



1 FOOT



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POPCORNS + GREATS

POPCORNS + POLENTA

ANSON MILLS

The astonishingly creamy, sweet Pencil Cob grits from this South Carolina producer, a chef favorite, are made from a corn variety favored by Prohibition moonshiners. \$7 for 12 oz; ansonmills.com.

MCEWEN & SONS

Adored by chefs across the South (from Frank Stitt to Chris Hastings to John Besh), this family-owned Alabama mill has been making organic grits for years but only launched its online store last fall. From \$5 for 1¼ lbs; mcewenandsons.com.

WILD HIVE FARM

"Traditionalists may beg to differ, but polenta and grits have become almost interchangeable," says Don Lewis of New York's Wild Hive Farm, which stone-grinds its Extra-Fancy polenta every week. \$4.50 for 1½ lbs; wildhivefarm.com.



479°'s CUSTOM SPICE BLEND

3 NEW POPCORN SNACKS

P.I.Y. POPCORN KIT
479° Popcorn's new pop-it-yourself kit (above) comes with a jar of organic popcorn kernels and four terrific flavoring blends: two salts and two sugars. \$35; 479popcorn.com.

HONEYCOMB CRUNCH
Liddabit Sweets ingeniously adds crispy bits of honeycomb to caramel corn, then drizzles on dark chocolate. \$8.50 for 7 oz; liddabitsweets.com.

BOURBON & PECANS
The Chicago confectioner Salted Caramel folds bourbon caramel and house-smoked pecans into its latest sweet-savory popcorn candy mix. \$12 for 8 oz; saltedcaramel.net.



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DAD'S LITTLE HELPER
Rogue Ales's crisp 40-percent-corn malt liquor has fans like Greg Engert of DC's Birch & Barley. rogue.com.

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GLEN THUNDER
Finger Lakes Distilling's unaged 100-percent-corn whiskey has a sweet-corn finish. fingerlakesdistilling.com.

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