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NOVEMBER / DECEMBER 2022

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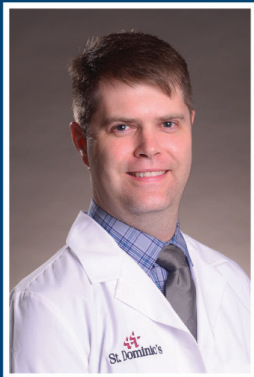
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PUBLISHER

James E. Prince III

**ASSOCIATE EDITOR
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Michael Simmons

LAYOUT & DESIGN

Rachel Browning Truong

**CONTRIBUTING
PHOTOGRAPHERS**

Chris Todd

CONTRIBUTING WRITERS

Duncan Dent,
Jana Hoops & Mark Stowers

**ADVERTISING
ACCOUNT EXECUTIVE**

Ryan Matthews
Casey Arbuckle
769-572-2379

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Way back in 2021 it appeared that the espresso martini had its fifteen minutes of fame. Bartenders worldwide let out a sigh of relief when that wave crested as having good espresso on hand proved to be more trouble than it was worth.

Still, you can find coffee and booze on many a menu and a variation of the espresso martini is not an uncommon sight and you can make them at home quite easily.

The espresso martini is an invention of British celebrity bartender and cocktail innovator Dick Bradsell. As Bradsell tells it, a young soon-to-be famous model came to the bar at Fred's Club he was working at in London in the late 1980's and ordered something

that would "wake me up and then..." Well, you can guess the rest.

Bradsell has never revealed the identity of the patron but rumor has it that young model was Kate Moss. Anyway, Bradsell's innovation was not the first coffee and liquor cocktail.

Perhaps the most famous is Irish Coffee, usually some combination of Irish whiskey, hot coffee and heavy cream or even a little Irish cream, though that was not written on paper and codified until the 1950's.

In the mid-nineteenth century the French called a mixture of spirits and coffee a gloria and a number of coffee cocktails show up on the menus of Viennese cafes starting as early as 1900.

One of these early cocktails was the Moretta fanese, a mixture of espresso, rum, brandy and anise liqueur served hot. The mixture is strong and sweet and warming. The drink comes from Fano, in the Italian Province of Pesaro and Urbino.

Though best enjoyed on a cold afternoon or as a digestif after a full dinner of grilled fish the drink may have originated as a way for the fishermen of the area to give themselves a boost on the job.

Below we have two recipes. One to warm your bones like an Italian fisherman and the other is a take on American bartender and author Jeffrey Morganthaler's espresso martini that substitutes cold brew for espresso.

ESPRESSO MARTINI

by Duncan Dent



MAKE YOUR OWN

JEFFREY MORGANTHALER'S ESPRESSO MARTINI

one ounce cold brew concentrate
one ounce 100 proof vodka
one ounce coffee liqueur
lemon peel
coffee beans for garnish

Combine the liquids into a cocktail shaker with ice. Express the lemon peel into the shaker and shake the mixture. Strain into a chilled martini glass. Garnish with three coffee beans.

MORETTA FANESE

0.3 ounces of brandy
0.3 ounces of rum
0.7 ounces of anise liqueur
one shot of freshly brewed espresso
lemon or orange peel
a spoonful of sugar

Carefully muddle the peel and sugar in a cup. Combine the rum, brandy and anise in the cup. Heat the cup and stir until the sugar is dissolved. Carefully pour in your espresso.



2022

TOY TRENDS

By Jana Hoops

Trends in children's toys come and go – and even Santa knows that while kids will always want those bright and shiny new playthings, there are still many “classics” that continue to pass the test of time.

Melissa Skelton, owner of The Commissary toy and gift shop at Renaissance in Ridgeland, has her finger on the latest toy favorites no matter what time of year, but especially at Christmas – and she has a good eye for what makes some toys become classics while others are forgotten in a matter of months.

"PLAYABILITY" IS KEY

"I think the playability of a toy is what makes it become a classic toy," she said. "As children play with any toy, the more imagination they use is what makes that toy special, and the child will continue not only to play with it but expose others to it, and therefore it becomes popular and stays around for a while. When a toy does only one thing or cannot be used to do something else, it will become passé and replaceable."

With so many new choices popping up every year, Skelton is meticulous about what to look for when she goes to buyers' markets.

"I look for toys that are multi purposed – things that can be used in many ways and in many places," she said. "Toys that are multi-functional are usually more enjoyable over the long haul. For example, if I'm looking at a remote-control toy, it has to do more than go forwards and backwards. There should be multiple play options for the items I'm looking for."

SPECIAL NEEDS TOYS

She also keeps in mind how to choose toys that are made for children with special sensitivities.

While her shop carries several lines that offer toys just for children with special needs, Skelton believes most toy vendors carry products that can be useful for these children.

"I think anything that plays music, flashes lights, or is something they can manipulate in their hands can be considered as a brain-stimulating toy, and something as simple as putty can be used to soothe stress and have a calming effect."



TOYS FOR BOYS, TOYS FOR GIRLS?

One thing that has changed somewhat over the years is choosing appropriate toys for boys or for girls, as many are now considered of interest to all.

“I think the evolution of children’s activities has helped change the idea that certain toys are for boy or girls,” Skelton noted.

“Many famous chefs are men, and more dads are participating in the meal prep and childcare than they did 30 or 40 years ago. On the flip side, female athletes are more popular than before and we see lots of moms who are active and involved in sports, and this of course flows down to the children. More moms work outside the home, and they are seeing family dynamics changing in their neighborhoods, on TV and even social media.

“This all affects how the children see themselves and what they want to do and how they want to play. The kitchen in our store draws as much attention as the piano. All kids love to play in a kitchen and make music!”

TOYS PARENTS AND GRANDPARENTS ARE LOOKING FOR

“I find that most parents and grandparents want to buy creative play toys, like art easels, magnetic blocks, individual games, and easy science kits. – toys that will engage a child for a period of time, such as puzzles, drawing or writing tools are also popular,” Skelton said. “The same goes for toys for outdoor play, since our weather in Mississippi allows that almost year ‘round.”

Another popular, screen-free new item is Tonies. These child-friendly speakers for kids 3 and up help teach children songs, languages, and familiar stories. The Tonies start-up kit allows young children to download and listen to their favorite recordings themselves, and it comes with headphones, charging stations, and other accessories.

PERSONALIZED ITEMS

With an artist staff working busily onsite every day, the shop offers a variety of hand painted doll cradles and highchairs, child-size furniture, step stools and many more items that allow children to role play while “playing house.” As a bonus, these pieces often become family keepsakes.

Among the most popular of these items are the hand painted wooden eggs, available year ‘round and personalized to mark a child’s milestones, from crawling and walking to sorority pledges, engagements, weddings and more.

“They are more than just Easter eggs,” Skelton said. “They are basic favorite gifts made of wood and artistic talent. No bells, whistles, batteries, or screens required.”



CHRISTMAS 2022 TRENDING TOYS

WHETHER OLD OR NEW!

TOYS INSPIRED BY TV OR DISNEY CHARACTERS

CoComelon, Paw Patrol, Blues Clues, Sesame Street and Disney characters are very popular with younger children because they are so familiar with these characters. We do carry some of these licensed products.

OUTDOORS/SPORTS/ACTION, ETC.

Large swings, pogo sticks, inflatable games and any sports games are always great, again because of our mild climate, children can be outside longer and enjoy those toys.

DOLLS AND ACCESSORIES

Baby dolls that have variety are best sellers, especially bath babies. Doll furnishings and accessories continue to be big sellers, including strollers, changing tables, and highchairs. All these help these little moms and dads learn to nurture and how to help.

BOARD GAMES AND PUZZLES

Games and puzzles are strong sellers and many help with learning, strategizing, and reasoning skills. Classic games have made a resurgence, with Sorry, Monopoly, Candy Land all big sellers right now. It's a resurgence of classic toys their parents may have played with!

ROLE PLAY

This is a strong category for us. We have fire stations, farms and barns that encourage role play and stimulate imagination. One of our lines even has an ice cream trolley, tea cart and workbench.

As for costumes, Princess dresses are always the best sellers, especially Elsa and Anna from Frozen, Cinderella, and Snow White. The most popular occupational costumes are those for doctors, nurses, veterinarians, and firemen.

We are also selling more doll houses right now than we have ever sold.

RIDE-ON TOYS, WAGONS, SCOOTERS, ETC.

Scoters are still very popular with parents and kids. We have a great line that offers a 3 in 1 scooter that a child can grow with. The giddy-up horses and unicorns are consistently popular, and the plasma cars sell out every year.

SCIENCE- INSPIRED TOYS

Volcanoes, excavation toys and anything related to dinosaurs are popular now.

Smart Max and Magna-Tiles magnetic building kits are very popular for younger children from 2 to 5-years old. For older children, the Bill Nye Virtual Reality Science Kit offers kids a peek at his virtual lab, complete with a science kit, goggles, videos and an interactive 50-piece STEM activity set.

BUILDING/CONSTRUCTION

Toys that encourage children to build something are always popular.

Being able to create and build with magnetic pieces helps instill patience and cognitive thinking even in the youngest of children. Magnetic build is also easier for the younger child, with much less frustration when the pieces automatically attach.

MUSICAL TOYS

Musical toys and toys that light up and make music are great for younger children. These toys help stimulate brain activity. I can't say that mom and dad will be really happy with them, but the kids love them.

ELECTRONIC TOYS

We don't sell a lot of electronic toys, although we do have a few classic handheld games, like Pac-Man and Mrs. Pac-Man. We mostly sell those to dads who played them when they were kids!





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MISSISSIPPI METROPOLITAN BALLET'S "THE NUTCRACKER" A FAMILY TRADITION

Celebrating its 30th anniversary season, Mississippi Metropolitan Ballet (MMB) will present “The Nutcracker” on December 3 and 4 at Jackson Academy Performing Arts Center. A tradition for audience members and dancers alike, the full-length ballet is the perfect opportunity to introduce younger family members to the art form. The beautiful sets, dazzling choreography and splendid choreography are sure to please patrons of all ages.

“The Nutcracker” has been part of the holiday tradition for Catelyn Winders of Madison since she was four years old. The now 12-year-old began attending the ballet with her mother several years before she joined MMB, a pre-professional ballet company based in Madison. Catelyn first performed in “The Nutcracker” with Mississippi Metropolitan Ballet (MMB) at age 7. That year she danced the role of Candy Cane. This year she will dance the lead role of Clara.

“I remember getting my first nutcracker at the gift shop. I would have never thought at the time that I would be dancing with

a nutcracker on stage as I am this year in my role as Clara,” says Catelyn. “As a performer in the Nutcracker, I understand the Christmastime tradition even more now as I see other members of the community watching the ballet together as my mom and I once did. My mom and I continue to make memories in our roles now as an involved parent and a dancer of MMB.”

Catelyn’s mother Jenny is hospitality chairman for the MMB parents guild. Members of her committee serve as ushers and greeters during MMB productions. Like other company parents, Jenny volunteers her time to help bring the tradition of “The Nutcracker” to the community.

“The Nutcracker” follows the story of Clara as she attends her family’s Christmas party, where she receives the gift of a nutcracker from the mysterious and magical Herr Drosselmeyer. After the party, Clara’s nutcracker comes to life, battles the evil Mouse King, and takes Clara on a magical journey. Clara and the Nutcracker Prince are awed by the Snow Queen and her corps of Snowflakes in



the snowy forest before meeting the Sugarplum Fairy in the land of sweets. There Clara and the Nutcracker Prince enjoy dances or divertissements from around the world presented for their entertainment.

Winders is just one of approximately 150 local dancers cast in the ballet, all students at Mississippi Metropolitan Dance Academy, the official school of MMB. Academy owner and company artistic director Jennifer Beasley says, "The Nutcracker" becomes a tradition for the dancers and parents as much as it does for the audience members. We audition dancers for the Nutcracker in August, begin rehearsals in September and perform excerpts of the ballet throughout the community beginning in November. Dancers have favorite roles that they work toward performing as they grow and develop."

Senior company member Grace Gardner's favorite role is the Spanish soloist. The Germantown High School sophomore says, "I am dancing that role for the first time this year, and it has been fun both perfecting the steps and the character. I love being able to act, be sassy, and just have fun with the role."

Dancing the roles of Snow Queen and Dewdrop is MMB principal dancer Breylin Binkley of Brandon. MMB soloists appearing in the production include Rebecca Trowbridge of Madison, Eleanora Ellis of Flowood and Hart Maley of Jackson. Senior company members from Madison County include Avery Shiflett, Mary Emerson Swindell, Grace Gardner, Emily Garner, Sophia Huang and Amelia McCaughan. Joley Cox, Caroline Ellis, and Annalyse Binkley are senior company members from Rankin County.

Joining the local cast are Gabriela Mesa and Pau Pujol of Philadelphia Ballet dancing the roles of the Sugarplum Fairy and her Cavalier. Oscar Fernandez and Joey Dlearo of Ballet Memphis return to the MMB stage this season. Fernandez will be dancing the role of the Snow King. Dlearo will appear as the Nutcracker Prince.

Philadelphia Ballet demi soloist Gabriela Mesa graduated from the National Ballet School of Cuba in 2011 and was a Youth America Grand Prix New York top 10 female finalist the same year. From 2011 to 2016 she danced with the National Ballet of Cuba under the direction of Alicia Alonso. Mesa was promoted to the rank of soloist in 2015. From 2016-2019 she danced with Dimensions Dance Theater of Miami under the direction of Jennifer Kronenberg and Carlos Guerra.

Pau Pujol began his training at a local school in Blanes, Catalonia, Spain before attending Corella Dance Academy in Barcelona under the direction of former Philadel-





phia Ballet dancer Carmen Corella and Dayron Vera. He attended summer intensives with English National Ballet, Ibstage, Royal Ballet and American Ballet Theatre. In 2018 Pau earned a bronze medal in the senior men category of the Youth America Grand Prix finals in New York City. In 2017 he earned a gold medal at the YAGP semifinals in Barcelona in the classical category, and he was a bronze medalist in the YAGP semifinals in Barcelona in the pas de deux category. Pau is a soloist with Philadelphia Ballet.

Oscar Fernandez is from the village of Santillana de Mar of the state of Cantabria, in the North of Spain. He trained in classical, contemporary and Flamenco dance at the Real Conservatorio de Dance Mariemma in Madrid before joining San Francisco Ballet School on scholarship. He joined Ballet San Jose as Corp member in 2014 where he performed in George Balanchine's "Theme and Variations," Ben Stevenson's "Cinderella" and Ohad Naharin's "Minus 16" among others. He joined Ballet Memphis in 2016 and performed in Steven McMahon productions including Romeo in "Romeo and Juliet," the Scarecrow in "The Wizard of Oz," Cavalier in "Nutcracker," as well as Spanish, Russian and Arabian. Oscar also has performed in George Bal-

anchine's "Square Dance," Reggie Wilson's "I Am a Man," Matthew Neenan's "Water of the Flowery Mill," and Mark Godden's "Midsummer Night's Dream." Oscar teaches Adult Ballet and Latin Dance in the Ballet Memphis School.

Joey Dlearo is from Loganville, Georgia where he started his dance training under his mother Keri Beth Dlearo. He began his formal ballet training at Lilburn School of Ballet. He then trained under Orlando Molina for a year before joining the Richmond Ballet trainee program for two years. Joey is now a company member at Ballet Memphis.

MMB's "The Nutcracker" will be held on Saturday and Sunday, December 3 and 4 at 2 and 7 p.m. at the Jackson Academy Performing Arts Center. Following the matinee performances, step into Clara's slippers and travel to the Land of Sweets. In this immersive experience, guests will have their personal passport stamped as they visit Clara, the Snow Queen, the Dewdrop, the Sugarplum Fairy, and more. Travel stops will offer character photo opportunities and souvenirs including a miniature nutcracker. The afternoon's activities will be capped with "Spanish" hot cocoa and light refreshments from Nothing Bundt Cakes.

Tickets for the performance are \$30-\$35. Land of Sweets tickets are \$25 and are sold separately. Both are available at msmetroballer.com or by calling 601-853-4508.

An honor company member of Regional Dance America, MMB is a pre-professional, non-profit ballet company based in Madison. Members of the company and the cast of "The Nutcracker" are selected by audition from the students of Mississippi Metropolitan Dance Academy, with locations in Madison and Brandon. Supporters of MMB's 30th anniversary season include the Mississippi Arts Commission; Gertrude C. Ford Foundation; South Arts; Ergon; Blue Cross & Blue Shield of Mississippi; Eventful; Harper, Rains, Knight and Co.; Hilton Garden Inn Jackson-Madison; Larry and Michael Johnson Family Foundation; The Pig & Pint; and Entergy.

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Niche, a private organization that annually ranks schools in the United States, has once again ranked St. Andrew's as the #1 Best Private K-12 School in Mississippi and within the top 6% of private schools in the country. Criteria includes academics, caliber of faculty, teacher/student ratio, diversity, college prep, sports programs, clubs, and extracurricular opportunities. These annual national rankings are based on statistical information and reviews.



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EPISCOPAL SCHOOL



THE PAST IS ALIVE AT THE TROLIO HOTEL

By Mark Stowers



photos by Chris Todd



When Pietro Trolio came to America, he settled in Canton and first had a fashionable restaurant and later a hotel, according to The American Citizen newspaper, the official Journal for the City of Canton the mid-1800s. Born near Genoa, Italy, his popular restaurant was feted in the publication with, “If you want to see a friend from the county any day during court week. About noon you will find him at Peter Trolio’s Restaurant. Everybody goes there.”

Trolio’s home on the square was part of a huge fire and the paper reported soon thereafter, “Peter Trolio has almost finished his house on the west side of the Square. It is neither creditable to Pete nor to the city. It will always be a tinder box, a dread to the neighborhood, and an eye sore to our citizens, who must always reflect upon what might have been if our city fathers had been more prompt in their action just after the late fire.”

In 1869, Trolio built his original hotel, a two-story structure at 127 North Union and it was known as the European Hotel with well-appointed rooms and fine dining. In 1875, Trolio secured the services of a new chef which was also reported in the paper.

“Magnolia Restaurant on the West Side of the Court Square. Desires to call the attention of all his old friends and the public generally, to the fact that he has secured the services of a first-class French cook, who served five years as such at the Overton Hotel in Memphis and two years at the St. James in New Orleans. His long experience justifies the proprietor (sic) in assuring his patrons that his table will always be served with the BEST IN THE MARKET, and at prices to suit the times. The bar attached to the Restaurant will always be supplied with the choicest wines and liquors and guests will be waited on by polite and attentive waiters of long experience in the business. A few well-furnished rooms for guests are attached to the premises. Board per week, \$5.00”

The city was growing as five railroad lines transported visitors, businessmen and many more into Canton. With the growing community, Trolio and his son Victor saw the need. Trolio brought the city his finest dish – a new hotel. Built next door to their current hotel, it opened in 1891 with three stories, forty-three rooms, an expanded saloon with two front balconies. Trolio’s reputation including furnishing a good dining room, a great saloon and was known as a “gentleman



← The Trolio Hotel is on the square, 137 N Union St., in downtown Canton. The Canton Convention & Visitor Bureau operates the historic building.

who never served minors or drunks at his bar.”

The local newspaper was quite upbeat about the new establishment.

“The \$10,000 hotel of Peter Trolio will soon be finished. The New Hotel Trolio was recently opened in Canton (Nov. 21, 1891). It is said the furniture and equipments cost over \$50,000. Covers were laid for 300 guests, and the menu was tasteful and elaborate.”

By 1904, the hotel was three stories “with fancy balustrades on the main square in Canton.” A key feature of that establishment was the saloon on the ground floor. A flyer for his establishment, emphasized “anxious to please.”

The Canton Picket newspaper noted the saloon’s details.

“The barroom had walnut woodwork and was beautifully fitted up and papered in exquisite colors. The saloon contained huge mirrors and Corinthian pillars of walnut, which framed the entrance to the large adjacent poolroom. Even the immense icebox was covered in walnut veneer and decorated with plate glass and diamond-shaped mirrors.”

The second floor of the hotel housed Trolio’s son, Victor’s liquor where he stored and filled orders for

jugs and bottles. He then fulfilled orders all over the state and used the railway for delivery. The first “autonomous” vehicle of sorts was Victor Trolio’s mule that needed no driver as it ambled to the depot with its liquor cargo. The mule would even return to the hotel on its own.

A fire during the winter of 1913 burned the third floor of the Trolio Hotel so badly that he elected not to replace it and managed with the remaining two floors. Today, as a two-story hotel, it stands restored and is on the National Registry of Historical Buildings.

According to local newspapers, on December 5, 1902, The Hotel Trolio brought in “new management.”

“Today, Mr. Pietro Trolio, the genial ‘mine host’ of Hotel Trolio for more than 30 years, leased the hotel and its entire furnishings to Mr. and Mrs. D.E. Thomas and Mrs. C.I Merrell for a number of years. Mrs. Thomas had successfully proprietorship of the Oxford Hotel. The Hotel Trolio has recently been renovated top to bottom, newly furnished and re-carpeted. The appointments are comfortable, homelike and neat throughout. The new management will add quite a number of modern improvements and conveniences, thus making Hotel Trolio one of the best hostleries in the state.”

But in 1930, a fire began next door to the hotel destroying its third floor. The Trolios decided not to rebuild it and moved forward with their 30 remaining rooms. It remained so through the 1970s. The hotel later became an antique shop as well as a printing and office supply business until the city of Canton purchased the property in 1990. Renovations began and the Allison’s Wells School of Arts and Crafts opened in the hotel space in July of 1991. By 1996, the Canton Convention and Visitor’s Bureau and Film Office called the Trolio home. The lobby was leased as a Welcome Center where hundreds of visitors each year come through.

The 22 rooms upstairs are rented to arts, tourism and film groups in addition to the Mississippi Art Colony, Girl Scouts and Canton Flea Market Arts and Crafts Show vendors. Business meetings, book signings and more are held in the downstairs larger rooms. Major motion pictures have used the Trolio for office and production space.

Life breathed into Canton by an Italian immigrant through his saloon and hotels, Pietro Trolio helped make Canton the historic and booming town that it continues to be.



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Over the last several years Scandinavian design has grown in popularity when it comes to celebrating Christmas, as the style allows for minimalism and simplicity, and the opportunity to wash out some of the busyness associated with traditional Christmas decor. While you can go out and buy all new decorations, it's more fun to create your own.

NOEL SIGN: ○

4 x 3 foot plywood, two pieces 1 x 2 inch edging pine, black paint, finishing nails and Vinyl Tubing all purchased at Lowe's = \$25

FELT TREES: ○

3 colors of felt - 4 sheets of each (Hobby Lobby), hot glue (Hobby Lobby) Plaster of Paris Tub Molding (Amazon), and sticks from the yard = \$20

STOCKINGS: ○

1 yard of felt, heat transfer vinyl and yard all purchased at Hobby Lobby = \$15



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'tis the season! Instead of tossing those pine cones, re-purpose them into this beautiful DIY wreath. With 5 simple steps, you'll be ready for the holidays in no time!

ALL YOU NEED:

- **45 to 50 pine cones** sorted into small, medium and large groups.
- **12" wire wreath form**
- **hot glue gun & hot glue sticks**
- **optional items:**
LED lights; evergreen branches, real or synthetic



1 : GLUE INNER PINE CONES
add a dab of hot glue to the inner two rings of the wreath form. Quickly place medium size pine cone on hot glue. Continue until a full circle is created.



2 : GLUE OUTER PINE CONES
Repeat step 1 using large pine cones on outer two rings of the wreath form.



3 : GLUE FILLER PINE CONES
Using small pine cones, find a perfect fit to fill in the gap between the rows. Add lots of hot glue directly on the small pine cone and quickly place on wreath. Secure pine cones by adding a few extra dabs of hot glue where needed.



4 : ADD GREENERY (OPTIONAL)
Tuck pine tree cuttings here and there by adding hot glue.



5 : ADD LED LIGHTS (OPTIONAL)
Add the finishing touch to your wreath by draping one strand of LED lights between pine cones.

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FLORA SUPPER CLUB



IN THE KITCHEN (AND CELLAR)

*With International
Chef David Raines*

The Flora Butcher & Dave's Triple B Restaurant

Chef David Raines, the culinary cornerstone of Flora's growing food business, officially launched *The Flora Supper Club* with a recent *Italian Wine Dinner*. The six course feast paired various wines with dishes ranging from linguine in white clam sauce and pork ribeye to duck two ways and veal Osso Buco. The ongoing plan is to create various wine theme dinners within a personal and intimate setting. Chef has invited various local wine representatives to inform guests of featured vintages for the evening. Chef Raines, a certified sommelier, personally selects each wine to compliment the presented course and will explain to guests why the wine compliments a specific dish. All events are by reservation only and held at Dave's Triple B which is converted to a fine dining room for the eventing.

The Flora Supper Club team has sold-out the upcoming dinner, a special *Spanish Wine Dinner*. Spanish cuisine is known for fresh seafood, local seasonal vegetables and fresh herbs with an emphasis on extraordinary olive oils. A third January wine dinner is presently in the works and reservations are now being taken.

Chef David Raines comes to this point in his illustrious career after a celebrated culinary tour of the world where he shared his talents in restaurants in Italy, Denmark, Australia, Germany and Japan. He has cooked for the #1 Michelin-rated Rene Redzepi's Noma in Denmark as well as Emeril Lagasse's Nola in New Orleans. While working in the Big Easy he was lured to the famed R'evolution restaurant in the French Quarter where his talents did not go unnoticed by owner/chefs Rick Tramonto and John Folse. So, when it was decided to open Seafood R'evolution in Ridgeland, Mississippi, Tramonto/Folse named David Raines Chef de Cuisine of their new venture. That honor did come with one condition. David agreed to bring Seafood R'evolution's menu to life, but he would be leaving after one year to pursue his ultimate dream, to create The Flora Butcher.

"When we decided to open The Flora Butcher many thought we were crazy to open a premium butcher shop in a small rural town," says Chef Raines. "Looking back, it was the obvious choice with numerous benefits. Flora, Mississippi was already undergoing a bit of a renaissance when we opened. I'd like to think our being here contributed to that rediscovery of what was named the #1 small town in Mississippi in 2016."

Since its opening, The Flora Butcher, has caught the attention of local, regional and national media. Features in Mississippi Magazine, Cast Iron Cooking, Jackson Free Press, Hometown Madison, The Northside Sun, Jackson Free Press, The Clarion Ledger, WMPB Radio(NPR) and WLBT-TV News have put Chef Raines and the shop on the map. Customers have come from as far away as Illinois, Alabama, Texas, Arkansas, Tennessee and Louisiana. Restaurants in not only the Central Mississippi area, but in New Orleans, are serving Raines Wagyu.

The Chef Raines Flora empire now includes *Dave's Triple B Barbecue lunch restaurant* and the elegant *Raines Cellars*, a fine wine and rare spirits shop with a popular tasting bar. With a butcher shop, restaurant and fine wine store the groundwork was laid for *The Flora Supper Club*. The November events sold out in record time. The next wine dinner will take place in January 2023. Interested parties are encouraged contact Anne Marie Smith at (601)879-7803 or email her at annemarie@makeitraines.com. They sellout fast.

If you missed the premier *Flora Supper Club* dinner, Chef Raines has included herewith recipes for the two of the six courses you can prepare at home. Feel free to contact Anne Marie Smith at the aforementioned number/email for the best wine pairings with both dishes.

WHITE CLAM SAUCE

5 pounds Fresh Littleneck Clams, in the shell
 4 ounce Unsalted Butter
 2 ounce Extra Virgin Olive Oil
 1 cup Garlic, thinly sliced
 1 cup Shallots, julienned
 1 tablespoon Lemongrass, finely minced
 2 teaspoon Rosemary, minced
 1 ½ teaspoon Thyme, minced
 1 ¼ tablespoon All Purpose Flour
 1 ½ cup White Wine
 1 ½ tablespoon Sambal
 1 cup Heavy Cream
 ½ tablespoon Lemon Zest
 1 ounce Lemon Juice
 Salt and Pepper to taste

Soak the clams in water for 30 minutes to an hour to give them time to expel any grit that might be inside the shells. Then in a large pot, bring an inch of water to a boil and add the rinsed clams. Cover and allow them to steam until all the clams have opened. Discard any clams that did not open. Save the liquid in the pot and remove the clams from their shells, saving a few in the shell for presentation. Do a rough chop with the clams and combine them with the cooking liquid.

In a medium saucepot, sauté the garlic, shallot, lemongrass, rosemary and thyme using the butter and olive oil. When the garlic and shallots are tender, add the flour and stir for about 3 or four minutes. Next add the wine, sambal, clams and their liquid to the pot and gently simmer for 10 minutes. Add the cream and bring back to a simmer. Remove it from the heat, add the lemon juice and zest and season to taste with the salt and pepper

When it's time to eat, heat the sauce in a large nonstick pan and stir in your cooked linguini. Stir and give it a few minutes to really coat the pasta. Plate the dish with one clam, in the shell, on top. Serve with some crusty bread and freshly grated Parmesan cheese.

If you don't have access to fresh clams, they do sell canned clams 'in juice' but the difference in flavor is notable and I would not use that shortcut personally. There are several places in the area that sell fresh clams including Fresh Market, Whole Foods and Costco. The last having more consistent availability.

RED WINE BRAISED VEAL OSSO BUCO

6 Veal Osso Buco, tied
 All Purpose Flour, to coat
 Salt and Pepper to coat
 4 ounces Beef Tallow
 2 large Yellow Onions, sliced
 4 ribs Celery, chopped
 2 Carrots, peeled and chopped
 6-8 Garlic Cloves, smashed
 1 quart Tomatoes, diced
 2 cups Red Wine
 1 tablespoon Tomato Paste
 2 large sprigs Fresh Sage
 4 sprigs Fresh Thyme
 1 Sprig Fresh Rosemary
 4 Fresh Bay Leaves Beef Stock, to cover

Season The osso buco with salt and pepper and then roll in flour, shaking off the excess. In a braising pan, heat the tallow and sear the osso buco on all sides and set to the side. Add the vegetables to the pan and gently sauté. When the onions are translucent, add the tomatoes and red wine. Stirring often and scraping and crusty bits off the bottom of the pan, continue cooking until the liquid is almost completely cooked out. When it's ready, stir in the tomato paste and cook for 5 more minutes. Stir often. Add the herbs and then put the osso buco on the vegetables so that they don't touch the pan. Make sure that the side facing up is the larger part of the bone. The bone marrow is less likely to come out during cooking this way. Add beef stock until it just covers the meat and cover the pan.

Place in a preheated oven set to 250 degrees. Cook for about 2 hours and then check for tenderness. It should be ready to fall apart when it's done. Set the pan off to the side to cool. When is cool enough to handle. Remove the osso buco carefully to keep them intact. Strain the braising liquid, discarding the vegetables and return to the stove in a saucepot that is large enough to hold it. Turn the heat to medium high and reduce the sauce by at least half. Taste and adjust the seasoning with salt and pepper.

When serving, heat the osso buco in the reduced sauce and then add a ladle of the sauce over the top.

I like to serve this over a mushroom farrotto and then a green salad with a simple vinaigrette. Topping it with a gremolata, which is a simple mixture of minced parsley, garlic and lemon zest.

In Italy, people have very strong opinions as to what to serve this with. My favorite is not as traditional but the farrotto is super comforting and the green salad helps lighten up the richness of the dish.



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CLASSIC GINGERBREAD MEN





INGREDIENTS

- 3 ½ cups all-purpose flour
- 1 ½ teaspoons ground ginger
- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon salt
- ½ cup shortening
- ½ cup white sugar
- 1 egg
- 1 cup molasses
- 1 teaspoon baking soda
- 1 ½ teaspoons warm water

DIRECTIONS

1. Combine flour, ginger, cinnamon, and salt in a small bowl.
2. In a large bowl, cream shortening and sugar until smooth. Mix in egg and molasses.
3. Dissolve baking soda in 1 ½ teaspoons warm water and add to egg mixture; stir until combined.
4. Mix in dry ingredients until well-blended.
5. Shape dough into a disk, wrap in plastic, and refrigerate overnight.
6. Preheat oven to 350 degrees F. Grease cookie sheets or line them with parchment paper.
7. Lightly flour a work surface. Roll out dough to a thickness of ¼ inch.
8. Cut out gingerbread men using cookie cutters and place 2 inches apart on cookie sheets. Use raisins to make eyes, noses and buttons.
9. Bake in the preheated oven, or until firm, 10 to 12 minutes. Let cool on wire racks.
10. Decorate per your liking.

CORNBREAD DRESSING

INGREDIENTS

- 2 cups cornmeal
- 1 tablespoon white sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 5 eggs, beaten
- 1 (12 fluid ounce) can evaporated milk
- ¼ cup vegetable oil
- 2 cups chopped fresh mushrooms
- 1 cup chopped celery
- ½ cup chopped green onions
- 3 tablespoons butter
- 2 (14 ounce) cans chicken broth
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1 teaspoon ground black pepper
- 1 pinch dried parsley

DIRECTIONS

STEP 1

Preheat oven to 350 degrees F. Lightly grease a 9x13 inch baking dish.

STEP 2

In a 9 inch iron skillet, mix cornmeal, white sugar, baking powder, salt, 2 eggs, evaporated milk and vegetable oil.

STEP 3

Bake cornmeal mixture in the preheated oven 35 to 40 minutes, or until lightly browned. Allow to cool.

STEP 4

Crumble the cooled cornbread into a large bowl. Mix in remaining eggs, mushrooms, celery, green onions, butter, chicken broth, condensed cream of chicken soup, ground black pepper and dried parsley.

STEP 5

Transfer the mixture to the prepared 9x13 inch baking dish. Bake 45 minutes in the preheated oven.

ROAST TURKEY

INGREDIENTS

- 1 (18 pound) whole turkey
- ½ cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 ½ quarts turkey stock
- 8 cups prepared stuffing

DIRECTIONS

STEP 1

Preheat oven to 325 degrees F. Place rack in the lowest position of the oven.

STEP 2

Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.

STEP 3

Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 165 degrees F, about 4 hours.

STEP 4

Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

CRANBERRY SAUCE

INGREDIENTS

- 12 ounces cranberries
- 1 cup white sugar
- 1 cup orange juice

DIRECTIONS

STEP 1

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.

STEP 2

Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes).

STEP 3

Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

A detailed photograph of a Thanksgiving meal. In the foreground, a large roasted turkey is the centerpiece, garnished with rosemary and cranberries. To its right, a bowl of Brussels sprouts is served with a glass of red wine. In the background, there are plates of bread, a vase of autumn flowers, and a pumpkin. The overall scene is warm and inviting, set on a wooden table with a white tablecloth.

A THANKSGIVING Feast

PECAN PIE

INGREDIENTS

1 ½ cups all-purpose flour
½ teaspoon salt
2 tablespoons white sugar
½ cup butter, chilled
4 tablespoons ice water
3 eggs, beaten
¾ cup light corn syrup
2 tablespoons dark corn syrup
¾ cup light brown sugar
3 tablespoons butter, melted
1 pinch salt
½ cup pecans, finely crushed
1 cup pecans, quartered
1 cup pecan halves

DIRECTIONS

STEP 1

Preheat oven to 350 degrees F.

STEP 2

To Make Crust: In a medium bowl, combine flour, salt and white sugar. Cut butter into flour mixture until it resembles coarse crumbs. Gradually sprinkle the water over the dry mixture, stirring until dough comes together enough to form a ball.

STEP 3

On a floured surface flatten dough ball with rolling pin. Roll out into a circle that is one inch larger than pie dish. Place pie shell into dish and refrigerate until pie filling is complete.

STEP 4

To Make Pie Filling: In a medium bowl, mix together eggs, light and dark corn syrups, brown sugar, butter, salt and finely crushed pecans. Spread quartered pecans over bottom of refrigerated pie crust. Pour syrup mixture over top of pecans, then arrange pecan halves on top of pie.

STEP 5

Bake in a preheated 350 degrees F oven for one hour or until firm; let cool for one hour before serving.



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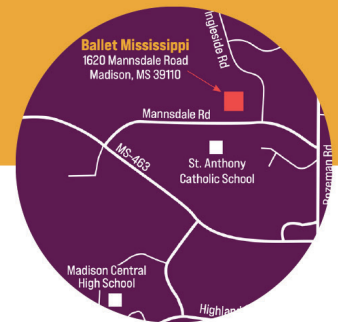
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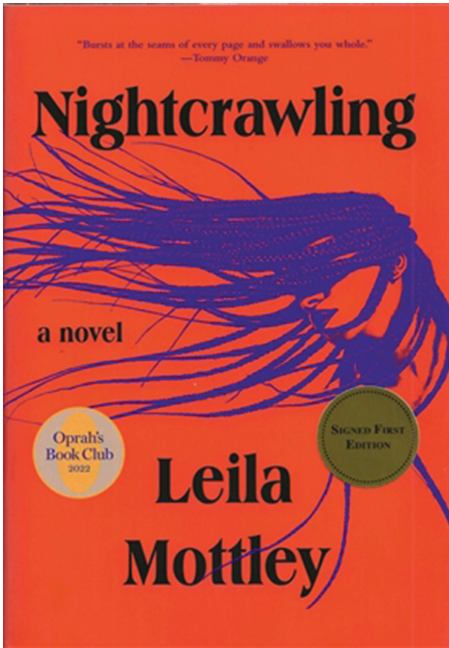


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BOOKS



NIGHTCRAWLING

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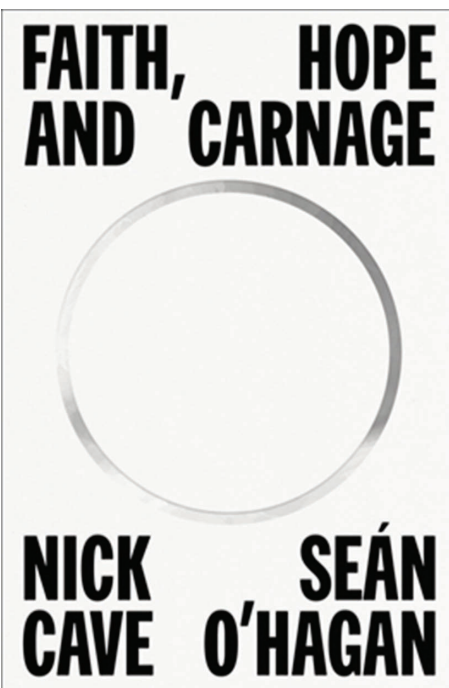
Kiara and her brother, Marcus, are scraping by in an East Oakland apartment complex optimistically called the Regal-Hi. Both have dropped out of high school, their family fractured by death and prison. But while Marcus clings to his dream of rap stardom, Kiara hunts for work to pay their rent—which has 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.



FAITH, HOPE AND CARNAGE

Faith, Hope and Carnage is a book about Nick Cave's inner life.

Created from more than forty hours of intimate conversations with Seán O'Hagan, *Faith, Hope and Carnage* is a profoundly thoughtful exploration, in Cave's own words, of what really drives his life and creativity.

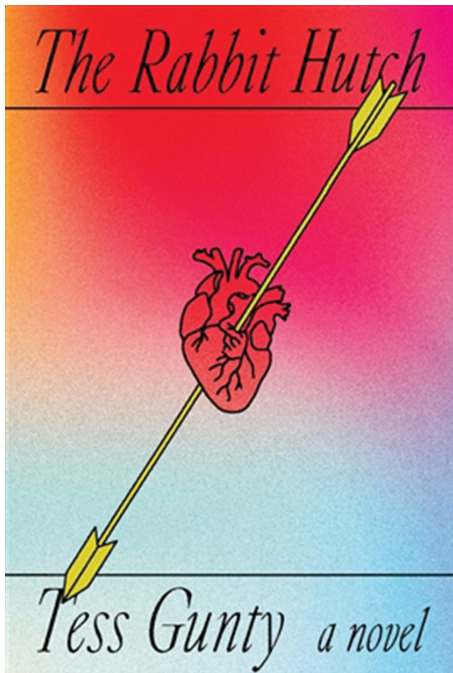
The book examines questions of faith, art, music, freedom, grief, and love. It draws candidly on Cave's life, from his early childhood to the present day, his loves, his work ethic, and his dramatic transformation in recent years.

From a place of considered reflection, *Faith, Hope and Carnage* offers ladders of hope and inspiration from a true creative visionary.

Nick Cave has been performing music for more than forty years and is best known as the songwriter and lead singer of Nick Cave & The Bad Seeds, whose latest album, *Ghosteen*, was widely received as their best work ever. Cave's body of work also covers a wider range

of media and modes of expression, including film score composition, ceramic sculpture, and writing novels. Over the last few years, his Red Hand Files website and “Conversation with” live events have seen Cave exploring deeper and more direct relationships with his fans.

SEÁN O'HAGAN has interviewed many major artists, writers, and musicians over the last four decades. He currently works as a feature writer for *The Observer* and is a photography critic for the *Guardian*.



THE RABBIT HUTCH

The Rabbit Hutch is a stunning debut novel about four teenagers—recently aged out of the state foster-care system—living together in an apartment building in the post-industrial Midwest, exploring the quest for transcendence and the desire for love.

“Gunty writes with a keen, sensitive eye about all manner of intimacies—the kind we build with other people, and the kind we cultivate around ourselves and our tenuous, private aspirations.”—Raven Leilani, best-selling, award-winning author of *Luster*

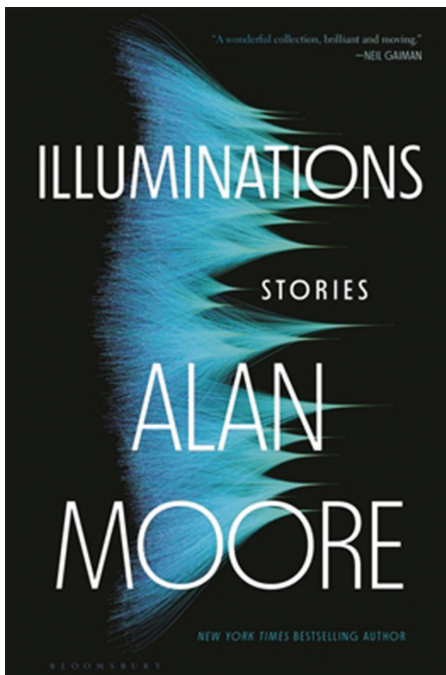
The automobile industry has abandoned Vacca Vale, Indiana, leaving the residents behind, too. In a run-down apartment building on the edge of town, commonly known as the Rabbit Hutch, a number of people now reside quietly, looking for ways to live in a dying city. Apartment C2 is lonely and detached. C6 is aging and stuck. C8 harbors an extraordinary fear. But C4 is of particular interest.

Here live four teenagers who have recently aged out of the state foster-care system: three boys and one girl, Blandine, who *The Rabbit Hutch* centers around. Hauntingly beautiful and unnervingly bright, Blandine is plagued by the structures, people, and places that not only failed her but actively harmed her. Now all Blandine wants is an escape, a true bodily

escape like the mystics describe in the books she reads.

Set across one week and culminating in a shocking act of violence, *The Rabbit Hutch* chronicles a town on the brink, desperate for rebirth. How far will its residents—especially Blandine—go to achieve it? Does one person’s gain always come at another’s expense? Tess Gunty’s *The Rabbit Hutch* is a gorgeous and provocative tale of loneliness and community, entrapment and freedom. It announces a major new voice in American fiction, one bristling with intelligence and vulnerability.

TESS GUNTY earned an MFA in creative writing from NYU, where she was a Lillian Vernon Fellow. Her work has appeared in *The Iowa Review*, *Joyland*, *Los Angeles Review of Books*, *No Tokens*, *Flash*, and elsewhere. She was raised in South Bend, Indiana, and lives in Los Angeles.



ILLUMINATIONS

From the unparalleled imagination of Alan Moore, author of *Watchmen* and *V for Vendetta*, eight stories full of wonder and strangeness, which take us to the fantastical underside of reality.

In his first-ever short story collection, which spans forty years of work and features many never-before-published pieces, Alan Moore presents a series of wildly different and equally unforgettable characters who discover—and in some cases even make and unmake—the various uncharted parts of existence.

In “A Hypothetical Lizard,” two concubines in a brothel for sorcerers fall in love, with tragic ramifications. In “Not Even Legend,” a paranormal study group is infiltrated by one of the otherworldly beings they seek to investigate. In “Illuminations,” a nostalgic older man decides to visit a seaside resort from his youth and finds the past all too close at hand. And in the monumental novella “What We Can Know about Thunderman,” which charts the surreal and Kafkaesque history of the comics industry over the last seventy-five years through several sometimes-naive and sometimes-maniacal people rising and falling on its career ladders, Moore reveals the dark, beating heart of the superhero business.

From ghosts and otherworldly creatures to the four horsemen of the apocalypse to theoretical Boltzmann brains fashioning the universe at the big bang, *Illuminations* is exactly that—a series of bright, startling tales from a contemporary legend that reveal the full power of imagination and magic.

ALAN MOORE is widely regarded as the best and most influential writer in the history of comics. His seminal works include *V for Vendetta*, *The League of Extraordinary Gentlemen*, *From Hell*, and *Watchmen*, which won a Hugo Award and was adapted into a film as well as an HBO original series. He is also the author of the *New York Times* bestselling novel *Jerusalem*. He was born in 1953 in Northampton, UK, and has lived there ever since.



OUR MISSING HEARTS

From the number one bestselling author of *Little Fires Everywhere*, a deeply suspenseful and heartrending novel about the unbreakable love between a mother and child in a society consumed by fear

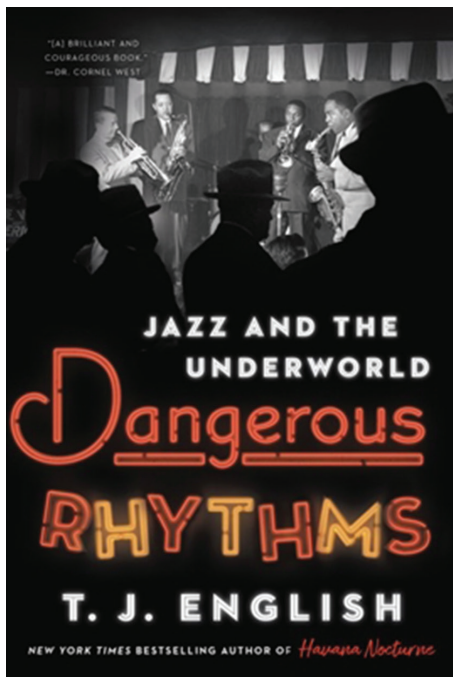
Twelve-year-old Bird Gardner lives a quiet existence with his loving but broken father, a former linguist who now shelves books in a university's library. Bird knows to not ask too many questions, stand out too much, or stray too far. For a decade, their lives have been governed by laws written to preserve "American culture" in the wake of years of economic instability and violence. To keep the peace and restore prosperity, the authorities are now allowed to relocate children of dissidents, especially those of Asian origin, and libraries have been forced to remove books seen as unpatriotic—including the work of Bird's mother, Margaret, a Chinese American poet who left the family when he was nine years old.

Bird has grown up disavowing his mother and her poems; he doesn't know her work or what happened to her, and he knows he shouldn't wonder. But when he receives a mysterious letter containing only a cryptic drawing, he is pulled into a quest to find her. His journey will take him back to the many folktales she poured into his head as a child, through the ranks of an underground network of librarians, into the lives of the children who have been taken, and finally to New York City,

where a new act of defiance may be the beginning of much-needed change.

Our Missing Hearts is an old story made new, of the ways supposedly civilized communities can ignore the most searing injustice. It's a story about the power—and limitations—of art to create change, the lessons and legacies we pass on to our children, and how any of us can survive a broken world with our hearts intact.

CELESTE NG is the number one New York Times bestselling author of *Everything I Never Told You* and *Little Fires Everywhere*. She is the recipient of fellowships from the National Endowment of the Arts and the Guggenheim Foundation, and her work has been published in over thirty languages.



DANGEROUS RHYTHMS: JAZZ AND THE UNDERWORLD

From T. J. English, the New York Times bestselling author of *Havana Nocturne*, comes the epic, scintillating narrative of the interconnected worlds of jazz and organized crime in 20th century America.

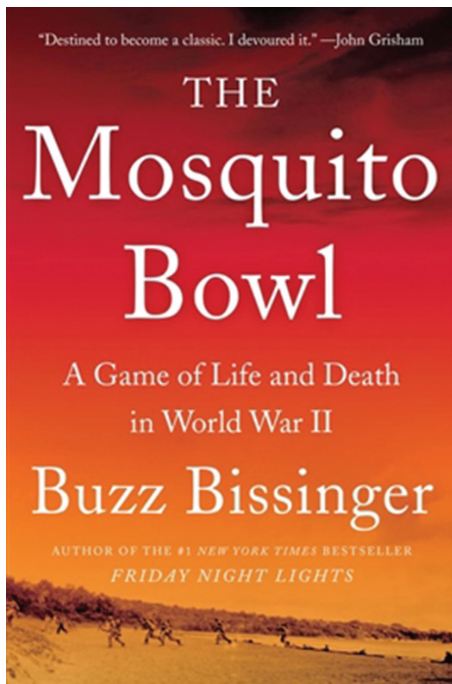
Dangerous Rhythms tells the symbiotic story of jazz and the underworld: a relationship fostered in some of 20th century America's most notorious vice districts. For the first half of the century mobsters and musicians enjoyed a mutually beneficial partnership. By offering artists like Louis Armstrong, Earl "Fatha" Hines, Fats Waller, Duke Ellington, Billie Holiday, Lena Horne, and Ella Fitzgerald a stage, the mob, including major players Al Capone, Meyer Lansky, and Charlie "Lucky" Luciano, provided opportunities that would not otherwise have existed.

Even so, at the heart of this relationship was a festering racial inequity. The musicians were mostly African American, and the clubs and means of production were owned by white men. It was a glorified plantation system that, over time, would find itself out of tune with an emerging Civil Rights movement. Some artists, including Louis Armstrong, believed they

were safer and more likely to be paid fairly if they worked in "protected" joints. Others believed that playing in venues outside mob rule would make it easier to have control over their careers.

Through English's voluminous research and keen narrative skills, *Dangerous Rhythms* reveals this deeply fascinating slice of American history in all its sordid glory.

T. J. ENGLISH is a noted journalist, screenwriter, and author of the New York Times bestsellers *Havana Nocturne*, *Paddy Whacked*, and *The Savage City*, as well as *The Westies*, a national bestseller, *Born to Kill*, which was nominated for an Edgar Award, and *The Corporation*. He has written for *Esquire*, *Playboy*, and *New York magazine*, among other publications. His screenwriting credits include episodes for the television crime dramas *NYPD Blue* and *Homicide*, for which he was awarded the *Humanitas Prize*. He lives in New York City.



THE MOSQUITO BOWL

An extraordinary, untold story of the Second World War in the vein of *Unbroken* and *The Boys in the Boat*, from the author of *Friday Night Lights* and *Three Nights in August*.

When the Japanese attacked Pearl Harbor, college football was at the height of its popularity. As the nation geared up for total war, one branch of the service dominated the aspirations of college football stars: the United States Marine Corps. Which is why, on Christmas Eve of 1944, when the 4th and 29th Marine regiments found themselves in the middle of the Pacific Ocean training for what would be the bloodiest battle of the war—the invasion of Okinawa—their ranks included one of the greatest pools of football talent ever assembled: Former All Americans, captains from Wisconsin and Brown and Notre Dame, and nearly twenty men who were either drafted or would ultimately play in the NFL.

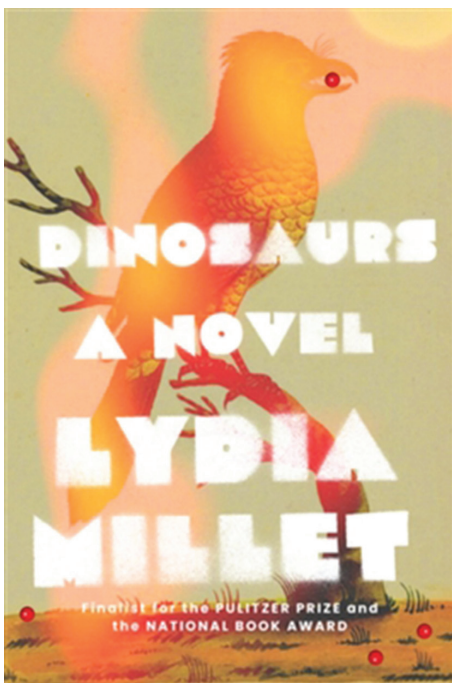
When the trash-talking between the 4th and 29th over who had the better football team reached a fever pitch, it was decided: The two regiments would play each other in a football game as close to the real thing as you could get in the dirt and coral of Guadalcanal. The bruising and bloody game that followed became known as “The Mosquito Bowl.”

Within a matter of months, fifteen of the 64 the players in “The Mosquito Bowl” would be killed at Okinawa, by far the largest number of American athletes ever to die in a single battle. The Mosquito Bowl is the story of these brave

and beautiful young men, those who survived and those who did not. It is the story of the families and the landscape that shaped them. It is a story of a far more innocent time in both college athletics and the life of the country, and of the loss of that innocence.

Writing with the style and rigor that won him a Pulitzer Prize and have made several of his books modern classics, Buzz Bissinger takes us from the playing fields of America’s campuses where boys played at being Marines, to the final time they were allowed to still be boys on that field of dirt and coral, to the darkest and deadliest days that followed at Okinawa.

BUZZ BISSINGER was born in 1954. He is a Pulitzer Prize-winning journalist whose books include the New York Times bestsellers *Three Nights in August* and *Friday Night Lights*. He has served as a contributing editor for *Vanity Fair* and as a sports columnist for the *Daily Beast*, and has written for the New York Times, the *Washington Post*, the *New Republic*, *Time*, and many other publications. He lives both in Southwestern Washington State and Philadelphia. He is married to Lisa Smith with 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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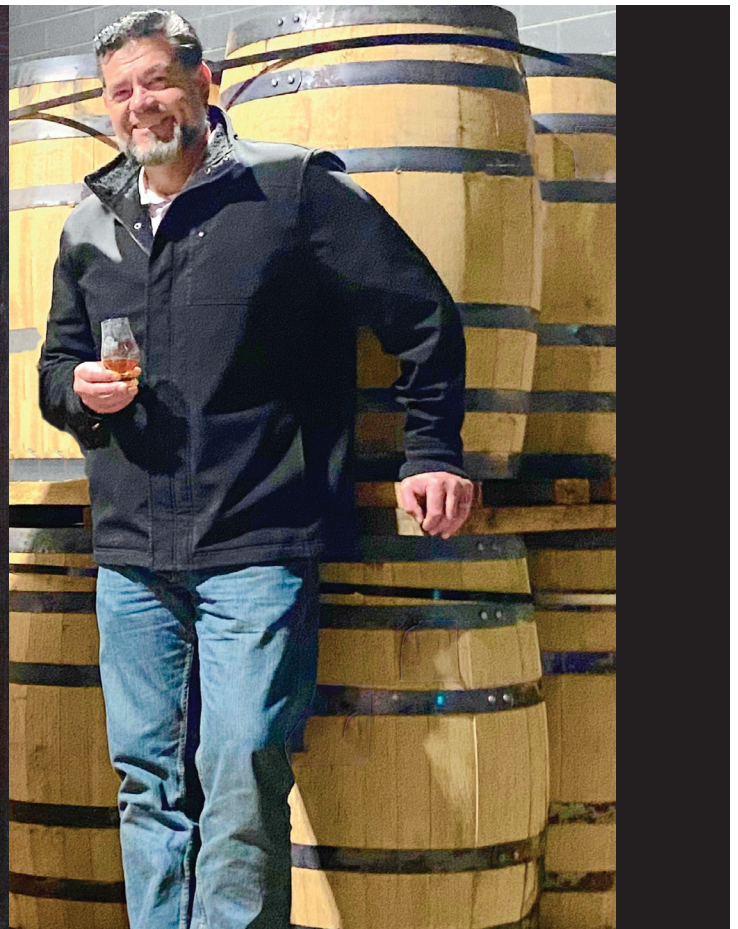
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