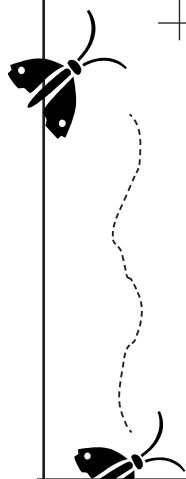


Hammer It Out

The essentials for your Storage Chest

Repel moths

- Place cedar inserts between stacks of clothes or add a cedar lining.
- Insert a piece of coal wrapped in a nylon stocking to keep humidity low.
- Make your own moth-deterring sachets using herbs, like rosemary, mint, and thyme.



Pack safe

- Wrap breakable items in soft cloths or used newspaper.
- Sandwich paper plates between dishware to prevent scratches.
- Separate items such as colorful candles and dark denim with parchment paper to prevent color bleeding.

Eat

Jim Beam Black® Bourbon Balls

Ingredients

36 pecan halves
4 tablespoons Jim Beam Black® Bourbon
6 tablespoons butter
4 cups confectioners' sugar

For coating:

2 tablespoons Jim Beam Black® Bourbon
½ pound semisweet chocolate

Preparation

Soak pecan halves in 4 tablespoons Jim Beam Black® Bourbon for at least 2 hours or up to overnight. Drain (but keep the Jim Beam Black® because it makes a nice pecan-flavored drink). Combine softened butter with confectioners' sugar. Add bourbon just until mixture is soft enough to roll into balls.

Place a pecan in center of each ball. Refrigerate until ready to eat. Remove bourbon balls from refrigerator. Grate chocolate. Melt over lukewarm water. Stir in 2 tablespoons Jim Beam Black® Bourbon. Using dipping tong or fork, dip each ball into chocolate to coat.

Place on waxed paper in airtight container and store in the refrigerator.

Drink

Jim Beam Black® Collins

Ingredients

2 parts Jim Beam Black® Bourbon
½ part lemon juice
1 teaspoon granulated sugar
1½ cups sugar
Club soda
Orange or lemon slice
Cherry

Preparation

Mix Jim Beam Black® Bourbon with lemon juice, sugar, and ice in a cocktail shaker. Shake well and strain into a tall glass. Add ice cubes and fill the glass with club soda. Stir. Garnish with a fruit slice and a cherry.

sponsored by



drink smart®

Jim Beam Black® Kentucky Straight Bourbon Whiskey, 43% Alc/Vol
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