



NO. 12

Really Cold Beer

Fullsteam Brewing founder **Sean Lilly Wilson** packs our dream cooler

Creature Comforts Brewing Co. Tritonia

"Brewed with coriander, salt, and lemon, this twangy gose complements summer salads."

Birds Fly South Ale

Project Noodles "In this smooth lager, rice lends sweetness and Crystal hops add a citrus edge."

Champion Brewing Company Shower Beer "This cold, crisp pilsner

makes the ideal reset for the hot Southern summer day."

TrimTab Brewing 205 Southern Pale

"Citra hops punch up this quaffable and dry pale ale with a Champagne-like finish."

Live Oak Brewing Company Hefeweizen

"It's a classic wheat beer that embodies Texas' German influence."

Prairie Artisan Ales Standard "Glass bottles allowed? Then pack this straw-colored farmhouse ale."

Wilmington Brewing Company Tropical Lightning

"An IPA for non-IPA drinkers, this hazy juice bomb delivers on its tropical moniker with pineapple and mango and no lingering bitterness."

NO. 13

Graceful Vacation Day Drinking

South Carolina food writer **Anne Wolfe Postic** shares her strategy for imbibing during beach weekends without overdoing it.

8 A.M. Get out of bed. Cut a watermelon into cubes. Drop a few into your favorite insulated tumbler, and add a splash of vodka. Stick the cup in the freezer, and forget about it.

2 P.M. After eating lunch, remove the cup from the freezer. Add more fresh fruit. Pour in a splash of Prosecco, and then top with seltzer water. Take a big enough gulp to make room for two more large ice cubes.

2:30 P.M. Open a book, and enjoy your drink. You may find that the first one (the book and the beverage) goes down pretty easily and you want more. Indulge in all the reading you desire, but pace yourself on the libations.

3:30 P.M. Carry your cup back into the house. Add more ice and maybe some extra fruit. Feeling tipsy? Even a bit? Pour in more seltzer—at least a little. Whatever you do, just don't add vodka. Trust me on this.

6:30 P.M. Repeat with pimienta cheese and potato chips.

8:30 P.M. Repeat with dinner.

9 P.M. Sit on the porch, listen to the waves, and talk softly with your friends so as not to disturb the nesting loggerhead turtles. Finally, eat the vodka-infused watermelon.

10 P.M. Fall asleep watching *Law & Order* reruns.

NO. 14

Local Bubbles

You'll find far fewer Technicolor cans by a certain brand in our fridges now that the South is home to some of the best new sparkling waters, including Austin's limestone-filtered **Ramblar** and Atlanta's **Montane**, which comes in flavors like Lemon Honeysuckle and Cucumber Lime.



NO. 15

Fruterías

Mango and papaya layered with lime juice and chili powder and frosty pink guava paletas—the menus at fruterías are made for sweet relief from sticky days. In Mexico, fruit stands like these are commonplace, but you can find great Southern variations on them, too, including **El Maná Taquería y Frutería** (Austin), **The Frutería** (San Antonio), and **LottaFrutta** (Atlanta).

NO. 16

Vietnamese Iced Coffee

This bittersweet combo of iced coffee and condensed milk has crept onto menus inland from the Southern coasts, which are home to some of the country's largest Vietnamese communities. "Vietnam is actually the second-biggest producer of coffee in the world," says Dan Q. Dao, a Houston-born food writer. "Vietnam's robusta beans have a nutty, chocolatey flavor, and the condensed milk adds a vanilla note. It's almost like dessert."

NO. 17

Kudzu Lemonade

At **Home.made** (her Athens, Georgia, restaurant), chef Mimi Maumus lets guests replicate the experiment that sold her on kudzu lemonade. When they pour some lemon juice into a gray simple syrup made from kudzu blossoms, a refreshing, bright fuchsia-flushed concoction appears.

NO. 18

Souped-Up Soft Serve

Three spots whipping up delicious and daring treats

Turkey and the Wolf

NEW ORLEANS, LA

Drizzled with tahini and date molasses

Hello, Sailor

CORNELIUS, NC

A sky-high, Dreamsicle-inspired citrus-vanilla bean swirl

Twisted Love

HOUSTON, TX

Filipino-style, made with ube sweet potatoes that produce a beautiful deep purple hue

NO. 20

Gin and Tonics

At Asheville, North Carolina, bar **Little Jumbo**, patrons build their own "G&T" from a checklist menu featuring brands along with garnishes. "To me, the G&T is the quintessential afternoon cocktail," says cofounder Chall Gray. "But there can be vast differences in flavor." Gray recommends these.

Aviation American Gin & Jack Rudy Cocktail Co. Classic Tonic Syrup: The tonic's lemongrass notes complement Aviation's floral quality. (Lemon twist garnish)

Plymouth Gin & Fever-Tree Elderflower Tonic Water: A classic English gin and modern tonic. (Grapefruit twist garnish)

NO. 21

Key Lime Pie on a Stick

The Florida Keys know how to keep cool: a thick slice of tart Key lime pie dipped in chocolate, frozen, and served on a stick. It just says "southernmost-point summer."

Enjoy it with an authentic Key West breeze. —Caroline Rogers



NO. 22

Bigger Scoops

Small-batch creameries on the rise

NO. 19

The Pink Rosé of Texas

Like just about everything else in the Lone Star State, rosé is big. Stock up on these three bottles:

The Grower Project 2018 Rosato

\$20

The Austin Winery Rosé

Texas High Plains, \$24

Rancho Loma Vineyards 2017 Cinsault Rosé, \$24

Big Spoon Creamery

BIRMINGHAM, AL

Soda fountain vibe meets fine-dining technique at Big Spoon. Order a scoop of the Sweet Basil.

Melt Ice Creams

FORT WORTH, TX

Melt owner Keri Crowe-Seher suggests Peachy Keen: Texas peaches with buttery oat streusel.

Icccream Walla

ATLANTA, GA

Reza and Rehan Bhiwandiwala make Indian-inspired flavors such as Heartbeet Rose Petal.

