

FLEUR DU JOUR

In our first two quarterly newsletters, you enjoyed the immense talent of the floral designers at The Blossom Shop. We're so grateful for their artistry and expertise. For this issue, I forgot to let The Blossom Shop know about Sonja's and my event. As I often say in your EE guide and in my presentations, not everything goes according to plan! So, Mrs. EE had to do the flowers, which I often do anyway. Two days before our dinner, I visited The Blossom Shop and chose a few flowers for

our fall Porchetta Dinner. I recommend you get to know a florist in your town – they can be a wonderful resource. As I mentioned in the guide, I tend to be a little formulaic with flowers, so here is my formula for these fall arrangements, which could transfer to any season.

I used both silver and glass containers. In the larger containers, I used a floral frog (see Tips & Quips) in the bottom to anchor the flowers. Start with boxwood or another evergreen for your base. I didn't

use boxwood for these arrangements, but I usually do. Add a few hydrangeas as your next layer; their size makes them a nice base. I then added deep-orange mums and yellow roses. Finally, I added a few smaller flowers, berries, and greenery. I'm not a professional – obviously – and yet, this simple formula seems to work. I also like to repeat one of the flowers in smaller vases if I'm setting a long table. With these arrangements, I repeated with roses in small silver vases.



FROM THE CELLAR

Italian Wines – Perfect for Fall

As we move into the fall and winter seasons, many hearty Italian dishes come to mind. A natural accompaniment to those dishes would be a bottle of Italian wine. As Italy is not known for outstanding white wines, I'd like to mention a couple of reasonably priced red choices.

If your tastes are inclined toward a smoother, lighter red, I would highly recommend you try a dolcetto (dole-CHET-o). Most dolcettos come from the Piedmont region of Italy, the area in the upper left of the “boot.” You might see wines called dolcetto di Dogliani or dolcetto d’Alba. Although “dolcetto” means “little sweet one” in Italian, these

wines are nice and dry, so don't let the name bother you. Dolcettos are not terribly well known, and you can find very nice ones in the \$15–\$20 price range.

Ever heard of a “Super Tuscan”? You should know that there is nothing “Super” about a Super Tuscan. It was simply a term coined by Tuscan producers to allow them to be creative and produce red wines not subject to some of Italy's restrictive rules. For the most part, these wines are blends of various grapes, although some are single-grape varieties. Prices for Super Tuscan are all over the board; some can be very expensive, but some very reasonably priced ones may be found. Villa Antinori

(\$18), Lucente by Frescobaldi (\$26) and San Felice Toscana Peroll (\$15) come to mind. This would also be a great time to go to your favorite wine store and ask for recommendations. *Salute!*

My Effortless Entertaining

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