

# spirit

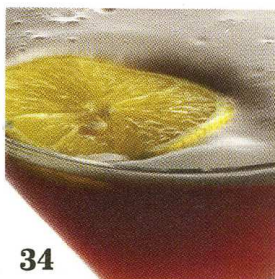
**SOUTHWEST AIRLINES**

**Taylor Cottrell lives to surf.**  
But she'll tell you that she surfs to live.



FEBRUARY 2013





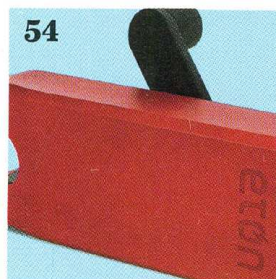
34



48



72



54



148

## Front

- 14 Gary's Greeting
- 16 Gary's Greeting  
en Español
- 18 Star of the Month
- 20 Freedom Story
- 22 From the Editor
- 24 Your Words
- 26 Your Pictures
- 29 Media Center
- 33 Eat Drink Sleep
- 39 The Numbers
- 45 Wise Guide
- 51 Business

## Middle

- 60 Still Waters
- 66 Slivers of History
- 72 Your Adventure  
In Austin

## Back

- 91 *Promotional Series:*  
Spirit of Education
- 96 *Promotional Series:*  
Spirit of New Orleans
- 109 *Promotional Series:*  
Focus on Heart Health
- 117 Calendar
- 122 Fun!
- 134 Spotlight
- 137 Community Outreach
- 138 Route Map
- 140 Terminal Maps
- 144 Rapid Rewards  
Partners
- 147 Flight Service
- 148 The "If" List

## To-Do List Ten Action Items in This Issue

- 1** Thank the Academy  
Page 29
- 2** Bite into beets  
Page 33
- 3** Count the costs of impulsive purchasing  
Page 40
- 4** Communicate with a canine  
Page 45
- 5** Optimize your dating profile  
Page 46
- 6** Construct a custom web-page  
Page 52
- 7** Power up!  
Page 54
- 8** Explore San Diego's Gaslamp Quarter  
Page 56
- 9** Sightsee off the beaten path  
Page 66
- 10** Indulge at the Blue Ribbon Bacon Festival  
Page 117



DRINK IN PROVIDENCE, RI

## Kentucky Flower

"I like to experiment. A lot of times, I start by thinking about classic recipes. Egg whites used to be huge. You had the pisco sour, as well as an entire series of cocktails called flips. I actually had a manhattan in mind when I started this drink. Instead of sweet vermouth, I paired bourbon with St-Germain, which has floral notes and a hint of sweetness. A lot of people associate it with

champagne and gin because of its botanicals, but I wanted to see what else it paired well with. Turns out it's a big hit with our customers. You never want too much of one thing in a cocktail, and this one has a good balance of sweetness and acidity."

**WHO** David Mangiantine, bar manager  
**WHERE** Farmstead  
**WEB** farmsteadinc.com

1½ ounces Eagle Rare  
bourbon  
½ ounce St-Germain  
elderflower liqueur  
1 ounce cranberry juice  
1 egg white  
1 splash fresh lemon juice

**1.** Combine ingredients in a cocktail shaker. Shake vigorously without ice until frothy.  
**2.** Add ice and shake again, then double-strain into a cocktail glass. Garnish with a lemon wheel.

