

DAYBREAK



< Trevor Noah back to host Grammys

Trevor Noah's "Daily Show" run may have come to an end, but his tenure as Grammys host lives on. He will return on Feb. 5 to emcee music's biggest night for the third year in a row.

"Slow Horses" gallops into season 2 Page B3

BOTTOMS UP

Try these festive cocktail recipes from local bars and restaurants

Cheers to the holiday! Bars and restaurants offer lots of seasonal cocktails this time of year, and here are recipes for some of the favorite drinks at several local venues.

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S'more Tini at Breakwater in Stonington
SUBMITTED PHOTO



The Mele Ka-Tiki-Maka at The Café in Westerly
SUBMITTED PHOTO



Stink, Stank, Stunk, complete with its signature flame, at Draft Choice in New London
PHOTO BY BETO ZUNIGA



Snow Flake Martini at Cedars Steak & Oysters at Foxwoods
SUBMITTED PHOTO

Jeff Foxworthy explains how he coined the term 'blue-collar' comedy

By NEAL JUSTIN
Minneapolis Star Tribune

Jeff Foxworthy spent a recent Tuesday morning sitting in a tree with a bow and arrow. "That's kind of who I am," said the 64-year-old comic a few hours later, climbing up a hill from his home in west-central Georgia so he could get phone reception. "I'm very blessed and thankful to be successful at doing this. But I don't have an aircraft hangar with 50 Porsches in it. I have a farm. That's what I did with my money."

Foxworthy's passion for

hunting and choice of living off the grid are just a couple of reasons why he remains one of the country's all-time most successful comics.

Q: In your last TV special, "The Good Old Days," you didn't tell any of the "You know you're a redneck" jokes. Have you officially retired those?

A: I probably haven't done them onstage in 10 years. It's funny, that's what everybody remembers me for. I never thought about it until a buddy of mine pointed out that they were one-liners that were easy

Q&A WITH ... Jeff Foxworthy

to remember. People could tell three of them at the water cooler the next day and get laughs. But even at the height of their popularity, I only did them during the last five minutes of a two-hour show. I'm more of a storyteller. If you look at the body of my work, it's mostly about family and my wife.

Q: Like you, Ron White and

Kathleen Madigan get labeled as blue-collar comics. What does that mean?

A: Let me tell you how I first came up with it. When the Kings of Comedy Tour started, one of their first stops was Atlanta. I was reading about it in the paper and it said the show was for the urban, hip audience. I called up Bill Engvall and said, "Urban and hip? Well, that leaves a lot of people out. We need to do a show for everyone else." He laughed and said, "What do you want to call it?" Without giving it much thought, I said, "The

Blue Collar Comedy Tour." I'm not singing a sad song because I had a great childhood. When I was a kid, we had a dirt yard. Nothing prepared me to be a little famous and have some money. I'm still kind of that kid.

Q: You really burst onto the national scene with your own network show in the mid-'90s, but you haven't done much acting since then. Was the sitcom kind of obligatory in those days?

A: That was it. That's what separated you from the pack. Before that, it was being on

"The Tonight Show." If Johnny Carson called you over to the couch, you went from playing clubs to headlining in Vegas overnight. It was like being made in the Mafia. Of all the things I've done, the sitcom was the least satisfying. Right off the bat, they didn't want me in the writers' room. And I was like, 'Yeah, but it's called "The Jeff Foxworthy Show." The scripts weren't that funny. I tried to act like I was sad when it was canceled, but I really wasn't. I'd much rather do stand-up. Louie Anderson,

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Try these festive (local) holiday drink faves

Mele Ka-Tiki-Maka at The Café bar in Westerly

Crafted by the amazing team of Virginia Graham and Kylie Sarosi at Café bar in Westerly, this delicious cocktail will have you saying, “Merry Christmas and Happy Holidays” all sea-

cranberry juice
2 oz ginger beer float
Serve over ice in a large goblet.
Garnish with a cocktail umbrella-skewered Amarena cherry and orange slice.

1/4 oz rum
1/2 oz bourbon
1/2 oz amaretto
2 oz eggnog
1/4 oz Gosling’s 151 dark rum floater
Mix first four ingredients. Then add rum on top, light the rum. Sprinkle cinnamon to taste.

S’more Tini at Breakwater in Stonington

2 oz Smoke Lab Aniseed Flavored Vodka
1/2 oz Kahlua
1/2 oz Amaretto
1/2 oz Selva Rey Chocolate Liqueur
4 dashes Fee Brothers Toasted Almond Bitters
1 oz cream
Dip a martini glass in chocolate and then into crushed graham crackers. Add a swirl of chocolate to the glass and pour in the shaken cocktail. Top with a toasted marshmallow.

Mistletoe Margarita at La Llorona in Niantic

2 oz tequila
2 oz orange liquor
1/2 oz lime juice
2 oz cranberry juice
Ice
Salt for rim
Mix all the ingredients — tequila, orange liquor, lime juice, cranberry juice and the ice — in the shaker. Rim the glass with salt.

Christmas Coconut Margarita at La Llorona in Niantic

2 oz tequila
2 oz orange liquor
2 oz coconut cream
Ice
Coconut shaves for rim
Mix all the ingredients — tequila, orange liquor, coconut cream and the ice — in the shaker. Rim the glass with the coconut shaves.

Pistachio Coquito at The Social in New London

A traditional Puerto Rican cocktail (think Puerto Rican eggnog) with a pistachio twist, based on the popularity of the pistachio cake from The Social’s in-house bakery. This is a pre-batched cocktail. Great for a holiday party.
12 oz rum (white or spiced)



Christmas Coconut Margarita at La Llorona
SUBMITTED

nila frosting, then dip glass in shredded coconut, and set glass aside.
Pour all ingredients into a cocktail shaker with ice.

The Paws Off My Coquito at The Essex Restaurant in Old Saybrook

Chef/owner Colt Taylor says, “This is a vegan, gluten free Coquito (or ‘little coconut’), a traditional Christmas drink that originated in Puerto Rico. It’s made with pawpaw, a fruit with a lively tropical mango-banana-citrus flavor. It’s a rum-based cocktail that’s nice and boozy and surprisingly creamy, considering there’s no actual milk! Paw paw can be tough to find, so you can add your own favorite fruit or omit it altogether, and it’s still delicious!”

2 1/4 oz cans condensed coconut milk
1 15 oz can Coco Lopez coconut cream
1 13.5 oz can coconut milk
1 tsp salt
1/2 tsp ground nutmeg
1/2 tsp cinnamon (I use Sri Lankan Ceylon cinnamon, but cassia will work as well, with a bit more of an aggressive flavor)
1/2 tsp vanilla extract
1 1/2 cups pawpaw pulp
1/4 cup raw sugar
Rum (Preferably dark, but any rum will do)
Directions
Mix all ingredients in a saucepan and bring to a boil. Lower the heat and simmer for 10 minutes. Remove from heat and let cool for 20 minutes. Pour the mixture into a half-gallon container, add the cinnamon stick and cool in the refrigerator.
To Serve:
Combine 3 ounces of the mix with 2 ounces rum. Stir or shake without ice to retain the creamy texture and pour over crushed ice into a julep cup. Optional: Garnish with a light dusting of fresh grated nutmeg, burnt cinnamon, paw paw and mint or juniper.



Pistachio Coquito at The Social in New London
SUBMITTED

son long.
1 1/2 oz light rum
1 oz Allspice Dram
3/4 oz Starlino Aperitivo
1/2 oz Aperol
3/4 oz lime juice
1/2 oz pineapple juice
3/4 oz cinnamon-spiced

Stink, Stank, Stunk at Draft Choice in New London

You want taste AND drama? Try this Stink, Stank, Stunk from Draft Choice in New London. You can have it without adding and lighting up the rum floater, but why would you?



Espresso Martini and Santa’s Sleigh from novelle at Mohegan Sun
SUBMITTED

1 can Coco Lopez (Cream of Coconut)
1 can sweetened condensed milk
4 oz evaporated milk
2 cups pistachios
1 tsp nutmeg
1 tsp cinnamon
1 tsp vanilla extract
2 eggs
Green food coloring (optional)
Chop pistachios into a fine paste. Blend ingredients, chill and let sit for 24 hours. Add a dash of green food coloring for the pop of color.

33 Golden Holiday Punch at 33 Golden Street in New London

Owner Gene Barousse says, “Our holiday drink is a traditional holiday punch with a twist — the kind your aunt made in a big gaudy punch bowl but kids weren’t allowed to drink! There is one secret ingredient (lol) but this works just fine — and we’ll be making them this weekend!”

1 part cranberry juice
1 part sparkling wine
1 part ginger ale
Dark rum (to taste)
Mix the ingredients, and add oranges and cranberries to garnish.

Gingerbread Man Martini at Cedars Steak & Oysters at Foxwoods

1-1/2 oz Cruzan Vanilla Rum
1 oz Domaine De Canton Ginger Liqueur
3/4 oz Baileys Irish Cream
Pour all ingredients into a cocktail shaker with ice.
Shake vigorously.
Strain contents into a martini glass.
Top with whipped cream.
Place ginger bread man cookie on top.

Snow Flake Martini at Cedars Steak & Oysters at Foxwoods

1-1/2 oz Tito’s Handmade Vodka
3/4 oz Blue Curacao
3 oz pineapple juice
Rim a martini glass in va-

The Peragarita at Los Charros Cantina in Centerbrook

Chef/owner Colt Taylor says, “This is perfect for the holiday season. It’s made with Grand Mayan silver tequila, St. George spiked pear liqueur, rosemary agave and fresh squeezed lime juice. It tastes like Christmas. And the little bit of spice from the fresh serrano hits just right!”

1-1/2 ounces silver tequila
1 ounce St. Germain pear liqueur
3/4 ounce freshly squeezed lime juice
1/2 ounce agave syrup, steeped with rosemary
Ice
lime wedge
Salt (for rim)
Serrano pepper, for garnish
Mix all the ingredients in a cocktail shaker. Shake for 10 seconds. Pour over ice into a salt rimmed rocks glass. Garnish with a lime wedge and slice of serrano.



The Paws Off My Coquito at The Essex Restaurant in Old Saybrook
SUBMITTED

Time has opened wounds instead of healing them

DEAR ABBY: We moved from Indiana to Florida 30 years ago. Ten years later, I moved back for a job, but returned to Florida after 9/11. I recently received a letter from a friend telling me that I hadn’t visited Indiana in 14 years.

This friend, who has been in a long-standing relationship for 40 years, visited us once in Florida 28 years ago. He surprised us by coordinating a liaison during that visit with an old boyfriend — who slept over. It was very awkward. This friend hasn’t visited us here again, but did travel to Miami. We drove eight hours round-trip to see him and his partner. He considered this “visiting us.”

I know from others that he and his partner have come down to Florida often over the past 30 years without calling or seeing us. I was also close to his sisters when we lived in Indiana, but only one visited us — 26 years ago — and never again. Another sister has a condo an hour south of us and has never contacted us despite visiting her condo at least once a year.

Have I missed something? The sisters don’t communicate with me. Why must I be the traveler? Why can’t they

DEAR ABBY
By Abigail Van Buren

call when they visit the area? Should I include this in my letters to my friend, which are frequent? He guilted me in his last letter. How should I word my response? I feel a need to say something, but I want the words to be right.

— ONE-SIDED IN FLORIDA

DEAR ONE-SIDED: You and this person are pen pals, nothing more. If you enjoy the correspondence, ignore the attempt at a guilt trip if that’s what the comment was intended to be. You and his sisters are acquaintances, not friends. Their lack of communication with you should have sent that message. I cannot understand why you should chase after them. Stop nursing grievances. Concentrate on the people in your life who actually reciprocate your friendship and you will be much happier.

DEAR ABBY: I have been married for almost three years to an incredible man. It’s the third marriage for both of us. I have an older daughter, and he has two older children — a son and a daughter. Last year, they both

welcomed their own children.

I’m not sure where I fit in when it comes to being a grandparent. Friends of mine said I am a grandma. I say, “By default, I am a grandma.” My friends also said instead of calling me “Grandma,” the grandkids could call me something else to differentiate between their biological grandmas and me. I recently signed a birthday card for one of the grandkids and wasn’t sure if I should sign just my name “Louise” or “Grandma Louise,” so I settled on “G-ma Louise.”

Because of COVID, we hadn’t been able to visit much with the grandkids. However, when it comes to gifts, I’m usually the one picking them out and, in some cases, my husband and I split the cost. In my heart, I feel they are my grandkids, but I don’t think my husband’s kids view me that way. AM I a grandma?

— STATUS UNKNOWN IN CALIFORNIA

DEAR STATUS UNKNOWN: You are as much a grandma as you would like to be, and to the extent the children’s parents will allow it. Many families agree on the names the grandparents are called, and I see no reason why yours should be an exception.

YOUR STARS

BY EUGENIA LAST

ARIES (March 21-April 19): Don’t give up on something you want. Take a step back, revamp your plan, and consider what and who you need to reach your goal. Time spent volunteering or helping others will lead to connections that can help you further your objective. 4 stars

TAURUS (April 20-May 20): Stop procrastinating and start doing before you run out of time. A change will be educational and will encourage you to take more significant steps as you proceed. Show enthusiasm, and you’ll attract the help required to get things done. 3 stars

GEMINI (May 21-June 20): Put your heart into whatever you choose to do, and you’ll accomplish your objective. Shopping, socializing and festive preparations will lift your spirits. Be careful of scammers with a sob story. Don’t pay for other people’s mistakes. Offer suggestions, not time or cash. 5 stars

CANCER (June 21-July 22): An imaginative approach to life, love and happiness will help you develop a plan to encourage better cash flow, relationships and opportunities. Embrace change instead of trying to run in the opposite direction. Romance will en-

hance your life. 2 stars

LEO (July 23-Aug. 22): Volunteer to help the needy, a friend or a relative, and the gratification will bring you joy. Don’t let change dampen your mood or come between you and someone you love. Be honest, compassionate and helpful, and you’ll gain respect. 4 stars

VIRGO (Aug. 23-Sept. 22): Look for alternative ways to bring in extra cash. Don’t overspend on things you don’t need. Get out and socialize with people who offer mental stimulation and encourage positive change. Protect your home, possessions and assets from someone eager to take what’s yours. 3 stars

LIBRA (Sept. 23-Oct. 22): Emotions will surface if you discuss sensitive issues or share your opinions. Put your energy and enthusiasm into traveling, learning, or spending time with friends or relatives who make you think and offer positive input. Someone’s challenge will lead to your growth. 3 stars

SCORPIO (Oct. 23-Nov. 21): Indecisiveness will get in the way of what you want. Look at what’s available, do your due diligence and initiate change. Update your image and sport a trendy new look that puts a bounce in your step. 3 stars

SAGITTARIUS (Nov. 22-Dec. 21): Steer clear of poor influences and those eager to make you look bad. Pay attention to eating, exercise and the activities that lead to a healthy, happy lifestyle. A disciplined attitude will lead to positive change. 4 stars

CAPRICORN (Dec. 22-Jan. 19): Bide your time and see what transpires. Don’t let your emotions compromise a situation that has the potential to spin out of control. Patience is a virtue and will buy you the time you need to get things done right the first time. 2 stars

AQUARIUS (Jan. 20-Feb. 18): Don’t let someone’s uncertainty confuse you. Go about your business, and you’ll feel good about what you accomplish. Fix up your surroundings for the festive season. Take care of year-end paperwork that is time sensitive and needs your attention. 5 stars

PISCES (Feb. 19-March 20): Helping others will brighten your day. Don’t let trivial matters set you off or lead to a feud with a friend, relative or lover. Do what you can to keep the peace. Love and romance will enhance your life. 3 stars

Foxworthy: ‘A show for everyone else’

FROM B1

who was one of my heroes, was kind of like that. He dabbled in television but he was really a stand-up and he did it for a long time.

Q: Ron has announced that he’s retiring at the end of this

year. Have you ever given that any thought?

A: Flying and staying at hotels is getting harder on my body. I don’t have the same energy I had when I was 40. But when the lights go up and people start clapping, it still gives me chicken skin. It’s the

greatest job in the world. My concern is I’ll keep doing it when I’m not funny anymore. I always say to my wife, “Please tell me when I’m not funny. Please don’t let me be that guy.”