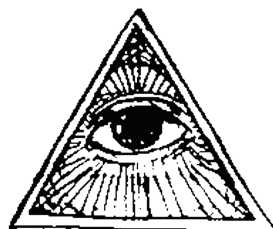


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a food-adjacent magazine



summer 2022



panthor press

STONE IS

TAPS

a food-adjacent magazine

to Meg – I never understood why people dedicated things to their partners until I met you

thanks to Amy Corson, Garrett Martin Hill, Lee Melbourne-Weaver, and Megan Rains for their contributions

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send all article suggestions, recipes, illustrations, poems, highfalutin praise, or job offers to stoneystapas@gmail.com

Ramp Season

a how-to guide by
Amy Corson

It's finally May in Chicago – leaves are returning to the trees, swampy yards are sporting a jaunty tulip. And pallid Chicagoans, their canvas bags in tow, are powering through early season farmers' markets in search of spring's most coveted vegetable: the ramp.

If you're not familiar with ramps, they look almost identical to a green onion, but they're different in a few important ways:

- * *they're available for approximately twenty-six minutes a year;*
- * *they cost one thousand dollars.*

If you've made the mistake of googling "what are ramps vegetable?" this is a stressful time for you. You've read article after article extolling the ramp's mind-blowing flavor. You are painfully aware that time is slipping away, and with it, the brief window to secure your ramps. You've developed an intense fear of missing out that you're open to fixing with money. (It should go without saying that you are someone against whom instagram ads are extremely effective.)

But have no fear! Some of us have been where you are now, and we're happy to give you this foolproof guide to ramp season: 6 ways to get the most out of ramps before they're gone.

1. Pickling

There's no downside to pickling your ramps – all that massive flavor, available all year round. You buy some pickling spice and mason jars. You boil some vinegar and seal the ramps in. But then you think, hey didn't that guy from Bon Appétit pickle the wrong way and kill someone? You'll google it and no, actually that's not what happened at all. But it still kind of feels like it did? And anyway, just because he didn't kill anyone doesn't mean you won't. The safest thing to do is probably leave them in your fridge door until you move.

2. Foccacia

You've never really baked bread before but surely you'll do it perfectly on the first try, so better make three loaves. Just *thinking* this somehow dirties seventeen pans. The recipe calls for chopping the ramps a specific way but you don't really understand it so you cut each one radically differently. Maybe one of them will turn out right? The recipe calls for you to carefully press the ramps into the dough but it's mostly leaves and they mostly sit on top precariously. The bread tastes fine.

3. Compound butter

It's time to go even simpler. You painstakingly blanch the ramps and then shock them in ice water. They look cold and withered and sad. You blitz them in a food processor with a whole pound of butter. Somehow every dish in your kitchen is filthy and your back hurts and this took three hours. You taste the butter. It's good! But it is butter after all. Maybe any butter would be good if you added \$9 to it. You put the butter in the freezer to preserve it and promptly forget about it for ten months. You spend an hour cleaning your kitchen.

4. Take a hard look at yourself

At this point you may be asking yourself "are ramps overrated?" But it's important to keep in mind: no, *you* are the one who is wrong.

5. Sauteing

You go back to basics for this one, employing an NYT recipe for cauliflower, peas, and ramps. Easy. Classic. Endorsed by the paper of record. It tastes fine? Did you forget to add the ramps? Maybe the flavor of the ramps is being overpowered by...the cauliflower? That can't be right.

6. Let them rot in your fridge

This underrated method should not be overlooked! Minimal effort, quick cleanup. Perfect ending to another perfect ramp season. Only eleven more months until spring!

Coconut
Coconut
Coconut
Coconut



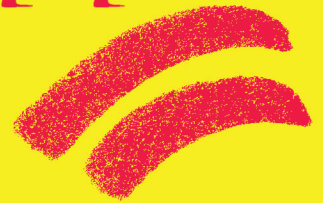
With

CHICKEN

PICKLED



pepper



ROSE

Pickled peppers
(adapted from Molly Baz/Bon Appétit)

these lil' nuggets will bring a ton of flavor (read: heat) and beautiful color to the dish. pickling them first will dull some of the intensity and provide you with a tasty pickling liquid to splash onto the rice.

½ c **white wine vinegar**
2 T¹ **sugar**
½ T **kosher salt**
2 **garlic cloves, smushed**
5-10 **pink peppercorns**
3 **fresno chilis**

slice **chilis** as thinly as you like eating them. use a mandolin or a sharp knife, whichever you feel more comfortable with. (try and keep them in in-tact rounds for presentation.) pour **vinegar**, **salt**, and **sugar** into saucepan/small pot and heat until sugar and salt have dissolved.

put chilis, **garlic**, and **peppercorns** in the cut-est jar you have and dump brine atop. if you do this before making the chicken, they'll be good to go by the time the meal is ready. alternatively, make these a day or two ahead, they'll keep about a week in the fridge.

¹"T" -> tbsp, "t" -> tsp





Coconut chicken and rice (adapted from Kay Chun/NYT Cooking)

Megan says this is one of the best things I've ever made for her and I dare you to argue...

1½-2 lbs	chicken thighs, boneless/skinless
2 splashes	neutral oil
2 t	salt
1 t	pepper, turmeric, each
3-4 cloves	garlic, minced or microplaned
1½" piece	ginger, minced
1½ c	jasmine rice, rinsed
1½ c	chicken stock
1 can	coconut milk (14 oz)
1 T	sugar
1 bunch	scallions, whites + greens, sliced on bias
1 bunch	mint, picked
1 bunch	cilantro, picked
a handful	spicy peanuts (if you're feeling wild)

preheat oven to 375°

trim any gross parts off of **chicken** and separate into halves. pour half of oil over the chicken and season with **salt**, **pepper**, and **turmeric**. in a dutch oven/large cast iron, heat the remaining oil. sear chicken, about 5 minutes on each side, enough to pick up some nice color. transfer to a plate.

add more oil if necessary, dump **ginger** and **garlic** into the pan. stir until softened and fragrant (not crisped!), 1 min. add the **rice** and swirl it around to sozzle up the tasty oil, ~1 min. you want each grain coated in this tasty goodness. add **stock**, **coconut milk**, and **sugar**, to the pot. scrape up the bitties on the bottom of the pan so they can mix into the rice. place chicken back on top, along with any juices, and cover.

bake 25-30 minutes, until the rice is fully cooked and chicken is tender. now's the perfect time to join your partner on the couch and pick **cilantro** and **mint** while you enjoy a Television Beer.

Presentation

remove chicken from pot and fluff rice. mince half of **pickled peppers** and fold into rice. this is your last chance to season rice so add any extra salt, sugar, or pickling juice here if it's not quite right. arrange chicken back onto rice. (slice chicken into strips if you don't have enough knives for everyone at the table to have their own. we've all been there.)

top with a veritable salad of **cilantro**, **mint**, and **scal pals**, garnish with remaining **fresnos**. pat yourself on the head for doing a good job, and get ready to eat the leftovers tomorrow with a fried egg on top.

Notes

when you sear your chicken, this will be your only opportunity to brown it, so be sure to get it done or it'll end up looking limp and pink in the final dish.

go ahead and check your rice for doneness after 20 minutes in the oven. if your rice is covered in a gross, fatty, milky paste, don't worry, you're chillin'! leave in another five minutes and the rice will soak this up. no one will ever know...

DRINK

GRAPEFRUIT DAISY

"We finally got into the suite around dusk, and my attorney was immediately on the phone to room service – ordering four club sandwiches, four shrimp cocktails, a quart of rum and nine fresh grapefruits. 'Vitamin C,' he explained. 'We'll need all we can get.'" - Hunter S. Thompson, Fear and Loathing in Las Vegas



this cute lil' spritzer gets its name from the Daisy cocktail family, something you've probably never heard of but almost definitely had. a Daisy consists of a spirit, a liqueur or flavored syrup, citrus juice, and maybe a splash splash of something else. common members include the **margarita** (tequila, grand marnier, and lime juice), the **cosmopolitan** (vodka, triple sec, lime juice, and a dash of cranberry), and if you're extra fancy, the **sidecar** (cognac, cointreau, and lemon juice.)

funny thing is, we all tried the Grapefruit Daisy with simple syrup and without, and everyone decided it was better without. plus it keeps that pesky hangover at an arm's distance. so, technically it's not a Daisy, but fuck it, Grapefruit Daisy is too cute of a name to change now.

this cocktail is the perfect afternoon refresher with summer around the corner – the sharp bite from the grapefruit juice tastes great in the brutal sun, and with all those vitamins you're probably helping more than hurting. added accountremant like lime juice and mint really juj up the drink, but in a pinch you can omit.



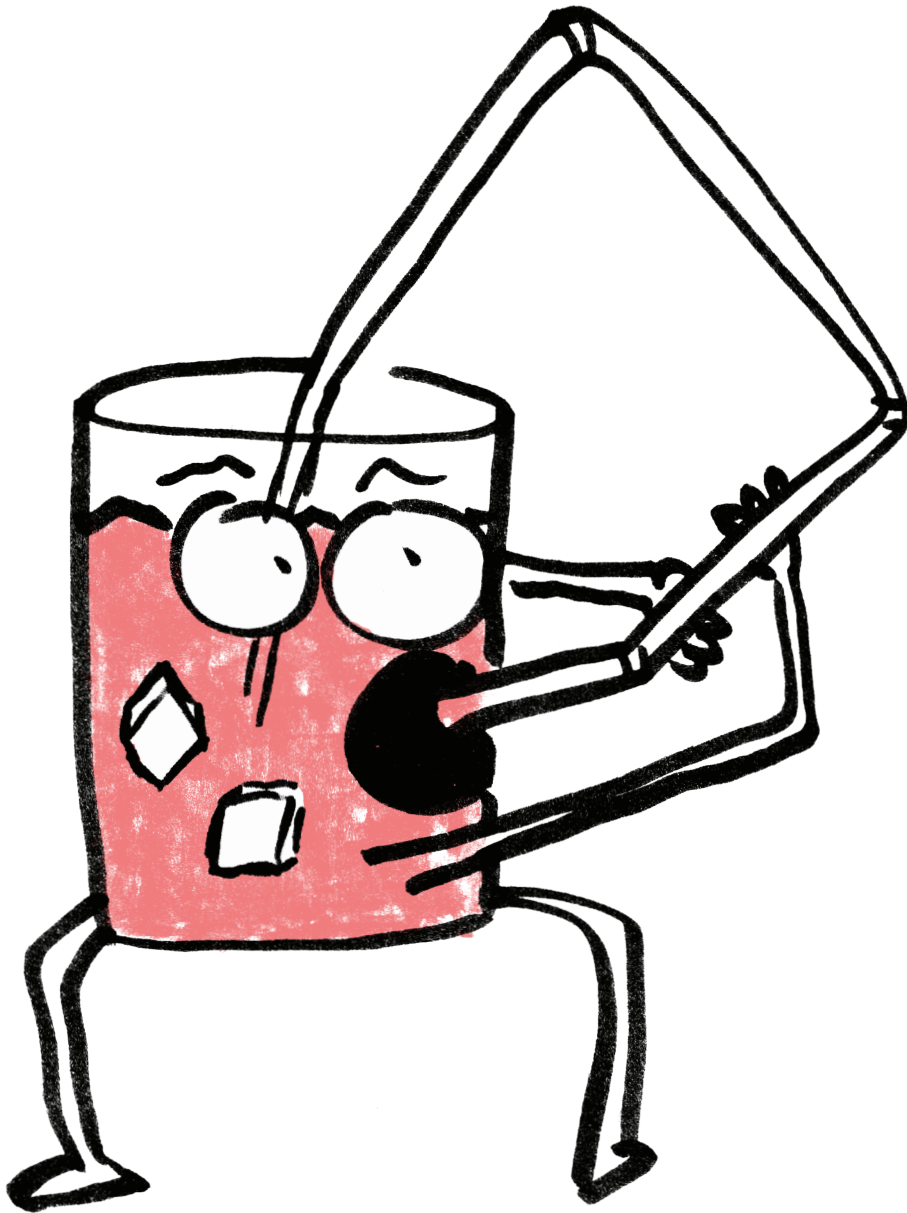


illustration by Stogna Bologna

DRUNK GARLIC BREAD

sometimes when I'm cooking, Garrett will come into the kitchen and say "Damn, smells good." I'd say at least 50% of the time, it's because I'm sauteing garlic. (the other half of the time, I'm usually sauteing onions.) the marriage of garlic and hot, roasty bread is enough to put a rod on your mama. 5 minutes to make, and an instant crowd pleaser, this garlic bread is made up of a few pantry staples plus a couple extra touches.

the real gamechanger here is the parsley. try not to skimp here if you can avoid it. my grandmother always said, "garlic loves parsley." the two go together like kissing cousins, plus with the added greens, it's not that unhealthy, right?

but actually, the real real gamechanger here is the balsamic. when you're drunk, the punchiness of the vinegar cuts through and kicks you right in the teeth...in a good way. plus the sugar gets all caramelly and gispey in the pan.

okay but for real, the real real **real** gamechanger here? fry your bread. I know, fried bread sounds like something out of a state fair, but I swear to god, it'll change your life. no baked, dry, crostini garlic bread. no toaster oven, jar of minced garlic, half-assed garlic bread. I'm talking about olive oil. fried. garlic bread.





1½ oz fresh grapefruit juice
 ½ oz lime juice
 handful mint (~5 leaves)
 slosh of vodka
 club soda

Grapefruit Daisy

put **citrus juice**, **lime juice**, and **mint** into a cocktail shaker, muddle mint. add **ice** and **booze**, shake to combine.

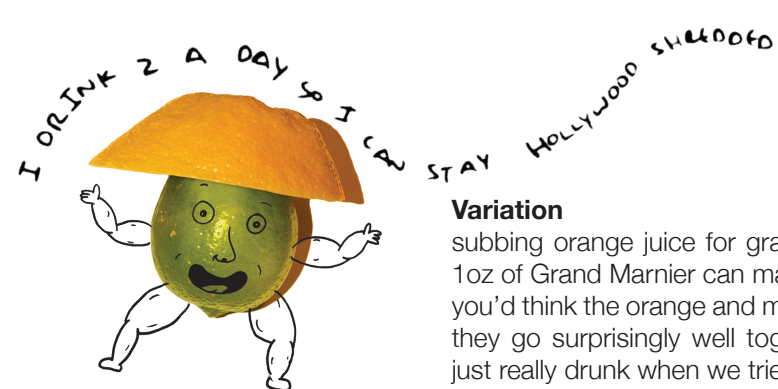
pour into a cute glass filled with ice, top with **club soda**, and relax! top with a dehydrated lime or a mint sprig if you're feelin' extra fancy.

Notes

I know no one has just an ounce and a half of grapefruit juice lying around, so a general rule of thumb is 1 grapefruit and 2 limes will yield about 3 drinks (1 + 2 = 3!) try and squeeze it fresh! anything bottled will have preservatives, and you're looking for a drink with a clean burn so you can get up early and go to work tomorrow.

the booze is pretty interchangeable here, it's all a matter of preference and convenience. I like vodka but if you're a gin person go gin. out of both? try rum! (or feel free to omit the booze altogether if you're looking for a good night's sleep.)

this drink is perfect to scale up for a night around a campfire or to throw in your backpack for a day at the lake. just premix the citrus juice, mint, and booze in a pitcher or water bottle and top with a club soda wherever you go!



Variation

subbing orange juice for grapefruit and adding 1oz of Grand Marnier can make for a nice twist. you'd think the orange and mint would clash but they go surprisingly well together...or we were just really drunk when we tried it.

4 T oil, olive or rice bran
4 cloves garlic, microplaned
2 T balsamic vinegar
parsley, minced
salt and pepper
good ass bread

Garlic bread

combine **everything but the bread** in a small bowl, being “careful” not to “cut your finger.” brush most of this magic elixir onto one side of your **bread**, making sure every piece is coated in garlicy goodness.

heat a pan over med. heat and pour a splash of oil in there, just to get things going. when oil looks hot (*bonus tip*: an easy way to tell if your oil is hot is to look at how fast it moves when you tilt the pan. if it's moving quicker, like water, it's hot.), place bread, garlic side down into pan. you want to hear an audible sizzle. when bread is face down, brush the last dregs of oil mixture onto the bottom side. this will help it get an even color when you flip the bread.

turn your bread after about 2 minutes. you're drunk, you've got animal instincts, you'll know when your bread is browned. toast the bottom side, slide onto a plate, and make sure you get the first bite before your grubby friends do.

Notes

you might have to turn your heat down a touch after a couple minutes if you start to see the oil burning. olive oil has a relatively low smoke point so if the pan gets too hot, it'll burn.

once you get this recipe down, get freaky with it. red pepper flakes add a nice punch to the dish if you can handle a little a heat. (and who are we kidding? you're drunk, you've got tiger's blood, of course you can handle a little heat.) adding sardines turn this into a downright restaurant appetizer. experiment with your own styleez to make this dish yours.



Meg's Mailers



Heyo - Megan here. I'm a self taught watercolor painter, currently living in NYC. Before settling down in NY I traveled solo for 10 months, during which I rediscovered the profound pureness and power of a postcard scribbled with "miss you" or "wish you were here". Traveling also left me insanely inspired to create, but I was living out of a stuffed carry-on, which limited space for art supplies. I'm not talking normal stuffed. I'm talking stuffed like one of those ricotta-filled large shell pasta dishes that are bursting at the seams.

I digress.



So I shelled out a few bucks for a 1.5x4" mini watercolor palette with a compactible paintbrush. (If my future doctor is reading this and wondering why I have arthritis - it's from making the smallest paintings that have ever existed and I'm sorry.)

All of this culminated in the following: Meg's Mailers. Two little cut-out-able watercolor postcards for you, lovely reader. Might I suggest you send them to someone you want to make smile today? Maybe someone you wish you could cook one of these treats for but aren't near enough to?

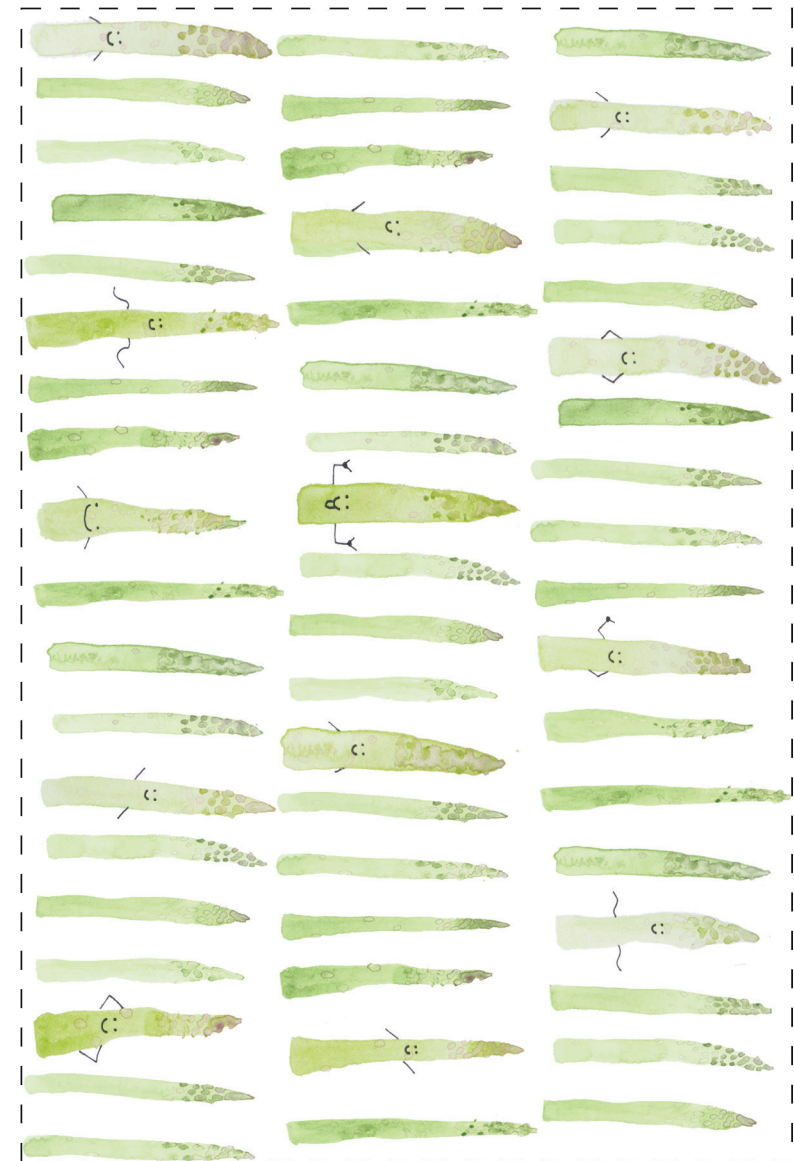
These postcards are inspired by a fabulous woman I met during a stay in Portugal: Haleh, a fellow watercolor painter. Espresso & croissants fueled our excitable conversations around past work & technique tips. She introduced me to food explorations as an exercise - exploring different color relationships and techniques by repetitively painting a singular type of food.



I immediately knew my inspiration: asparagus. Those delicious little crunch monsters are one of my favorite summer veggies. I love their long shape, delicate purple tips, but mostly that I can get consistent compliments on my cooking by just roasting them with salt and pepper on high heat. Really, an across-the-board winner.

So please, enjoy my asparagus babies and send their summer excitement and little smiles to someone you care about.

xoxo,
Megan

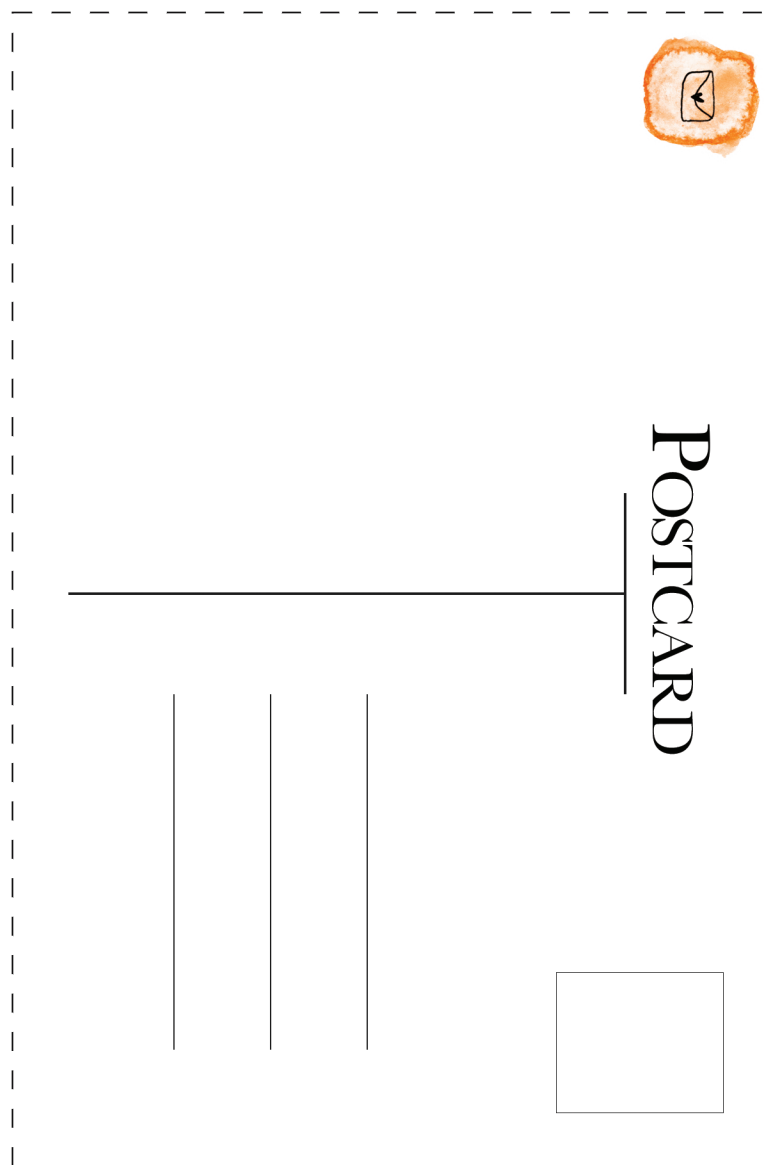




POSTCARD



Four horizontal lines for writing an address, separated by a vertical line on the left.



an oldie but goodie, margarineujana is a staple for baked goods, “baked” goods, and everything in between. indulging can be as simple as a schmear on your morning toast or as complex as a quadruple layer birthday cake (but we’ll save that for another issue.)

surprisingly easy to make, this recipe comes from an in-depth study of cannabis infusion done by Vanessa Lavorato for Food52. working with researchers at CW Analytical in California, she was able to track the best methods for infusion on a timely basis. this quick recipe gets the job done in a breeze with almost no work. in the end, you’re left with enough butter for our Best Brownies recipe featured on page 36, plus another stick for whatever you’re feelin’ experimental on.

an important note here, our margarineujana recipe calls for about 3x the amount of CBD weed to THC, both for simplicity’s sake (just dump a whole eighth of CBD in there) as well as potency (CBD tends to run at a lower percentage than THC weed.) vet stoners might not care about the addition of CBD, but for all the people I talk to about how smoking pot doesn’t isn’t fun for them anymore, this is for you. never again will you withdraw into a wormhole of inner thoughts and have to go to the bathroom to sit down and remember how to breathe after taking that big hit of Cam’s blunt.

CBD changed the way I smoke weed in an irreversible way. I sprinkle in a 1:1 ratio for any bowl I pack, joint I roll, or in this case, weed I butter. it allows you to mellow into your high without a second thought. if you’re someone that’s never understood why stoners love weed so much, or you have a sordid history with paranoia after taking a rip, do yourself a favor and try again with the addition of CBD.





1 c margarine
(2 sticks)
1 g THC weed
3½ g CBD weed
(one eighth)

Margarineujana

take your **weed** and break it into large florets. spread the nugs out onto a baking sheet and place in a 245° oven for 25-30 minutes.

this process, called *decarboxylation*, is akin to sparking a bowl. weed needs heat to do its thing, and simply stirring it into butter ain't gonna do it. weed, as it's grown, is chock full of THCA (Tetrahydrocannabinolic acid), but as close as it sounds, it doesn't do bunk at room temperature. we have to get it baked to convert that poser THCA into the good stuff, THC. putting it in the oven for 30 minutes has about an 80% conversion efficiency, which is about as good as I did on any test in school.

take your weed out of the oven and let it cool a few minutes. pack into your favorite grinder and grind, in batches if necessary, until you get an even powder.

melt your **butter** in a small saucepan or double boiler and add ground weed. simmer for 60 minutes, then strain into a heatproof container and let cool until needed, or add it straight to your mixing bowl and get baking.



Notes


some back of the napkin math estimates these brownies at 12.5mg/T of THC and 20mg/T of CBD (the CBD weed I have has a lower content percentage.) This means our brownie recipe comes out to be roughly 10mg THC and 15mg CBD per square.


If you want to do some more meticulous calculating or estimate based on your weed's percentages, the calculations are simple (even for Stoney!) –


- » take the amount of weed you're adding (1 g) and multiply by 1000, giving you 1000mg.
- » multiply by your weed's THC percentage (estimate an average of 20%)
- » that gives you 200mg THC in your batch
- » split into 16T per cup, gives you about **12.5mg/T**


there's no way to guarantee 100% infusion! math is fun and all, but account for deviations in your cooking


look look I know it all sounds really complicated and technical, but if you're already too stoned to follow these steps, here it is simply – easily memorable as the BBGBC System.

 BREAK IT

 BAKE IT

 BRIND IT

 BOIL IT

 COOL IT

STONEY'S SNAX

BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES
BROWNIES

Best brownies

so now you got all this *margerineujana*, what're you gonna do about it? I'll tell you what you're gonna do, you're gonna make some brownies about it.

for as long as there have been stoners trying to find the dankest strain, there have been pot heads trying to innovate new ways to consume their ganj: tinctures in their morning tea, balms for their little booties, eating nugs straight out the jar like an animal.

but the tried and true method will always be brownies. a promise of a fun night and a tasty treat in one. a post dinner treat that doesn't have to be a cocktail. a beautiful dessert mushed into a Ziploc bag for a woodsy hike. endless occasions, endless fun.

these have to be the absolute best brownies I've ever made. the vegetable oil keeps these babies fudgy for days, as well as surprisingly decadent no matter how long they stay in the freezer.

and while there might not be a full eighth crammed into these (roughly 10mg THC/square if you use our *Margerineujana*) I call this the perfect amount to a) be able to eat a whole brownie without getting too zonked and b) not taste like every bite is like putting a whole nug in your mouth.





**½ c margerinuaja,
melted**
**½ c cocoa powder,
unsweetened**
1 c sugar
2 eggs, large
1 t vanilla extract
1 T vegetable oil
½ c flour
pinch of salt

preheat oven to 350°

combine melted **margerinuajana**, **cocoa**, and **sugar**. if you have the fortune of making this in a stand mixer, let this baby run for a while. seriously, go ahead and walk away so you're not tempted to stop it. 5-8 minutes of whipping this together will give the mixture enough air to make brownies that are surprisingly light for how rich they are. if you're doing this by hand, just mix until your arm gets sore.

add **eggs**, **vanilla**, and **veggie oil**. incorporate slowly and then ramp up the speed and let it go for another few minutes.

dump in **flour** and **salt**. turn off the mixer! mix this in by hand until you can't see any flour streaks. be sure not to overmix, just fold it over itself until you can't see any flour remaining.

bake about 20-25 min. get baked in about 60-75 min

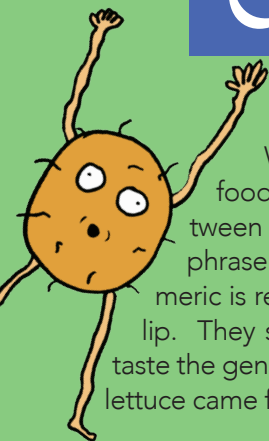
Notes

we almost always have a tupperware of these in our freezer at home. feel free to warm them, but I've eaten about 90% of the brownies I've ever made right out the freezer, and they're still the best brownies I've ever eaten.

here's the wildcard; we ran out of vanilla extract a couple months ago, so I've been getting freaky and subbing Kahlua. vanilla extract is just vanilla beans soaked in vodka with sugar, and Kahlua is just vanilla soaked in rum, with sugar and coffee. they're basically the same at the scale of 1 tsp, plus the added hint of coffee makes these brownies even chocolatier.

GARRETT'S CHIP REVIEWS

"Potatoes are to the culinary world what Duct tape is to the household handyperson." -- G.M.H.



We all have that one pompous friend that calls themselves a foodie. The Dingus that claims they can taste the difference between a pinot noir and a pinot grigio. You might hear them say the phrase "I'm getting notes of oak" a few sips into their wine, or "turmeric is really such an underutilized spice," biryani rice hanging off their lip. They swear they can smell the type of deodorant the farmer wore, taste the genetic makeup of the family that established the land their salad's lettuce came from.

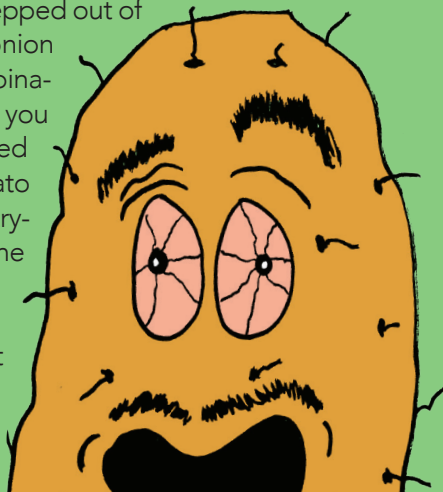
I am not one of those people.

I will never be one of those people. And I have no interest in spending years refining my palate all for the sake of going to ridiculously expensive restaurants and *maybe* noticing the slightest increase in quality, all in the pursuit of impressing a date that I'm hoping won't know any better than me.

Obvious flavor is what I am chasing. I want to be jealous of the raw confidence the flavor has in itself. I want something that smacks me around and tells me who's boss, maybe pull my hair a bit if it's feeling frisky. If this is your vice too, then you know there's only one vehicle brave enough to weather the storm of infinite flavor possibilities... the potato chip.

Chips are destined to push the boundaries of societal norms, but with great power comes great responsibility. Once I finally stepped out of the comfort zone of cool ranch and sour cream & onion I realized there was an entire world of flavor combinations to try. The danger of the game is that once you turn on, tune in, and drop out, your eyes are widened to the world (literally global varieties) of the potato chip game. I've spent the past 2+ years finding, trying, and rating any chip I could get my hands on. The one caveat being the chip must be something I've never heard of or new to my market.

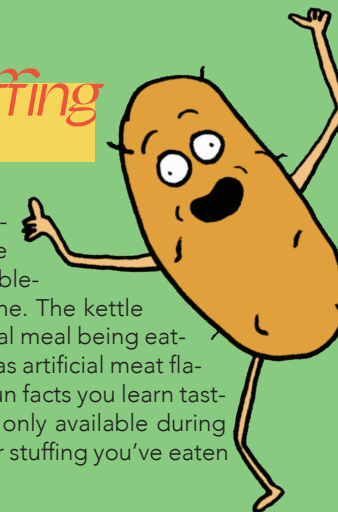
The following are the top three chips (hottest hunks? precious potatoes? captivating and charismatic crunchy champions?) I've reviewed...



Trader Joe's Thanksgiving Stuffing Seasoned Kettle Chips



If the goal is to find a unique and powerful chip then Trader Joe's hits the nail on the dog-gone head. The stuffing flavor tastes exactly like grandmama used to make, including the tablespoon of love she added for her favorite little one. The kettle chip is the perfect vehicle to illude you of an actual meal being eaten. Proper restraint of the turkey flavor is crucial, as artificial meat flavors tend to be overbearing. (One of the many fun facts you learn tasting chips.) The only downside to this chip is it's only available during the holiday season, and by then, all of the proper stuffing you've eaten has already tacked a few lbs. onto your waist.



Zapp's Voodoo Heat

Talk about a chip that brings the heat (pun certainly intended), and don't you dare get this confused with regular Zapp's Voodoo. The best way to describe the voodoo flavor is a milder salt and vinegar style with a hint of sweetness. The flavor is eccentric and exciting, with the additional heat rounding out the moment, making sure every taste bud is invited to the party. Experiencing the deadly dance of Vinegar vs. Heat on the kettle-crisped dance floor really appeals to the inner masochist. I mean, what's pleasure without a little pain?



Lay's India's Magic Masala



I'll throw some extra emphasis on the word "magic" here. If these were more readily available, they'd easily be a regularly stocked pantry item. While I am no expert on authentic masala flavor, this chip is everything I have been searching for, performed in a defined three act show: Act 1 – Exposition, the buttery, creamy wave that sets a clear landscape for immersion into the flavor to follow. Act 2 – Rising Action, the thoughtful combination of Indian spices that dance on your tongue, inviting you to take relax and brace for, Act 3: Climax, chili heat that quickly establishes dominance and leaves you begging to bury your face in the bag. Be warned, once you have these chips there is no going back.



Who do you cook for? a playlist



Megan Rains,
by Chasen Novak

- "WONT YOU COME OVER" - Devedra Banhart*
- "FINE TIME" - Robert Palmer*
- "IT'S ALL COMING BACK TO ME NOW" - Céline Dion*
- "FACE TO FACE" - Shellshag*
- "DECEMBER, 1963 (OH WHAT A NIGHT!)" - Frankie Valli & The Four Seasons*
- "ARROW THROUGH ME" - Wings*
- "JUMP (FOR MY LOVE)" - Pointer Sisters*
- "CANDY GIRL" - New Edition*
- "THIS MUST BE THE PLACE (NAIVE MELODY)" - Talking Heads*
- "SEASIDE WOMAN" - Linda McCartney*
- "DON'T LAUGH (I LOVE YOU)" - Ween*
- "MODERN LOVE" - David Bowie*
- "UNKNOWN LEGEND" - Neil Young*
- "UH-OH, LOVE COMES TO TOWN" - Talking Heads*
- "I'LL COME RUNNING" - Brian Eno*
- "LOVE WILL KEEP US TOGETHER" - Captain & Tennille*
- "YOU & I" - Lady Gaga*
- "GO TO TOWN" - Doja Cat*
- "I SECOND THAT EMOTION" - Smokey Robinson & The Miracles*
- "LOVE -> BUILDING ON FIRE" - Talking Heads*
- "TEENAGE KICKS" - Shellshag*
- "WHITE LIGHT/WHITE HEAT" - The Velvet Underground*
- "TRY ME" - Kero Kero Bonito*
- "THE WAY WE MOVE" - Langhorne Slim*
- "AS LONG AS WE'RE TOGETHER" - The Lemon Twigs*
- "I LOVE YOU MORE THAN WORDS CAN SAY" - Otis Redding*
- "GOING TO GEORGIA" - The Mountain Goats*

