



The Rare Edition

Whiskey Barrel Meats — Mapleton's Most Distinguished Publication Since 2025

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THE AIR TURNS. THE KITCHEN GETS TO WORK.

(AND SIR ANGUS WAS RECOVERED, EVENTUALLY, FROM THE BACK DOOR)



I will say this plainly, because there is no graceful way to report it. At some point last month, Sir Angus left the wall.

For anyone unfamiliar with the arrangement: Sir Angus resides on the south wall of this building. Painted there. Where he has always been and where every reasonable expectation would have him remain. He was not there. He was inside, having come through the back door, which had been left open for a delivery and which will not be left open in that manner again.

I want it on the record that nobody panicked. I am told there was some shouting. I was not present for the shouting and I decline to comment on its volume or its content.

We reported the matter publicly, on the grounds that people had a right to know, and the response was considerably more delight than concern. Several people asked whether he might do it again. Several more offered to help if he did. I have recorded their names.

He has since been returned to the wall, where he belongs and where he now is. I have checked twice. I consider that prudent rather than excessive, and I would thank anyone inclined to disagree to keep it to themselves.

Yours in feathers & forthrightness,
HENRIETTA
Head of Poultry & Public Relations

FROM THE KITCHEN

NOTES FROM THE TESTING PHASE: HOW A SAUSAGE EARNS ITS PLACE

There are several new sausages being worked on at the back of this building at present. None of them has a name. Some of them never will. What follows is why that takes as long as it does.

The first decision is fat, and it is not a moral question. Too lean and the result is dry no matter how carefully it is cooked; too rich and it renders out and leaves you with less than you started with. The ratio is settled before a single seasoning is discussed, because everything after it depends on it.

Grind comes second. Coarse gives texture and bite and a sausage that eats like something. Fine gives a smoother, more uniform result that carries seasoning evenly. Neither is better. They are simply two different sausages, and choosing between them is the whole of the work.

Seasoning comes last, and it comes carefully. The temptation with any new recipe is to keep adding, and the result of adding is a sausage that tastes of six things and therefore of nothing in particular. Restraint is harder than invention and gets considerably less credit.

Then a small batch is made and cooked, because a seasoning blend judged raw off a spoon has misled better people than us. Nothing goes into the case on the strength of a good idea. It goes in on the strength of a batch that was made, cooked, tasted, and argued about at some length.

Most ideas do not survive that. The ones that do have earned the space.

Ask at the counter what is being tested. You will get an honest answer, and the honest answer is sometimes ‘not yet’.

FROM THE EDITOR’S DESK

The air has turned. I record this with rather more satisfaction than the observation strictly warrants, but anyone who has spent a winter at this latitude will understand the impulse and forgive it.

The ground across the road has gone green, more or less overnight and without consulting anyone. The flowers are out along the walk. The front doors have stood open through the afternoons, which is a small thing and does not feel like one.

Spring in this part of the country does not arrive gradually. It arrives the way a decision arrives — all at once, having evidently been made some time earlier without consultation, and leaving everyone to adjust.

On the matter reported elsewhere in this edition, I have nothing to add beyond the observation that in a long career in this trade I have never before had cause to write the sentence ‘the cow has been returned to the wall’, and I did not expect to begin now.

The Corona is inked. The edition is pressed.

Yours in Smoke & Style,
MR. FOXWORTH, ESQ.
Editor-in-Chief, The Rare Edition

