

Oh Christmas Tree

Buying a local tree for the holidays is simple. North Carolina ranks second in the nation in income from trees with 1,600 folks growing about 50 million Fraser fir trees. To find them visit www.visitNCfarms.com.



Carolina Sweets



Apple dumplings, persimmon cake, stack cake, and buttermilk pie are just a few of the recipes shared by families across North Carolina. The recipes preserve the state's traditional desserts, made from seasonal and local ingredients for generations.

North Carolina native, Foy Allen Edelman, spent six years visiting kitchens and communities to find recipes that she compiled in a book, *Sweet Carolina: Favorite Desserts and Candies from the Old North State*. Her recipes will get you into the kitchen trying some old and new favorites.

Simple Southern

Two of our favorite Southern cooks, Matt and Ted Lee, have a new book *Simple Fresh Southern: Knockout Dishes With Down-Home Flavor*.

The Lee Bros have always known that fresh ingredients are key to any successful recipe. While not necessarily divided by the seasons, all the recipes in this book are heavily tied to fresh, local ingredients.

Matt and Ted Lee have a sense of humor about Southern cooking, putting their own unique spin like Pimento Cheese Potato Gratin, their wonderful Shrimp Pate, a riff on Charleston's classic shrimp paste, Pork Loin Chops with Mushroom Chutney and classics like Grillards and Gravy. And no plain banana pudding for these boys, but a Banana Pudding Parfait with a rum flavored whipped cream and real honest custard.



New Product



Normally, we like to season recipes with our own blends. However, a new poultry rub caught our tastebuds recently when we roasted a pastured chicken with Bone Suckin' Sauce Seasoning and Rub for poultry. The Ford's family recipe for the seasoning is flavorful, without being overpowering. It tastes bright and natural. It is so new that you may need to go to

www.bonesuckin.com to find it.

LOCAL NEWS

Congratulations to 3 Cups for being selected as one of Bon Appetit's top ten for "best in- store dining" in the December issue.

BOURBON

Bourbon, the famous Southern drink, is the subject of a new book by *edible* Piedmont publisher Fred Thompson. His passion for bourbon led him to re-search the history, legends, folklore, and to find traditional and new ways to serve his favorite libation.



He likes to drink his bourbon on the rocks with a splash, but also loves many of the traditional favorite recipes that have been closely-kept secrets of bartenders such as the Mint Julip, offered at The Greenbrier Hotel in West Virginia, and shared in this book.

For a fun and new winter beverage, try the Hot Chocolate "Nog" or the Kentucky-Tennessee Eye Opener (coffee, brown sugar, molasses and whiskey). Traditional favorites, Manhattan and Whiskey Sour Punch, co-exist with new style drinks such as Mango Bourbon Sling and Lemon Cooler. There is even a chapter about cooking with Bourbon, such as Salmon with Brown Sugar and Bourbon Glaze and Fred's Bourbon Balls.

Bourbon: 50 Rousing Recipes for a Classic American Spirit is scheduled for release on January 1 so if you are thinking about it for the holidays, give them an IOU.

edible RADIO

Marjorie Bender—Research and Technical Program Manager for the American Livestock Breeds Conservancy in Pittsboro— was interviewed about heritage breed turkey on Edible communities new radio broadcast at www.ediblecommunities.com/radio.