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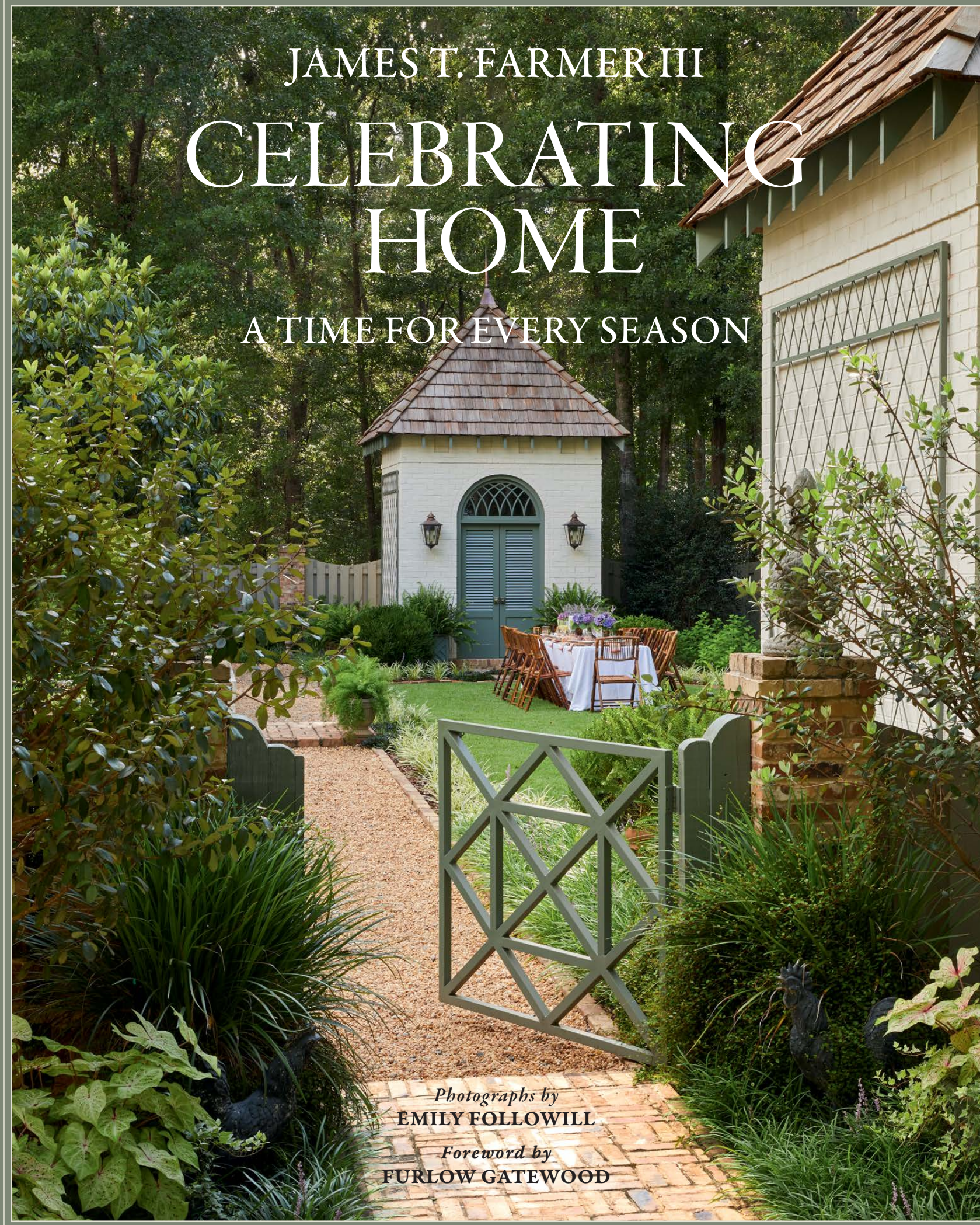
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CELEBRATING HOME

FARMER



GIBBS SMITH



JAMES T. FARMER III CELEBRATING HOME

A TIME FOR EVERY SEASON

Photographs by
EMILY FOLLOWILL

Foreword by
FURLOW GATEWOOD



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A small, square pavilion with a white stone exterior and a wooden shingle roof. It features a central green double door with a decorative arched window above it. Two small lantern-style light fixtures are mounted on the wall either side of the door. The pavilion is situated on a brick base.

A long dining table set for a meal, covered with a white tablecloth. The table is surrounded by bamboo chairs. The setting includes plates, glasses, and a centerpiece of purple flowers. The table is placed on a well-maintained green lawn.

A small, decorative metal gate with a lattice design, set within a brick wall. It provides access to a gravel path that leads through the garden.

A portion of a white brick house is visible on the right side of the image. It has several windows with dark brown shutters and a gabled roofline.



OPPOSITE: Large glass hurricanes cast a romantic glow as only candlelight can. Peaches scattered down the table reinforce the season. The hydrangeas are at their “antique” stage, probably my favorite look. The colors have become more jewel toned and saturated. The rich, lavender-blue color of these mopheads is a direct reflection of the soil pH where they are grown in my yard.

ABOVE: A chilled cantaloupe soup (befitting the color scheme) is the starter course for this alfresco summertime supper. Served with prosciutto, a hearty loaf of bread and mozzarella, it’s practically a meal. The classic pairing of prosciutto and melon is lovely during this season.

OVERLEAF: The entrance to the garden. The cinnamon bark of the crepe myrtle is echoed in the tones of the cedar shake roofs, earthen-hued brickwork and gravel. A Chippendale bench in light blue keeps the cooler palette and is visually delightful. ‘Miss Muffet’ caladiums nod and bow in the slightest breeze or simply when walked past, which makes them perfect greeters for garden visitors in the summer. I love their chartreuse foliage and hot pink “freckles.”



LTF



Thanksgiving

Thanks and *giving*. Two of my favorite words! Combining them creates a single word, holiday and season I truly love. Fall is my favorite season all around, although there are elements of each season that I enjoy individually. It's a special time of year, as, for many families, it encompasses an entire weekend, not just a day.

Thanksgiving for my family is not unlike many holidays traditionally. With a large and proximate family, we gather and give thanks around the table with the traditions and menu associated therein. Since the majority of us still live nearby, Thanksgiving and its meal are not unlike a lovely Sunday family dinner. So, this gives me the excuse to tweak the traditional style and even set a new tradition. A slight change or update feeds my craving for creativity. This bodes true for the tablescape and décor, too.

I love a Thanksgiving lunch that is a touch lighter than an evening meal—for me, a turkey sandwich would be just fine! A good soup, a good seasonal salad and roasted veggies and sides make for a perfect mid-day meal—leaving room for dessert, of course!

My dining room at Farmdale is sunny and light-filled by two large windows, and two large mirrors reflect that light back into the room. Brick floors and lighter washed paneling create almost a conservatory feel, and the two large fiddle-leaf ficus trees add to the effect. The direction I take for my tabletop is a visually lighter tableau, with handsome and pretty elements all combined with family and found pieces.

For us down in South Central Georgia, the dahlias give their final salute to the season in late November. After using them for seasonal accents, décor or containers, I replant them in a cutting border, where they can grow wild and have long stems for cutting the next season. These become the stems for my centerpiece. Mimi's silver punch bowl is my go-to container, and the unapologetic billowing of dahlias and mums cascade in shades of peach, apricot, fuchsia, yellow and scarlet. Loquat leaves from the garden serve as greenery and mimic the loquats in the pattern in Lee Jofa fabric on my windows.

A bouquet of the last roses of the season—in my favorite shades of coral, peach and apricot—holds court on the Welsh cupboard, with a spray of nandina berries setting the seasonal tone. Bright yellow branches of Japanese maples strike a contrast against the antique jade vases and peachy glaze of the lamps on the sideboard. My mother's family crest sports pomegranates, so I love to have some represented on the table and sideboard. Large etched-glass hurricanes on the antique Chinese demilunes are filled with branches of magenta sasanquas, autumnal hued dogwood and magnolia—all right from the garden and land.



PRECEDING OVERLEAF: Cards and photos are displayed on the fridges, wreaths of bay leaves are hung on the shelves and window, and seasonal fruit and foliage decorate the island. The rendering of Farmdale is by my nephew, Napp Yelton.

OPPOSITE: My kitchen table is decked in green and white, which is always right! I found the large brass deer at an antique show and named her Merry Vixon. My family has a history of naming objects, from cars to, well, large brass deer. A snowman of rosemary leaves bejeweled with lemons and soft blue ribbon anchors the kitchen window.

ABOVE: A bay leaf wreath is hung in the bay window—how apropos! The light from this box bayed window is perfect for growing myrtle topiaries. Some of the most elegant holiday displays can be composed of fruit!

OVERLEAF LEFT AND RIGHT: Coconut cake is a holiday staple in Southern tradition. My friend Sara Jo helped me tweak the recipes in *A Time to Cook* and *A Time to Celebrate*, adding a fresh cranberry layer. The tart brightness of the cranberries complements the sweetness of the coconut. A spice tea is served through the holidays at Farmdale. In Nashville, Tennessee, it's served at the Picnic Cafe and is called Picnic Punch. I love it over ice or warm.

