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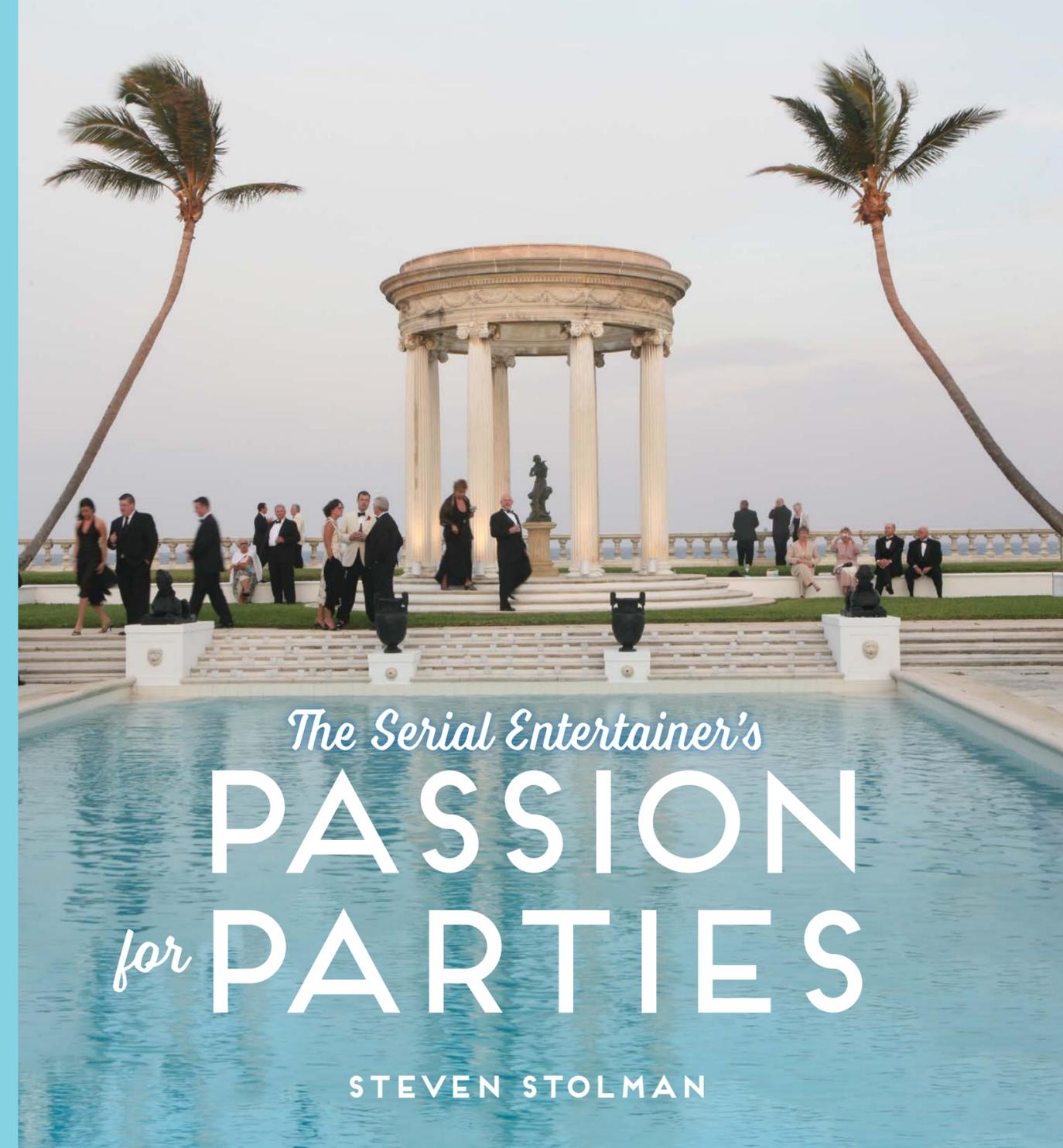
The Serial Entertainer's
PASSION
for **PARTIES**

STEVEN STOLMAN

Steven Stolman, a keen observer of all things stylish, claims that he has never met a party that he didn't like and, with his signature brand of self-deprecation, candidly admits that he'll "go to the opening of an envelope."

Here he recalls childhood birthday parties, his own 1970s mod bar mitzvah, and his earliest attempts at grown-up entertaining. He also takes us to a host of glamorous high-society events, offering relatable tips on menu planning and décor that can be translated for use at home—perhaps not on an everyday basis, but certainly for the special occasions of life.

From red carpet galas to lavish birthday bashes to picture-perfect weddings, Steven Stolman invites us to be his guest and experience these extraordinary events from a unique insider's point of view, the takeaway being a goody bag filled with party essentials, allowing even the most hesitant host to entertain effortlessly with sophisticated ease.



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In this book are some pretty spectacular parties—ones that involved teams of professionals and big budgets. But there is also something to be said for the modest gathering that needs little more than a bottle of wine and a hunk of cheese. Extending yourself to others through the act of gracious hospitality is one of the joys of life.

Hardcover
8 x 9 in, 192 Pages
150 Color Photographs
Pub Date:
September 2016



STEVEN STOLMAN is a designer, author and brand strategist who has uniquely experienced living his life "halfway between the hoi polloi and the worker bees." He enjoyed a long career as a designer on Seventh Avenue, owned and operated an eponymous chain of deluxe resort-wear shops and served as president of the august American textiles house Scalamandré. This is his fourth book.

Married to software executive Rich Wilkie, they divide their time between homes in Palm Beach, Milwaukee, New York and "more travel than you'd think humanly possible."

Jacket design: Renee Bond
Cover design: Sky Hatter
Jacket front photo: *Wedding Reception at Villa Artemis, Palm Beach*, © 2006 by Mary Hilliard



Narragansett Bay wedding flowers by Tom Mathieu & Co.



The 2007 Preservation Foundation of Palm Beach Annual Dinner Dance featured a blue-and-white Chinoiserie decor.

Contents

About the Cover . . . 7

Introduction . . . 9

About the Food . . . 11

Chapter One

TRUMAN . . . 13

Chapter Two

FIRST PARTIES . . . 29

Chapter Three

THE CITY . . . 63

Chapter Four

TENT PARTIES . . . 81

Chapter Five

GRAND GALAS . . . 95

Chapter Six

BIG BIRTHDAY BASHES . . . 127

Chapter Seven

NEW YEAR'S EVE . . . 151

Chapter Eight

WEDDING WISDOM . . . 169

Party Postscript . . . 191

In Appreciation . . . 192



Towering arrangements of flowering branches artfully created by Andrew Pascoe are always sensational. The tablecloths are Scalamandr 's iconic "Resist Print".



TABLECLOTH TALK

I am truly amazed at the recent explosion of the specialty tablecloth business. Wasn't it just a few years ago that catering facilities offered only white or ivory? Maybe more if they were the over-the-top Grand Prospect Hall in Brooklyn or perhaps Leonard's of Great Neck.

But sometime at the beginning of the Martha Stewart era, party tablecloths began to take on a life of their own. First colors, then sheer overlays; now it's all about pattern and texture and embellishment. I have seen tablecloths that rival couture evening gowns, what with their lace, sequins and beading. Or high-tech fashion-forward expressions involving laser cutting, LEDs, even faux fur!

There are now sophisticated linen rental companies that offer an ever-changing array of options, along with large cutting and sewing companies that do nothing but make party tablecloths and napkins. Who'd a thunk?

I tend to be a purist at home, however, and as with my bedding and underwear (I know, too much information), prefer plain white. It never competes with the food or my amateurish flowers. And while I am probably the least domestic person on this planet, I take great pains in pressing napkins before every single dinner party. There is something about the smell of the spray starch, the hiss of the steam iron and the deliberate repetition required to do a good job that soothes me and puts me in the mood to welcome guests with open arms.

Call me crazy.



Caviar Pie My Way

SERVES 4 AS A FIRST COURSE
OR 8-10 FOR COCKTAILS

6 hard-boiled eggs

2 tablespoons onions, chopped

1/4 cup (1/2 stick) unsalted butter, melted

Salt and pepper

1 cup sour cream

4 ounces black caviar (American Paddlefish works well)

4 ounces salmon caviar

Toast points, for serving

- 1** Grease a 6-inch springform pan with cooking spray.
- 2** Place eggs, onions, and slightly cooled butter in the bowl of a food processor fitted with the steel blade. Pulse until well combined. Season the mixture with salt and pepper to taste, depending on saltiness of the caviar. Lightly pack into the pan. Spread sour cream evenly on top of egg mixture. Cover with plastic wrap and freeze for 1 hour.
- 3** Apply caviars to the top of the pie, beginning with a wide ring of black and finishing with a center circle of red.
- 4** Cover with plastic wrap and chill thoroughly. When ready to serve, release sides from pan and place on a small glass cake stand.

Pass toast points separately.

BLUE HYDRANGEAS AND EXPORT PORCELAIN

As classic as it gets, but forever pretty and, in many areas of the country, plentiful, blue hydrangeas will always say “summer.” When arranged in blue-and-white porcelain containers, the end result is the perfect juxtaposition of bombastic nature and restrained formality.



*It's always crisp, always correct
and simply elegant.*

