



RECIPE

THE FIRST FIRE

SERVE WITH A GOOD BOOK

by Jayce McConnell

I'M A FIRM BELIEVER that one's demeanor, diet, and duds should match the current season. I also hold that an outfit isn't complete without a cocktail in hand. As I break out my sweaters and scarves I'm reminded

THE FIRST FIRE COCKTAIL

2 oz. Laird's applejack

1 oz. Carpano Antica Formula vermouth

¼ oz. Nocello walnut liqueur

5 dashes Angostura bitters

Combine ingredients in mixing glass, stir with ice, strain into snifter. Garnish with orange peel.

of a drink that made my fall very warm and rich. It's one I stir after the first cold snap, as autumn winks at winter.

One such chilly evening I stood before my home bar desiring something to warm, calm, brighten, and inspire my night. My beloved roommates were passionate tipplers, so our counter was always well-stocked.

I combined Laird's applejack with some Carpano Antica vermouth, threw in a heavy hand of bitters, and stirred. I noticed a bottle of

Nocello walnut liquer and added a bit to my glass, twisted some orange peel over the top, and sipped.

It matched the air, the mood of the season. I made several more that night and spent hours re-reading H.P. Lovecraft, each sip enhancing the nostalgia. The warmth it gave me reminded me of the first fire my father built in our fireplace every year, and of the bonfires my friends and I constructed on camping trips in the chilly Lowcountry autumn. I hope it brings you as much comfort. Cheers. 🍷

Jayce McConnell is the head bartender at Snackbar in Oxford, Mississippi.

PHOTO by Emilie Hill.