

Black-capped Vireo (*Vireo atricapilla*)



Photo by Laura Keene

These are the smallest vireos that regularly occur in the United States, found in central Texas up through Oklahoma. They nest in low, scrubby vegetation in fire-adapted landscapes.

Black-capped Vireos are striking birds with a black head, thick, white spectacles, and red eyes. They can be difficult to find as they skulk in thick scrub. Males will sing their long songs throughout the middle of the day.

This species was listed as federally endangered in 1987, but due to habitat preservation and Brown-headed Cowbird removal, the species was removed from the list in 2018.

Check out this article for more:

<https://abcbirds.org/bird/black-capped-vireo/>

In the second episode of this show, I spoke with Samantha S. Hauser, PhD. She has worked extensively with Black-capped Vireos, which are a very niche species found in fire-adapted oak scrub in Central Texas. They are a striking bird that can most easily be identified by the black cap that it is named for.

This cocktail is based on a classic shot called a Texas Prairie Fire. It is a perfect base for a Black-capped Vireo as they are small, ornery birds whose habitat regularly have fires. The Chambord sinks to the bottom, but you complete the black cap by taking the shot and then it's on top! It's a surprising combination of tastes and after a few, you'll be planning your trip to look for this species.

Black-capped Vireo

INGREDIENTS

1 oz Blanco Tequila
1/2 oz Chambord
Splash of Lime Juice



DIRECTIONS

1. Carefully pour Chambord in shot glass
2. Slowly pour Lime Juice on top of Chambord
3. Slowly pour Tequila on top of Lime Juice
4. If made properly, there should be defined layers
5. Drink in one shot to create a Black-capped Vireo!

