

CTC & G

Connecticut Cottages and Gardens

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**SUMMER
READY**

**BEST IN BATHS
& OUTDOOR
ENTERTAINING**



ENTERTAINING



Setting the Bar

WHEN TEMPERATURES RISE, COOL OFF WITH A REFRESHING COCKTAIL | BY MARY FITZGERALD



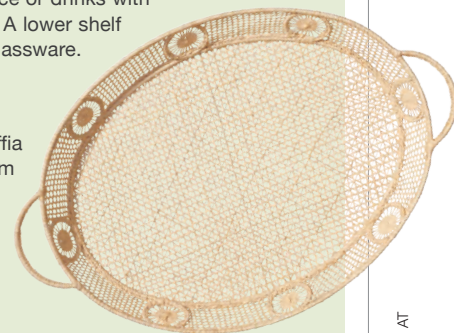
Style icon, hostess extraordinaire and author, Aerin Lauder knows how to throw a party. In her book *Entertaining Beautifully* (Rizzoli New York) coming out this fall, Lauder serves up imaginative ideas for celebrations year round. In the chapter, "Come for Cocktails," she explains:

"One of the simplest ways to entertain is to have friends stop by for drinks. You don't need to cook, it can be impromptu or a planned prelude to heading out to dinner. I believe in having a bar, console table, or even just a tray always at the ready, set up with drinks and snacks such as nuts and chips in small gold or silver bowls. That way, even if someone drops by unexpectedly, it's easy to make them feel welcome."



Serena & Lily's Riviera bar is weather-friendly in a powder-coated aluminum. The console features two water-tight bins for ice or drinks with removable teak lids. A lower shelf stores bottles and glassware. serenaandlily.com

An oval raffia tray from **Aerin** keeps the party portable. aerin.com



Pop a cold one with the bejeweled Palm Tree bottle opener from **Joanna Buchanan**. joannabuchanan.com



Cloth cocktail napkins elevate an outdoor soiree. **Kim Seybert's** sun print design is embroidered on linen. kimseybert.com



RECIPE FOR SUCCESS

TAVERN AT GRAY BARNS IN SILVERMINE OFFERS UP ITS SIGNATURE CONCOCTION—THE GRAYHOUND

"I love the Grayhound because of its healthy inclusion of freshly squeezed grapefruit juice. You can batch it and keep in the refrigerator for several days at a time. We like to use a rosemary sprig cut fresh from our Tavern kitchen garden as a signature garnish to the drink. The fresh rosemary gives the drink an herbaceous scent and summer freshness."

Marsha Glazer, owner, Tavern at Gray Barns

HERE'S WHAT YOU'LL NEED

Ingredients

3.5 oz of Vodka of your choosing (we like to use Kettle One)

4.5 oz fresh-squeezed grapefruit

Rosemary for garnish



AERIN LAUDER, ENTERTAINING BEAUTIFULLY; SIMON UPTON; TAVERN AT GRAY BARNS; NOAH FECKS