

# Endless summer

Create a feeling of lasting lushness (without spending a bundle) just by carefully pairing produce and flowers in contrasting colors



## ▲ Wine, vine and twine

Nothing says easy summer elegance like a pairing of fruit and flowers. Here, two kinds of grapes snuggle up to a wildflower, but you can make a match from any combo you have on hand. Just tie them in a bundle along with silverware and a napkin and enjoy!

### Success secret:

For maximum impact, choose plates and napkins in colors that lie opposite each other on the color wheel (like blue and yellow or red and green).

## ► Swing low to light up

With a candle-powered chandelier, you can place your supper table in the prettiest part of the garden without worrying about having an outlet nearby. All you need is a handy tree branch. First, check out [illuminations.com](http://illuminations.com) for a wide selection of swingers. Then whip up a halo of late-summer blooms to cast petal-shaped shadows across your table. It's not as tricky as it looks: Just secure flowers to a plain grapevine wreath (available at crafts stores) and attach the wreath to the underside of your chandelier with wire.



## ▲ Simply radishing!

Add style to an indoor summer feast by pairing rich red veggies and flowers (like radishes and roses) with large tropical leaves and mint leaves. For a "flower" arrangement that'll keep your guests guessing, place jumbo tropical-plant leaves in a clear vase or bowl and fill the container with water. To throw together a simple arrangement that pops, toss radishes, onions and mint leaves into a drinking glass. (For details on the pictured beverages, see top right.)

## ► A rosy welcome

Who says you have to spend a lot to dress up a dish? Just snip a rose or two from your backyard, steal a few leaves from a houseplant and pull out a few delectables from your vegetable crisper to whip up a beautiful, appetizing "first course."



## ▼ Tasty freeze

This thirst quencher is as sweet to look at as it is to taste. It quiets those restless kids and, when served with a splash of spirits, will enliven the tired adults. To mix this summer potion, see recipe below. Garnish drinks with a skewer of mint, strawberry and kiwifruit.

### Strawberry-Kiwi Drink

Makes 8 servings  
1 pkg. (12 oz.) frozen strawberries, thawed  
1 cup frozen raspberries, thawed  
1 kiwifruit, peeled and cubed  
1 cup cranberry juice  
1/3 cup honey  
1/2 tsp. ground cinnamon

### Cocktail variations:

In blender, combine all ingredients. Puree 1 min., or until smooth.  
**Work time:** 5 min.  
**Total time:** 5 min.

1/4 cup Triple Sec to 1 cup mixture  
1/4 cup Chambord to 1 cup mixture  
1/4 cup Frangelico to 1 cup mixture

