limit. The Commission on Wildlife, Fisheries, and Parks took advantage of this opportunity and increased the wood duck daily bag

DID YOU KNOW?

Wood ducks banded in Mississippi are not always recovered here. “Mississippi’s” wood ducks migrate north, south, east and west. For example, a hunter in Minnesota recovered a wood duck banded at Caney Creek WMA in Scott County. This happened likely when a wood duck, hatched and banded in Mississippi, pairs with a mate from a northern state while both spend winter in Mississippi. The pair then migrates north in the spring, and the banded bird is recovered in Minnesota during the following hunting season.

Game birds account for only 31 percent of all birds banded but 72 percent of band recoveries. After you report a band, the Bird Banding Laboratory will send you a notification that reveals where and when the bird was banded and expresses appreciation for reporting the band.



limit from two to three birds per hunter. This was great news to Mississippi duck hunters in general, as this species is usually near the top of the statewide harvest every year. For areas outside of the Mississippi Delta region of the state, this increase in the wood duck bag limit was extremely important.

RESIDENT MOURNING DOVE BANDING

Mourning dove banding also occurs statewide during the summer months. MDWFP biologists attract birds to open areas with repeated feedings. After the birds become used to finding grain in the area, funnel traps are placed over the top of the food source. Each trap, made out of wire mesh, has two entrances that open inward, and once the birds are inside, the hole narrows so they can't escape. Biologists record data, band the birds, and release them immediately.

Hunters should inspect harvested doves closely to check for leg bands. Those for-

tunate enough to harvest banded doves are strongly encouraged to report the information by visiting the website on the band. Similar to waterfowl banding, the data collected from doves banded in Mississippi (i.e., age and sex of the bird and site of banding) helps track when they move and where they go. It also provides estimates of survival and harvest rates. This information then allows MDWFP to improve dove management in Mississippi.

The information obtained by band reporting is critical to maintaining harvestable populations of waterfowl and mourning doves and improving their habitat in Mississippi and throughout North America. The next time you share a hunt with someone on a dove field or in a duck blind, take time to educate them on the importance of banding and band reporting. For more information on MDWFP's waterfowl management efforts, visit www.mdwfp.com/waterfowl.

Houston Havens is MDWFP Waterfowl Program Coordinator.





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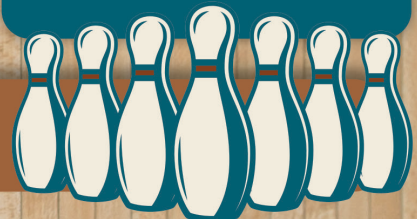


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3 easy steps TO FALL DECOR

By Rachel Truong



Fall is here and it's time to decorate! Follow these 3 easy steps to create a succulent pumpkin centerpiece or Fall front door décor that will last all season. No pumpkin carving necessary! The succulents will take root in the moss and eventually into the pumpkin. At the end of the season simply cut the top off the pumpkin and plant.

ALL YOU NEED:

- **Pumpkin**
- **Spray adhesive**
I used non-acidic
- **Glue gun with glue sticks**
- **Moss**
available at local craft stores
- **Succulent cuttings**
cut several days in advance to allow succulent to scab over



1 : GLUE MOSS TO PUMPKIN
In sections, spray the moss evenly with a layer of adhesive. Place on the top of the pumpkin and press firmly. Repeat the process until you reach the desired coverage on your pumpkin.



2 : GLUE SUCCULENTS
Though it might seem wrong, use small dots of hot glue to adhere your succulent cuttings into the moss. Make sure you do not glue directly on the scab from the cutting. This is where roots will form.



3 : WATER AND CARE
About 24 hours after you've created your arrangement, begin misting your pumpkin every few days. Succulents are drought resistant, and do not require much watering. Be careful not to over water.

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MADISON COUNTY'S
WILD PLACES

By Audrey Hall

Madison County is home to a number of “wild places,” pockets of land where you can become one with nature. Whether it’s biking or kayaking, there are plenty of places to escape.

NATCHEZ TRACE PARKWAY

This ancient roadway is one of Mississippi’s most well-known natural treasures.

Its historic value is matched only by the hiking trails, cycling opportunities, and wildlife sightings available along its winding scenic route.

Some of the destinations worth visiting along the Trace are: Rocky Springs, the Emerald Mound, the Sunken Trace, and Jeff Busby Park.

But don’t worry – even just driving along the Trace, you may see all sorts of special sights: turkeys pecking beside the road, deer wandering between trees, and rabbits darting among the ferns.

CYPRESS SWAMP

At Milepost 122 on the Natchez Trace Parkway, you can find Cypress Swamp. This mysterious bog is open daily from sunrise to sunset with a boardwalk for viewing the local flora and fauna. This swamp hike is about 4 tenths of a mile, making for between 20 and 30 minutes of exploration.

Of special interest are the statuesque tupelo and bald cypress trees that make up this unique habitat. Keep a close eye out for alligators, as they are known to frequent the waters beneath the boardwalk.

SIMMONS ARBORETUM

This 10-acre green space features small hills, wetlands, and historical sites just off the end of St. Augustine Drive in Madison.

Walking trails are available for those who wish to view Mississippi’s wildlife in its natural setting.

Of special interest are the trees and plants that are native to the state. You won’t find any invading species here!

Signs denote each native plant and tree so that visitors are never uninformed. Also worth checking out is the “well sunken road,” a feature that Natchez Trace experts believe to be part of the original road.

BIG BLACK RIVER

Well known by Mississippians for its hunting and fishing opportunities, this historic river runs through a wide swathe of Mississippi counties, including Madison forming its northern border.

During the Civil War’s epic grapple for the stronghold of Vicksburg, the Battle of Big Black River Bridge was fought along this river, which now gives birth to a great wealth of catfish.

The Big Black River also feeds into the Big Black River Basin, an important part of Mississippi’s vital seat of wetlands. Catch this wild opportunity off Mississippi 16.

PEARL RIVER

Home to one of the world’s oldest species of fish, the Pearl River provides a sanctuary for sturgeon and numerous other aquatic animals along with bears.

The forms in Neshoba County from the confluence of the Nanih Waiya and Tallahaga creeks and its basin spread throughout Mississippi and Louisiana, into Lake Borgne and eventually the Gulf of Mexico.

While the Pearl River and its basin have been altered by human hands, — like the Ross Barnett Reservoir in Jackson — it remains a necessity for Mississippi wild life, while continuing to provide for our communities, including those who rely on oyster production.

TILDA BOGUE

This private property in Canton has provided the scenic backdrop to many a nature’s adventure. Those who have stayed in the historic cabin on the property proclaim the fishing to be undeniably worth the visit. Julie and Nolen Grogan’s North Madison County property has hosted foxhunts and curious visitors to the cabin, built in the 1830s.

ROSS BARNETT RESERVOIR

Easily accessible, this man-made reservoir has provided fishing and recreational fun for all ages. Follow the Natchez Trace for fishing opportunities or rolling green hills upon which you and your family can picnic. Scope out the long shoreline for peaceful places in which you can invest an afternoon of fishing in the shade.

Across the spillway from Ridgeland in Rankin County are parks with benches and covered spaces for more recreational fun. On any sunny day, you can find numerous boats plowing the waves and enjoying a day on the lake.





PORK RIBEYE



IN THE KITCHEN (AND CELLAR)

*With International
Chef David Raines*

The Flora Butcher & Dave's Triple B Restaurant

This month's column is the perfect supper for the autumn and winter months. Our pork ribeye has become the most celebrated dish when preparing a private dinner for family and friends. We're pairing our menu with an affordable red blend from Oregon's Willamette Valley winery Teutonic Wines. It's a dry wine with Apple, lemon, cherry and herbs on the nose. It's a lighter bodied red with subtle notes of Citrus and red berry on the body. The finish is clean and mildly crisp. Appropriately called Lardo, the wine is perfect with salty fatty foods. The acidity pairs well with rich food and what better wine than Lardo with a lard infused pork ribeye". Its light distinct fruity flavor also pairs well with charcuterie or as an aperitif. Available in most local wine shops and at Raine's Cellar in Flora.

THYME ROASTED POTATOES WITH BEEF BACON LARDONS & ROASTED WALNUTS

This is a version of something we served when I worked for Emeril Lagasse. I am using my pork demi recipe and substituting the pork bacon for beef bacon lardons. This recipe is for 4 portions but I always make extra.

FOR THE LARDONS

½ pound Wagyu Beef Bacon, thick sliced

Lay the beef bacon on the cutting board horizontal to you. Cut the bacon into small rectangles about ¼ inch across and however long the bacon is. (between 1-2 inches) I like to line a cookie sheet with foil first and then spread the bacon strips out on it. Bake at 350 until they have shrunk my half and feel firm but not crunchy separate the rendered fat from the lardons and save both.

FOR THE POTATOES

12 Red New Potatoes, quartered
 Beef Bacon Fat, rendered
 2 tablespoons Dried Thyme
 2 tablespoons Granulated Garlic
 Salt and Pepper

Toss all of the ingredients together in a bowl. Put a piece of parchment paper on a cookie sheet. Spread the mixture out on the sheet and spread the potatoes out evenly with the potato skins side down.

Bake at 350 degrees until the potatoes are tender and get some color. Set to the side making sure the components are still hot, combine the lardons, potatoes and about 1 ½ cup of toasted walnuts together in a bowl with enough pork demi glaze to coat everything. You should have a little extra at the bottom of the bowl if you added enough

LARD INFUSED PORK RIBEYE

4 Larded Pork Ribeye
 1 inch thick Olive Oil for coating
 Salt and Pepper to taste

Place your pork ribeyes in a shallow pan and coat with olive oil. Then, season to taste with salt and pepper. Allow to sit on the counter about 30 minutes and then grill to around 145 degrees or so. Let rest 10 minutes in a warm spot. Leave them whole or slice into strips at the last minute and then plate.

Place the potato mixture in the center of the plate and lay your pork on top. Coat your pork with more demi glaze and then drizzle a little around the plate for presentation. Serve immediately. Because of its viscous nature, demi is not very happy when it gets cold.



HERBED WALNUT PORK DEMI GLACE

This recipe does not follow the classic rules of preparation for a demi but it is faster and does not include flour because there is no espagnole. I like to cover my bases when entertaining guests and people who avoid flour may be caught unaware if this sauce included it.

4 quarts Pork Stock
 10 Parsley Stems
 2 Bay Leaves
 2 large sprigs of Sage
 6 sprigs of Thyme
 1 sprig of Rosemary
 1 tablespoon Black Peppercorns
 1.5 cups Walnuts
 Salt and Pepper

Combine all of the ingredients in a pot and bring to a boil. Once boiling, reduce to a strong simmer and allow to reduce by half. Dip a spoon in the reduction and check to see if it coats the back of the spoon well. If you are using store bought stock, then you may have to reduce it further to achieve this “nappe” texture. The term refers to the consistency of a sauce that is perfect to coat the food without being too thin or too thick you’ll deep a chinois to strain it. (a fine mesh strainer) If you don’t have one, you can pour it through cheese cloth to strain it. This sauce holds well in the fridge and the freezer. When I make it, I like to take the excess and pour it into an ice cube tray. Once frozen, I move them to a ziplock bag. Tossing these into soups, sauteed vegetables or any pork dish really adds to the flavor

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8 CAMPFIRE TREATS (THAT AREN'T S'MORES)

By Emma Ellard

Few things define autumn more vividly than the campfire: the whole family happily gathering around an open flame, sharing stories and roasting – wait, marshmallows? Again?

Campfires may be a fun family experience, but S'mores can

easily become a chore: they're sticky, messy, campfire clichés – and not to mention frustrating when the marshmallows are too burnt or not burnt enough.

If you're bored of S'mores, here's 8 ideas to spice up your campfire fare.

1. BACON

This year, bring America's favorite breakfast staple to the campground! Give this classic a campfire *twist*: simply wrap the bacon around a skewer and roast until cooked.

2. BANANA BOATS

This one might sound a little... bananas, but once you try it, you'll be hooked! Cut the peel of a banana lengthwise, then, fill the pocket with toppings of your choice (try chocolate chips and marshmallows). Wrap in foil and roast for 5-10 minutes.

3. CARAMEL APPLE CRUNCH

Caramel apples are an autumn essential. This fall, give them a campsite twist! Slice up an apple and coat the slices in butter, cinnamon, and brown sugar. Wrap each piece in sturdy foil and bake over the coals.

4. CINNAMON ROLL TWISTS

Do you like your breakfast sweet rather than savory? Trade the bacon for some delicious cinnamon rolls! Simply wrap the dough (canned or homemade – either works) around a skewer and roast until cooked. Remember to bring icing to drizzle on the finished product!





5. CHOCOLATE ORANGE CAKE

Cupcakes at a campsite sounds a little crazy, but it gets even crazier: you'll have to nix the flammable cupcake tins for orange peels! Fill a shelled-out orange three-quarters of the way with chocolate cake batter, made either on site or off. Put the orange top back on, wrap in foil, and bake directly on the coals for about 30 minutes (make sure to turn them once or twice).

6. MUFFINS

You can make this sweet breakfast treat in an orange peel, too: fill it three-quarters of the way with your muffin batter, and bake just as you would bake the chocolate cupcakes – wrapped in foil, directly on the coals for 30 minutes, turning once or twice.

7. POPCORN

This delicious snack is for more than just the movies, and making popcorn over a campfire is easier than you think! You can cook it in an aluminum foil pouch or in a large pot for the traditionalists, but either way, you can deck out the finished product with any topping or seasoning you'd like.

8. QUESADILLAS

Quesadillas are another savory campfire food you can prepare any way you like, but no matter what you choose to fill your tortilla with, making quesadillas over a campfire is simple! Just wrap the quesadilla in foil (leave the ends open) and place on a grate directly over the campfire until cooked.



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INGREDIENTS:

- 1 (29 ounce) can pumpkin puree
- $\frac{3}{4}$ cup apple juice
- 2 teaspoons ground ginger
- $\frac{1}{2}$ teaspoon ground cloves
- 1 $\frac{1}{2}$ cups white sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg

STEP 1 Combine pumpkin, apple juice, spices, and sugar in a large saucepan; stir well. Bring mixture to a boil. Reduce heat, and simmer for 30 minutes or until thickened. Stir frequently.

STEP 2 Transfer to sterile containers and chill in the refrigerator until serving.

PUMPKIN BUTTER

INGREDIENTS:

6 cups chicken stock
4 cups pumpkin puree
1 cup chopped onion
1 clove garlic, minced
1 ½ teaspoons salt
½ teaspoon chopped fresh thyme
5 whole black peppercorns
½ cup heavy whipping cream
1 teaspoon chopped fresh parsley

Step 1 Place chicken stock, pumpkin puree, onion, garlic, salt, thyme, and peppercorns in a large pot; bring to a boil. Reduce heat to low and simmer, uncovered, 30 minutes.

Step 2 Transfer soup to a blender and blend until smooth.

Step 3 Return soup to the pan and bring to a boil; reduce heat to low and simmer, uncovered, for 30 minutes.

Step 4 Stir in heavy cream. Ladle soup into bowls and garnish with fresh parsley.



PUMPKIN SOUP

INGREDIENTS

1 ½ cups milk
1 cup pumpkin puree
1 large egg
2 tablespoons vegetable oil
2 tablespoons vinegar
2 cups all-purpose flour
3 tablespoons brown sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground allspice
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon salt
cooking spray

STEP 1 Stir together milk, pumpkin, egg, oil, and vinegar in a large bowl until well combined.

STEP 2 Whisk together flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger, and salt in a separate bowl. Add to pumpkin mixture; whisk just until combined.

STEP 3 Spray a griddle or frying pan with cooking spray; heat over medium-high heat.

STEP 4 Pour 3 to 4 tablespoons batter for each pancake onto the hot griddle and flatten batter slightly with a spoon. Cook until small bubbles appear, about 2 minutes. Flip and cook until golden brown, about 2 more minutes. Repeat with remaining batter.



PUMPKIN PANCAKES



INGREDIENTS

$\frac{3}{4}$ cup white sugar
2 tablespoons all-purpose flour
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{2}$ teaspoon lemon zest
7 cups thinly sliced apples
2 teaspoons lemon juice
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

STEP 1 Preheat oven to 425 degrees F (220 degrees C).

STEP 2 Mix together the sugar, flour, cinnamon, nutmeg and lemon peel.

STEP 3 Line one crust in a 9-inch deep-dish pie pan. Layer $\frac{1}{3}$ of apples into pie crust. Sprinkle with sugar mixture and repeat until done. Sprinkle with lemon juice and dot with butter.

STEP 4 Place second pie crust on top of filling and flute the edges. Cut vents in top crust and brush with milk for a glazed appearance if desired.

STEP 5 Bake at 425 degrees F (220 degrees C) for 40 to 50 minutes.

APPLE PIE

INGREDIENTS

2 cups all-purpose flour
½ cup white sugar
3 teaspoons baking powder
1 teaspoon ground cinnamon
½ teaspoon salt
¾ cup apple juice
⅓ cup vegetable oil
1 large egg
1 cup apples - peeled, cored and finely diced

STEP 1 Preheat the oven to 400 degrees F (205 degrees C). Grease the bottoms only of 12 muffin cups or line with baking cups.

STEP 2 In a medium bowl, combine flour, sugar, baking powder, cinnamon, and salt; mix well. In a small bowl, combine apple juice, oil, and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened and a few lumps remain. Stir in chopped apples. Fill the prepared muffin cups 2/3 full.

STEP 3 Bake in the preheated oven for 18 to 22 minutes or until a toothpick inserted in the center comes out clean. Cool for 1 minute before removing from the pan. Serve warm.

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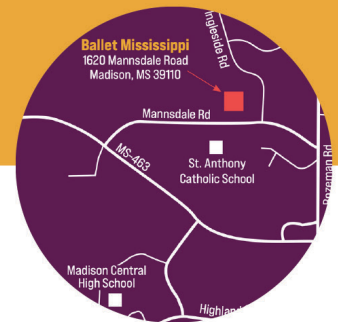
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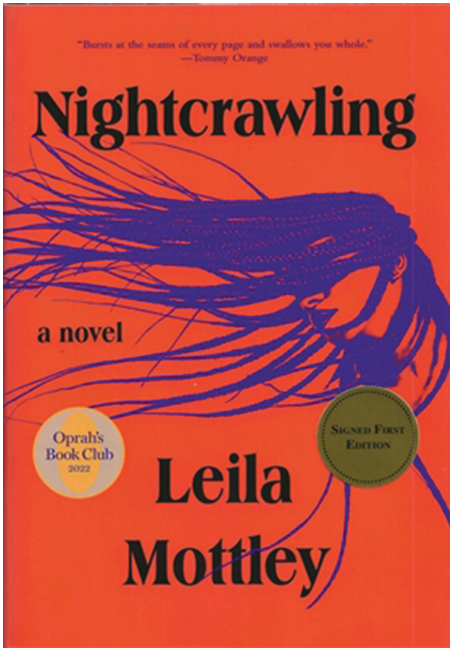


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BOOKS



NIGHTCRAWLING

A dazzling novel about a young Black woman who walks the streets of Oakland and stumbles headlong into the failure of its justice system—the debut of a blazingly original voice that “bursts at the seams of every page and swallows you whole” (Tommy Orange, best-selling author of *There There*)

Kiara and her brother, Marcus, are scraping by in an East Oakland apartment complex optimistically called the Regal-Hi. Both have dropped out of high school, their family fractured by death and prison. But while Marcus clings to his dream of rap stardom, Kiara hunts for work to pay their rent—which has more than doubled—and to keep the nine-year-old boy next door, abandoned by his mother, safe and fed.

One night, what begins as a drunken misunderstanding with a stranger turns into the

job Kiara never imagined wanting but now desperately needs: nightcrawling. Her world breaks open even further when her name surfaces in an investigation that exposes her as a key witness in a massive scandal within the Oakland Police Department.

Rich with raw beauty, electrifying intensity, and piercing vulnerability, *Nightcrawling* marks the stunning arrival of a voice unlike any we have heard before.

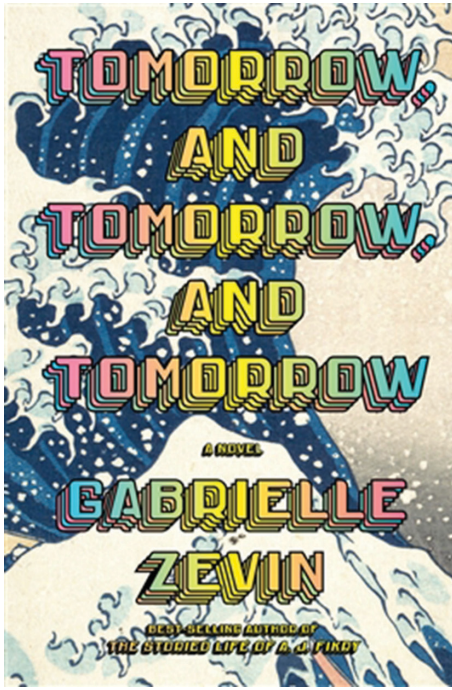
LEILA MOTTLEY is the 2018 Oakland Youth Poet Laureate. Her work has been featured in *The New York Times* and *Oprah Daily*. She was born and raised in Oakland, where she continues to live. *Nightcrawling* is her first novel.



SPARRING PARTNERS

Jake Brigance returns: a death row inmate makes an unusual final request; a dysfunctional legal family gets their day in court—but maybe not the way they envisioned it. These are just a few of the unforgettable characters you’ll encounter in *Sparring Partners*, three novellas that prove beyond a shadow of a doubt that John Grisham is truly America’s Favorite Storyteller.

JOHN GRISHAM is the author of thirty-eight novels, one work of nonfiction, a collection of stories, and seven novels for young readers.



TOMORROW AND TOMORROW AND TOMORROW

In this exhilarating novel by the best-selling author of *The Storied Life of A. J. Fikry* two friends—often in love, but never lovers—come together as creative partners in the world of video game design, where success brings them fame, joy, tragedy, duplicity, and, ultimately, a kind of immortality.

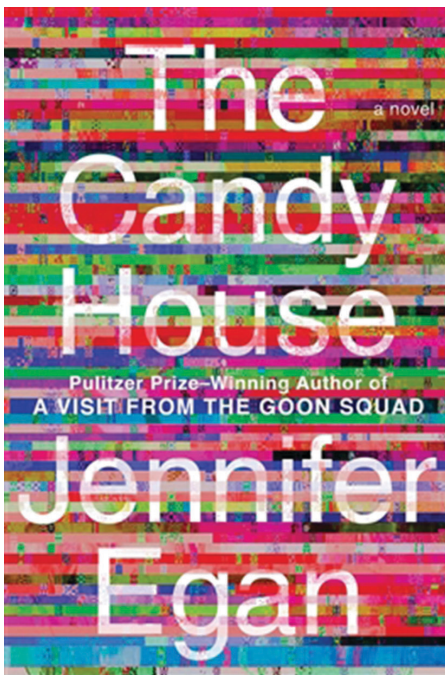
“This sweeping, gorgeously written novel ... charts the beauty, tenacity, and fragility of human love and creativity.... One of the best books I’ve ever read.” —John Green, best-selling author of *The Anthropocene Reviewed*

On a bitter-cold day, in the December of his junior year at Harvard, Sam Masur exits a subway car and sees, amid the hordes of people waiting on the platform, Sadie Green. He calls her name. For a moment, she pretends she hasn’t heard him, but then, she turns, and a game begins: a legendary collaboration that will launch them to stardom.

These friends, intimates since childhood, borrow money, beg favors, and, before even graduating college, they have created their first blockbuster, *Ichigo*. Overnight, the world is theirs. Not even twenty-five years old, Sam and Sadie are brilliant, successful, and rich, but these qualities won’t protect them from their own creative ambitions or the betrayals of their hearts.

Spanning thirty years, from Cambridge, Massachusetts, to Venice Beach, California, and lands in between and far beyond, Gabrielle Zevin’s *Tomorrow, and Tomorrow, and Tomorrow* is a dazzling and intricately imagined novel that examines the multifarious nature of identity, disability, failure, the redemptive possibilities in play, and above all, our need to connect: to be loved and to love. Yes, it is a love story, but it is not one you have read before.

GABRIELLE ZEVIN is the New York Times and internationally best-selling author of several critically acclaimed novels, including *The Storied Life of A.J. Fikry*, which won the Southern California Independent Booksellers Award and the Japan Booksellers’ Award among other honors, and *Young Jane Young*, which won the Southern Book Prize. Her novels have been translated into thirty-nine languages. She has also written books for young readers, including the award-winning *Elsewhere*. She lives in Los Angeles.



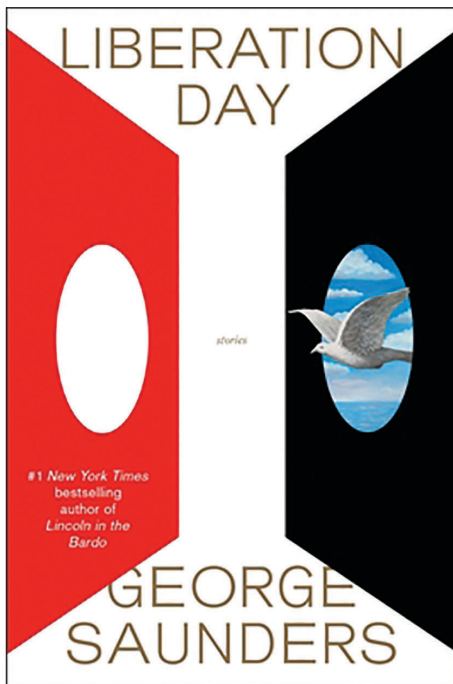
THE CANDY HOUSE

The Candy House opens with the staggeringly brilliant Bix Bouton, whose company, Mandala, is so successful that he is “one of those tech demi-gods with whom we’re all on a first name basis.” Bix is 40, with four kids, restless, desperate for a new idea, when he stumbles into a conversation group, mostly Columbia professors, one of whom is experimenting with downloading or “externalizing” memory. It’s 2010. Within a decade, Bix’s new technology, “Own Your Unconscious”—that allows you access to every memory you’ve ever had, and to share every memory in exchange for access to the memories of others—has seduced multitudes. But not everyone.

The Candy House is extraordinarily moving, a testament to the tenacity and transcendence of human longing for real connection, love, family, privacy and redemption. In the world of Egan’s spectacular imagination, there are “counters” who track and exploit desires and there are “eluders,” those who understand the price of taking a bite of the Candy House. Egan introduces these characters in an astonishing array of narrative styles—from omniscient to first person plural to a duet of voices, an epistolary chapter and a chapter of tweets.

The Candy House is a bold, brilliant imagining of a world that is moments away. Egan takes to stunning new heights her “deeply intuitive forays into the darker aspects of our technology-driven, image-saturated culture” (*Vogue*). *The Candy House* delivers an absolutely extraordinary combination of fierce, exhilarating intelligence and heart.

JENNIFER EGAN is the author of six previous books of fiction: *Manhattan Beach*, winner of the Andrew Carnegie Medal for Excellence in Fiction; *A Visit from the Goon Squad*, which won the Pulitzer Prize and the National Book Critics Circle Award; *The Keep*; the story collection *Emerald City*; *Look at Me*, a National Book Award Finalist; and *The Invisible Circus*. Her work has appeared in *The New Yorker*, *Harper’s Magazine*, *Granta*, *McSweeney’s*, and *The New York Times Magazine*. Her website is JenniferEgan.com.



LIBERATION DAY

MacArthur “genius” and Booker Prize winner George Saunders returns with a collection of short stories that make sense of our increasingly troubled world, his first since the New York Times bestseller and National Book Award finalist *Tenth of December*

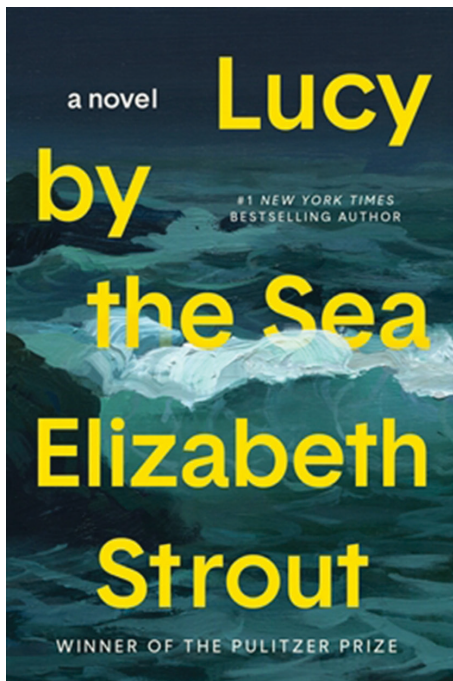
The “best short story writer in English” (Time) is back with a masterful collection that explores ideas of power, ethics, and justice, and cuts to the very heart of what it means to live in community with our fellow humans. With his trademark prose--wickedly funny, unsentimental, and perfectly tuned--Saunders continues to challenge and surprise: here is a collection of prismatic, deeply resonant stories that encompass joy and despair, oppression and revolution, bizarre fantasy and brutal reality.

“Love Letter” is a tender missive from grandfather to grandson, in the midst of a dystopian political situation in the not-too-distant future, that reminds us of our obligations to our ideals, ourselves, and each other. “Ghoul” is set in a Hell-themed section of an underground amusement park in Colorado, and follows the exploits of a lonely, morally complex character named Brian, who comes to question everything he takes for granted about his “reality.” In “Mother’s Day,” two women who loved the same man come to an existential reckoning in the middle of a hailstorm. And

in “Elliott Spencer,” our eighty-nine-year-old protagonist finds himself brainwashed--his memory “scraped”--a victim of a scheme in which poor, vulnerable people are reprogrammed and deployed as political protesters.

Together, these nine subversive, profound, and essential stories coalesce into a case for viewing the world with the same generosity and clear-eyed attention as Saunders does, even in the most absurd of circumstances.

GEORGE SAUNDERS is the #1 New York Times bestselling author of eleven books, including *A Swim in a Pond in the Rain*; *Lincoln in the Bardo*, which won the Booker Prize; *Congratulations*, by the way; *Tenth of December*, a finalist for the National Book Award; *The Braindead Megaphone*; and the critically acclaimed collections *CivilWarLand in Bad Decline*, *Pastoralia*, and *In Persuasion Nation*. He teaches in the creative writing program at Syracuse University.



LUCY BY THE SEA

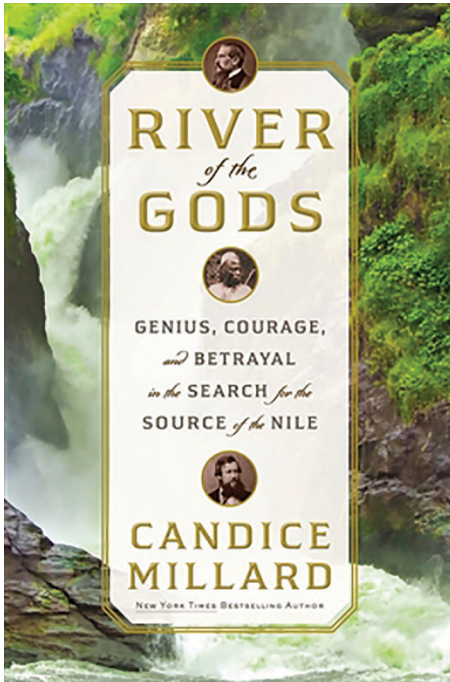
From Pulitzer Prize–winning, #1 New York Times bestselling author Elizabeth Strout comes a poignant, pitch-perfect novel about a former couple in lockdown together—and the love, loss, despair, and hope that animate us even as the world seems to be falling apart.

With her trademark spare, crystalline prose—a voice infused with “intimate, fragile, desperate humanness” (The Washington Post)—Elizabeth Strout once again turns her exquisitely-tuned eye to the inner workings of the human heart, this time following the indomitable heroine of *My Name Is Lucy Barton* and *Oh William!* through the early days of the pandemic.

As a panicked world goes into lockdown, Lucy Barton is uprooted from her life in Manhattan and bundled away to a small town in Maine by her ex-husband and longtime friend, William. For the next several months, it’s just Lucy, William, and their complex past together in a little house nestled against the moody, swirling sea. They will not emerge unscathed.

Rich with empathy and emotion, *Lucy by the Sea* vividly captures the fear, struggles, and isolation that come with life in a global pandemic, as well as the hope, peace, and possibilities that those long, quiet days can inspire. At the heart of this story are the deep human connections that unite us even when we’re apart—the pain of a beloved daughter’s suffering, the emptiness that comes from the death of a loved one, the promise of a new friendship, and the comfort of an old, enduring love. “We all live with people—and places—and things—that we have given great weight to,” Lucy says. “But we are weightless, in the end.”

ELIZABETH STROUT is the #1 New York Times bestselling author of *Olive*, *Again*; *Anything Is Possible*, winner of the Story Prize; *My Name Is Lucy Barton*; *The Burgess Boys*; *Olive Kitteridge*, for which she was awarded the Pulitzer Prize; *Abide with Me*; and *Amy and Isabelle*, winner of the Los Angeles Times Art Seidenbaum Award and the Chicago Tribune Heartland Prize. She has also been a finalist for the PEN/Faulkner Award and the Orange Prize in London. She lives in Maine.



RIVER OF THE GODS

The harrowing story of one of the great feats of exploration of all time and its complicated legacy—from the New York Times best-selling author of *River of Doubt* and *Destiny of the Republic*

For millennia the location of the Nile River’s headwaters was shrouded in mystery. In the 19th century, there was a frenzy of interest in ancient Egypt. At the same time, European powers sent off waves of explorations intended to map the unknown corners of the globe — and extend their colonial empires.

Richard Burton and John Hanning Speke were sent by the Royal Geographical Society to claim the prize for England. Burton spoke twenty-nine languages, and was a decorated soldier. He was also mercurial, subtle, and an iconoclastic atheist. Speke was a young aristocrat and Army officer determined to make his mark, passionate about hunting, Burton’s opposite in temperament and beliefs.

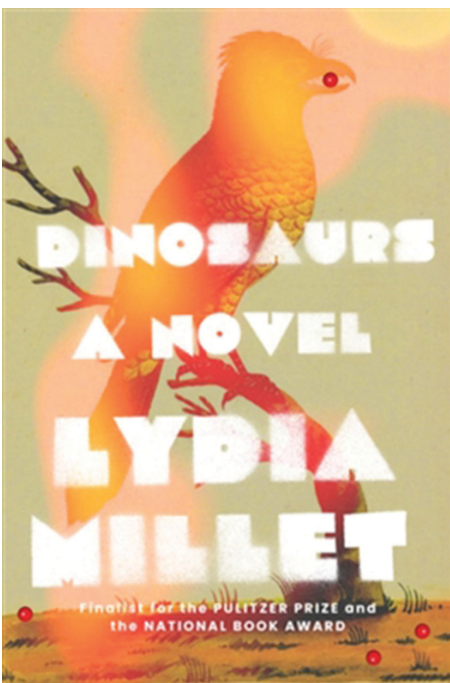
From the start the two men clashed. They would endure tremendous hardships, illness, and constant setbacks. Two years in, deep in the African interior, Burton became too sick to press on, but Speke did, and claimed he found the source in a great lake that he christened Lake Victoria. When they returned to England, Speke rushed to take credit, disparaging Burton. Burton disputed his claim, and Speke

launched another expedition to Africa to prove it. The two became venomous enemies, with the public siding with the more charismatic Burton, to Speke’s great envy. The day before they were to publicly debate, Speke shot himself.

Yet there was a third man on both expeditions, his name obscured by imperial annals, whose exploits were even more extraordinary. This was Sidi Mubarak Bombay, who was enslaved and shipped from his home village in East Africa to India. When the man who purchased him died, he made his way into the local Sultan’s army, and eventually traveled back to Africa, where he used his resourcefulness, linguistic prowess and raw courage to forge a living as a guide. Without Bombay and men like him, who led, carried, and protected the expedition, neither Englishman would have come close to the headwaters of the Nile, or perhaps even survived.

In *River of the Gods* Candice Millard has written another peerless story of courage and adventure, set against the backdrop of the race to exploit Africa by the colonial powers.

CANDICE MILLARD is the author of the New York Times bestsellers *The River of Doubt*, *Destiny of the Republic*, and *Hero of the Empire*. She lives in Kansas City, Kansas, with her husband and three children.



DINOSAURS

Named one of the Most Anticipated Books of 2022 by Literary Hub and The Millions


A stunning new novel from the author of *A Children’s Bible*, a National Book Award finalist and one of the New York Times’ 10 Best Books of 2020.

Over twelve novels and two collections Lydia Millet has emerged as a major American novelist. Hailed as “a writer without limits” (Karen Russell) and “a stone-cold genius” (Jenny Offill), Millet makes fiction that vividly evokes the ties between people and other animals and the crisis of extinction.

Dinosaurs is the story of a man named Gil who walks from New York to Arizona to recover from a failed love. After he arrives, new neighbors move into the glass-walled house

next door and his life begins to mesh with theirs. In this warmly textured, drily funny, and philosophical account of Gil’s unexpected devotion to the family, Millet explores the uncanny territory where the self ends and community begins—what one person can do in a world beset by emergencies. In the shadow of existential threat, where does hope live?

LYDIA MILLET is the author of *A Children’s Bible*, a finalist for the National Book Award and a New York Times Top 10 book of 2020, among other works of fiction. She has won awards from PEN Center USA and the American Academy of Arts and Letters and been shortlisted for the National Book Award, National Book Critics Circle Award, and Los Angeles Times Book Prize. Her story collection *Love in Infant Monkeys* was a Pulitzer Prize finalist. She lives in Tucson, Arizona.

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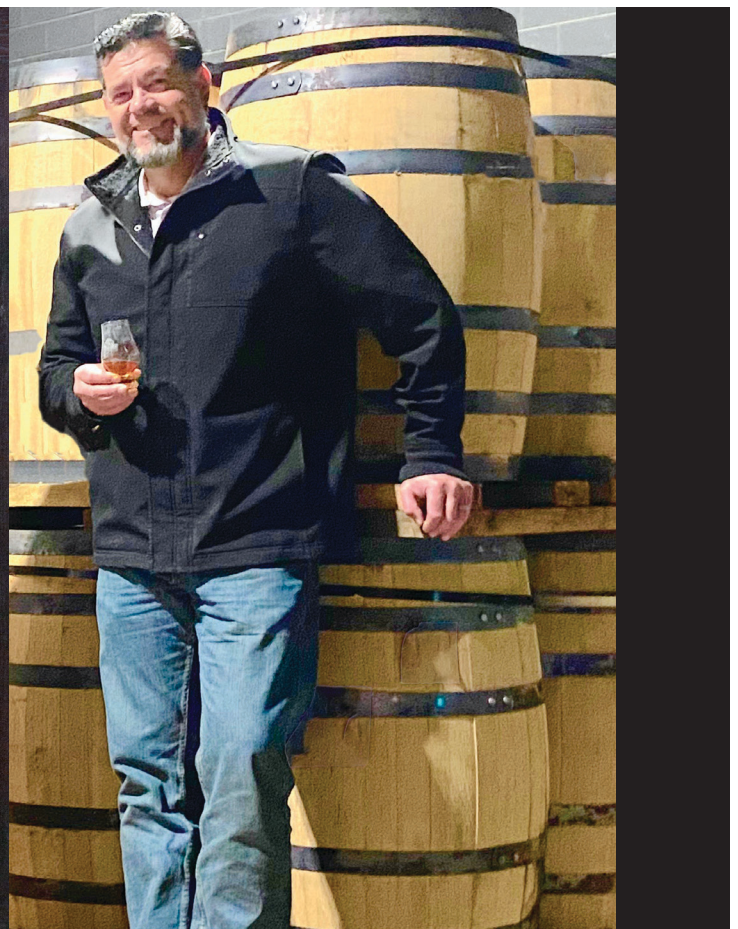
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