



# The Rare Edition

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

VOL. I - NO. 6 MARCH 2026

## SPRING STIRS. THE PRESS CREW RESPONDS.

*(HENRIETTA HAS OPINIONS. AS USUAL.)*



*Henrietta, Head of Poultry & Public Relations*

I will say this plainly, because plainness is a virtue that certain members of this press crew have yet to fully appreciate: spring is coming, and things around here are moving whether anyone is ready or not.

The days are longer. The snow is retreating — slowly, reluctantly, in the way of things that know they have overstayed their welcome. And with that shift comes energy. I have felt it behind the counter, in the case, and most certainly among the staff, who required considerably less herding this month than they did in the depths of January. I am choosing to take that as a personal victory.

Now. To business.

I have watched customers come through these doors since the beginning, and I can tell you with full confidence that nothing sends a person home more satisfied than leaving with a complete meal already decided. That is precisely what the Supper Crate is designed to do, and it is high time it received the introduction it deserves. Every ingredient selected. Every component considered. A recipe included that makes a weeknight feel like an occasion. Our most beloved crate at the moment — and I do not use the word beloved loosely, I have standards — is the Flank Steak with Chimichurri, Garlic Green Beans, and Fingerling Potatoes.

Everything you need, portioned and ready. The result, if you follow the instructions with even a modest degree of discipline, is the kind of meal that earns compliments at the table that you did not entirely earn on your own. You are welcome.

Ask at the counter. We will tell you what is in rotation and what is coming next. The Supper Crate is not a shortcut. It is simply what happens when a butcher shop decides to care about what happens after you leave.

*Yours in feathers & forthrightness,*  
**HENRIETTA** *Head of Poultry & Public Relations, The Rare Edition*

### FROM THE EDITOR'S DESK — MR. FOXWORTH, ESQ., EDITOR-IN-CHIEF

On the seventh of March, Whiskey Barrel Meats hosted its first Social — an evening of charcuterie board building, wine pairing, and the particular kind of conversation that only happens when good people are given good food and enough time to enjoy it. The event sold out. It was, by every measure I apply to such things, a success.

What struck me most was not the boards themselves — though they were exceptionally composed — but the quality of the room. There is something that happens when a group gathers around a shared table with no agenda other than to learn something, taste something, and enjoy the company of whoever is beside them. That is not a corporate event. That is a community. And this establishment is becoming very good at creating those conditions.

We have since been approached about private bookings, and I am pleased to confirm that the option exists. For groups of up to fourteen, Whiskey Barrel Meats can offer a personalized Social experience — ideal for small corporate gatherings that wish to distinguish themselves from the ordinary conference room and the forgettable catered lunch. We can arrange a curated evening, and for those who wish to send their team home with something memorable, we are pleased to provide gifts that reflect the craft and character of this place. A thoughtful team deserves a thoughtful experience.

For private booking inquiries, direct your correspondence to [info@whiskeybarrelmeats.com](mailto:info@whiskeybarrelmeats.com). We will see to the details and ensure the evening is worthy of the occasion.

The story of this place continues to write itself. March, I must say, has been a particularly fine chapter.

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



*The Corona doesn't clock out. Neither does he.*