



Seasonal might be the most overused word in the food world at the moment. But just when you're ready to stick it in the freezer, along comes a freshly baked twist: seasonal bread. Acclaimed Cape Cod, Mass.-based baker **PAIN D'AVIGNON** recently launched its Bread of the Month Club, featuring a monthly shipment designed to match seasonal weather and activities. For example, in the frosty grip of January, four rustic French boules will arrive with a recipe for accompanying soup. In honor of Valentine's Day, the February dispatch features heart-shaped chocolate hazelnut

bread. There's Irish soda bread with currants in a nod to St. Patrick's Day in March, multigrain rolls and breads referencing spring's renewal in April, and artisan hot-dog buns in time for July cookouts. The flavors of Thanksgiving inspire this month's cranberry-pecan pull-apart rolls, while December samples the raisin-studded Italian holiday bread, Panettone. Subscriptions range from a full year down to three months; it's also the ideal hostess gift that captures the season whenever it occurs. \$150 to \$500, including shipping; (508) 778-8588, www.paindavignon.com

—ELAINE GLUSAC



{ DRINK }

Cherry Picking

Kick off the holiday season — and keep your spirits warm on chilly winter nights — with a cheerful concoction using merry moonshine. You read right, we said moonshine.

After decades spent brewing in back rooms and distilling as far from the law as possible, **OLE SMOKY DISTILLERY** proudly offers the first federally licensed distilled product in the history of East Tennessee and one of the tastiest (and most festive) embellishments we've heard of for your holiday cocktail — Moonshine Cherries.

An Appalachian party tradition, these maraschino cherries come freshly packed in a 750ml mason jar, where they've soaked for at least three days in 100-proof Ole Smoky Tennessee Moonshine. The intoxicating treats are great eaten straight from the jar, as garnish on desserts or tossed into a mixed drink. But the best part is that once the fruit has disappeared, there's still enough cherry moonshine left to make the ultimate Appalachian holiday libation. —KRISTY ALPERT

Gin and Mistle- tonic

- 1 ounce Treaty Oak Distillery's Waterloo Gin (or other juniper-heavy gin)
- ½ ounce 100-proof Ole Smoky Tennessee Moonshine
- Tonic water
- 2 Ole Smoky moonshine cherries

Mix gin, moonshine and tonic water in cocktail shaker, pour over ice and garnish with the cherries.



Anticipating the annual onset of poultry panic, the Thanksgiving specialists at Butterball have launched their very first Turkey app, the **BUTTERBALL COOKBOOK PLUS** (\$5 at the App Store), for the iPhone, iPad and iPod Touch. It features a variety of recipes and tips — including how to carve the bird. Essentially, it's the electronic equivalent of its perennial Turkey Talk-Line.

—E.G.

