

PARTY TIME



YOU'RE INVITED! FROM SPRINGTIME MENUS TO MARVELOUS DÉCOR, JOIN US FOR A TRIO OF SEASONALLY INSPIRED FÊTES, WHERE WE CELEBRATE A BLUSHING BRIDE, A MOMMY-TO-BE, AND A TIMELESS TRADITION OF TEA IN THE GARDEN.



GATHER & GROW

WITH BLOSSOMING FRIENDS AND DEEP-ROOTED COMPANIONS, JOIN IN AN AFTERNOON TEA PARTY AMID FLOWERS GALORE.

RECIPE DEVELOPMENT AND FOOD STYLING BY Elizabeth Stringer | STYLING BY Sidney Bragiel | PHOTOGRAPHY BY John O'Hagan







BOUNTEOUS BLOOMS

What better way to experience the resplendence of milder months than by hosting a get-together outdoors? A green-and-white tablecloth sets the stage for a polychromatic parade of flowers and foliage, both nestled into vases and dancing across assorted china. As friends bask in the sunny surrounds, tempt them with flavorful tidbits, from pinwheels and canapés to Banana Bread with Mascarpone and Honey. Seed packets inspire departing guests to add to their own home gardens.





Turkey Pesto Pinwheels

MAKES 12 SERVINGS

½ cup mayonnaise
3 tablespoons prepared pesto
1 tablespoon Dijon mustard
5 large flour tortillas
2½ cups fresh arugula
10 pieces thinly sliced provolone cheese
½ pound thinly sliced deli smoked turkey breast

1. In a small bowl, stir together mayonnaise, pesto, and mustard. Spread about 2 tablespoons mayonnaise mixture onto each tortilla. Sprinkle each tortilla with ½ cup arugula. Top each with 2 slices provolone and 3 slices turkey. Roll up tortillas tightly, and wrap in plastic wrap. Refrigerate for 2 to 4 hours.
2. Slice tortilla rolls into ½-inch-thick rounds. Serve immediately. Can be refrigerated in an airtight container for up to 2 days.

Shrimp Avocado Cups

MAKES 15

1 (1.9-ounce) package frozen mini phyllo cups, thawed
2 tablespoons diced red onion
2 tablespoons fresh lime juice
1 teaspoon minced garlic
¼ teaspoon kosher salt
½ teaspoon ground black pepper

1 ripe avocado, halved, thinly sliced into pieces
1 cup peeled, deveined, and cooked small shrimp
Garnish: chopped fresh cilantro

1. Preheat oven to 350°.
2. On a rimmed baking sheet, place phyllo cups. Toast for 5 minutes.
3. In a small bowl, combine onion, lime juice, garlic, salt, and pepper. Place one piece avocado and 1 shrimp in each cup. Top each with about 1 teaspoon onion mixture. Garnish with cilantro, if desired. Serve immediately.

Cucumber and Radish Canapés

MAKES 12 SERVINGS

4 ounces cream cheese, softened
4 ounces goat cheese, softened
6 very thin slices white sandwich bread*
Ground black pepper, for sprinkling
2 miniature cucumbers, thinly sliced
6 radishes, thinly sliced

1. In a small bowl, stir together cream cheese and goat cheese until combined. Spread mixture onto bread slices. Trim crusts from bread, and cut in half lengthwise. Sprinkle with black pepper.
2. Place 2 cucumber slices and 2 radish slices on each bread half. Serve immediately. Can be refrigerated in an airtight container for up to 2 days.

*We used Pepperidge Farm.

Banana Bread with Mascarpone and Honey

MAKES 1 (9X5-INCH) LOAF

½ cup whole buttermilk
1 teaspoon baking soda
½ cup unsalted butter, softened
1 cup sugar
2 large eggs
2¼ cups all-purpose flour
½ teaspoon kosher salt
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1½ cups mashed banana
(about 3 medium bananas)
1 teaspoon vanilla extract
Mascarpone cheese and honey, to serve

1. Preheat oven to 325°. Spray a 9x5-inch loaf pan with baking spray with flour.
2. In a small bowl, stir together buttermilk and baking soda; let stand for 5 minutes.
3. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in banana and vanilla. Spoon batter into prepared pan, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Serve with mascarpone cheese and honey.



❖ RESOURCES

To purchase items featured in our articles, please refer to the information below. If an item is not listed, it is privately owned and not available for purchase. To contact the manufacturers and retail stores referenced below, see DIRECTORY OF COMPANIES.

MIX AND MATCH: SHAPELY CHIC

Page 31: Philippe Deshoulières Arcades Grey salad/dessert plate in gold; Bromberg's. La Vienne dinner plate in blue; Canvas Home. Royal Limoges Golden Fire dinner plate; Gracious Home. Kirk Stieff 4-piece dinner setting in Golden Winslow; Replacements, Ltd. Saint-Louis Tommy Flannel Grey Hock; Kneen & Co. Lowell Napkin in Champagne; Matouk. Flux napkin ring in gold; Kim Seybert.

Page 32: Philippe Deshoulières Arcades Grey salad/dessert plate in gold; Bromberg's. Raynaud Paradis presentation plate and bread & butter plate in turquoise, and dinner plate in white; Artedona. Bistro Gold 5-piece place setting; Juliska. Alexandra Clear Highball glass; Blue Pheasant. Bazaar Napkin in Ivory & Natural; Kim Seybert.

INSPIRED DESIGN: SUMPTUOUS AND SERENE

Pages 39-41: Lotus wallpaper in BP2051; Farrow & Ball.

SEASONAL SETTINGS: SPRING AWAKENING

Pages 43-49: Casual Couture Scallop placemats and napkins in sky blue; Matouk. Puccinelli Classic Iced Tea glass; Vietri. Cornflower Lace service plates and bread & butter plates; Mottahedeh. Anna Weatherley Budapest Spring flat cup & saucer set, salad plate, and dinner plate; Replacements, Ltd. Ruffled Dahlia napkin ring in cream; Deborah Rhodes. Lilliana Polished Gold flatware set; Blue Pheasant. Amalia Highball glass; Juliska. April Cornell Strawberry Shortcake tablecloth in ecru; Wardrobe Shop.

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Something Blue (Pages 53-60): Interiors; Janet Clifton of Designing Home. Fortuna Blue dinner and dessert plates, Silk Ribbon service plate in cornflower, Princess Victoria platter in light blue; Herend. Tapestry napkin, Pearl napkin ring in ivory/gold; Kim Seybert. Pearls placemat in white/white; Bodrum. **Gather & Grow (Pages 61-66):** Schuman-Bavaria Chateau Dresden salad plate and Empress Dresden Flowers flat cup & saucer set, Richard Ginori Perugia (white) flat cup & saucer set, teapot & lid, and salad plate, John Aynsley Pembroke (gold trim) footed cup & saucer set, teapot, sugar bowl & lid, creamer, and bread & butter plate; Replacements, Ltd. Millefleurs oval tray, teapot, bread & butter plate; Gien. Hibiscus glass white small fluted vase and bud vase; Vietri. Aria-Riya reversible pillow

cover in green, Riya round tablecloth in green, Aria round tablecloth in green; Marigold Living. **Welcome, Baby (Pages 67-74):** Interiors; Hundley Hilton of Hundley Hilton Interiors. Golden Laurel dessert plate and oval platter, Bunny with Heart in raspberry, Rabbit with One Ear Up in raspberry; Herend. Lanna vintage rose/cream salad plate, Julianna platter; Irwin Ribera. Filetto cocktail napkins in white/gold; Sferra. Gatsby Champagne flute with gold dots, Vinci small footed white centerpiece, Roma wave footed bowl in gold; Abigails. Pastel glass pink service plate/charger; Vietri.

NEW LOOKS FOR OLD CHINA

Page 84: Royal Albert Lady Carlyle dinner plate; Replacements, Ltd. Braided basket oval natural placemat, Le Panier Bright Satin 5-piece place setting, and Arabella Petal Pink footed goblet; Juliska. Festival napkin in Bluebell; Sferra.

Page 85: Richard Ginori Ercolano Green dinner plate; Replacements, Ltd. Farrel placemat in teal/oyster; Sferra. Cotton napkin in Brooks Avenue Pink; Laura Park Designs. Pastel glass white service plate/charger; Vietri. Charlotte wine glass in clear; Irwin Ribera. Orabella 5-piece place setting; Arte Italica. **Page 86:** Johann Haviland Blue Garland dinner plate; Replacements, Ltd. Rose Nouveau linen tablecloth; April Cornell. Organic shaped dinner plate and bowl with silver rim; West Elm. Eleganza charger; Arte Italica. Cachet napkin rings; Sferra. Helix double old fashioned glass and wine goblet in silver; Kim Seybert. **Page 87:** Haviland Silver Anniversary dinner plate and Royal Crown Derby Mikado Lime bread-and-butter plate; Replacements, Ltd. Wheat 5-piece flatware set in gold; Michael Aram. Block-print Indian cloth napkins in green; House of Mayil on Etsy.

Page 88: Lenox Charleston dinner plate; Replacements, Ltd. Sophene flatware set; Blue Pheasant. Festival napkin in Petal; Sferra. Bordino Sparkle octagon placemat in silver sparkle; Bodrum. Grace napkin ring; Bodrum.

EASTER IN THE GARDEN

Pages 89-97: Roses de Tuscia; Robert Haviland & C. Parlon. Anna Weatherly service plate fluted charger in green, Bernardaud Constance salad plate and bread & butter plate in green, Tiffin-Franciscan Palais Versailles water goblet and wine glass; Replacements, Ltd. Bamboo Garden linen tablecloth; April Cornell. Juliska Florentine Gypsy napkin in gold/whitewash; Bromberg's. Classic Gold Liquid Leaf (for eggs); Hobby Lobby.

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