

AT HOME

FEATHER YOUR
NEST WITH SOUTHERN
SUSTENANCE

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[PHOTO BY MAC KILDUFF]

RECIPES
+ MUSINGS
FROM
SOUTHERN
KITCHENS

PIMM'S CUP, TWO WAYS
SAVANNAH'S ARTILLERY
SHAKES UP THE CLASSIC
ON PAGE 34.

ARTILLERY, AN INTIMATE YET STATELY BAR, OCCUPIES THE FORMER STOREHOUSE OF THE GEORGIA HUSSARS, A PRE-REVOLUTIONARY CAVALRY REGIMENT.



THYME, WATERMELON, BLOOD ORANGE, AND LONDON DRY GIN KEEP THIS DRINK CLEAN AND CRISP.

A BRITISH SIPPER BY WAY OF SAVANNAH

By Emily Storrow
Photos by Mac Kilduff

BALMY SOUTHERN summers call for thirst-quenching cocktails. Enter Pimm's Cup, the eponymous tippie of a British gin-based liqueur concocted in 1823. With the addition of cucumber, mint, and soda—sometimes substituted with ginger ale—the drink took off in southern England (it's the Wimbledon equivalent of the Kentucky Derby's mint julep). Across the pond, Pimm's Cup became a choice cocktail among New Orleans' bon vivant set in the mid-twentieth century when French Quarter watering hole Napoleon House started serving them. To cut through the season's signature heat and humidity, we asked Savannah, Georgia, bartenders Cal Momyer and Ian Kesson of Artillery to craft their take on the classic. The riff forgoes cucumber and mint in favor of watermelon, blood orange, and thyme.



CLASSIC PIMM'S CUP

- 1½ ounces Pimm's No. 1
- 1 ounce Gin Lane 1751 London Dry Gin
- 4 slices cucumber
- 3 fresh mint leaves
- ½ ounce lemon juice
- Ginger ale

In a cocktail shaker, combine first five ingredients and shake well. Strain into a highball glass filled with crushed ice and top with ginger ale.

HUSSAR'S CAVALRY PIMM'S

- 1 thin slice watermelon, rind removed
- 1½ ounces Pimm's No. 1
- 1 ounce Gin Lane 1751 London Dry Gin
- ½ ounce fresh blood orange juice
- ¼ ounce lime juice
- ¾ ounce thyme-infused simple syrup
- JCB brut (or other sparkling wine)

In a cocktail shaker, crush watermelon with a wooden muddler. Add next five ingredients and shake well. Strain into a coupe, top with sparkling wine, and garnish with blood orange and thyme.