



# NEW KDHAMPTONS ENTERTAINING DIARY: LEGENDARY HOSTESS ANNIE FALK



Annie Falk with her daughter Gigi, and her husband

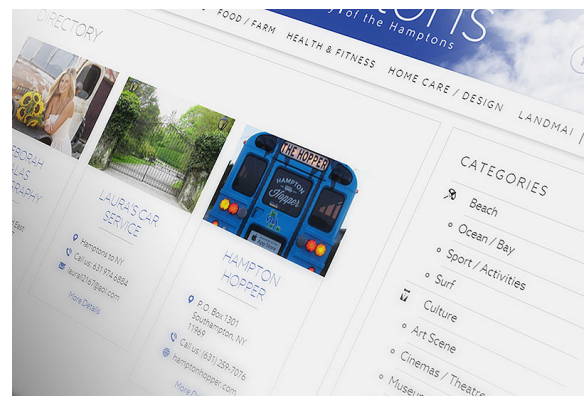
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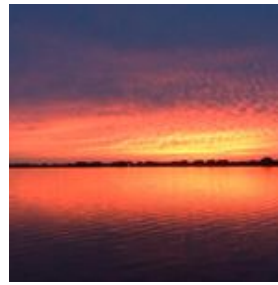


@KDHAMPTONS

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Michael at one of her beautiful beach parties in Southampton.

The Hamptons are synonymous with parties: whether it's dinner on the dunes, cocktails at polo, or family style barbecues, the party never stops from Memorial Day to early autumn. With her new book, *Hamptons Entertaining: Creating Occasions to Remember*, author [Annie Falk](#) offers an exclusive look into her world of unforgettable entertaining. And it is all done in the spirit of giving—the author's proceeds from the book will benefit the Peconic Baykeeper, a charitable organization dedicated to the protection and improvement of the aquatic ecosystems of the Peconic and South Shore estuaries of Long Island.



*Learn more about Annie and pick up some tips for your next soir e in this beautiful NEW KDHamptons Entertaining Diary below:*



*Kayla lends mom a hand at a family barbecue.*

KDHamptons: How long have you been summering in the Hamptons and why do you love the east end so much?

Annie Falk: My husband Michael and our girls, Gigi and Kayla, have summered in Southampton for more than 15 years, and,

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## KDH RECIPES

This Week, See How To Make: Zucchini Roll Ups, Homemade Cranberry Sauce, Rander Gerber's Rum Recipes, Strawberry Cherry Shortcake, Watermelon Soda, and lots more delicious dishes. [+](#)

if I have my way, I spend Thanksgiving here, too. I usually host 30 family members for the long weekend. It's filled with bingo games, bowling and fishing off Montauk. Whatever we catch comes home to Florida and I use the entire fish! We enjoy the filets, of course, but all winter long I have the best fish stock for broths, stews and risotto dishes.

Before settling on Southampton as our home, we rented in many hamlets from Hampton Bays to Amagansett to make sure where we wanted to live – each town has its own distinct charm, making it really hard to choose just one! But, when you live here, you don't have to – I love driving through the pastoral villages and hamlets from Watermill to East Hampton,

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stopping along the way at favorite farm stands and shops, enjoying the rustic charm of each town, with their historic windmills and white-steepled churches. Bridgehampton is great for antiquing, getting my Soulcycle fix and stopping at Pierre's for some fresh pressed juice. Montauk is so alluring when I want a change of pace. It's my go-to town for fishing, a relaxed afternoon at the Surf Lodge, a walk down memory lane at Gosman's dock or a great Bloody Mary at Cyril's. Southampton is where I choose to live, but I consider the South Fork my home.

EVERY DAY IN REAL TIME, PERKS,  
EXCLUSIVE EVENT...





*"Beautiful photos, unique recipes, and engaging storytelling make Hamptons Entertaining a true pleasure to read as well as a valuable resource. . . . The book is not only a beautiful guide to entertaining in the Hamptons, it represents a commitment to maintaining that which makes it so magical,"* shares chef Eric Ripert.



KDHamptons: What does a perfect day in the Hamptons look like for you?

Annie Falk: An early morning walk on the beach while it's still cool and the beaches are empty, followed by a home cooked breakfast. Usually a farm-fresh poached egg over sautéed spinach and local fruit with French pressed coffee – organic from Hamptons Coffee Company. Then, I spend a few hours at my desk writing. When I look up to rest my eyes, the landscape, gorgeous pond and blue skies give me a renewed sense of what is truly important in life. That

view inspires me to focus on the task at hand because my mid-morning break is usually a warm cup of tea or iced tea, enjoyed on the dock where I can visit with the swans, hear the ocean and enjoy the breezes. Lunch at one of my favorite restaurants, always al fresco, followed by a stroll around town with my girls or my husband is the ideal afternoon. Early evening yoga, a spin class or a dip in the ocean are all great ways to boost my energy for the evening, which I prefer to spend at home, hosting friends and family for hors d'oeuvres, dinner or both. Before bed, a walk to the pond or spending time by the fire with a great book is the perfect way to end a perfect day.





*Annie learned to cook from the legendary chef Roger Vergé at Le Moulin de Mougins in Provence.*

KDHamptons: This is your second book on entertaining. Eighteen lavishly

photographed parties are featured, offering a wealth of inspiration for table settings and menus, along with entertaining tips and more than 80 recipes. Do you still enjoy entertaining at home, or does it feel like work in a way?

*Annie Falk: Hamptons*

*Entertaining* is my second book and benefits the Peconic Baykeeper. The first, *Palm Beach Entertaining*, was also a philanthropic project for me: the author's proceeds benefit the Children's Home Society of Florida, a charitable organization devoted protecting children. I love entertaining at home and it's a privilege to share time with friends and family in a relaxed environment. When I entertain, I fully embrace the creative process of producing a memorable

occasion for the people I care about, so writing books on entertaining was a natural progression. For me, it's meditative in the way painting can be for some people.

KDHamptons: What would you say is the trend in Hamptons entertaining right now?

Annie Falk: As friends prepare their homes for family and guests, there is a laser focus on connecting with the beauty and richness of nature. There will be more entertaining at home this

season and lots of dining and cooking al fresco. The garden to table trend has not lost momentum and everyone is embracing our local artisanal producers with renewed fervor. Melamine is still flying off the shelves, which means lots of poolside dining.

Cutting gardens are stocked with dahlias, wildflowers and other perennials that will look great set loosely in a vessel, as nature intended.

Landscaping and decorating trends are so telling – local landscapers say they are installing more edible gardens, water elements and lots of outdoor rooms and outdoor kitchens. It seems like the biggest trend is entertaining at home, al fresco – creating occasions to remember with and in nature.

KDHamptons: Do you think Hamptonites are still entertaining on an austerity budget, or are they back to spending over the top again?

Annie Falk: The era of thrift was short-lived, and most Americans seem to have embraced the idea that spending thoughtfully is always better than spending over the top. Buying with a conscience is in fashion, whether it's a product that supports our local artisans, jewelry that gives (such as Joan Hornig's line), farm stand finds or books like my own that have a philanthropic mission at heart.

KDHamptons: Do you typically use a caterer or outside resources when you entertain?

Annie Falk: I genuinely enjoy creating traditions and celebrating life by designing personalized table settings, arranging flowers freshly cut from my garden and putting together a menu that celebrates the season. It is rare that I use outside help, unless I'm entertaining a big crowd – for me that means more than 30 people. Even when I do use outside help, I set the stage for an atmosphere that creates a successful party and rely on the professionals to execute my vision. In *Hamptons Entertaining*, there is a section called host selections where I share not only my favorite resources, but those of the many seasoned hosts

and hostesses featured in the book. It is truly an insider's guide.

KDHamptons: What are three things a great Hamptons hostess should always do, and one that should she never do?

Annie Falk: Here's my top three suggestions....

1. *Become a locavore:* Source your menu items from local growers, using seasonal produce and fresh-from-the-water seafood;

2. *Enhance your tabletop:* Hurricane lanterns punctuated by seashells or freshly cut flowers are always beautiful. Add items from your home or travels to

further accessorize the table and spark conversation.

### 3. *Embrace the outdoors:*

Host all or part of your gathering outdoors on the beach, sea cliff, meadow or garden. If the weather is less than perfect, a covered porch is always charming.

...And my one “*not to do*” rule would be never make a guest feel uncomfortable. If they have a food preference or allergy and you weren’t aware, do your best to create something nourishing and satisfying with what you have on hand. If they don’t drink and everyone is having cocktails, offer them a sparkling beverage in the same tumbler the rest of the guests are drinking from. If you’ve chosen to host al fresco, have some wraps on hand.



KDHamptons: Please share which charitable projects you are working on this summer?

Annie Falk: Well, my book tour has begun and sales of *Hamptons Entertaining* benefit the Peconic Baykeeper. Readers can check my website for appearances; tour dates are being updated constantly: <http://www.anniefalk.com>. I am also serving on the host committee for the Celebration of our Bays, benefitting the Peconic Baykeeper.

A documentary I produced will be gifted to the American Heart Association. It's currently being edited and I hope to complete it this

summer. It highlights and celebrates AHA's Teaching Garden initiative aimed at improving Children's Health and Nutrition.

Serving on the board of the Palm Beach Police Foundation has been very gratifying, and with the experience I've gained during my tenure I've identified an initiative that I hope to kick off in the Hamptons. I envision this project as a potential model for other communities: one that will foster positive police-community relations.

#### About the Book:

*To order Hamptons Entertaining: Creative Occasions to Remember* click

## HERE

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Eric Ripert

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