THROW THE ULTIMATE
BRUNCH, TAILGATE, AND COCKTAIL PARTY

HUNT A CUSTOM DECOY SPREAD

DENNIS QUAID’S NASHVILLE REVIVAL

A FLY FISHERMAN’S ALASKAN ADVENTURE

Hungry? See page 91!

Benne seed pancakes with apple butter, whipped ricotta, and honey.
Near the end of summer, the floor of Providence Canyon blazes deep scarlet when the plumleaf azalea—the rarest azalea in the eastern United States—bursts into fiery splendor. “It blooms after everything else is finished,” says Reba Bolton, an interpretive ranger at the canyon, part of a state park about an hour’s drive from Columbus. “It normally
Arkansas

SWEET RIDES

At the Museum of Automobiles in Morrilton, curator Tommy Hudzieaman scored the enviable job of periodically taking the collection of fifty-odd vehicles out for a spin. “You can’t just crank them up and move them a hundred yards,” he explains. “You’ve got to warm them up a little bit, see if the brakes work, all that, otherwise it’ll all deteriorate.” He’s in charge of such novelties as an ’81 DeLorean (sans the flux capacitor of its Back to the Future twin); a 1951 Cadillac that the museum’s founder, Winthrop Rockefeller, piloted down from New York to Arkansas; a 1914 Cretors Popcorn Wagon from when “popped corn” was still a nation-sweeping novelty; and a pair of 1923 Climbers, the last known vehicles from Arkansas’s only automobile manufacturer, the short-lived Climber Motor Corp. The core collection always remains on display. In addition, collectors will flaunt their prized 1960s Ford Econoline vans and pickups on September 3, and a slew of Airstreams will set up camp on October 26—good to know if you’re into rare mid-century gems.

Florida

NESTING INSTINCTS

When a storm blew a young crested cara-cara falcon out of its cabbage palm nest this past spring, a South Florida Water Management District team rushed the fallen fledgling to Jupiter’s Busch Wildlife

OUTDOORS

Alabama

RAPID EFFECT

The bouncing, bubbling, wave-whipped currents of the new Montgomery White-water park’s man-made channels rage in stark contrast to the smooth, serene flow of the adjacent Alabama River. And while the pumped white-water courses are the centerpiece of the 120-acre outdoor recreation facility in the state capital, they aren’t the sole attraction. Raft guide manager Anthony Lopez, who got his start guiding at Charlotte, North Carolina’s U.S. National Whitewater Center, is stoked about all its offerings: green spaces, trails, a restaurant and beer garden, an outdoor concert venue, and those Class II–IV roller-coaster rapids. “The adventure channel has six zigzag, significant angle changes and really weaves and bends,” he says, “calling for more technical guiding.” Yet Lopez looks beyond paddling skills when hiring his crew. “A great guide is a good storyteller,” he says, “connecting with the rafters and connecting them to each other, creating a fun, but also a really communal, experience.”

OUTDOORS

Arkansas

HISTORY

SWEET RIDES

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OUTDOORS

Florida

NESTING INSTINCTS

When a storm blew a young crested cara-cara falcon out of its cabbage palm nest this past spring, a South Florida Water Management District team rushed the fallen fledgling to Jupiter’s Busch Wildlife
gets,” Rosen says. “When you bite through the hard shell, you get a sudden explosion from the perfume of the oyster.”

**FOOD**

**Louisiana**

**SWAMP SOIREE**

You never know who will show up along the road on a dingy Lake Martin in Breaux Bridge. Chef Bill Briand of Fisher’s in Orange Beach, Alabama, remembers when he traveled over for a gig a few years ago and first saw the swampy Shangri-La that rose before him there: “All the Spanish moss hanging from oak limbs surround- ed this quaint old house that looks like it’s been there forever,” he says of Maison Madeleine, an 1840 French Creole cottage turned bed-and-breakfast. For one of Mai- son Madeleine’s Suppers, Briand cooked whole pompano over a live fire and shocked Murder Point oysters alongside fried in a batter of egg, milk, and cracker meal, the softball-sized snack seems unremarkable—until you take your first bite. “It’s about as good as bar food,” says Louisville native and writer Ronni Lundy. Others trace it to Al Mazzoni, an Italian immigrant and saloon owner who first offered it as a giveaway to customers at Kolb’s bar, which opened in 1865. Both taverns, there’s controversy about the rolled oyster’s origin story, says Louisville food critic and editor Marty Rosen. One version attributes the delicacy to Philippe Mazzoni, an Italian immigrant and saloon owner who first offered it as a giveaway to drinkers in the 1880s. Others trace it to Al Kolb’s, who opened in 1865. Both taver- ners have long since closed, and a few years ago, some feared that rising oyster prices would do in the dish completely. But you can still find rolled oysters on the menu at Louisville area taverns including Check’s Café, KingFish, Hungry Pelican, and Mike Linnig’s. “It’s about as good as bar food gets,” Rosen says. “When you bite through the hard shell, you get a sudden explosion from the perfume of the oyster.”

**FOOD**

**Kentucky**

FRIED AND TRUE

Little known outside of Louisville, the rolled oyster holds a special place in the pantheon of Southern fried food—tradi- tionally made from three oysters deep- fried in a batter of egg, milk, and cracker meal, the softball-sized snack seems unremarkable—until you take your first bite. Kentucky native and writer Ronni Lundy once described the taste as “steamy and sexy, ocean-tanged, barroom-sullied, low- class, Wildean,-trashy.” And if you add in grass clippings, and place the baby in it. The parents will continue to take care of their baby in this new nest.”

**FOOD**

**Maryland**

THE CREPE BEYOND

Notched along the Chesapeake Bay, the tiny town of Easton received a dose of French charm with the recent opening of P. Bor- dier, a creperie and patisserie. The cuisine hearkens back to Brittany, a tiny French peninsula known as the birthplace of the crepe. The restaurant uses Le Fromage border- dier butter, exclusively made in Brittany, and menu highlights include sweet, zingy citrus crepes, as well as savory buckwheat crepes with ham, brie, chive butter, and mustard crème. “When I asked to de- sign the restaurant, my imagination imme- diately flew to Paris,” says interior designer Shaun Jackson. “With a cozy 315 square feet to work with, Jackson layered rose-hued wallpaper with bar tile, a glass case teems with tarts and pastries such as the Cherry, an oversize confection filled with cherry compote, kirsch mousse, and devil’s food cake.”

**ART**

North Carolina

CLOSE TO HOME

“Nina Simone’s legacy needs a physical place that enshrines her contribution to our nation and where her legacy will live on,” says Brent Leggs, the executive direc- tor of the African American Cultural Her- itage Action Fund. In 1933, Eunice Kath- leen Waymon was born in Tryon, North Carolina, and less than two decades later, she launched her genre-blending musical career under the now famous stage name. In 2017, four Black artists (Adam Pendli- ton, Ellen Gallagher, Rashid-Johnson, and Julie Mehretu) bought the three-room, 650-square-foot clapboard home where she grew up for $15,000 to save it from demolition. Following a recent fundrais- ing auction cocurated by Pendleton and tennis star Venus Williams, this sum- mer and fall will see a full restoration of the home. But a traditional house museum staffed with artifacts guarded by velvet ropes is not in the plans, Leggs says. “Our vision is to create a place of education, reflection, and inspiration, open for art residencies and creating opportunities for youth, artists, and scholars.” Simone, sometimes called the “high priestess of soul” after her 1967 album of that name, was much more than a performer—she was a lifelong civil and women’s rights activist.

“The physical preservation of her person- al history and the chance to learn more...
But Texas smoke has never left his taste buds. "I realize that I am in Tennessee, where barbecue means something different than it does in Texas," he says. Later this summer, when he opens his newest restaurant, Little Coyote in Chattanooga’s historic St. Elmo neighborhood, he’ll pay homage to barbecue traditions that have long inspired him, including smoked meats and fish from Tex-Mex, Cuban, Caribbean, and Southwestern cuisines. Tequila and mezcal cocktails will complement chuck eye steak slow-smoked like brisket, as well as pork-stuffed tortillas with chimichurri. Amanda Niel, his wife and restaurant co-owner, incorporated Southwestern elements into the design—copper accents, ample houseplants, and turquoise-tinged terra-cotta tiles—and the new place sits mere steps away from the incline railway that carries passengers straight up Lookout Mountain.

Winemaking in Texas traces back to the mid-1600s, when Spanish missionaries planted the continent’s first vineyard near what is now El Paso. Today the state boasts eight American Viticultural Areas and more than four hundred wineries, many of which take part in GrapeFest in Grapevine, the largest wine festival in the Southwest, September 14–17. There you can sample grenache, tempranillo, and Viognier while hearing firsthand how Texas winemakers have learned hard-won lessons. "A grapevine can live for over one hundred years," says Paul Bonarrigo, the CEO of Messina Hof Winery in Bryan. "During that time, droughts come and go, and we have experienced multiple droughts in the past. Therefore, it is less about modifying the grapevine and more about adjusting our practices to be smarter in the way we manage our resources." Greg Bruni, a winemaker with Llano Estacado Winery in Lubbock, agrees. "To do well in a hot, dry climate (like in the Texas High Plains), the method of irrigation becomes important," he says. Bruni credits drip and subsurface systems that deliver a controlled amount of water to the root zone, which helps to conserve water and improve grape quality.
of water and nutrients to the roots of each plant. “This practice can save up to thirty percent in water and fertilizer.” We’ll drink to that.

*grapevinetexasusa.com/grapefest*

**MUSIC**

**Virginia**

**A GIRL CAN DREAM**

Sixty years after Patsy Cline died in a plane crash, her hometown of Winchester is still “Crazy” about her. On the Saturday before Labor Day, Winchester residents throw the Patsy Cline Music Festival to mark the September 8 birthday of the legendary singer, known for such searing songs of longing and heartbreak as “Walkin’ after Midnight” and “I Fall to Pieces.” This year the city plans to dedicate the new Patsy Cline Block Party, and the family’s small wood-frame home, declared a National Historic Landmark in 2021, will offer tours and share tidbits about her humble roots and rise. “All four of her family members slept in one bedroom,” says Hannah McDonald, director of the Patsy Cline Historic House. Visitors can see the singer’s favorite white cowboy hat, and the stage costumes she designed and her mother sewed.

*visitwinchesterva.com*

**ART**

**Washington, D.C.**

**POWER OF PLACE**

“What stories remain untold on the National Mall?” asks a new exhibition, *Pulling Together*, which will be unveiled August 18. It’s been sixty years since Martin Luther King Jr. led the March on Washington, and in commemoration, six visionary artists created large-scale artworks to answer that question. “The National Mall is our country’s most memorable symbol of American democracy and site of our shared struggle for freedom,” says cocurator Salamishah Tillet. One of the monumental works is *The Soil You See* by multimedia artist Wendy Red Star. Her giant transparent finger-