

> EXPLORING **WASHINGTON, D.C.'S PAST AND EXPERIENCING ITS PRESENT**
> DID **PRESIDENT LINCOLN'S ASSASSIN LIVE OUT HIS DAYS IN TEXAS?**



JUNE 15, 2011

AMERICAN WAY

AMERICAN AIRLINES + AMERICAN EAGLE

Richmond, Virginia, 150 Years Later

A century and a half after the first shot was fired in the **CIVIL WAR**, the **Fist City** springs eternal



THE OLD MAN AND THE VALLEY

Revisiting the last years of **Ernest Hemingway's** life in Idaho

FINDING PHARAOHS

Meet the man who is perhaps the best and most controversial **archaeologist** in Egypt

TWICE MONTHLY

Q&A
The **Marathon Man**
of Wimbledon
p. 22

{ DRINK }

Mood Slings

Kitschy pool toys and house tunes usually crank up the fun meter at backyard barbecues. Something new to add to the list: introducing guests to their desired state of being — in a glass. Yep — with the right ingredients, optimism, strength and the like are now just a few sips away, thanks to a **NEW MIXOLOGY TREND**. Here, five places to get some tips on how to pour on the vanguard, and a recipe to get your party started.

{ BY NEAL WEBSTER TURNAGE }



AMERICAN SEASONS, NANTUCKET, MASS.

Mood: Optimism
A bubbly pink bright outlook, fueled with lychee puree, fresh raspberries and gin by Nantucket mixer Alyssa Billings. (See recipe below.) 80 Center St., (508) 228-7111, www.americanseasons.com



WOODFIRE KIRBY'S, DALLAS

Mood: Passion
Egg whites, lavender syrup, raspberries and red chili ignite the libido in Sly Cosmopoulos' love-connection vodka concoction. 3525 Greenville Ave., (214) 821-2122, www.woodfirekirbys.com



BUDDAKAN, ATLANTIC CITY, N.J.

Mood: Strength
Josh Levine's bourbon-spiked cocktail has the added muscle of whiskey-barrel-aged bitters and kaffir-infused lemonade (kaffir lime, lemon juice, simple syrup and water). The Pier Shops at Caesars, One Atlantic Ocean, (609) 674-0100, www.buddakanac.com



MISE EN PLACE, TAMPA, FLA.

Mood: Surprise
A classic Russian martini, says Nate DeWitt, with a spicy surprise — habanero pepper. 442 W. Kennedy Blvd., (813) 254-5373, www.miseonline.com



D BAR, NEW YORK CITY

Mood: Trust
Duane Fernandez Jr. builds simpatico with Russian vodka and assorted *zakuski* (Russian for "starters") on a skewer atop the glass: one cornichon, one caper berry and one large Spanish olive stuffed with Parmigiano-Reggiano. 263 W. 19th St., (212) 493-5171, www.dbarnyc.com

Optimism Recipe:

- 1 ½ ounces gin
- 1 ½ ounces lychee puree
- 3 fresh raspberries
- ½ ounce rose syrup

Shake and pour into a flute or glass and top off with prosecco.

{ GREEN }

Trash Talk

{ BY MARK HENRICKS }

"Honey, would you take out the trash?" Someday, that phrase may seem as quaint as a request to pick up whale oil at the general store. After rising forever, the amount of trash Americans generate has begun to drop. According to the Environmental Protection Agency, total municipal solid waste peaked at 255 million tons in 2007 before notching its first-ever slide to 251 million tons in 2008, followed by a drop to 243 million tons in 2009.

The per-capita generation of cardboard boxes, leftover lettuce, grass clippings, ripped sofas, obsolete computers and other things we throw out has also fallen. In this case, the peak came in 2000 at 4.72 pounds per American, per day. Today, that figure is back to where it was in the late 1980s — 4.34 pounds per day.

Meanwhile, recycling rates have climbed. As a result, a slight majority — 54 percent and shrinking — of today's solid waste goes into landfills. And some kinds are almost ready to be reclassified as resources rather than as refuse: Recycling



rates for paper and cardboard top 62 percent, with compostable yard trimmings close behind at nearly 60 percent. Unfortunately, though, just 7 percent of plastic gets recycled. So, while taking out the trash may not be as common in the future, it's not ready to disappear from honey-dos yet.

{ EAT }

Worth Waffling

The place: Breakfast at **SHAKY ALIBI** in Los Angeles; comes with a delicious bite of history and an unassuming, non-cellphone-yakking vibe.

The crowd: Young and old Hollywood stars; L.A.-area regulars; international epicureans; visitors from Kansas City, Mo. **The goodies:** Microroasted fresh coffees ground to order and authentic Liege waffles made from a secret recipe originating in Liege, Belgium, in the 1860s. Dense, thick, crispy caramelized waffles made from yeast dough and served with custom toppings. Try speculoos (a salty-sweet graham-cracker spread) on a waffle with a side of rich, handcrafted ice cream from Santa Barbara, Calif.

The vibe: Whatever. "Nobody cares who you are, what you do or



how much you make," says owner and head waffle maker R.J. Milano, whose German great-grandmother taught him everything he knows. 7401 Beverly Blvd., (323) 938-5282, www.shakyalibi.com —N.W.T.