

VIRGINIA WINE ★ THE KENTUCKY BOURBON TRAIL ★ SOUTHERN SODA ★ RYE WHISKEY

imbibe

LIQUID CULTURE



THE 100 BEST PLACES TO DRINK IN THE SOUTH



PLUS Homemade Pickled Okra ★ Iced Tea Cocktails ★
The 5 Best Mint Juleps ★ Southern Brews We Love ★
John T. Edge on Eating and Drinking in the South ★



Scuppernongs

The thick-skinned scuppernong is the South's answer to common grapes. A variety of muscadine, scuppernongs are the state fruit of North Carolina and find their way into everything from jelly to syrup to wine (scuppernong wine is actually the oldest type of wine made in America). Try one, and you'll want to spend many a lazy summer afternoon peeling back their tough skin and savoring their sweet, juicy pulp, one by one. And for a scuppernong jelly recipe from Anson Mills, head to imbibemagazine.com/MA11.

Counter Culture Coffee Chocolate Mexicano

Coffee and drinking chocolate collide in this cocoa collaboration from Taza and Durham, N.C.-based Counter Culture Coffee. Dominican cacao and Oaxacan coffee beans offer notes of toasted hazelnuts, earthy chocolate and bright cherries. \$4.50/2.7 oz., tazachocolate.com



R. Wood Studio Latte Mug and Saucer



Using Georgia red clay, ceramicist Rebecca Wood creates these rustic-looking latte mugs and saucers with inspiration from the ever-changing southern landscape. Each piece varies slightly and is available in a stunning array of colors. \$55 mug/\$20 saucer, rwoodstudio.com



Savannah Bee Company Tupelo Honey

The South is home to the tupelo tree, which provides nectar for local honeybees when it blooms for two weeks each spring. This single-varietal honey is the result, and it's unforgettably rich and buttery. Savannah Bee even sells an ingenious pump attachment to make getting the perfect dose a cinch. \$15/12 oz., savannahbee.com



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World Cocktail Week!™

On **May 6–13th** join us for a salute to the cocktail, its history, and our best mixologists around the world by participating in the museum's biggest fundraiser of the year!

We offer exciting exhibits, a mentor program, and dynamic mixology seminars given by top experts, while emphasizing a responsible approach to drinking. For information, tickets, and to learn how your venue can participate, visit:

MuseumoftheAmericanCocktail.org

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