

My EFFORTLESS ENTERTAINING

Open your home, open your heart, and give the gift of hospitality.

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SUMMER 2018

From Our Home to Yours

As I write, I'm listening to Ella Fitzgerald's version of "Summertime," and the song makes me want to slow my pace and lean into the joys of family and travel that await in the season ahead. Our family will spend as much time as we can in the North Carolina mountains. For 25+ years, these beautiful mountains have welcomed the Dalrymples, and Grandfather Golf and Country Club has become our home away from home. In this issue, I take you there to share a little of what we love so much about this special place. Beach lovers, don't despair! In next month's issue, I'll take you on a family beach trip . . . Low-Country Boil and more!

better, every time Hester serves this menu, she receives rave reviews, with everyone wanting the recipes. Such was the case when we served this menu to a group of friends in Perry and Bob Lucas's beautiful summer home at Grandfather. Perry's parents, Jane and George Liles, were two of the earliest members at Grandfather and have always had a special place in our hearts. On #2 of the Championship Course, the Lucas home is a favorite gathering place for family and friends. Enjoy a glimpse of their warm and welcoming retreat in Style Points.

We also feature chef Will Hicks and sommelier Melissa "Mel" Hemmingway,



EE thanks good friends Bob & Hester Hodde and Perry & Bob Lucas for being a part of this newsletter!

For now, though, we head to the awe-inspiring Blue Ridge Mountains, where the air seems a little fresher, the foliage more lush, and the temperatures a bit cooler. We can be outside all day playing golf, tennis, or hiking one of our favorite trails. Even those of us who love to cook search for the easiest make-ahead dishes so we can go out and play!

This newsletter's featured home cook and host, Hester Hodde – who never misses an opportunity to be outdoors – offers a crowd-pleasing menu with recipes that can be prepared ahead of time. Even

from our club at Grandfather. You'll enjoy their insights, and Mel will inspire you to dash to the wine store for refreshing summer whites. The Blossom Shop gives us another beautiful arrangement and everything you need to DIY!

I hope this issue will inspire and equip you to gather family and friends wherever you are! Remember, it's summertime and the living (and entertaining) is supposed to be easy!

With gratitude,

Dee Dee

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*"Summertime
and the livin' is easy
Fish are jumpin'
and the cotton is high . . .
One of these mornings
you're going to rise up singing
And you'll spread your wings
and you'll take to the sky."*

– "SUMMERTIME,"
DUBOSE HEYWARD &
IRA GERSHWIN

We love to entertain in our home at Grandfather, but you can also find us enjoying all that our club offers too!

I'm excited to feature the club's new executive chef, Will Hicks. At just thirty-three years old, Will comes to Grandfather after earning his culinary degree at Johnson & Wales and working in some of the country's most prestigious kitchens. He was chef de cuisine at the Country Club of Virginia, sous chef at the famous Greenbrier Hotel, banquet cook at Colorado's five-star Broadmoor Hotel, and banquet supervisor/*tournant* at the Waldorf Astoria Hotel in Orlando. He also cooked on the line in well-known Charlotte restaurants, including Taverna 100 and Mimosa.

Will, who grew up in the heart of the Shenandoah Valley in Virginia, is proud of the hands-on experience and wisdom he gathered from what he calls a food-centric family that always spent a lot of time outdoors. "My dad works in the dairy business and my mom in accounting," says Will. "They both have strong work

ethics that they passed down to me and my three siblings. They wanted us to know how to take care of ourselves."

Will's father is also an avid cook and maintains a large garden. It was not unusual for Will to spend weekend days splitting wood, going hunting, picking vegetables in the garden, and helping with the meals. His mother focused on teaching the kids how to manage their finances and the importance of being organized. The siblings all love to cook and are always trying to one-up each other on new recipes.

"My brother sends me pictures of dishes he's made, saying they are so much better than anything I could cook."

When I ask him what he loves the most about his job, Will says it's the personal interactions. "In a professional kitchen, everyone is pouring themselves into making one dish or one meal – there's so much personality and emotion in that room. There's nothing like the feeling of fulfillment when you know you've made the perfect dinner for someone." Those of us who love to cook for others



Chef Will with sommelier Melissa Hemmingway

know that feeling well.

When asked what he enjoys about entertaining at home, Will says that it's a chance to give of yourself, to share your personality and a part of your history. One of his favorite mottoes? The six P's: Proper Prior Planning Prevents Poor Performance.

His most important advice? *Have fun!*

"There's nothing like the feeling of fulfillment when you know you've made the perfect dinner for someone."

– WILL HICKS

WILL'S WISDOM

- Cook to your comfort level. If you love to cook, buy that new piece of equipment; try that new recipe. If cooking new things terrifies you, stick to something safe, like a slow-cooker recipe. People will love the meal they have in your home either way.
- Relax. If you're stressed out about the food you make, it's going to stress people out to eat it. Your guests want things to go well for your sake, but it will make them uncomfortable if it seems like you're trying too hard.
- Have fun, but maintain self-control. Don't drink too much before you cook (your recipes will suffer!), and don't get so caught up in enjoying your own party that you forget to take care of your guests!
- Don't be nervous. Make it easy on yourself and let people bring things; think about a potluck. It changes the energy in a room when people are excited about what they brought. Definitely don't be nervous about cooking for a chef. They are not going to judge you, and they'll be so glad they didn't have to do the cooking!

Mediterranean Turkey Burgers

*Chef Will's Small Bites**

*Mediterranean Turkey Burgers**

*White Bean Salad with Mixed Greens**

Seasoned Asparagus (p. 155 in your guide)

*Rosemary Toast**

*Lemon Bomb with Raspberry Sauce**

This is the perfect menu for those wanting to entertain and still enjoy their summer fun! It can be served at a casual or a dressier gathering, and everything can be prepped or fully prepared in advance. This leaves plenty of time for the host to enjoy a round of golf, a hike, or a good book in the hammock . . . whatever your summer pleasure!

GAMEPLAN

Monday

- Shop for non-perishables, lemons, and raspberries

Wednesday

- Prepare Lemon Bomb
- Prepare Raspberry Sauce

Thursday

- Shop for perishables
- Prepare White Bean Salad
- Prepare rosemary olive oil for Rosemary Toast

Friday

- Prep Chef Will's Small Bites
- Prep Turkey Burgers

Saturday

Early in the day . . .

- Prepare Chef Will's Small Bites
- Prepare Seasoned Asparagus
- Prep Rosemary Toast

4:00

- Bring White Bean Salad to room temperature

6:00

- Get dressed – enjoy dressing drink!

6:45

- Plate Small Bites
- Enjoy a quiet moment

7:40

- Cook Turkey Burgers: broil 5 min, bake 250° for 5–10 min

8:00 – 8:15

- Bake Rosemary Toast, 400°, 5–8 min
- Toss Mixed Greens with dressing, spread on serving dish, and spoon White Bean Salad over greens
- Warm asparagus in skillet over low heat if desired

8:15 – 8:30

- Serve and enjoy!



MENU, GAMEPLAN, SHOPPING LIST, and RECIPES are available in the Members section on MyEffortlessEntertaining.com, so you can download, print, and add to your binder.

CHEF WILL'S SMALL BITES

SERVES 6–8

Will Hicks, Executive Chef, Grandfather Golf and Country Club

INGREDIENTS

SPIKED SMALL BITES

*½ lb assorted firm cheeses, cut
into ½-inch pieces*

2 pints assorted berries

1–3 white wine varietals

SPECIAL EQUIPMENT

Pipettes (see Sources & Resources)

Cocktail toothpicks

GOAT CHEESE BITES

10 oz goat cheese

2 bunches chives, minced

⅓ cup roasted pistachios, minced

⅓ cup gingersnaps, minced

Spiked Small Bites

Pour ½ cup of each wine into prep bowls.

Draw wine into the pipettes and insert a pipette into each piece of cheese and berry; squeeze to deposit wine in each bite.

Arrange small bites on a serving tray.

Goat Cheese Bites

Roll goat cheese into ½-inch balls.

Place chives, nuts, and gingersnaps on separate saucers.

Roll cheese balls in the chives, nuts, or gingersnaps.

Skewer balls with cocktail toothpicks and arrange on serving plate.

DEEDEE'S NOTES:

- Recipes may be prepared 2–3 hours in advance. Cover and refrigerate.
- Firm cheeses such as manchego and cheddar work well for the Spiked Small Bites. ½ lb cheese will yield approx 52 ½-inch pieces. For the goat cheese, 10 oz will yield approx 45 ½-inch balls.
- Strawberries, raspberries, and blackberries work well for the Spiked Small Bites. Cut larger strawberries in half.

*Chef Will prepared the
Spiked Small Bites for a
summer dinner party hosted
in Perry and Bob Lucas's
home (see Style Points).
Guests enjoyed the perfect
welcome drink and hors
d'oeuvres combo.*



MEDITERRANEAN TURKEY BURGERS

SERVES 6

Hester Hodde

Drain tomatoes and chop.

In a large bowl, using your hands, mix all ingredients. Form into 6 patties.

Place turkey burgers on a foil-lined baking sheet. Sear under the broiler for 5 min until well browned. You may also sear in a pan on the stovetop.

Cover with foil. Reduce oven temperature to 250° and cook for 5–10 min until just done; 170–180°.

Do not overcook!

DEEDEE'S NOTES:

- Recipe may be prepped one day in advance.
- For the ground turkey, be sure to avoid all white meat (99% lean) and use a mix of white and dark (85% lean) for more moist, flavorful burgers.
- Turkey burgers will shrink as they cook.
- Hester recommends California Sun Dry tomatoes.
- You may want to use disposable food-prep gloves to mix and form the burgers.

INGREDIENTS

1 8.5-oz jar julienned sundried tomatoes in olive oil and herbs

2 lbs ground turkey

8 oz feta cheese, crumbled

½ cup chopped basil

2 tbsp Worcestershire sauce

2 tsp salt

*Hester has been serving
these turkey burgers for years.
Everyone always raves and
wants the recipe!*



WHITE BEAN SALAD WITH MIXED GREENS

SERVES 6–8 Hester Hodde

INGREDIENTS

DRESSING

½ cup olive oil
¼ cup red wine vinegar
1 clove garlic, minced
2 tsp Dijon mustard
½ tsp salt
½ tsp pepper

BEAN SALAD

1 can cannellini beans, rinsed and drained
1 cup red bell pepper, diced
1 cup carrots, diced
½ cup onion, diced
½ cup parsley, chopped

8 cups mixed salad greens

In a small bowl, whisk dressing ingredients.

Mix ingredients for the bean salad with the salad dressing.

Prior to serving, drain bean salad, reserving the salad dressing.

Toss salad greens with a small amount of the reserved salad dressing.

To serve, place the lightly dressed greens on the plate and spoon the bean salad on top.

DEEDEE'S NOTES:

- Bean salad should be prepared a day or two in advance, so that the beans and vegetables marinate in the dressing. Cover and refrigerate. Bring to room temperature prior to serving.
- Hester notes that pasta, farro, rice, or diced zucchini may be substituted for the beans.

ROSEMARY TOAST

SERVES 6–8 Hester Hodde

INGREDIENTS

1 cup olive oil
6 cloves garlic, minced
¼ cup fresh rosemary leaves, minced
8 pieces naan

Pour oil, garlic, and rosemary into a small saucepan and place over medium-low heat until barely simmering and you can smell the garlic and rosemary, approx 5 min. Remove from heat and let cool.

Brush rosemary oil on naan. Bake naan at 400° until crisp, approx 5–8 min.

DEEDEE'S NOTES:

- Rosemary oil may be prepared well in advance. Pour into jar and store for up to 4 months.
- Naan may be brushed with rosemary oil earlier in the day. Wrap and keep at room temperature.
- Hester recommends Stonefire Naan.
- You may also use ciabatta slices, pita, or focaccia.

LEMON BOMB WITH RASPBERRY SAUCE

SERVES 6–8

Hester Kirkham, Hester Hodde

Raspberry Sauce adapted from *Barefoot Contessa Make It Ahead*

Lemon Bomb

Place meringues in a food processor and process until they are turned to powder.

Whisk the lemon curd, cream, egg whites, lemon zest, and juice in a bowl until well blended. Add to the meringue powder and process until smooth.

Pour into a 4-qt baking dish or individual ramekins.

Cover with foil or plastic wrap and freeze.

Raspberry Sauce

Place sauce ingredients, except the liqueur, in a saucepan and simmer on low heat for 4 min. Puree in a blender or food processor. Stir in liqueur and chill.

To serve, scoop Lemon Bomb into serving dishes, top with fresh raspberries (optional), and drizzle with raspberry sauce.

Serve with a shortbread cookie.

DEEDEE'S NOTES:

- Recipe may be prepared 3–4 days in advance. Cover and freeze Lemon Bomb. Refrigerate raspberry sauce.
- To make serving easier, once the Lemon Bomb has frozen, scoop into individual servings and return to freezer.
- Recipe would also be delicious served with Almond Macaroons, featured in EE February newsletter and on the EE website.

INGREDIENTS

LEMON BOMB

5 oz baked meringues, vanilla flavor

2 11-oz jars lemon curd*

2 ½ cups heavy whipping cream

4 egg whites

zest and juice of 3 lemons

RASPBERRY SAUCE

1 pint raspberries

½ cup sugar

12 oz seedless raspberry jam

1 tbsp Chambord liqueur

OPTIONAL

Raspberries to garnish

Shortbread cookies

* Hester recommends Wilkin & Sons brand



Hester Hodde is a long-time friend, wonderful cook, and gracious host. We met when Hester transferred to UNC Chapel Hill from St. Mary's and have been close friends ever since. She is my son Eddie's godmother. Each time I leave a dinner party hosted by Hester and her husband, Bob, I am inspired to try new things.

Hester grew up as the oldest of four. Her father served as CEO of BB&T from 1972 to 1982, when it was headquartered in Wilson, NC, and her mother was a homemaker who often hosted bank clients and their spouses. Hester says that the only options for going out in town at the time were a Western Sizzler and a local barbecue place.

Her mother, being a natural student, turned to Julia Child for inspiration. "Mother watched her show, read her books, and put us to work as sous chefs," she says. "The trial and error helped us build confidence. Sometimes things turned out and sometimes not, but the message was: *keep trying.*"

This formed the foundation for Hester,

and she, too, became a student of cooking. Though Hester and Bob's children, Hester and Will, are grown now, Hester and Bob usually opt to eat in even when it's just the two of them. "I'd rather have something nice and fresh. It doesn't have to be complicated."

Hester says they love having company too. "Historically, people have always come together over a meal in their homes. I love the social aspect of having people over. It's so different from sitting down in a restaurant. At home, you create a comfortable space where you and your guests can feel relaxed and not rushed. The food doesn't have to be gourmet at all."

Hilton Head is Bob and Hester's primary home, and they are also members of Linville Golf Club in the North Carolina mountains. In both places, one of Hester's



Hester, on the far right, with her sister Wynn, brother-in-law Jim, and Ed (Mr. EE).

favorite ways to entertain is with a picnic lunch or supper. The key to entertaining for a picnic on the beach, on the boat, or on a mountain hike, is preparation.

For a boat picnic, Hester says, "I go into 'boat picnic mode.' We keep everything ready to go in canvas bags: a battery-operated lantern, plastic plates, wineglasses, the salt-and-pepper grinder, and those little things that you might not normally think about but that we've learned it's nice to have."

EE members will recall Step Eight of the guide: "Don't Wait for the Party to Be Ready for the Party!" For me, for Hester, and for many of the home cooks out there, being prepared is still one of the most important ingredients when it comes to whipping up a successful – and *effortless* – dinner party. To make it super simple for our EE members to host friends for dinner, Hester has offered a menu with easy recipes that can be prepped and prepared ahead of time. *Enjoy!*

HESTER'S TIPS FOR ENTERTAINING AT HOME

- A party of six to eight is ideal. With this size you can talk to everyone and have more meaningful conversations.
- Opt for buffet style. Buffets are easy to do and allow guests to choose the foods – and the portion sizes – they prefer. A buffet also makes it easier for guests to serve themselves seconds.
- Set the mood. Create a nice ambiance through background music, candles, and flowers. You don't need big floral arrangements; flowers can be single stems in small vases. Pick something that looks good with your linens, being careful not to choose something with an overpowering fragrance. Create visual interest with votive candles. You can also use greens from the garden – ferns or other foliage in different textures and shades of green.
- Divide and conquer. Friends always ask, "What can we bring?" Many hands make light work, so let people help. That way everyone is invested in the meal; they feel good, because they've contributed.
- Do what you can ahead of time. This way you will enjoy your own party, and others will enjoy it more, too!

STYLE POINTS *with Perry and Bob Lucas*

In this issue we had the pleasure of serving Hester's menu to a group of friends hosted by Perry and Bob Lucas in their beautiful home at Grandfather Golf and Country Club. Warm and welcoming, their home offers guests views of #2 on the Championship Course.

"My mission in life is not merely to survive, but to thrive; and to do so with some passion, some compassion, some humor, and some style."

— MAYA ANGELOU



With the help of interior designer Lee Cooney, Perry and Bob have created the perfect outdoor space. Both stylish and comfortable, it's a great place for guests to enjoy cocktails, a fire, and the view.



A beautiful arrangement styles up the bar. Created by local florist Janna Avery, these silk hydrangeas look amazingly real and can be used again with live greenery.



I love flowers in the powder room, and this small arrangement adds just the right touch!



As a special touch for the table, a sprig of rosemary is tucked into kitchen twine tied around the napkins.



▲ Glass pears by artist Scott Summerfield are among many local pieces in the Lucases' home.



◀ Good friend Donna Lawhon whipped up place-card holders by gluing together twigs from Perry's yard.

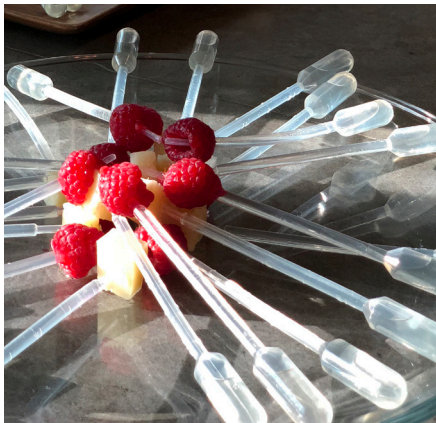


Hester Hodde's Picnic-Preparedness Checklist

Entertaining with a picnic lunch or supper is a snap when you keep a bag ready with all the supplies. Hester's picnic bag is a perfect example from Step Eight: Don't Wait for the Party to Be Ready for the Party.

- Tote Bags – I like the XL L.L. Bean Boat Tote
- Tablecloth or quilt
- Cotton napkins or bandannas
- Bluetooth speaker
- Plastic or metal plates
- Casual metal flatware
- Plastic, ceramic, or metal cups/glasses
- Flashlights or battery-operated lantern – the larger the beam, the better
- Salt & pepper grinders – McCormick's have a handy lid
- Wine opener & bottle opener
- Bug repellent
- Trash bag – for dirty plates and flatware

SOURCES & RESOURCES



Pipettes for Small Bites

Available in packs of 50, 100, or more.
[amazon.com](https://www.amazon.com)



Lemon Curd

Hard to find in groceries, Wilkin & Sons
Lemon Curd is easily found online.



LL Bean Boat Tote

Hester's favorite tote for picnic
provisions. llbean.com

White Wines for Summer

Who better to write our wine recommendation for this issue focused on the North Carolina mountains than Grandfather's director of wine and dining room hospitality, Melissa Hemmingway. Melissa, or "Mel," is also a certified sommelier and a certified specialist of wine. I think you'll see why she's perfect for the job!

Summer is finally here, and it's time to start enjoying some white wines that fit the season and the crisp, light, and delicious food that goes with them!

A bottle of Chablis (shuh-BLEE) is a fabulous way to enjoy chardonnay in the summertime. Chablis is a French wine-growing region in the northern part of Burgundy. This particular district only allows chardonnay grapes to be grown. Most Chablis is unoaked and aged in stainless steel. The lack of oak lends the Chablis to a very "pure" expression of the chardonnay grape.

The cooler climate and the lack of oak influence make these wines much lighter than their oaked, warmer-region counterparts. Chablis is classified on four different levels: Petit Chablis, Chablis, Premier Cru Chablis, and Grand Cru Chablis. Chablis is a fabulous match for shellfish, grilled white fish, vegetables, salads, and mild cheeses. Look for William Fèvre Chablis (\$20) and Domaine Laroche Chablis (\$25).

When was the last time you enjoyed a wonderful bottle of Spanish white wine? Now is the time! Enjoy a bottle of Albariño (al-ba-REEN-yo) from Rías Baixas (REE-yus BY-shus), Spain. Albariño is often referred to as the seafood lover's wine. It's light and has a dramatic, aromatic intensity that follows through on the palate in the form of tropical fruit, lemon, lime, pear, and nectarine. Albariño is an excellent pairing with fresh fish tacos, seafood,



Guests at the Lucases' enjoyed tasting and commenting on summer whites recommended by Mel!

ceviche, and shrimp. Two I recommend are La Cana Albariño (\$17) and Burgans Albariño (\$15). Albariño is like sunshine in a bottle!

When we think of white wine from Italy, we often think of pinot grigio. While pinot grigio is a wonderful grape, there are so many other options for Italian summer whites. Arneis (ar-NACE) is a white wine grape that comes from the northern Italian region of Piedmont. The best Arneis wines are usually from the Roero region of Piedmont. This wine has lovely flavors of apple and white peach. This is a dry white wine that is perfect as an aperitif or with light appetizers. Ceretto Arneis (\$21) is a wonderful bottle of white wine for summer!

Falanghina (fa-lun-GEEN-uh) is a wonderful dry white wine from Campania, Italy, that consistently surprises and delights. It has very pleasant floral and

mineral flavors with fantastic acidity. Falanghina is a great match for light pasta and vegetable dishes. A great producer of this wine is Feudi di San Gregorio (\$17).

Another fun summer white wine is Grüner Veltliner (GROON-ah velt-LEEN-ah) from Austria. Grüner Veltliner is a dry white wine that is driven by citrus notes, white pepper, and racy acidity. Grüner is known for being a fabulous food wine, pairing well with almost all vegetables, goat cheese, salads, spicy foods, and sushi. This is a perfect summer wine to serve at a party! Your guests will be thrilled to try this high-quality, dry, refreshing summer treat! Some popular producers of this wine are Domäne Wachau Federspiel Terrasen (\$17), Pratsch Organic Grüner Veltliner (\$15) and Loimer Lois Grüner Veltliner (\$18).

Happy summer and *cheers*!

FLEUR DU JOUR *The Blossom Shop*

Once again, Effortless Entertaining has collaborated with *The Blossom Shop*. Serving Charlotte since 1929, *The Blossom Shop* makes intimate dinner parties and large events more special with their beautifully and artfully designed flowers.

FLOWER ARRANGEMENT RECIPE

For our summer issue, *The Blossom Shop* designed arrangements especially for our dinner party at the Lucases'. Change the container from wood to ceramic or glass, and it would be perfect anywhere!

INSTRUCTIONS

- Prepare wooden box or other container with floral foam
- Add layers of greenery and flowers

FLOWERS AND FOLIAGE BY STEM

- 3 – Eucalyptus
- 3 – Sword fern
- 2 – Queen Anne's lace
- 4 – Peony, burgundy
- 3 – Dahlia, peach
- 2 – Blue Thistle
- 2 – Antique hydrangea
- 3 – "Chicken foot" bromeliad

SUPPLIES

- Wooden box or other rectangular container
- Floral foam, cut to fit
- Clear floral tape to secure foam in container



The Blossom Shop
2242 Park Road
Charlotte, NC 28203
704-376-3526
blossomshopflorist.com

Show & Tell

It has been an exciting and fun-filled spring taking EE on the road! You have graciously welcomed me into your homes and communities and have introduced me to your friends. I've also enjoyed seeing old friends! Inspiring others to gather family and friends in our homes is truly one of my favorite things to do. I am already scheduling for fall and spring and would love to speak to a group in your city!

A special thanks to these friends and groups who invited me to be with them this spring.

- Myers Park Book Club, Charlotte, NC
- Southern Home & Kitchen, Winston-Salem, NC
- Nourish & Flourish Garden Club, Charlotte, NC
- H & S Antiques, Charlotte, NC
- Ann Wooten & Rachel Matthews, Raleigh, NC
- Cathy Morgan, Dallas, TX
- Betsy Liles & Nicki Bryant, Concord, NC



Special thanks to Rachel Matthews and her mother Ann Wooten for hosting a gathering of friends in Raleigh. This event was featured in the July 2018 issue of *Hayes Barton Living* magazine. We'll share links to this lovely feature with you via email in *The Dash* next month.

*"It's always been a pleasure
enjoying our home with
friends, but feeling relaxed
about entertaining had
become a lost art for me."*

– ANN WOOTEN



My Effortless Entertaining
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