



LUXURY HOME DECOR BLOG

'HAMPTONS ENTERTAINING' AUTHOR ANNIE FALK

📅 November 13, 2015

👤 Pioneer Linens



SHAMIN ABAS
Public Relations & Special Events

Philanthropist and author Annie Falk will be joining us in-store at [Pioneer Linens](#) from 2-4 p.m. on Nov. 17, 2015 to celebrate her new book, "[Hamptons Entertaining: Creating Occasions to Remember](#)." She'll be signing books and sharing table decor tips, and tasty bites and drinks from the book will be served. We hope that you'll be able to stop by.

Annie's impeccable taste and creative ideas have made her the go-to entertaining expert for some of the country's biggest influencers and socialites. Tapping into her training with legendary chef Roger Vergé at Le Moulin de Mougins in Provence, Annie melds style, luxury and culinary skill to create memorable events ranging from intimate dinners to elaborate children's parties and full-blown galas.

We just loved Annie's first book, "[Palm Beach Entertaining: Creating Occasions to Remember](#)," and "[Hamptons Entertaining](#)" is every bit as inspiring. Annie winters in Palm Beach and summers in the Hamptons, so she has first-hand experience entertaining in both locales.

Long Island's East End is the playground of the rich and famous and its parties are legendary. "[Hamptons Entertaining](#)" offers readers an inside look at 18 lavish parties in some of the seaside community's most beautiful estates. The hosts and hostesses include a glittering array of financial titans, media moguls, Rudy Giuliani and, of course, Annie herself.

Annie shares a wealth of inspiration for table settings and menus, along with entertaining tips that will help you create your own memorable occasions – whether you're hesitant hostess or a seasoned party veteran. More than 80 mouthwatering recipes – from a Watermelon Margarita and Cold Peach Soup to Lobster Salad on Buttery Crostini and Panamanian Chicken Pot Pie – highlight seasonal ingredients and local produce. The transition from summer to fall serves up desserts like Pumpkin-Spiced Crème Brûlée and Apple Crisp with Caramel Drizzle.

And, the book is done in the spirit of giving back. Annie donated all of the net proceeds of "[Palm Beach Entertaining](#)" to the [Children's Home Society of Florida](#), and "[Hamptons Entertaining](#)" 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.

Pioneer Linens recently interviewed Annie, and she shared some great insights on entertaining in Palm Beach and the Hamptons, some of her must-have products and tips for throwing a fall dinner party.



A Q&A WITH ANNIE FALK

Pioneer Linens: Do you see a difference between the style of entertaining in Palm Beach and the Hamptons?

Annie Falk: Every destination has its own character, and what gives the Hamptons its flair is geography. It is in close proximity to New York City and surrounded by water, yet a vibrant farming community sits amidst some of our most magnificent homes. Like Palm Beach, it has sophistication but it tends to be more relaxed – both in dress codes and cuisine. Hamptons cuisine is based on using fresh, local, seasonal ingredients, including scallops, striped bass, oysters, crab, truffles and of course, apples! The Hamptons has its share of microbreweries, too, and is known for hand-crafted, small batch epicurean delights, much like Palm Beach. When it comes to the tabletop, Hamptonites keep it chic and simple with artfully placed bunches of farm-stand flowers, hydrangeas freshly cut from the garden or clusters of sunflowers. It's very urban-meets-the-outdoors.

Pioneer Linens: We love how the book groups parties by season. What do you love about entertaining at this time of year?

Annie Falk: The weather is finally getting a little cooler and there is no better time to invite friends over for dinner to celebrate the season. In Palm Beach, I love this time year, there's excitement in the air and reuniting with friends to catch up on summer travels is so much fun. Plus, entertaining this time of year is a great opportunity to perfect your Thanksgiving dishes.

Pioneer Linens: Could you share some tips for throwing a fall dinner party?

Read Annie Falk's tips for hosting a fall dinner party here.

Pioneer Linens: Do you have any favorite products from Pioneer Linens? Any must-haves for fall entertaining?

Annie Falk: Pioneer Linens has the best selection of bedding, and every bedroom in our home, including the guest bedrooms, has a different set, from **Yves Delorme** to **Sferra** and **Matouk**. In preparation for guests, I will add a few **Lavender Square Sachets** to the drawers and a couple of Lavender Hanger Sachets in the closet, and Pioneer's **luggage racks**.

Here in Palm Beach we are so fortunate to live in a welcoming community where in any given week one can be invited to a dozen gatherings – so I'm planning on keeping several sets of cocktail napkins on hand for hostess gifts – the whimsical designs created by **August Morgan** make terrific gifts! For myself, I'll stock up on Kim Seybert's **Bijoux Napkins**. They are perfectly suited for fall entertaining, the delicately embroidered leaves are so evocative of autumn, and classic enough to use all winter.

