

EVENT HIGHLIGHTS

Selected from www.MasterplannerOnline.com—the only source for thousands of exclusive fund-raisers, openings, and major events planned for the upcoming year.

JULY 2008

1 Public Art Fund

The New York City Waterfalls Opening Day. 7:00am. Public art by Olafur Eliasson. (Continues through mid-October.) Various locations. 212.721.5350

4 Bowery Mission/Kids With a Promise

Fourth of July Yacht Party. 5:30pm. Dinner, cruise and fireworks viewing. 212.684.2800, ext. 123

Southampton Fresh Air Home

21st Annual American Picnic with Grucci Fireworks. 7:00pm. Picnic buffet, carnival games and fireworks. Chaired by Brenda Earl De Paola, Michaela and Stephan Keszler, Patricia and George Kraus, Barbara and Jack Kugler, and Christl and Ken Meszkat. By invitation only. Southampton. 631.283.5847

8 Latin Alternative Music Conference

Opening. 8:00pm. "Underground Film Night." (Conference continues through July 12.) 282 North Henry Gallery. Brooklyn. 818.763.1397

11 Greenwich Hospital

Monte Carlo Casino Night 2008. 6:30pm. Cocktails, dinner, casino games, silent and live auctions. Coveleigh Club. Rye. 203.863.3860

12 Empire State Pride Agenda

12th Annual Hamptons Tea Dance. 4:00pm. Cocktails and dancing. The Diamond Ranch. Southampton. 212.627.0305

East End Hospice

Eighth Annual Box Art Auction and Exhibition. 4:30pm. Cocktails and auction. \$60. The Ross Center for Well Being. East Hampton. 631.288.7080

Parrish Art Museum

The Midsummer Party. 7:00pm. Honoring Alvin Chereskin. The Parrish Art Museum. Southampton. 631.283.2118, ext. 41

13 Hayground School

2008 Great Chefs Dinner. 6:00pm. Annual dinner, benefit and reception. Chaired by Drew Nieporent, Toni Ross and Nick & Toni's. \$350. Nick & Toni's. East Hampton. 631.327.0573

19 Greater Westhampton Chamber of Commerce

18th Annual Joe Koziazk Memorial 5k Run/Walk. 7:30am. Family health

fair, run/walk, awards and raffle. \$25. Village Green. Westhampton Beach. 631.288.3337

Longhouse Reserve

Summer Gala. 6:00pm. Exhibitions, cocktails, dance performance, silent and live auctions. Honoring Martin Puryear and H. Peter Stern. \$500. LongHouse Reserve. East Hampton. 203.228.5090

Rush Philanthropic Arts Foundation

Annual "Art for Life" Benefit. 6:00pm. Cocktails, dinner, silent and live auctions. Hosted by Russell Simmons. From \$1,500. Private residence. East Hampton. 212.254.6677

21 Project Global Trade Show

Opening Day. Continues through July 23. Jacob Javits Convention Center. 212.951.6600

22 Working Mother Media

2008 Best Companies for Multicultural Women Conference Opening Day. 7:45am. Continues through July 23. Sheraton Hotel & Towers. 212.351.6400

24 National Multiple Sclerosis Society, NYC Chapter

Ultimate Summertime Party. 7:00pm. Cocktails and dancing. Wollman Rink, Central Park. 212.453.3235

25 New York Antique Jewelry & Watch Show

Opening Day. 1:00pm. Continues through July 28. \$15. Metropolitan Pavilion. 239.732.6642

26 The American Cancer Society

Relay for Life of NYC Police Officers. 10:00am. The New Balance Track & Field Center. 800.227.2345

James Beard Foundation

Chefs & Champagne Annual Summer Gala. 4:30pm. Cocktail reception, silent auction, and tasting party. From \$195. Wolffer Estate Vineyard. Sagaponack. 212.627.2308

Byrd Hoffman Watermill Foundation

15th Watermill Summer Benefit. 6:00pm. Cocktail reception, silent and live auction, performances, dinner and dancing. From \$1,000. Watermill Center. Watermill. 212.253.7484, ext. 10

27 JA New York

Opening Day Summer Show. 9:00am. Jewelry and couture expo. (Continues through July 30.) Jacob K. Javits Convention Center. drew.lawsky@nielsen.com

AUGUST 2008

2 Southampton Hospital

50th Annual Summer Party. 6:30pm. Cocktails, dinner, dancing, raffle and silent auction. Southampton. 631.726.8700, ext. 3

Montauk Playhouse Community Center Foundation

Harbor Lights Gala. 7:00pm. Honoring Jim and Lori Corless, and the Gosman Family. From \$225. Montauk. 631.668.1124

5 Friends of Karen

An Evening at Tribeca Rooftop. 6:30pm. From \$200. Tribeca Rooftop. 212.308.1378

6 Special Olympics New York

Million Dollar Duck Race. Participants "adopt" toy ducks, which are raced for prizes. South Street Seaport. 212.490.1062

7 United Cerebral Palsy Association of Nassau County

26th Annual Golf Tournament. 6:30am. Golf, followed by cocktails and dinner. North Hills Country Club. Nassau County. 516.378.2000, ext. 648

American Bar Association

Annual Meeting. 8:00am. Registration, programs, sessions and meetings. (Continues through August 12.) Various locations in Manhattan. 312.998.5873

8 New York International Fringe Festival

FringeNYC Opening Day. Performances in various venues around Downtown Manhattan. (Continues through August 24.) \$15. 212.279.4455

Guild Hall of East Hampton

Ninth Annual Summer Gala. 6:00pm. Cocktails, dinner, live auction and dancing. Guild Hall. East Hampton. 631.324.0806, ext. 13

9 Equus & Equestrian Sport Foundation

Scholarship Benefit Weekend Gala. 5:00pm. Cocktails, dinner, auction and dancing. (Continues through August 10.) Riverhead. abeesf@optonline.net

EECO Farm

Blue Moon Ball. 6:00pm. Cocktails and dinner. EECO Farm. East Hampton. 212.838.2660, ext. 20

Jazz at Lincoln Center

Second Annual Furman Jazz Fling. 6:30pm. Cocktails, dinner and

performance. Chaired by Victoria Moran Furman and Jay Furman. From \$450. 212.258.9897

10 Global Beauty Show

Expo Opening Day. 9:30am. Continues through August 11. Jacob K. Javits Convention Center. 626.398.5131

13 Advertising Women of New York

Women to Watch Luncheon. 11:30am. Cocktails followed by luncheon. From \$125. The New York Hilton. 212.221.7969

New York Junior Tennis League

Summer Gala with the Stars. 6:30pm. Cocktails, dinner, silent auction, dinner and entertainment. 347.417.8146

14 New York Home Textiles Market Week

Opening Day Market Week Show. Continues through August 21. Jacob K. Javits Convention Center. 914.421.3200

15 Bridgehampton Historical Society

Antiques and Design in the Hamptons. 10:00am. (Continues through August 17.) Bridgehampton Historical Society. Bridgehampton. 212.255.0020

Big Brothers Big Sisters of Long Island

2008 Hamptons International Offshore Fishing Tournament Opening Day. Continues through June 24. Shinnecock Marlin and Tuna Club. Hampton Bays. 516.731.7880

21 Taste of Tennis

Dacor Event. Guests include Andy Roddick and Rafael Nadal. 7 W New York. 877.282.7100

24 Southampton Hospital

33rd Annual Hampton Classic Horse Show Opening Day. 8:30am. Opening ceremonies and time challenge. (Continues through August 31.) Bridgehampton. 508.698.6810

The Actors Fund

Benefit Performance. 8:00pm. Performance of Jersey Boys. The August Wilson Theatre. 212.223.7300

U.S. Open Tennis Tournament

Opening Day. Continues through September 7. USTA National Tennis Center. 718.760.6200

28 Four Life Foundation

Food For Life. 8:00pm. Cocktail reception followed by entertainment. From \$30. Azza. 212.465.2596

View the entire advance calendar—updated daily and custom searchable
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Summer School

Lessons in warm-weather entertaining from some of my favorite pros.

By now Puck is prancing well into his midsummer REM sleep. To inspire you all to make the best of these few fleeting weeks of glory, I decided to ask a few experts whose taste and talents at entertaining are beyond reproach.

Suzanne Goin

My client *In Style* chose Suzanne's first restaurant, Lucques, as its night-before-the-Oscars dinner headquarters, and one of my jobs was to ask the chef to come and greet the hoi polloi. She was always intent on the task at hand, with her hair pulled back in a no-nonsense ponytail, but she was gracious and shook hands. Once Lucques had established itself as among the best serious restaurants in Los Angeles, she opened A.O.C. and the Hungry Cat with her husband, David Lentz.

What would you prepare for guests to see upon arrival and say "wow"?

I think it would be a gigantic and abundant grand aioli—with all kinds of summer vegetables, grilled fish, tomatoes, radishes, etc.—on a huge wooden table for people to feast on.

Your favorite aunt calls and says she got a bushel of oysters as a gift from a party guest expected that evening. She has never opened an oyster in

her life. What does she do?

She could steam them and then pile them up on a table and hand out oyster knives and let everyone shuck themselves ... kind of festive.

Suggest a few summer wines.

I will always be a rosé girl. Domaine Tempier, Copain Le Printemps. J&H Chardonnay, which happens to be made by my business partner Caroline Styne, is really delicious.

Tinker Boe

At a dinner party I recently threw, Tinker watched me lamely turn a giant tray of hot demi lamb racks with my tongs and said, "Oh, Jesus." Then, in white leather and cashmere, she pushed me out of the way and flipped the whole lot with her fingers in seconds. As proprietor of the caterer Mood Food, she taught me long ago that great-looking trays are important, but how the food tastes determines how guests remember it.

Describe a summer or outdoor party that was just amazing.

We produced a private party on a property with Moroccan tents. Fish was cooked on the grill but served tagine-style in individual tagines—you'd lift the ceramic dome and the perfumes

were intoxicating: fresh bass with tomato and fava beans and a special Moroccan spice mixture. People sat at low tables, close to the ground, which made them feel more in tune with the outside, and ate from edible centerpieces. It felt very communal and very green.

What do you think is good on a grill?

Almost anything, as long as you know how to control the heat and watch the sugar content of your sauces or marinades. Also, remember that the grill can be a great steaming or smoking device if you package your food properly in aluminum foil.

Robert Verdi

I knew Robert and I would see eye to eye when I asked him to name his favorite summer benefit: Diffa's Dining by Design in the Hamptons. It was kooky, colorful fun, and he and I were photographed for one of those Hamptons magazines having a fantastic time. The TV personality and interior designer's newest creation is called Luxe Laboratory, a party space in Midtown. You bring the guests and he brings just about everything else.

What's on your table this summer?

Smith & Hawken has these reusable and unbreakable melamine—it's like Bakelite—plates in an ochre saffron-y color I love. For glassware I like clear, oversize juice glasses, just short of the size of a pilsner. You need water!

Talk to me about napkins.

I use 100 percent flax linen large napkins. I use Beach Days detergent by Good Home Company, which smells great and everyone comments on. I can't abide any poly blends; they're just not absorbent. I'm also not a fan of busy print napkins. I don't want to wipe my face on a painting.

Geoffrey and Margaret Zakarian

I've known Geoffrey for longer than either of us care to admit. Back when he was chef at Brian McNally's 44 in the Royalton, I went for lunch three times a week and did tons of events there. Chic, yes, but the food was the hidden surprise. I still dream of the

blue-cheese croutons that accompanied a salad there. Now he and his elegant and personable wife, Margaret, are famous with their restaurants, Town and Country, and this summer Geoffrey is taking on all the food and beverage for the newly opened Water Club Borgata Hotel in Atlantic City, which I'm told is going to be all about summer.

What did you serve all the time that worked last summer?

Ice cold rosé, magnums of Domain Ott. We also eat a lot of Lebanese food in the summer: tabbouleh, kusa, Syrian bread.

What do you put on the grill that always works, is easy, and is different?

Grilled corn with fresh basil, olive oil, and butter.

What music do you put on if you really want people to dance?

A remix of Stevie Wonder's "As," *Verve Remixed Vol. 2*, Dizzy Gillespie's "Bang Bang," Fergie's "London Bridge," Kayne West's "Stronger."

Paula LeDuc

If you took Flora and Fauna, stuck them in a mason jar, and shook really hard, out would fall Paula LeDuc. She is San Francisco's best and busiest caterer. Her newest venture is Annadel 1880 Winery and Gardens, in Sonoma. If you think a fine food and eclectic wine tasting under an arbor with hanging quiet lights amid the old brick ruins of the original winery sounds appealing, give her a call.

What do you bring from home for a beach picnic?

Well, china. Yes, china—so what if it is work and a piece breaks? In the moment it is so worth it. I'm not a basket fan, but I have one wire breadbasket that always makes its way into the car. Large linen napkins. No plastic. I compromise on stemware, though, so stackable glasses. Wooden trays, I guess. A bamboo cutting board saves the day.

These stackable glasses—what goes in after unstacking?

I'm a red girl, so I'll pick up a pinot noir—Merry Edwards is one that comes to mind. Sparkling wine, prosecco, affordable champagne are all fine as long as you have fruit and juice to mix with.

Summer party that lingers largest in your mind?

My daughter Diana's wedding. She wanted food of my parents' and my heritage, which is Northern Italian. She wanted soft polenta like my mother made, so it had to be stirred in the tent, then topped with a special ragu, which has chicken and fennel sausages, and the aromas filled the tent. It was hard, but it was absolutely perfect.



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Photo © Stephen Green-Armytage, 2003

One caterer dominates the New York party scene.



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