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# Contributors

Q:

*Where will you be this summer:  
poolside, or at the beach?*



A: "Poolside all the way. I grew up in Brooklyn, near the beach. There was always sand in the shower, and you couldn't get it out—I hated all that sand! Plus, I'm afraid of the ocean."

—VANESSA ANTONELLI, writer for InStyle.com and Where to Find It, p. 66



A: "Definitely seaside. I'm from Miami, so I love salt water and the ocean."

—JOYCE OSTIN, the photographer whose book *Hollywood Dads* is featured in "Their Hearts Belong to Daddy," p. 262



A: "We're both beach people. Luckily we live in Santa Monica, just a block away from the Pacific Ocean."

—ART LUNA (LEFT), who, with Tim Clarke, set the stage for "Garden Party," p. 340



A: "I'm still traumatized by the movie *Jaws*, so I prefer to sit around when I'm at the beach. But I do my actual swimming in the safety of a heated pool."

—PHOEBE EATON, who wrote "Kicking Back with Jessica Alba," p. 114



# Garden Party

Transform a traditional picnic into an elegant dinner for 10—perfect for the backyard



## To Start

### A Progressive Picnic

This updated version of the summer favorite doubles as a garden tour. At the entrance, greet guests with a glass of sparkling rosé wine (such as Schramsberg Brut Rosé), served ice cold.



Savory bites are easy to eat; spicy nuts even come in edible packages.

## The Menu

### Cocktails

*Limeade Vodka Slushes,  
Classic Campari and Soda*

### Hors d'Oeuvres

*Spiced Nut Waffle Cones,  
Chips with Scallion Dip,  
Green Goddess Deviled Eggs*

### Dinner

*Tenderloin Sandwiches with Gorgonzola,  
Parmesan Fried Chicken,  
Fingerling Potato Salad with Black Olives,  
Summer Corn Salad with Tangy Honey Dressing*

### Dessert Buffet

*Coffee Granita with Cream,  
Bourbon-Coconut Brownie Bites,  
Homemade Crème-Filled Chocolate Cookies,  
Bakery Sweets*

## Drinks Poolside

**Party Philosophy** Entertaining outside is second nature to Art Luna, celebrity hairstylist and landscape designer, and Tim Clarke, an interior designer. Known for their casual but fanciful parties, the pair like to entertain in intriguing settings, like this sprawling Los Angeles garden designed by Luna. "It's just more fun when guests have room to roam and something interesting to look at," says Clarke.

**A Bite to Begin** Guests gather first at the pool for drinks and enjoy simple, updated snacks: deviled eggs made with green goddess dressing, nuts served in savory cones, and chips topped with dollops of scallion dip.

**Lounging Allowed** No uncomfortable chairs and tippy tables here: Plush sofas are sink-in soft, and a coffee table is luxuriously oversized.



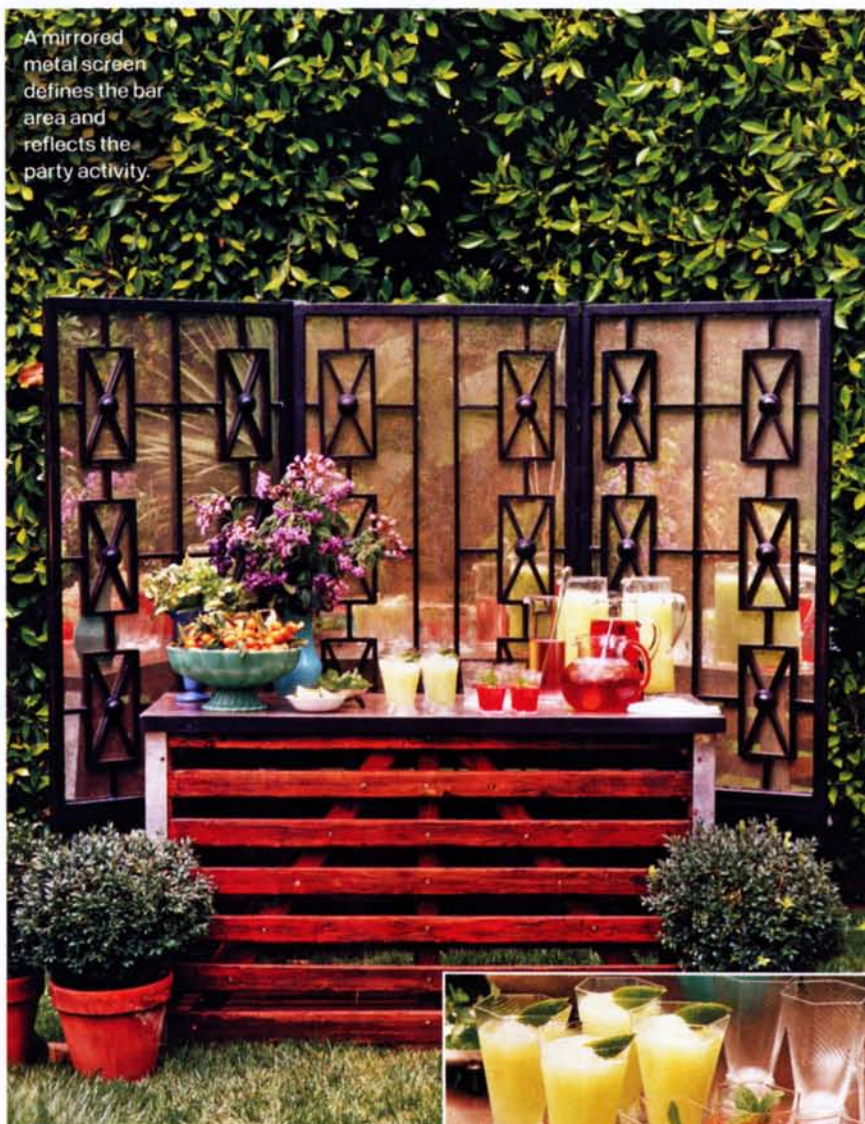


Elements from the garden are used as décor: The succulents on the table and pots of boxwood echo the plantings that frame the seating area. Luna clustered quartz crystals on the coffee table. "I use crystals whenever I can," he says. "Set near the pool, they sparkle with the reflected sunlight."

For more information about décor items, see Credits in the back of the magazine.



A mirrored metal screen defines the bar area and reflects the party activity.



## Summer Cocktails

### Limeade Vodka Slushes

(Serves 10)

- 2 cups sugar
- 1 cup fresh lime juice
- 1 serrano chile, sliced
- 4 cups chilled vodka
- Lime slices or chiles

In small saucepan bring sugar and 1 cup water to boil, stirring constantly. Remove from heat; add lime juice and chile. Refrigerate until cold; remove chile. In pitcher mix syrup and vodka.



A cool set of refreshing cocktails

Pour into glasses filled with crushed ice. Garnish with lime slices or chiles.

### Classic Campari and Soda

(Serves 10)

- 4 cups Campari
- 5 cups chilled club soda
- Lemon twists or mint sprigs

Pour ¼ cup Campari into ice-filled cocktail glasses, and top with club soda. Garnish with lemon twists or mint sprigs.

## Dine Alfresco

**Setting the Scene** “Outdoor décor should be as organic as possible,” says Clarke. “Use colors that echo or complement those found in your garden: avocado green, lemon yellow, rosy pink, turquoise blue. And don’t clutter up your space. Create an interesting mix of vintage pieces with something modern and clean—juxtaposition accentuates the special qualities of both.”

**The Table** Casually arrange bouquets of succulents to decorate the table, and anchor the ends with a pair of orange trees. “The trees give off an amazing fragrance,” Luna says. Tall arrangements of citrus tree branches from a florist could also be used. Layer disposable bamboo plates on patterned cotton place mats and top with neatly folded napkins and greenery culled from the garden.

**Dinner Is Served** Offer a menu of haute comfort food: beef tenderloin sandwiches, Parmesan fried chicken, and fingerling-potato and corn salads. “Keep it classic, not fussy,” says Luna. “My favorite is the steak sandwich. It’s simple, but blue cheese and arugula make it absolutely delicious.”



Cork votives between place settings emit a soft, low light.



The dessert table includes coffee granita with cream, tiny fruit pies, home-made crème-filled chocolate cookies, pastel meringues, colored marshmallows and mini bourbon-coconut brownies.



## Sweet Display

**Tiny Bites** “We like to offer guests a beautiful table filled with little treats instead of serving one dessert,” says Clarke. “It’s such fun to taste several things—and it’s easier to nibble during after-dinner mingling.” Supplement homemade sweets with bakery treats. Clarke and Luna go to L.A. patisserie Boule (boulela.com) for pretty cookies and candies.

**Pretty Setup** Use a variety of platters and cake stands of different heights to make the table visually enticing. Don’t forget a few candles (here, in a pair of patinated garden lanterns) so that guests can admire the array even after the sun goes down.

## Outdoor Entertaining 101

- A successful garden party, even a small one, should have secret places to go. Create surprise nooks for guests to discover by arranging comfortable seats in out-of-the-way areas.
- If you don’t have trees providing a natural canopy, try using pergolas or umbrellas. Hang strands of lights in trees or from the spokes of umbrellas so that soft light reflects down.
- Consider investing in a heat lamp or two for chilly nights; the Endless Summer Patio Heater (\$480; elitedeals.com) warms areas within a 20-foot radius. Or rent lamps from your local party-supply store.
- Scented candles can attract bugs; use citronella tea lights or hurricane lamps instead. Keep odorless bug spray handy—but be sure to remind guests to apply it at a distance, away from people and food!