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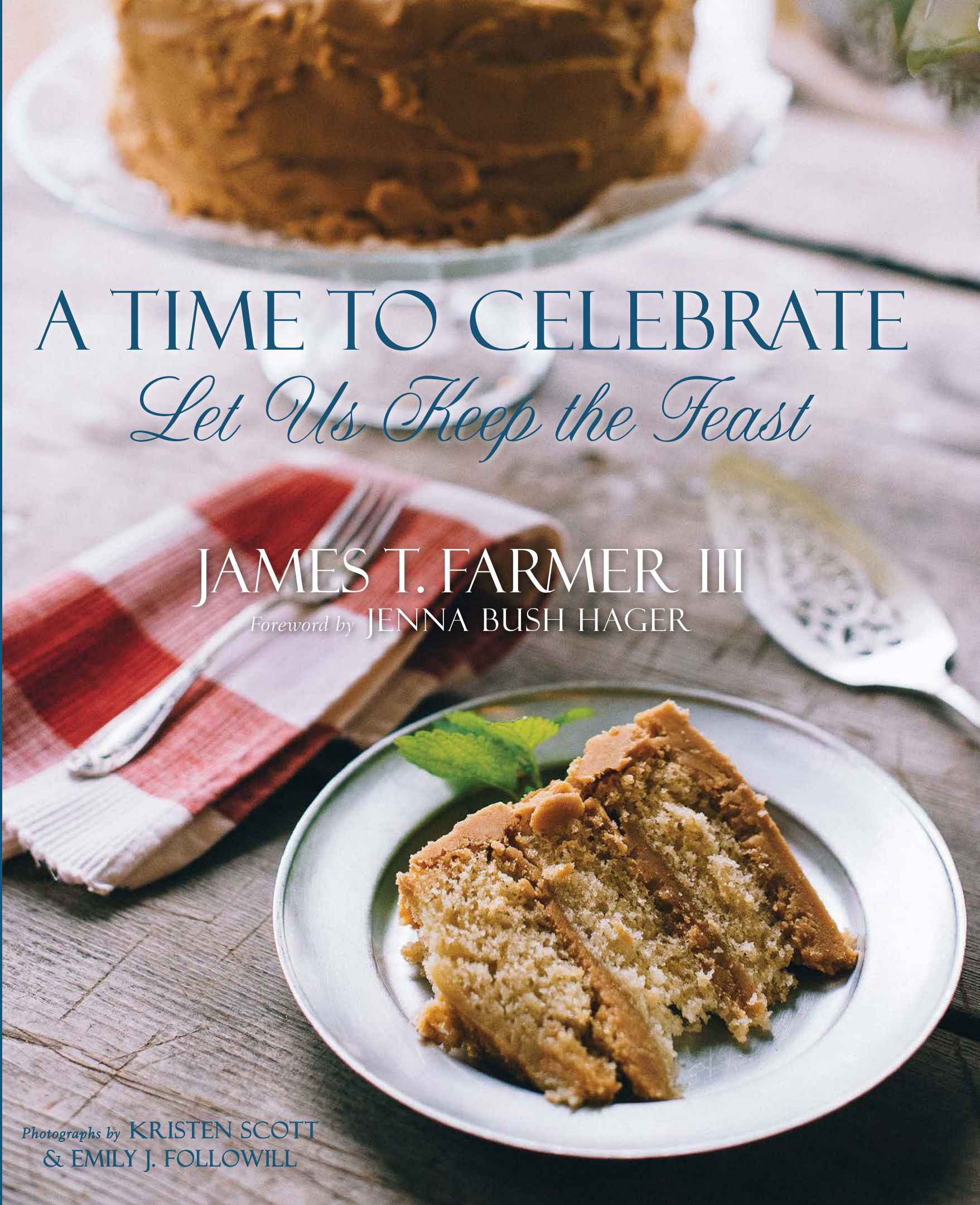
EMILY FOLLOWILL's photography has been featured in James Farmer's *Dinner on the Grounds* and her own book, *The Southern Rustic Cabin*.

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A TIME TO CELEBRATE

FARMER III



# A TIME TO CELEBRATE

*Let Us Keep the Feast*

JAMES T. FARMER III  
*Foreword by* JENNA BUSH HAGER

*Photographs by* KRISTEN SCOTT  
& EMILY J. FOLLOWILL

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## A TIME TO CELEBRATE

For James Farmer, Southern hospitality isn't just a well-worn phrase; it's a way of life that has been passed down from generation to generation, each celebrating life's milestones "the way mama did it," preserving their history and heritage, while making each celebration uniquely theirs by adding their own special twists. In *A Time to Celebrate*, Farmer shares his heritage along with his personal twists on everything from a toddler's birthday to a black-tie wedding.

Nearly one hundred recipes, some time-honored and some new, pair with gorgeous photography. Farmer's engaging storytelling makes readers feel like part of the family while showing us how to "fluff" around the house, "do" a party, and always keep the feast.





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# THE FARMER’S LOWCOUNTRY BOIL & BROIL

Serves 12

- 4 pounds small red potatoes or baby Dutch yellow potatoes
- 4 Vidalia, red, or sweet onions, quartered
- 6 ribs celery with leaves, roughly chopped
- 3 heads garlic, halved
- 10 sprigs fresh rosemary, plus more for garnish
- 2 quarts water
- 3 quarts chicken or seafood stock
- 1 (3-ounce) package crab boil seasoning

- 4 tablespoons Old Bay seasoning, plus more for garnish
- 2 pounds hot smoked sausage links, cut into 1 1/2-inch pieces
- 6 ears corn, halved
- 4 pounds large fresh shrimp, tails on, peeled and deveined optional
- Cocktail sauce, Mimi’s Sauce\*, or Lemon Dill Sauce (recipe follows), for dipping
- Lemon wedges, for serving

For a traditional boil, add the potatoes, onions, celery, garlic, and rosemary to a large pot, then add the water, stock, crab boil seasoning, and Old Bay. Cover pot and heat to a rolling boil; cook for 5 minutes. Add the sausage and corn, and return the mixture to a boil. Cook for 8 to 10 minutes, until potatoes are tender. You can even reduce the cooking time for the potatoes and let them rest upon the serving table, where they will continue to cook for about 5 minutes in residual heat.

Better yet, broil, grill, roast, or bake the sausage and corn and then add to the table when serving! Add the shrimp to the pot and cook for 2 to 4 minutes, until the shrimp turn pink. Drain. Serve on a table topped with newspaper and garnish with Old Bay and fresh rosemary. Serve with cocktail sauce and fresh lemon wedges.

*\*Mimi’s Sauce is a mixture of mayo, ketchup, lemon juice, minced garlic, salt, pepper, and Nature’s Seasons.*

## LEMON DILL SAUCE

*I relish this sauce with shrimp, crab or fish. It makes a great addition to seafood dishes as a sauce proper or dip, but it can also be spread on a sandwich or added to salad. Fresh lemon juice and zest is the key, and the kick from mayo and buttermilk is so luscious with seafood! Y’all enjoy!*

Makes about 1 1/4 cups

- 3/4 cup mayonnaise
- 1/2 cup buttermilk
- 1 tablespoon sour cream
- 2 teaspoons freshly squeezed lemon juice

- 1 tablespoon freshly grated lemon zest
- 2 small cloves garlic, minced
- 2 tablespoons chopped fresh dill
- 1 tablespoon minced fresh parsley

Blend or vigorously whisk together the mayo, buttermilk, and sour cream in a bowl. Add the lemon

juice and zest and incorporate well. Mix in the garlic, dill, and parsley. Chill until thickened.





## Mountain Wedding Menu

**T**he Southern summertime heat is like a fever—it either breaks or ultimately gets the best of you. To add insult to injury, the old adage “It’s not the heat; it’s the humidity . . .” really is more aggravating than informative. The saying should be “it’s the heat AND the humidity” that get you exasperated, sweaty beyond comfort and attractiveness. Thank goodness for the mountains, or we would all succumb to feverish heat and reach our permanent wilting point. “I will lift up mine eyes unto the hills, from whence cometh my help.” The psalmist was right as rain with that one!

The Appalachian foothills start along the Chattahoochee River Valley, which strides along Georgia and Alabama’s border; and even there, just in those foothills, the fever pitch of summer’s heat can be evaded. As you crest along the mountainous spine of this ancient range, the temperatures begin to sink as the elevation begins to rise, and you’ll find your attitude changing with the altitude. For centuries Southerners have fled the farmlands and lower countryside of the Deep South to revive themselves with the cooler temperatures of an Appalachian summer.

Summer is a glorious season! Leafy green mountains intersect with blue skies unfazed by humidity. A very warm day may reach eighty degrees, and a nighttime fire is not unheard of. From Highlands to Cashiers, Brevard, to Asheville and upwards towards Chimney and Blowing Rock, with mountain lakes dotting in

between, Southerners from NOLA to Charleston all meander up to the hills for some summer salvation. For many families, cottages, cabins and chalets are generational destinations, and places such as Cedar Mountain, North Carolina, become the meeting place for gaggles of grandparents, grandchildren, parents and cousins.

The mountains are a destination for weddings too, and this topic involves a short introduction of some favorite women in my life. I have three wonderful Maggies. My sister is Maggie—Sarah Margaret proper—and mother to my beloved nephew Napp, making me Uncle Brubbs, my favorite title ever! My childhood best friend is Maggie—Maggie Coody Griffin—and we loved each other so much as children that we’ve decided to stay best friends forever. Both of these Maggies married beaus from our hometown and good buddies of mine. Yet both of them did something I did not expect—they moved away! God knew I needed a local Maggie and He graciously sent her to me in Perry. What a gift she has been!

When Perry Maggie met our local football coach, Coach Josh, we all knew it was meant to be. One test he had to pass, though, was the mountain test—could he leave the sultry southland of Georgia and escape for a spell to the mossy grandeur of western North Carolina? Of course he could, and did! For this couple, Maggie’s familial home outside of Brevard—Cedar

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## RASPBERRY AGUA FRESCA

Serves 8 to 10

Refreshing water or “fresh cold water”—just the name of this classic drink in English or Spanish is delightful. It is basically taking plain water and adding some fruit for a medley of refreshment. Easily made for a crowd or just a couple of folks, this beverage lends itself to interpretation, based on taste and the season.

Often made with melons, pineapple or tropical fruit, agua fresca can be served in a myriad of ways. Cantaloupe, watermelon, and honeydew make this drink a gorgeous color. I also like to mix pineapple and strawberries for a luscious, colorful hatch, but for Evie’s party, raspberries matched our color scheme! Fun glass jars and containers make perfect vessels to dish out this drink. Their rippled, wavy composition is a fun alternative to a plain glass pitcher. This recipe is easily reduced or double, so you can ladle up glass after glass of this refreshment for your own porch or party!

10 heaping cups fruit (such as melon, berries, and/or pineapple)

1 cup simple syrup of your choice\*

½ cup freshly squeezed lemon juice

½ cup freshly squeezed lime juice

8 cups water

10 pounds ice cubes

Fruit, for garnish (Use the same kind of fruit in your agua fresca for your garnish.)

In a food processor or blender, puree your fruit of choice. Be sure to scrape down the sides to get all the goodness! Add the simple syrup, lemon juice, and lime juice and puree again until smooth.

Pour the fruit puree into a large serving vessel, then add the water and ice to your desired consistency. Mix well and ladle up! Add some whole raspberries to float

in the water too!

\*Plain simple syrup is just fine; that’s equal parts sugar and water heated together until the sugar has dissolved. But an herbal one gives a nice kick! We used my mini simple syrup for Evie’s party; just infuse the syrup with some garden mint while you’re heating it, then remove the herbs.)