

My EFFORTLESS ENTERTAINING

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



SPRING 2018

From Our Home to Yours

In writing this first issue of *My Effortless Entertaining*, I'm reflecting on spring and the gratitude that fills my soul for the new life this season awakens. Ed and I were married on a spectacular day in May at the height of spring's beauty and abundance. Our happiness, though, was mingled with our great sadness from the unexpected death of my father the week before our wedding. Months prior to these events,

thrown in, I can hardly wait to revel in the warmer weather and longer days. And with that, I can hardly wait to invite friends to join us!

There are so many things to enjoy during this season, it was hard to choose a few favorites to feature in this newsletter. What will we put on the grill – not just for company, but every night of the week? Which spring cocktail? Which pinot noir?



we had chosen the Scripture that would be read during our ceremony, a passage from Song of Songs. Little did we know the deeper meaning it would carry when the time came to read it. Family and friends joined with us in the midst of our grief to welcome and celebrate the new life we were beginning. Each year spring offers the wonderful gift of new life.

As Solomon suggests, we acknowledge winter's passing and celebrate spring's arrival. The crocus and the jonquil peep from the still-cold ground, and bright-green growth appears on every shrub and tree. After the cozy months of football and basketball, with a Ken Burns miniseries

Yes, even I pull myself away from my favorite cabs and delight in a lighter red. How do I keep myself from overbuying at the farmer's market? Spring in all its glory offers so many glorious choices!

I hope this issue of *My Effortless Entertaining* will inspire and equip you to welcome family and friends into your home as we celebrate the new life spring offers. Join me as we fling open the doors and celebrate!

With gratitude,

Dee Dee

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Mr. EE recommends a pinot noir

NEWS & NOTES

“See! The winter is past; the rains are over and gone. Flowers appear on the earth; the season of singing has come, the cooing of doves is heard in our land. The fig tree forms its early fruit; the blossoming vines spread their fragrance. Arise, come, my darling; my beautiful one, come with me.”

– SONG OF SONGS

GET TO KNOW THE PRO *Fred Bettin*

PRIVATE BUTLER, INC.

You may recall my saying in your *Effortless Entertaining* guide that no host should feel like he or she has to go it alone on the entertaining front. When the occasion calls for it, I don't hesitate to welcome trusted pros into my kitchen, and neither should you!

One of my favorite friends and go-to pros is Fred Bettin. Recommended to us years ago by good friend Posey Mealy, Fred owns Charlotte-based Private Butler, Inc., though his services go far beyond the limits of that title. A self-described Renaissance man, Fred does it all – event and menu planning, cooking, serving, flower arranging, gardening, housecleaning, and, I would add, serving as unofficial sanity preserver. He will even decorate your Christmas tree!

Fred has spent years helping clients create memorable events and parties. He may wear a lot of hats, but Fred wants his clients to feel confident that he's got their backs – no matter what.

"I'm there to take every bit of stress and pressure off the host," he says. "When I arrive, the host needs to pour a drink, sit down, and relax or meet guests at the door, and not worry about another thing that's going to happen there that night."

This spirit of service was instilled early in Fred. He grew up on a farm and started cooking for his family when he was only eight years old, while his mother healed from an accident. This desire to help people followed him through college and

into adulthood as he worked in the restaurant business, then started a cleaning business that has evolved into his current role.

"I like making people happy," says Fred. "If I know you, there's nothing I wouldn't do for you. It's how I am." I can vouch for that, as Fred has helped me make many occasions extra special. I'm always grateful to see him walk through my door!

Fred says the best parts of his job are the people and relationships he's built over the years. "I have such a great time – it's instant gratification."

You can do a few things to help ensure that all goes smoothly when you invite someone into your home to help, says Fred. First, "Trust the expert you've hired!" Next, if there are multiple hosts, designate one person to be the chief decision-maker and liaison to staff. Then, demystify your kitchen. Explain the oven controls or let staff know about any other equipment idiosyncrasies. Point out important staples, such as dish towels or baggies and storage containers for packing up leftovers.

"No one ever puts dish towels where you think they'd be," he laughs. "I hate to bother the host when they have guests, so I just make myself at home."



For myself and others who count on his services, having Fred make himself at home in our kitchens means we have fewer worries and more time to focus on making our guests feel welcome. A recipe for entertaining success all the way around!



FUN FACTS ABOUT FRED

- Has two grown children, Trinity and August, who live in Alabama
- Studied biology, chemistry, and physics in college
- Is an avid gardener, photographer, and world traveler
- Has 400 rose bushes and has won over 400 ribbons in competition, 26 of them in national competitions
- Keeps chickens and ducks
- Memorable moment: Sitting by the water in Mykonos, Greece, eating freshly grilled sardines

Private Butler is primarily referral-based, and Fred has now assembled his own team of trusted pros to help him with everything from cooking to stocking and tending bar, from flower arranging to cleanup. He considers Joe Jordan his right-hand man, and the two often work events together. You can reach Fred at fredbettin@aol.com.

Rack of Lamb

- Fred's Fiesta Shrimp*
- Cheese Board*
- Rack of Lamb*
- Roasted New Potatoes*
- Asparagus and Peas with Basil*
- Sister Schubert's Dinner Yeast Rolls*
- Mixed Berries with Chocolate Sauce and Whipped Cream*



In this menu we are treated to fabulous recipes from our featured pro, Fred Bettin, and home cook Cornelia Hoover. Although Cornelia's include a few last-minute steps, they are easy and require minimal time. The Sister Schubert's rolls in this menu are different from the Parker House rolls recommended in your guide.

Good friend Perry Lucas turned me on to these melt-in-your-mouth rolls. Brush with butter before baking for maximum goodness. For the chocolate sauce, I recommend Stonewall Kitchen Dark Chocolate Sea Salt Caramel Sauce. Oh my! What a delicious and unexpected flavor this adds to the fresh fruit. Enjoy!

GAMEPLAN

Monday

- Shop for non-perishables

Wednesday

- Shop for perishables

Friday

- Prepare sauce for shrimp
- Prep and marinate shrimp

Saturday

Early in the day . . .

- Prep cheese board
- Prepare crumb coating for Rack of Lamb
- Prep potatoes
- Prep asparagus and shallots; thaw peas
- Rinse berries, dry on paper towels, mix, and refrigerate
- Prepare Whipped Cream

5:00

- Remove shrimp from marinade, skewer, and bring to room temperature

5:30

- Grill shrimp

5:45

- Prepare cheese board
- Sauté shallots, turn off heat

6:00

- Get dressed – enjoy dressing drink!

7:00

- Roast potatoes, 450° for 45 min to 1 hr

7:15

- Roast lamb, 450° for 10 min, add crumb coating and roast another 15 min, rest covered for 15 min

7:45

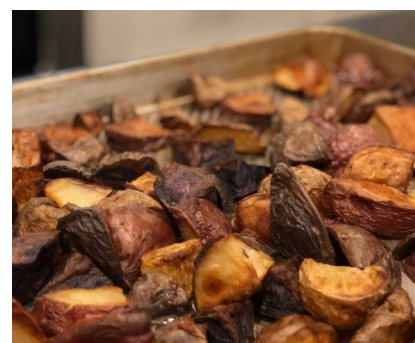
- Sauté asparagus and peas with shallots, med heat for 8 min

8:00 – 8:15

- Bake Sister Schubert's Rolls, 350° for 5–10 min

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.

FRED'S FIESTA SHRIMP

SERVES 10–12

Fred Bettin

INGREDIENTS

DIPPING SAUCE

½ cup honey

½ cup ketchup

¼ cup freshly squeezed lime juice

½ cup chopped cilantro

1–3 minced jalapeño peppers

SHRIMP

*1 bunch cilantro stems and leaves,
rinsed and dried in a salad
spinner*

½ cup freshly squeezed lime juice

½ cup olive oil

*2–3 jalapeños, each cut into 3–4
pieces*

*3 lbs 21–30-count (or larger)
shrimp, peeled, deveined, tails on*

Mix dipping sauce ingredients together in a small bowl. Cover and chill.

To make marinade, place cilantro, lime juice, olive oil, and jalapeños in blender and liquefy.

Place shrimp in large ziplock bag, and pour marinade over shrimp, squeezing out the air. Refrigerate for 12–24 hrs.

Transfer shrimp to a colander set in the sink, and shake well to remove excess marinade.

Arrange shrimp on bamboo skewers, going through the tail and head ends of the shrimp to prevent them from spinning around on the skewer. (Alternatively, use a seafood grill pan.)

Heat grill to medium to medium-low. Place skewered shrimp on grill. Depending on size, grill for 1–2 min per side, until they just turn pink, then turn over. Be careful not to overcook.

Serve with dipping sauce.

DEEDEE'S NOTES:

- Fred says that sauce will keep up to a month and that shrimp may be grilled a day in advance. I prefer to grill on the day I am going to serve.
- To reduce shrinkage, Fred recommends bringing shrimp to room temperature 30 min prior to grilling.



RACK OF LAMB

SERVES 8

Cornelia Hoover, Adapted from *Barefoot in Paris*

Place the bread in food processor and pulse until uniform crumbs form. Measure 2 cups of crumbs and set aside.

Place the parsley, garlic, and butter in the food processor (no need to wash after bread), and process until finely minced. Add the bread crumbs and lemon zest, and pulse just enough to combine.

Place both racks of lamb in a roasting pan, fat sides up. Rub the tops with olive oil and sprinkle with salt and pepper. Roast the lamb for 10 min at 450°.

Remove the lamb from the oven and quickly press the parsley mixture on top of the meat. Return immediately to the oven and roast for another 15 min.

Remove the lamb from the oven and cover with aluminum foil. Allow it to rest for 15 min. Carve into chops and serve immediately.

DEEDEE'S NOTES:

- Recipe may be prepped in advance. Prepare bread crumbs and parsley mixture earlier in the day. Cover and refrigerate.
- To French a rack of lamb is to clean the meat, cartilage, and fat between the tips of the rib bones to make for a more elegant presentation. While you can do this at home, your meat department can also easily do this for you.

INGREDIENTS

*6–8 slices sturdy white bread, crusts removed**

4 cups loosely packed Italian parsley leaves

2 tbsp chopped garlic

½ cup unsalted butter, melted

2 tbsp grated lemon zest

4 racks of lamb, Frenched

Olive oil

1½ tbsp kosher salt

1½ tsp freshly ground pepper

**For a crunchier texture, you may substitute 2 cups panko for fresh bread crumbs.*





ROASTED NEW POTATOES

SERVES 8 Cornelia Hoover

Quarter potatoes (or halve them if they are very small) and place on roasting pan. Toss with olive oil, salt, pepper, and rosemary.

Roast approximately 45 min to 1 hr at 450°, tossing occasionally with spatula. Cooking is complete when potatoes are crisped on the outside. Serve immediately.

DEEDEE'S NOTES:

- Potatoes may be prepped earlier in the day. Clean and cut, toss with olive oil and seasonings. Cover tightly with plastic wrap and refrigerate. Bring to room temperature prior to roasting.

INGREDIENTS

3 lbs new potatoes, various colors (red, white, purple)

Olive oil

Kosher salt

Freshly ground pepper

2 tbsp minced fresh rosemary



ASPARAGUS & PEAS WITH BASIL

SERVES 8 Cornelia Hoover

Cook shallots in butter in a large, heavy skillet over medium heat, stirring frequently, until just tender, about 4–5 minutes.

Stir in asparagus, peas, salt, and pepper, then cover or seal skillet with foil. Cook over medium heat until vegetables are tender but still slightly al dente, about 8 min.

Stir in basil and additional salt to taste.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Cook shallots prior to guests arriving. Keep at room temperature in the pan and finish with asparagus, peas, and seasonings prior to serving.

INGREDIENTS

½ cup finely chopped shallots

3 tbsp unsalted butter

3 lbs asparagus, trimmed and cut into 1-inch pieces

15 oz frozen peas, thawed

1 tsp kosher salt

Freshly ground pepper

1 cup torn fresh basil leaves

AT HOME WITH *Cornelia Hoover*

WISDOM FROM A SEASONED
HOME COOK & HOST

The Dalrymples and the Hoovers – Rod, Cornelia, and their four girls, Leila (27), twins Julia and Alex (24), and Grace (16) – have been friends for years, and together we’ve shared more meals than I can count. Cornelia and Rod love to entertain, and they do so often and with ease. This makes Cornelia the perfect person to feature in this column, where I’ll ask members of the EE community to share their thoughts about the joy of welcoming guests into our homes.

As the daughter of a Presbyterian minister and a homemaker, Cornelia grew up in a home where hospitality was second nature. She says her mother was a great cook, and meal times were an important focal point for the family and their friends.

This is something Cornelia and Rod carried into their lives together. As newlyweds in a small apartment in New York City, they could only invite one couple over at a time. Still, she says, it was a good way to experiment with new recipes. Later, when living in London, she took cooking classes to further expand her repertoire. When their girls were very young, Cornelia used the girls’ nap times to dream up new menus and plan dinner parties.

“The whole reason I like entertaining,” she says, “is that I like being with my

friends. It’s so much easier to do that at home versus a restaurant.” She often tells people not to worry about bringing anything. “I want people to have that whole Saturday to relax and then come to our house and enjoy themselves.”

From the moment one arrives in the Hoovers’ home, Cornelia and Rod’s gracious hospitality overflows. They are always at the door to happily welcome their guests, and their home is filled with special touches – a simple vase of flowers on the coffee table, candles on the terrace, a bud vase with a single flower in the powder room. In simple but gracious ways, they are saying, “Welcome! We’re glad you’re here.”

Cornelia’s favorite part of entertaining is the cooking, though she admits she has so many tried and true recipes, it’s getting harder to make decisions. She looks for menus that rely on fresh ingredients, while keeping guests’ preferences and dietary needs top of mind. She follows a recipe closely the first few times, then starts tinkering with it to make it her own.

Unlike yours truly, who has been known to wait until the day before to decide what to serve to guests, Cornelia doesn’t wait to plan her menus. “I like to have everything ready when people arrive,” she says, and uses her smartphone or a



home assistant, such as Alexa, to set timers and keep things on track.

Cornelia loves to share recipes with friends and takes cooking classes when the opportunity arises. In this issue, I’m thrilled she’s sharing her recipe for lamb, which is an exciting addition for our members. Given that no one in my family except me enjoys lamb, I never have the opportunity to cook it. On the night we gathered at the Hoovers’ to enjoy this dish, Cornelia also thoughtfully grilled a steak for Ed.

It is always an extraordinary pleasure to be treated by Cornelia and Rod to a superb dinner served in a warm and beautiful setting. We are grateful she is willing to share a few of her favorites with our EE members!



STYLE POINTS *with Mary Beaver*

This month we visit with Mary and Walt Beaver in their beautiful outdoor living room. You caught a glimpse of this space, prior to a recent renovation, in your Effortless Entertaining guide (p. 10). Recently we stopped by before a party the Beavers were hosting for Walt's OrthoCarolina partners. Enjoy a behind-the-scenes look at the setup!

"Your home should tell the story of who you are and be a collection of what you love."

– NATE BERKUS



Mary's home reflects her warm, lively personality and her fabulous style. Even better, Mary makes everything (including her golf swing!) seem . . . *effortless!* Mary and Walt have created an inviting outdoor living room that can be enjoyed any time of year.

Mary serves wine in a great-looking stainless steel beverage tub that makes for an easy self-serve bar.



From the garden, a simple vase of camellias for the powder room.



Single stems in clever bud vases add the perfect touch for a casual table.



▲ Super-cool vintage barware is perfect for Mary's colorful and stylish home.

◀ Expect the unexpected! Mary's cable needed service late in the day. While Mary lit candles, Mr. Spectrum repaired the cable, and we all smiled for a photo!

FLEUR DU JOUR *The Blossom Shop*

The Blossom Shop will be collaborating with Effortless Entertaining in each of our quarterly newsletters. A family owned business, The Blossom Shop has served families since 1929 with beautifully and artfully arranged flowers. Each quarter their designers will create an arrangement for EE and provide a "recipe" for us to recreate this arrangement at home or inspire us with their ideas to create something new. Charlotte members may find flowers at The Blossom Shop. Others may order through your local florist. You can also use flowers from your garden and of course, substitute if you would like. Be sure to share photos!



FLOWER ARRANGEMENT RECIPE

This month, designer Todd Crawford creates a centerpiece for Cornelia Hoover's dining room table. Simple in form and sized just right, this gorgeous arrangement adds elegance while ensuring that the Hoovers' guests can see and enjoy everyone at the table. Todd's arrangement enhances rather than overwhelms the table.

INSTRUCTIONS

- Prepare container
- Using mood moss (optional) and foliage, create base
- Add layers of greenery and flowers

FLOWERS BY STEM

- 3 – Tulip, standard, white
- 2 – Tulip, standard peony, watermelon pink
- 1 – Orchid, standard phalaenopsis (spray of 8–10 blooms), citrus tone
- 1 – Protea, pincushion, rich orange
- 4 – Hydrangea, mini, lime
- 4 – Ranunculus, "Clooney," medium pink
- 6 – Ranunculus buds, "Clooney," medium pink
- 2 – Dianthus, "Green Trick"
- 2 – Veronica, white
- 2 – Delphinium, "Bellaonna," dark blue
- 2 – Rose, standard, "Mondial," light pink
- 1 – Rose, standard, "Geraldine," light pink
- 2 – Jasmine, light pink
- 3 – Hellebore (Lenten rose), green

FOLIAGE BY STEM

- 2 – Nandina
- 2 – Eriostemon
- 3 – Sword fern
- 2 – Pittosporum, standard, variegated

SUPPLIES

- Low rectangular container
- Floral foam, cut to fit
- Clear floral tape to secure floral foam in the container
- Mood moss as an additional layer, optional



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

TIPS & QUIPS



Meet Alexa, my new kitchen assistant

I thought I was so smart to follow Cornelia's advice on using my phone to set multiple timers for the evening (see p. 99 in the guide). Who knew that Cornelia had added another timer trick – one that is easy and hands-free? Without stopping what you're doing, you simply instruct Alexa to set the timers you need. My sister, Nikki, also uses her Google Home to make her grocery list.



Easy Whipped Cream

As easy as it is to make whipped cream using your mixer, there is an even easier option: a whipped cream dispenser. Simply fill the stainless dispenser with whipping cream, insert a CO₂ charger, and in a few seconds, you have whipped cream ready with a decorative tip. These dispensers are widely available online and in kitchen stores, and you may choose a simple dispenser or one with multiple decorative tips.

SOURCES & RESOURCES



Pomegranate Table Linens

Navy Baldwin Placemats. Stylish, solid surface, and the shape and size allow for a cozy table.



Beverage Tub

Stainless steel and generously sized, this beverage tub is double-walled with a wood base. Available at All Through the House, Winston-Salem, NC. 336-777-1000.

Pinot Noir

2014 Domaine Serene Yamhill Cuvée
2016 Argyle
2016 Adelsheim

To launch our first wine recommendation, who better to start with than Mr. EE, my sweetheart of twenty-eight years (and counting!), Ed! This month, Ed is recommending a few pinot noirs.

Pinot noir is a wine and a grape varietal with many subtleties. The pinot noir grape is very hard to grow. While the Burgundy area of France is where it all began, pinot noir grapes are now grown all over the world.

My favorite pinots made in the United States come from the Willamette Valley in Oregon. I thought that it might be fun to choose three different medium-priced pinots from that area and have an informal tasting at a recent dinner party. I chose producers that also make higher-end wines than the ones we were tasting. I like drinking the less expensive wines of top producers! I opened a 2014 Domaine Serene Yamhill Cuvée (Wine Spectator,



91, average price \$50), a 2016 Argyle (2015, Wine Spectator, 90, average price \$24), and a 2016 Adelsheim (2015, Wine Spectator, 91, average price \$25).

With pinot noirs, you can get a wide variety of tastes, and these wines were no exception. The cabernet lovers in the group liked the Domaine Serene. They thought it smoother, like a Bordeaux (possibly because it was a bit older than the other two). There has been a recent tendency with winemakers to make wines a bit more sweet, which I personally don't like. Not so with these wines. All three are classic

pinots with a very slight sharpness to them that could well have come from Burgundy!

For our tasting, we used Riedel XL Pinot Noir glasses. Interestingly, these glasses were developed by Riedel with the help of several Oregon producers to particularly showcase Oregon wines.

As a lighter wine, pinots are fun to start an evening, and the variance in tastes is noticeable to even a wine novice. You can go to your favorite wine store and request these wines or ask for recommendations.

Cheers!

A handwritten signature in black ink that reads 'Ed'.



Riedel Pinot Noir Glasses

For our tasting, we used Riedel XL Pinot Noir glasses. Riedel Pinot Noir Wine Glass available at riedelusa.net.

Meet Team EE

It's hard to believe that in December 2017, we launched *Effortless Entertaining!* People often ask who's the "we"? In your guide, you met many people whom I thank. There is one group that I want to mention here and thank once more . . . the *Effortless Entertaining* team of professionals who helped create your beautiful guide, who continue to help produce the interesting newsletters you receive, and who keep your member content on the website fresh and current. This is a group of incredibly talented professionals, and I'm thrilled they choose to work with me. I am inspired by their expertise and their commitment to excellence. Meet Team EE!

"We must find time to stop and thank the people who make a difference in our lives."

– JOHN F. KENNEDY



From left to right: DeeDee, Lisa Rubenson, Christine Dryden, Ashley Sellner, Blair Oliver, Maya Myers, Cathy Bradley. Not pictured: Andrea Bertrand.

Show & Tell

One of my favorite things to do is to take the EE show on the road and share my love of entertaining with others. If you have a group that would enjoy hearing more about my approach to *Effortless Entertaining*, please be in touch. I would love to meet you, meet your friends, and give what I promise will be a lively and fun-filled presentation.

A special thanks to these groups who have invited me to be with them.

- Late Bloomers Garden Club, Charlotte, NC
- Merri-Mints Garden Club, Charlotte, NC
- Planter's Punch Garden Club, Charlotte, NC
- 3 French Hens, Charlotte, NC
- John Dabbs, Charlotte, NC
- The Good News Shop, Charlotte, NC
- Woo Cosmetics and Skin Care, Charlotte, NC
- Pinehurst Garden Club, Pinehurst, NC
- Garden Club of the Sandhills, Southern Pines, NC
- Betty Kelly's Gifts, Fayetteville, NC
- Sow and Show Garden Club, Burlington, NC
- Myers Park Book Club, Charlotte, NC
- Southern Home and Kitchen, Winston-Salem, NC
- Nourish and Flourish, Charlotte, NC

Thanks also to members hosting in-home EE gatherings: in Charlotte, Anne Cochran, LeeAnne Whitley, Nan Williams, Frannie Martin, and Cathy Bradley; in Pinehurst, Liz Dalrymple; in Burlington, Suzie Lambeth and Anne Powell; in Dallas, TX, Cathy Morgan; in Raleigh, Ann Wooten; and to all we are working to schedule!

Thank you for inviting me into your homes!

"DeeDee's a great speaker, and I loved the way she enlivened her topic with humorous reminiscences. I especially valued her pragmatic and 'user-friendly' approach. What a treat! I'm looking forward to implementing some of her creative and practical strategies."

– JUDITH



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