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JUNE 2021

Country Living

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included!

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New Ways with Watermelon

Outdoor Kitchens for Every Budget

Lawn Games with Vintage Charm

Ben and
Erin Napier
of HGTV's
Home Town

plus!
An Ode to Dads

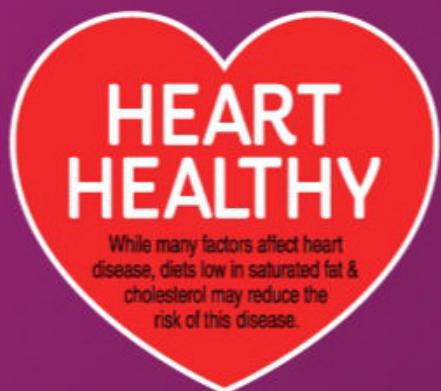
Featuring Wit* and Wisdom
from Thomas Rhett,
Ben Napier, and More!

DAD JOKES
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The Sampler

AN A-TO-Z LOOK AT WHAT'S IN THE JUNE ISSUE, AMONG OTHER SEASONAL NEWS AND NOTES

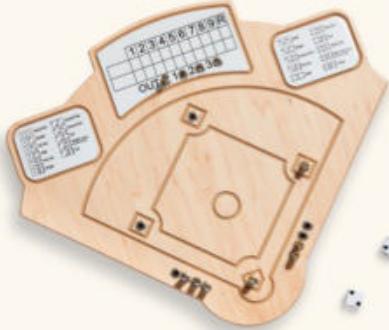


Rachel Hardage Barrett
EDITOR-IN-CHIEF
@RACHELHARDAGEBARRETT

a stone across the water. Maybe it was the morning fog or hazy light, but the moment, even as it happened, felt like a memory I needed to soak up. While I watched, I couldn't help but reflect on the assorted father figures in my life—my husband, dad, father-in-law, grandfather, and other mentors—who've patiently coached me (knowingly or not) through similar moments, whether driving a stick or raising children. This June issue is full of ideas for enjoying the dad-beloved domain known as the backyard (burgers! lawn games!), but it also celebrates the wit and wisdom that dads of the literal and figurative sort have to offer on everything from patience (pg. 58) to perseverance (pg. 65) to pickin' (pg. 63). The assortment of "dadvice," both heartfelt and humorous, reminds me just how much a father's influence can, like a perfectly tossed pebble (pg. 57), ripple through our lives.

shop dad gifts!

Join the Country Club (see right) to find out what CL editors (myself included!) are eyeing for Father's Day. (No peeking, Brian Barrett!)



A

A Welcome from the Editor

During a trip to the lake on a recent Sunday, I sat back in an Adirondack chair as my husband, Brian, taught our children how to skip a rock. I admired his patience as he coached our 6-year-old son on slinging



B

Backcountry

THE DATE: June 1985

ON THE COVER: A '40s bungalow kitchen

ISSUE HIGHLIGHTS:
Country wedding recipes ("straw hat" Frito pies, anyone?), in-depth advice for storing quilts, and how to turn your backyard into a rose paradise

D

Did You Know?

This month, the Great Smoky Mountains National Park lights up with thousands of fireflies synchronizing their flashes in a sensational spectacle.

E

Etsy Vendor

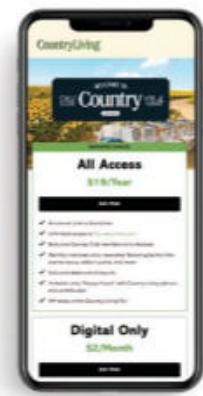
Made by skilled Amish woodworkers out of poplar, "Country Kubb" is an American-made version of a classic Nordic yard game.

countrykubb.etsy.com

C

The Country Club

Check out our new membership program (countryliving.com/join) for unlimited access to the CL website, members-only perks, and more.



F

The Field Guide

Here's where to find some of your favorite columns:

See how a colorful cluster of birdhouses inspired a screened-in porch (pg. 9), feast your eyes on a few incredible outdoor kitchens (pg. 12), and go wild for scalloped trim on everything from bathing suits to bathroom sinks (pg. 19).

Add color to your yard with easy potted container ideas (pg. 22), throw a watermelon-themed party (pg. 26), and repurpose vintage croquet mallets in clever, new ways (pg. 30).

Browse real estate listings with lots of acreage (pg. 34), learn to spot an authentic Aloha shirt (pg. 36), and brush up on sporting trivia with vintage lawn-game collectibles (pg. 43).

Find summer pet-care tips, tricks, and toys (pg. 47).



G

Gather

Michigan's Mackinac Island hosts its annual lilac festival June 4–13. Visitors can take in the flower-lined streets via horse-drawn carriages. mackinacisland.org



Horseshoe

Find the horseshoe hidden in this issue* and enter for a chance to win a hiking kit (adventure-ready backpack, outerwear, and more) from the outdoor experts at Eddie Bauer. (ARV: \$500.)

*Not required for winning.
See pg. 90 for details.

I

Instagram

Michigan mother of five Ginny Yurich started "1,000 Hours Outside" to help kids (and adults!) spend more time in nature. Join the fun at [@1000hoursoutside](https://www.instagram.com/1000hoursoutside).



Mary Randolph Carter
JUNKIN' CORRESPONDENT
@CARTERJUNK



Junkin'

This month's treasure:
A wicker fishing creel



"The fish are jumping, but I'm casting not a line but my eye out for things that give a home a bit of sporting fun. Reel in a vintage fishing creel, like this one I snagged for just \$12 at the Brimfield market, then hang it on a hook in your front hall as a cozy catchall."



K

Kids

Wooden toys evoke the simple joys of childhood, which is why we love these dad-designed cameras that provide fun (\$52 for a toy) and function (\$119 for a real-deal wooden point-and-shoot).

fathersfactory.com



\$395,000

L

Luxe Listings

You may want to spend all your time out roaming its 37 acres, but the intricate original woodwork and sweet floral wallpapers you'll find inside this **Delhi, New York**, farmhouse are sure to lure you indoors.

Agent: Melissa Wakin-Mostert; coldwellbanker.com



Leigh Crandall
CONTRIBUTING EDITOR
@LEIGHCRANDALLWRITES

M

Meet the Masthead

CL's travel-loving contributor shares her summer essentials.

CHECK-IN: Greyfield Inn on Cumberland Island, GA. Bike the oak-shaded paths to the beach, then head back for a craft cocktail on the porch (greyfieldinn.com).

WEEKENDER BAG: L.L.Bean's monogrammed, large canvas "Boat and Tote" with a zip top (llbean.com)

BEACH READ: *The Vanishing Half* by Brit Bennett



(By the) Numbers

A few fun stats tied to this issue

48

Stars on the collectible vintage flag that graces the cover

138

Acres of wide-open space you'll find in the real estate listings (pg. 34)

\$600

Value of an old canning jar found under a cabin (pg. 40)



On the Cover

Home Town stars Ben and Erin Napier kick back on the porch in Laurel, Mississippi.

Photograph by Larsen & Talbert

Styling by Sarah Moffett



P

Produce

For an in-season side, sauté trimmed green beans in olive oil just until tender. Once soft, toss with pico de gallo, cilantro, and roasted and salted pepitas. Season with salt and pepper.



Quilt Square

"Father's Choice" is a popular barn quilt block first published by Michael James in 1978.



Required Reading

CL's Front Porch Book Club June pick is Monica West's debut novel, in which the daughter of a famous Baptist preacher witnesses an event that puts her at odds with both her family and her faith.

\$26; bookshop.org



S

Shameless Self-Promotion

Challenge your family to a summer of friendly cornhole competitions with *Country Living's* new board designs (63 options and counting!). slickwoodys.com



Tunes

Embark on an outdoor adventure to the tune of these fresh-air finds from CL's Associate Editor Natalie Schumann.

Dancing in the Moonlight
King Harvest

Mountain Time
Ian Munsick

Wide Open Spaces
The Chicks

Hello Sunshine
Bruce Springsteen

Mountain Sound
Of Monsters and Men

Georgia Woods
Keith Urban

Boondocks
Little Big Town

The Last of the Honeybees
Sam Burchfield

Golden Hour
Kacey Musgraves



U (Made in the) USA

Motivated by his love of barbecue, George Stephen started selling kettle grills in 1952 after finding that a rounded cooking bowl was the key to mastery.

Seventy years later, Weber-Stephen products are still backyard staples.

weber.com



Dr. Tricia Earley
CL'S COUNTRY VET



Ask a Vet

How do I make my backyard bird-friendly?

To attract a wide variety of birds to your yard, act like any good host would and provide feathered visitors with food and refreshments through a mix of small

fruit-bearing trees and flowering plants that provide bugs and nectar. When planning your garden, vary heights of foliage. Taller trees provide a canopy, while taller grasses and shrubs offer shelter for birds who are more earthbound. Bird feeders are bound to be a hit; just be sure to research the healthiest seed options for birds in your town. Include a birdbath or fountain for a water source, as well as a few birdhouses designed to accommodate species native to your area.



Wallpaper

Featuring muted color palettes and sweet motifs, the new line of wallpapers by Louisiana painter Hope Johnson serves up a nostalgic throwback to the 1970s—in the best way possible! See more at byhopejohnson.com.



Cross-Stitch

Get crafty in time for Father's Day.

PAGE 51



You Know You're in the Country...

"...when you go to sleep with the curtains open and the windows up and wake to see your next-door neighbor's horse looking straight at you through the window."

—Deborah C.,
Lexington, TN

How do you know you're "in the country"? Send a note to us at countryliving@hearst.com.



ZZZs

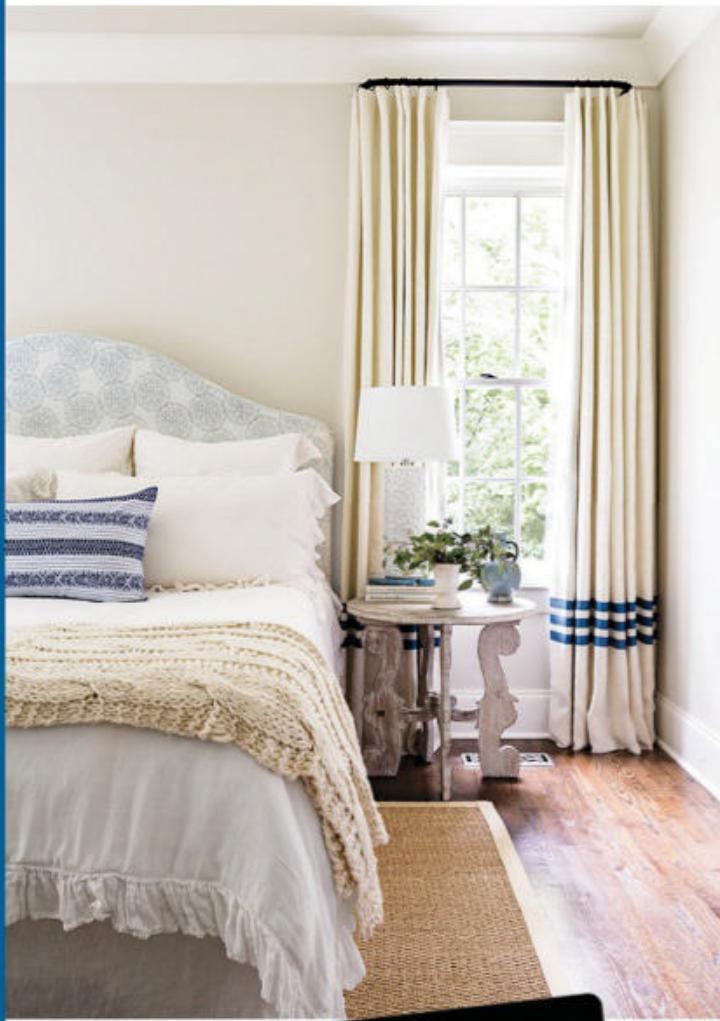
Pull up your RV—or check-in to a luxe Airstream or cabin—at new glamping spot Yonder Escalante, located near Bryce Canyon National Park, Utah.

stayyonder.com

CountryLiving

Make Over Literally Any Room of Your Home — *This Weekend.*

5-Minute DIY Ideas



Quick Paint Updates



New Uses for Old Items



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COUNTRY LIVING EDITORS' BEST TRICKS FOR
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CountryLiving.com/EasyMakeovers

A close-up photograph of a young child with dark hair, wearing an orange shirt with a cartoon character on it, smiling broadly. An adult's arm and shoulder are visible, holding the child. The background is slightly blurred.

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Country Living

IN WITH THE OLD!

Easily found at flea markets, vintage garden spigot knobs can be repurposed as towel hooks, bottle stoppers, or napkin weights.

Rachel Hardage Barrett

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The FIELD GUIDE

IDEAS AND INSPIRATION FOR INDOORS AND OUT

View Finder Turn This Scene into a Room

Hang out in a cheerful, chirpy-hued screened-in porch inspired by these classic birdhouses.



PHOTOGRAPH, LAWREN LU/STOCKSY.

HUE FINDER

This happy palette evokes a nostalgic summer-camp vibe.

Classic Red
Valspar

Lucky Clover
Dunn-Edwards

Goldfinch
Sherwin-Williams

**The View**

A half-dozen hand-carved birdhouses liven up a backyard setting.



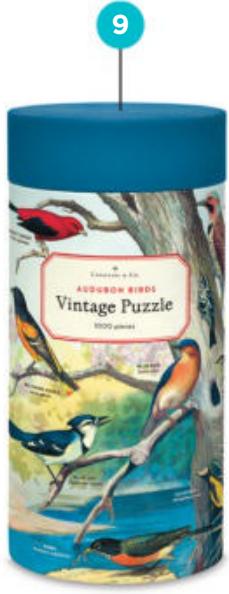
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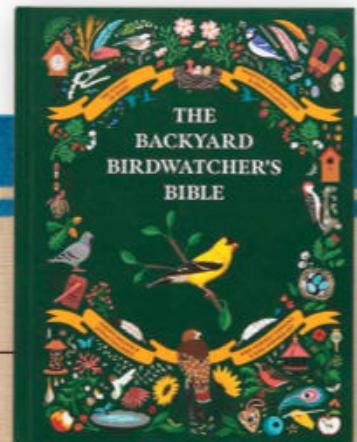
8



This retro cooler serves double-duty as a coffee table.



6



4



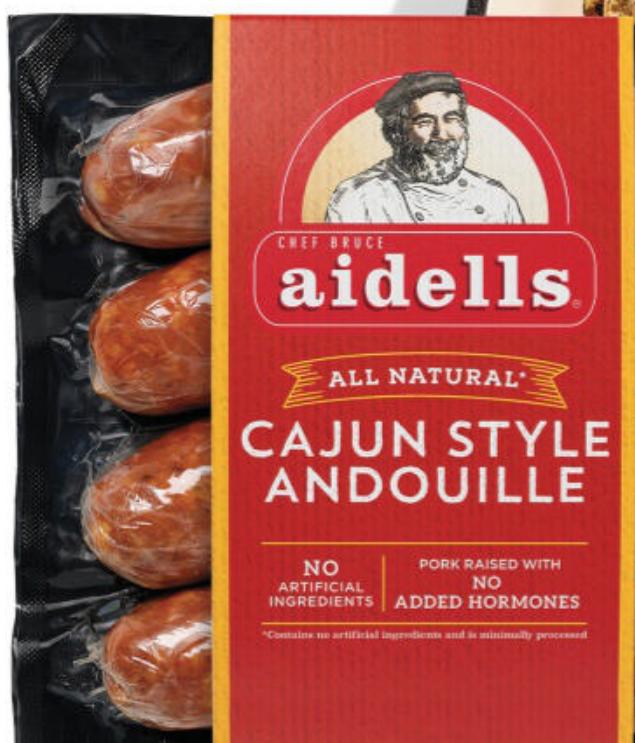
5

1. **Gooseneck Sconce** \$229; rejuvenation.com
2. "Yosemite" Blanket from \$269; pendleton-usa.com
3. **Crosley "Griffith" Chair** \$67 each; homedepot.com
4. **The Backyard Birdwatcher's Bible** \$20; amazon.com
5. "Josephine" Mugs \$14 each; anthropologie.com
6. **Indoor/Outdoor "Laub" Rug** \$56 for 3' x 5'; wayfair.com
7. **Permasteel Cooler** \$99; tractorsupply.com
8. **Indoor/Outdoor "Kuno" Pillow** from \$69; summerclassicshome.com
9. **Audubon Birds Puzzle** \$22; madejacksonhole.com

**FIELD NOTES****Become a Better Bird-Watcher**

First, you'll need the right binoculars. At less than 20 ounces, the lightweight Nikon Prostaff 3S 8x42 (\$130; nikonusa.com) passes muster with the National Audubon Society. To identify and track feathered backyard visitors, download the organization's free app (audubon.org/app), which includes photos, calls, songs, and in-depth info about more than 800 species of North American birds.

**BRUCE ALWAYS
SAYS LET THE
FOOD DO THE
TALKING.
SO HERE
IT IS.**



Habitats

Outdoor Kitchens

The season's most coveted open-air upgrade involves an outdoor-friendly cooking (or cocktail) space.

And it's more achievable than you think!

*Create a
Pass-Through
Window*

Better connect the space you already have to the outdoors by switching out a standard window with an enlarged accordion-style or French version that opens wide to the outside (as seen in this California kitchen by Kim Dempster and Erin Martin). Add an exterior counter and outdoor bar stools (galvanized "Tolix Marais"; dwr.com) for a transportive hangout that'll feel more "New England shrimp shack" than suburban backyard.



PHOTOGRAPH BY ALEC HEMER.



Carry Indoor Style Outside

This dreamy open-air kitchen looks nice enough for any indoor setting, which just goes to show that weather-resistant materials have come a long way. Here, beadboard-fronted cabinetry and butcher block and Dekton countertops offer up plenty of work space and storage. Above, bronze lighting (that chandelier!) that carries a damp UL-Listed rating reinforces the fancy-enough-for-inside feel.



Install a Wall of "Cabinetry"

Turn a patio into a mini kitchen. Choose from freestanding options ranging from modular (ikea.com and westelm.com) to all-in-one (brownjordanoutdoorkitchens.com), or go a more permanent route with a built-in kitchen cabinet twirled up with all the essentials: a sink, storage and prep spaces, and, of course, a grill or smoker. Here, landscape designer Peter Falkner used cast concrete for a streamlined, modern look in his own yard.

Add a Pizza Oven

As much as we love a good ol' grill, the season's hottest backyard cooker is an outdoor pizza oven. Bring the experience to your own backyard with a portable pellet unit (ooni.com), or get more elaborate with a built-in wood-fired oven, like in this outdoor kitchen by landscape designer Scott Shrader. DIY kits (chicagobrickoven.com) can make this sort of project easier than you may think.



PHOTOGRAPH BY LISA ROMERELIN/OFFTO.



Build a Bar-Top Pit Grill

Bring that campfire-cooking spirit to your backyard with a built-in pit grill. Set the scene with a kitchen-island-like structure made of stained or painted one-by-four-inch wood boards, or get a more kicked-back, rustic feel with reclaimed barn wood, like on this outdoor kitchen by designer Nathan Turner.



Carve Out a Freestanding "Room"

With a little creative thinking, that underutilized section of your yard can become a functional and inviting secondary living space. Start with a pavilion topped by an open trellis or a metal-shed-style roof. Here, the homeowners used stacked cobblestones to create a statement end wall and long work counter, complete with a pizza oven and nooks for wood. Don't forget the string lights for added ambience.

Bring on the Beverage Station

If you don't need a whole kitchen or cooking space, how about just a sink and a small refrigerator(s) for cocktail mixing and mingling? On his Georgia deck (shown here), designer Brian Patrick Flynn ran slats of dark, espresso-stained Southern yellow pine horizontally to create a cabinet that he topped with weather-resistant Dekton. A shelf keeps glassware and/or potted herbs (hello, drink garnishes) within easy reach.



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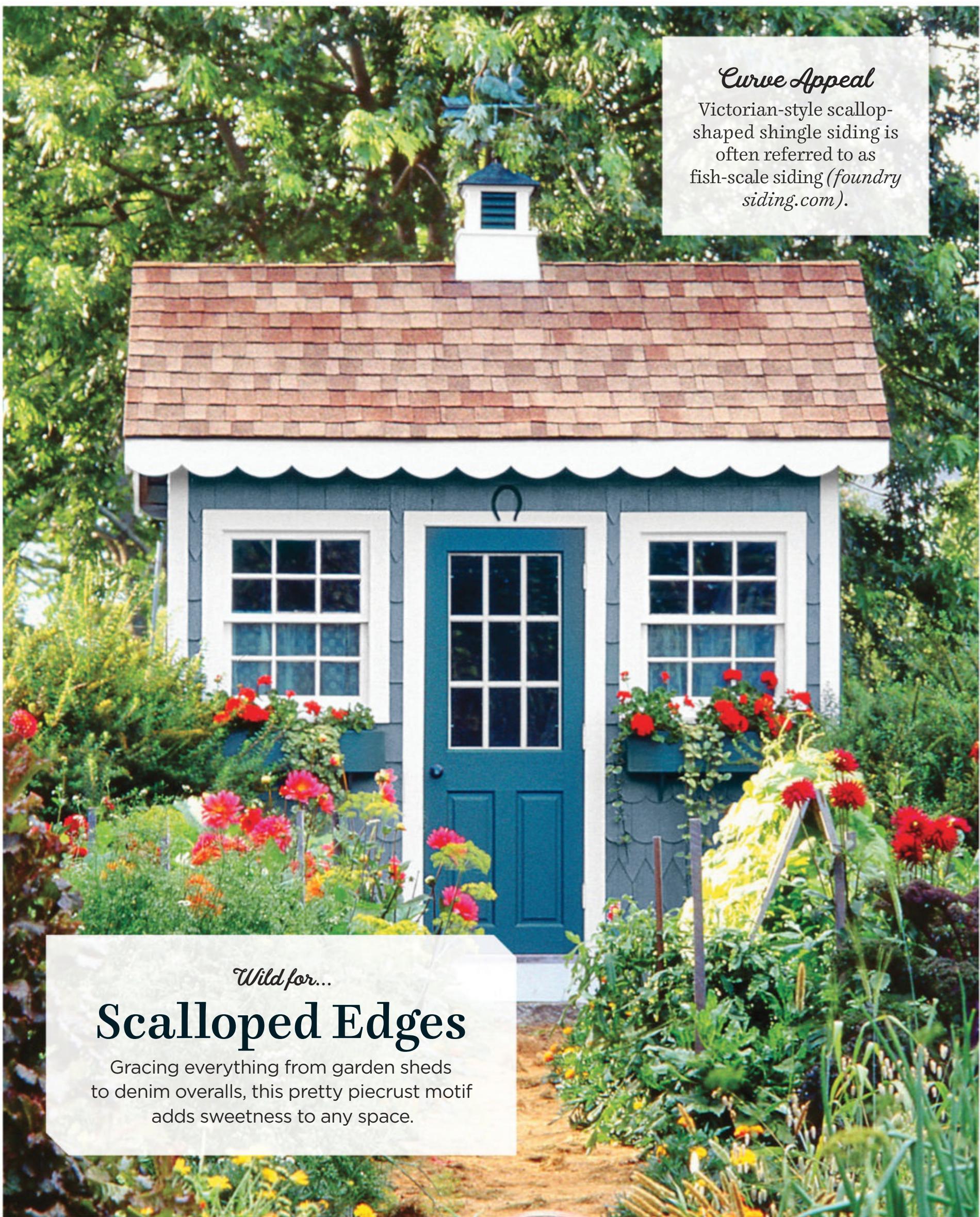
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Wild for...

Scalloped Edges

Gracing everything from garden sheds to denim overalls, this pretty piecrust motif adds sweetness to any space.

GARDENER LESLIE CLAPP DESIGNED HER GARDEN SHED IN MAINE.

Curve Appeal

Victorian-style scallop-shaped shingle siding is often referred to as fish-scale siding (foundrysiding.com).

Powder-Coated Metal Sconce \$435; nickeykehoe.com



Choose from 10 color combinations.



Linen Pillow Covers \$220 each; carlyhome.com



“Dolce” Hat \$139; lackofcolor.com



Acetate & Brass Hoop Earrings \$38; draperjames.com

Scoopback One-Piece Swimsuit \$128; [jccrew.com](http://jcrew.com)



Pretty in Pink

Designer Katie Sarokhanian gave this kitchen playful personality with a border of semicircles. Get a similar look using a cereal bowl as your template.

Floating 18-Inch Wood Shelf \$78; anthropologie.com





**Block-Print
Cocktail Napkins**
\$14 each;
onlyontheavenue.com



**Eight-Inch
Tole Planter**
\$94; matilda-goad.com



**Wicker Side
Table** \$498;
serenaandlily.com

Scallops and
overalls: a
match made
in country
heaven



**"Scarlett"
Dungarees** \$255;
wyselondon.co.uk



**Enamel Salad
Bowls** \$42 for 4;
goldenrabbit.com



Making Waves
In a Katie Davis–designed
powder room, a graceful
vanity (oomphhome.com)
of blue curves
evokes coastal calm.



The canopy is
crafted from
durable Sunbrella
acrylic fabric.

**"Phoebe" Patio
Umbrella** \$695;
onekingslane.com



Garden Variety

Early Summer Spruce-Ups

This month's checklist: Plant a pretty container, discover new garden tools, and plan a tomato patch.

CONTAINER OF THE MONTH

Greet guests with a vintage woven basket (like this French boulangerie basket) filled with bright seasonal blooms. To create this one, garden designer Carmen Johnston (see more, far right) lined the basket with a plastic bag poked with holes and used a mix of geraniums, phlox, petunias, delphinium, and variegated ivy.





IN THE DIRT WITH...

Carmen Johnston

@CARMENJOHNSTONGARDENS

A landscape designer by trade, Georgia native Carmen Johnston's true passion is creating lush, beautiful potted containers (like the one at left). Here are her tips for making your own.

Think outside the pot.

Carmen suggests trying something a little more unique than a plain ceramic pot. Some of her favorite vessels for planting include French copper jam pots (think wide and shallow) and antique chicken feeders (many compartments for loads of plants). "Look for things with timeless quality and character. And invest in your containers so they can move from home to home and be passed down."

Follow the three Ts.

For the strongest visual mix, incorporate elements that are thick, tall, and trailing.

"Stuff and shove plants in for a thick look. Plant tall bloomers in the back for height, and add ivy—variegated varieties pop—along the edges for a trailing effect."

Keep it moist.

In the heat of the summer, containers can dry out quickly, so water regularly. A good rule of thumb: The soil should feel damp but not soggy. Setting the vessel in a saucer or lipped tray also allows you to add water from the bottom.

FRESH FINDS

CARMEN'S BACKYARD BASICS

A few staples and splurges for working in the dirt

Sunscreen \$68;
amazon.com



Woven Palm Sun Hat \$68; anthropologie.com

Tunic Shirt \$98; jcrew.com

"These hand-forged tools will last a lifetime."



Forged Hand Hoe \$54; manufactum.com



French Market Tote \$60; konmari.com

"Use every three months to keep blooms happy."



Oversize Sunglasses \$505; saksfifthavenue.com



Ceramic Stool \$249; potterybarn.com



**Cherokee Purple**

Dusty pink to purple on the outside with a deep red interior, these large slicers have a sweet and rich, almost smoky, flavor.

**Brandywine**

One of the most popular home cultivars, these can grow up to 1.5 pounds and are cherished for their sweet taste and acidity.

**Roma**

Thick walls, not-too-juicy flesh, and fruit that ripens in a short period of time makes these the perfect tomatoes for sauces.

**Green Giant**

This award-winner can produce fruit up to 32 ounces. Sweet and tangy green-and-yellow flesh make it a real looker in a salad.

**THE NITTY-GRITTY**

KNOW YOUR GARDEN TOMATOES

Grown in 86 percent of home gardens, tomatoes are by far the most popular summer fruit to plant. Whether you are a master gardener with years of crop experience or an optimistic newbie putting your first plants in the ground, brush up on these editor-favorite varieties. (Word to the wise: Tomato sandwich enthusiasts should opt for 'Cherokee Purple' or 'Brandywines'.) And, as always, be sure to check with your local cooperative extension to find out what grows best in your area.

**Tiny Tim**

An ideal cultivar for a container garden, this plant produces bundles of tiny red tomatoes and only grows 12 to 16 inches tall. It can even tolerate a little shade.

**Sungold**

This prolific early ripener produces small, supersweet fruit with a golden orange hue. The plant can grow up to 12 feet tall, so be prepared to stake it.

**Super Sweet 100**

The fruit-bearing stems of this hybrid variety can hold up to 100 über-sweet tomatoes each.

**Yellow Pear**

Dating back to the 1800s, this variety produces pear-shaped fruit that is one to two inches long with a tangy taste.



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Free-Range Revelry

Watermelon Social

Country Living's "Parties & Picnics" Contributor Lela Rose finds a one-in-a-melon excuse for merriment in a refreshing summer staple.



"NOTHING SAYS SUMMER like casually hauling a 20-pound gourd home from the farmers' market," says designer Lela Rose (lelarose.com), who's a fan of filling said fruit with refreshing summer cocktails that, per Lela, "pack a punch." (Don't say she didn't warn you.) While her seedy celebrations typically take place in Jackson Hole, Wyoming (above), you can re-create the revelry in your own backyard with a red-and-rind-green palette (including happy checked linens; heatheraylorhome.com) and simple summer recipes. Of course, should you choose to go more formal, you could host your own "Melon Ball," natch.

Lela's Picks

Set the table with these rind-inspired finds.



Woven Napkin Rings \$62 for 6; klatso.com

Ceramic Splatterware Plate from \$35; marchsf.com

Raffia Coasters \$115 for 4; modaoperandi.com



Breyers

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The Recipes

Sip
Spicy Watermelon
Cocktail

Savory
Feta, Zucchini, and
Oregano Flatbread

Sweet
Marinated Melon
with Mint
and Lime Zest
All recipes, pg. 82

SPICY WATERMELON COCKTAILS
 Sip straight from the melon, or pour the beverages
 into rimmed glasses (try caravanhomedecor.com for similar). Jalapeños add a serious kick.



KIDS' TABLE STAPLES

Striped candy sticks (\$58 for 100; ohnuts.com) and melon-flavored sodas (\$28 for 12; kegworks.com) offer treats for the littles.

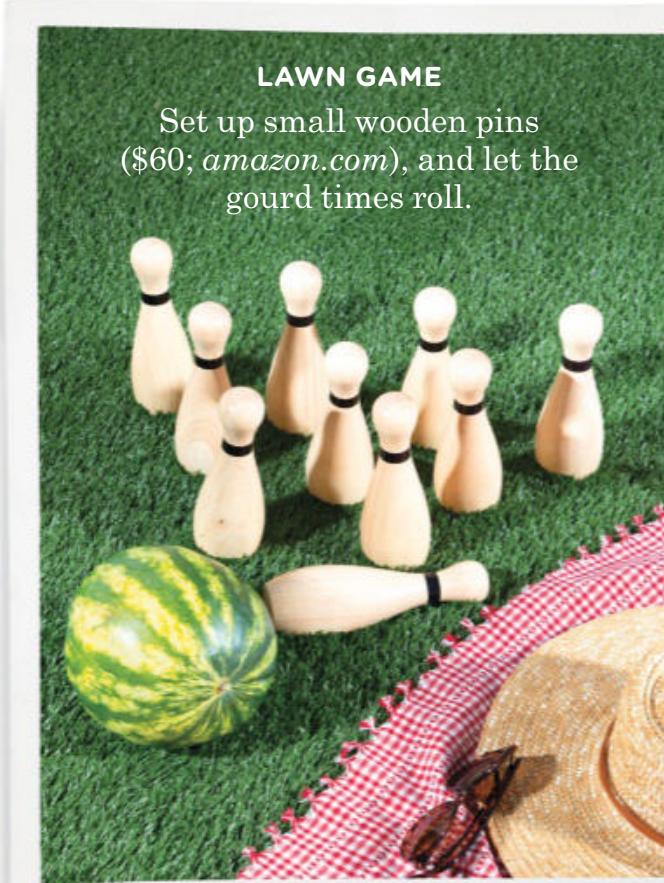


Cute Carryall
 Brazilian designer Serpui Marie's colorful and handcrafted handbags are like wearable works of art.

Serpui Basket Bag
 \$343; bloomingdales.com

Dip-Dyed Table Runner

Stain a store-bought runner (here, woven cotton, \$24; amazon.com) with watermelon juice (really Rit Dye in Fuchsia). Mix dye, hot water, and salt in a shallow bin. Fold the table runner lengthwise a few times, and dip the folded edges in the dye mixture. Rinse and dry.



LAWN GAME
 Set up small wooden pins (\$60; amazon.com), and let the gourd times roll.



LIGHT BITES

This party theme calls for a “casual grazing” kind of menu. Skewers featuring Marinated Melon with Mint and Lime Zest are a crowd-pleasing pick, and the sweetness pairs well with savory Feta, Zucchini, and Oregano Flatbread (both recipes, page 82).

Bamboo Toothpicks
\$8 for 100; amazon.com



Not-So-Edible Arrangement

A vintage watermelon picnic basket (find similar on Etsy and eBay) is the perfect vessel for hydrangea blooms.

Paper Pinwheels

Cut two sheets of stacked red and green paper into 8 1/2-inch squares, then cut four slits into each from corners toward center. Fold points in; glue in place. Attach rickrack, then secure to straws with pins.



Maker's Dozen

12 Ideas for Croquet Sets

Score vintage charm by repurposing old wooden mallets and colored balls.



4205

No 1

Door Wreath

Cover a 14-inch biodegradable craft ring with a peel-and-stick moss mat (\$16; michaels.com). Remove the handles from about 16 croquet mallets. Hot-glue heads to wreath, offsetting every other one slightly (reserve handles for another DIY). Carefully turn over wreath, and use a nail gun to permanently attach heads.

No 2*Tiered Stand*

Drill 1-inch holes in the center of one 9- and one 12-inch wood round or cutting board. Stain rounds and paint edges desired color. Using a saw, cut a mallet handle to desired length, slip through the holes, then glue in place. Drill a 1-inch hole in a croquet ball and glue to the top.

No 3*Candleholders*

Drill holes in croquet balls that are the same diameter as bottom of a taper candle. Use an epoxy glue to attach a 1-inch metal washer to bottom of ball to keep it from rolling. Insert candles into drilled holes.

**No 4***Wall Hooks*

Cut a 1-by-6-inch piece of wood 25 inches long. Paint white or desired color. Cut the handles of four croquet mallets down to 3 1/4 inches long. Drill evenly spaced holes in wood that are the same diameter as the handle. Glue handles in place. Hang using sawtooth hangers (\$2; [lowes.com](#)) or by screwing directly into the wall.

**No 5***Footstool*

Cut a piece of plywood into a 13 1/2-by-11-inch rectangle. Drill a 5/8-inch hole 2 inches deep in eight croquet balls. Glue one ball, hole side down, 2 1/4 inches from each corner of plywood.

Cut a 5/8-inch dowel into 4 four-inch-long pieces. Glue one length in each unused ball. Thread dowels into balls attached to board, gluing in place. Cover wood with batting and fabric.

Secure in place with a staple gun.

**No 6***Wine Rack*

Remove handles from two mallets. Cut handles into four 13 1/2-inch-long lengths. Drill two 1-inch holes (1 1/2 inches from top and 2 inches from bottom) into two mallets to the right of the original center holes so that the center hole and top and bottom holes are perpendicular to one another; repeat with two more mallets, drilling holes to the left of the original hole. Cut the handles of two additional mallets to about 5 3/4 inches long. Fit handle lengths into holes, and glue in place.

No 7*Bud Vase*

Remove the handle of a mallet. Drill a 3/4-inch hole on either side of the original hole, spacing evenly. Plane the underneath of the mallet, or adhere self-adhesive rubber dots, to keep it from rolling. Place a glass test tube (\$13 for 20; amazon.com) in each hole, and fill with water. Add flowers.

No 8*Jewelry Holder*

Drill a 1-inch hole in the center of a 5-inch wood round. Paint round desired color. Cut the handle of a mallet to 5 inches long. Glue end of trimmed handle in drilled hole.

**No 9***Garden Markers*

Trim the handles of croquet mallets to about 10 inches long. Paint centers of mallet heads with black Annie Sloan Chalk Paint® (anniesloan.com). Once dry, write vegetable or flower names on painted areas with chalk, and place in garden.



**Nº 12***Boot Rack*

Cut a 2-by-6-inch piece of wood 31 inches long. Drill six 1-inch holes in the wood, spacing evenly. Paint white or desired color. Remove heads from croquet mallets, and insert handles into holes; glue and nail in place.

**Nº 10***Picture Frames*

To make an 8 1/2-by-11-inch "frame," cut four pieces from croquet mallet handles, two 10 1/2 inches long and two 12 1/2 inches long. Chisel a small rectangle the width of the mallet near the ends of the long lengths for the short lengths to rest in. Glue the four pieces together, then to a frame. For a 5-by-7-inch frame, cut the handles to 7 inches and 9 inches.

Nº 11*Towel Rack*

Cut a 1-by-5-inch piece of wood 27 inches long. Cut a piece of 2 1/2-by-1 1/4 wood into two 5 1/2-inch-long segments; drill a 1-inch hole 1 inch deep in centers of each. Cut mallet handle 20 inches long, and fit in holes; glue in place. Glue blocks to top shelf. Paint desired color.

Country Listings

Ample Room to Roam

If the average 8,500-sq.-ft. backyard cramps your style, these old homes—each with at least an acre of surrounding land—are calling you out back.



Hart, MI \$399,900 ➤

THE SETTING: a sprawling 80 acres with 36 acres of asparagus already growing

WHY WE LOVE IT: This charming turn-of-the-century Foursquare's neighboring windmill had us hooked before we even stepped on the front porch. Inside, find bay windows in both the living and dining rooms.

AGENT: Richard Lantz and Janet Dodge; [coldwellbanker.com](#)

◀ Waskom, TX

\$325,000

THE SETTING: ten pristine acres with a pond

WHY WE LOVE IT: Nothing says idyllic country home more than a wrap-around porch that is perfect for sitting and sipping. Soaring windows allow plenty of Texas sunshine to stream inside, and accordion-style French doors divide spacious rooms.

AGENT: Billy Cogar; [coldwellbanker.com](#)

Think of the party barn potential!



Talk about a warm welcome! Check out this spacious center hall.



◀ Caddo Gap, AR \$295,000

THE SETTING: a stone-wall-lined yard within four acres

WHY WE LOVE IT: This stately home balances nostalgia with thoughtful modern updates, including locally milled flooring and a fireplace with stone sourced from the Caddo River just down the way. You didn't hear it from us, but there may be a secret hideaway tucked away somewhere inside, too.

AGENT: Joan O'Dwyer and Kelly O'Dwyer; [coldwellbanker.com](#)

Adding a Post-and-Rail Fence

With all that space, the next step is to give your land real country-farm cred with a proper fence.

Here's how to find the fence design that best fits your style *and* lifestyle.

Speaking of: Be sure to choose the number of rails appropriate for the purpose of the fence. Two is fine if purely decorative, but you'll need up to four if you plan to corral livestock.



Split Rail

With its primitive hand-cut timbers, a mortised split rail fence looks right at home on the range or paired with a rustic cabin.



Crossbuck

Often painted white, the signature cross-board design of this style brings a stately, elegant look.



Rail Board

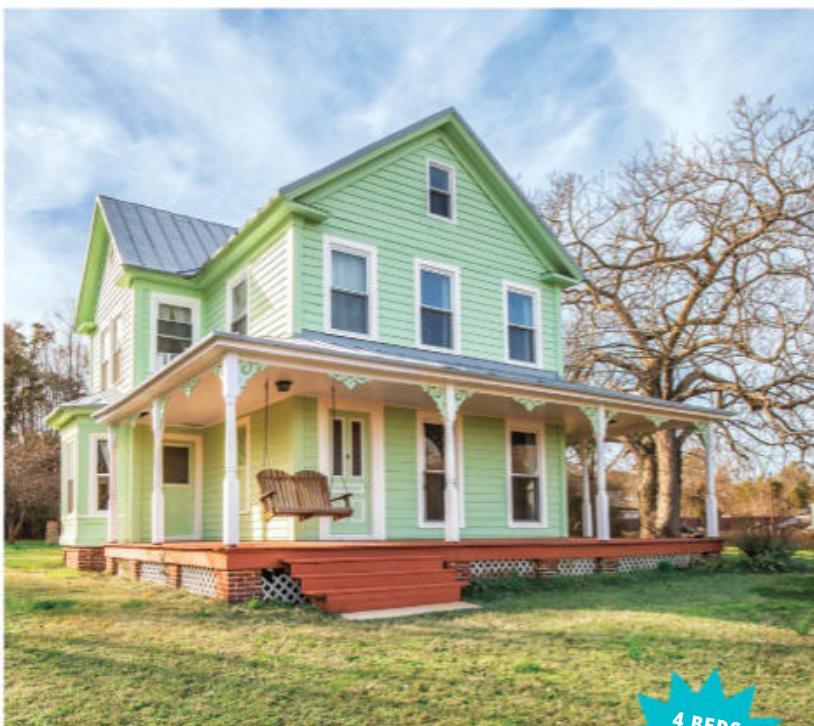
Continuous running boards attached to the fronts of the posts give this horse-country favorite a clean-lined, modern look. Flat-face boards added along each post and black stain up the chic factor even more.

Northumberland, VA \$229,850 ▶

THE SETTING: three tree-lined acres

WHY WE LOVE IT: Neighbors are sure to be green with envy over this ca.-1895 Victorian farmhouse built by a local sea captain. The original wood detailing throughout—including shiplap painted the perfect robin's-egg blue—is nearly as charming as the waterfront view from the porch swing.

AGENT: Cory Metts; corymetts.com



4 BEDS
2.5 BATHS
2,106 SQ. FT.



4 BEDS
2.5 BATHS
2,106 SQ. FT.

◀ Red Level, AL \$342,500

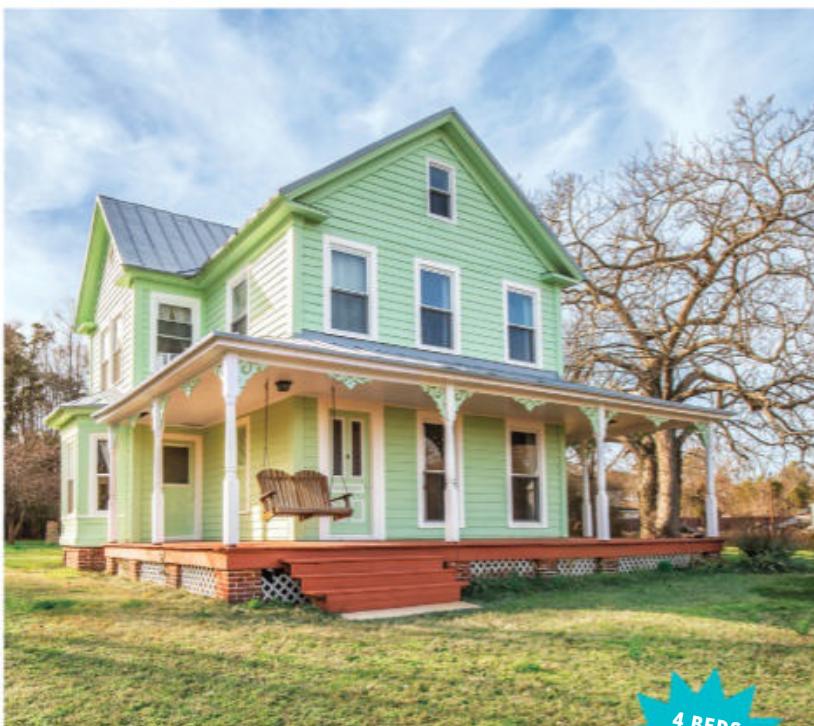
THE SETTING: more than 40 acres, including a mixed-fruit orchard

WHY WE LOVE IT: Owned by the same family since the late 1800s, this recently renovated farmhouse is covered from floor to ceiling in old-growth heart pine.

AGENT: Barry Outlaw; callanoutlaw.com



The bath is already set with subway tile and vintage-style fixtures.



4 BEDS
1.5 BATHS
1,973 SQ. FT.

◀ Marydel, MD \$289,900

THE SETTING: one acre with a barn and four additional outbuildings

WHY WE LOVE IT: Two brick fireplaces, random-width pine floors, wavy glass windows, and hand-hewn beams are just a few of the original details to discover in this early brick farmhouse. The restored Civil War-era brick milk house completes the journey back in time.

AGENT: John Carroll; villageagents.com

Appraisals

What Is It? What Is It Worth?

Our team of antiques experts weighs in on your treasured finds.

OBJECT LESSON:
Surf 'n Sand's
Aloha Shirt

WHAT TO KNOW: It may surprise you that one of the designers credited for popularizing the Aloha shirt was an aeronautical engineer born in New Jersey. Alfred Shaheen's parents were garment industry pioneers who relocated to Hawaii. After Alfred returned from flying missions in WWII, he joined them in their business. He soon branched out on his own, using factory parts from Honolulu junkyards to engineer his textile-printing machinery, which ultimately led to printing 60,000 yards of Hawaii-inspired fabric each month under his label, Surf 'n Sand. His designs were featured in *Harper's Bazaar* and even on the cover of Elvis Presley's *Blue Hawaii* album. Alfred found himself back in the spotlight in 2012, when the USPS released a set of stamps featuring his legendary shirt designs.

WHAT IT'S WORTH:
\$35 to \$450



take note...

Horizontally oriented slits—a trademark of Alfred Shaheen—boosts the likelihood that a shirt predates 1965.

FIELD NOTES

Other Labels
to Look for

At peak popularity in the 1930s-'60s, dozens of Hawaiian companies were making versions of the islands' iconic shirts.

**King-Smith**

Proprietor Ellery Chun trademarked the term "Aloha shirt" in 1937.

**Kahala**

Founded as Branflee, this is Hawaii's oldest-operating apparel company.

**Musa-Shiya**

Tailor Koichiro Miyamoto was known as Musa-Shiya the Shirtmaker.

**Reyn Spooner**

Reyn's tailored take spurred the company's nickname: Brooks Brothers of the Pacific.

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— The New York Times

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**did you know...**

Wine merchants from the Tuscan region of Italy covered glass bottles in marsh grass or straw.

OBJECT:**Ice-Cream Freezer**

SUBMITTED BY: D.M., Coventry, RI

PROVENANCE: found at a local antiques mall

WHAT IT IS: "As ice became more common, it came into favor for families to make their own ice cream," says appraiser Bene Raia of Raia Auctioneers. "Your **all-metal ice-cream maker is a two-quart North Pole Freezer** manufactured by the Alaska Freezer Company of Winchendon, Massachusetts, in the early 20th century." Because makers like these aren't very rare, they don't bring much monetary value. But you've been lucky to find one with all the parts intact, including its patented wood-handled crank and interior aerating spoon dasher.

WHAT IT'S WORTH:

\$50 (*with all interior parts in working order*)

**OBJECT:****Wrapped Glassware**

SUBMITTED BY: J.H., Houston, TX

PROVENANCE: uncovered at a Paris flea market

WHAT IT IS: "Yours is a **mid-20th-century wicker-wrapped set of bottles and glasses**," says appraiser Helaine Fendelman. "Using wicker or basket-type material to cover bottles dates back to at least the 14th century. There are early references to wicker-wrapped wine and liquor bottles in literature and paintings, and apothecaries covered glass bottles in the same materials to shield the bottles' contents from light and prevent them from cracking or breaking when moved from place to place." Today, these collectible items are found in all shapes and sizes and at a variety of price points depending on age, condition, and type of woven material.

WHAT IT'S WORTH:

\$150 for the set



Worth the Trip

American Weathervanes: The Art of the Winds

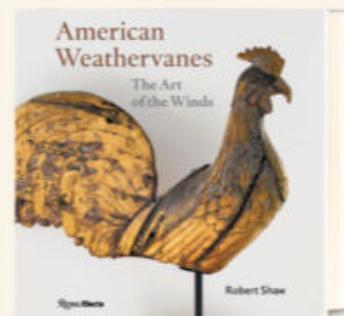
American Folk Art Museum

New York, NY
June 23, 2021–January 2, 2022
folkartmuseum.org

So much more than just a weather tool, weather vanes made in America between the late 18th and early 20th centuries were true works of handcrafted, sculptural art. This exhibit shows off dozens of striking examples, including a dove that George Washington commissioned for Mt. Vernon and a copper schooner made in Boston in 1896 (above).

Virtual Options

Enjoy the exhibit from your own living room through a variety of virtual tours and interactive programs available on the museum's website. Also, check out the exhibit's beautiful accompanying book by its curator, Robert Shaw. \$75; rizzoliusa.com



OBJECT:**Enamelware Bucket****SUBMITTED BY:** V.G., Fort Collins, CO**PROVENANCE:** part of a lot bought at an auction

WHAT IT IS: *Antiques Roadshow* appraiser Ken Farmer of Ken Farmer, LLC, tells executive producer Marsha Bemko that this is a **factory-made enameled piece from the early 20th century.**

"Your bucket is a mixture of single-colored surfaces, but the best examples of these have a mixture of colors baked on, creating a granite-like surface that some collectors refer to as *graniteware*," says Ken.

WHAT IT'S WORTH:

\$25 to \$50

**OBJECT:**
Metal-and-Wood Chairs**SUBMITTED BY:**

A.S., Carlsbad, CA

PROVENANCE: scooped up at the Rose Bowl Flea Market

WHAT IT IS: Appraiser Marsha Dixey of Heritage Auctions tells us that without any known manufacturer information, appraising your pair of **wood-slatted wrought-iron outdoor chairs** is a little difficult. "I could not find any chair sold at auction that looked just like these," says Marsha. "But there are many examples similar to this design that were sold by furniture shops from the 1920s to the 1960s. In my opinion, from the



appearance of the paint and the machine-made look of the iron frame, I believe your chairs were made in the 1930s. And while it's possible they were made in France as indicated to you, similar chairs were also made in the U.S."

WHAT IT'S WORTH:

\$400 for the pair

take note...

Original paint boosts value and appeal! Give furniture a coat of nonyellowing water-based sealant to prevent further chipping.

OBJECT:
Metal Thermometer**SUBMITTED BY:** M.Z., Atlanta, GA**PROVENANCE:** purchased by her parents more than 50 years ago

WHAT IT IS: *Antiques Roadshow* Executive Producer Marsha Bemko shared your family treasure with appraiser Lisa Ramaci of Lisa Ramaci Appraisals & Consulting and reports that it's a **Robertson circa-1950s Coca-Cola tin lithograph advertising thermometer.** "The company that made this thermometer—Robertson-Dualife of Springfield, Ohio—was known for manufacturing advertising merchandise for companies such as Coca-Cola, King Midas Flour, Dr Pepper, and other major companies throughout the 1930s through 1960s," says Lisa.

WHAT IT'S WORTH:

\$75

take note...

Condition issues—such as these missing original tires—can affect value.

**OBJECT:****Metal Toy Wagon**

SUBMITTED BY: P.F., Robertsville, MO

PROVENANCE: purchased at a flea market for \$35

WHAT IT IS: "Originally made of wood, toy wagons have been around since the late 1880s, with steel and then plastic gradually replacing wood as the preferred material," says appraiser Bene Raia. "Your flea

market find is a **child's pull-toy wagon that was made in the 1930s** of heavy-gauge pressed steel." She adds that it also originally had hard rubber tires on its steel rims with pressed tin hubcaps. "Because your wagon has green paint, which appears to be original, instead of the traditional red, it is slightly more desirable," says Bene.

WHAT IT'S WORTH:
\$250 to \$275

*take note...*

Hung alone or as part of a gallery wall, pieces of architectural salvage make interesting wall art.

OBJECT:**Architectural Element**

SUBMITTED BY: J.K., Harpersville, AL

PROVENANCE: spotted at a favorite antiques store

WHAT IT IS: *Antiques Roadshow's* executive producer Marsha Bemko shared your piece with appraiser Ken Farmer, who tells us it appears to be a **late-19th-century wood screen** made for ventilation purposes in an attic. "This would allow air to flow and keep out birds and other critters," says Ken.

WHAT IT'S WORTH:
\$200 to \$300

**OBJECT:****Glass Jar**

SUBMITTED BY:
D.S., Summerville, GA

PROVENANCE: found underneath an old cabin they purchased

WHAT IT IS: "I love canning jars, and what a discovery you've made!" says appraiser Marsha Dixey. "Your **Van Vliet fruit jar** was made in Stroudsburg, Pennsylvania, in about 1881. Warren R. Van Vliet's improvement to the standard canning jar was to make a better seal through a metal-wire-and-thumb screw clamp, which made the lid airtight." Due to a fire, the company wasn't in production for very long, so its jars are quite rare. That, plus its aquamarine glass color, would make your jar highly desirable among collectors.

WHAT IT'S WORTH:
\$600

Meet Our Collecting Panel

MARSHA BEMKO
ANTIQUES ROADSHOW
Executive producer
for the Emmy
Award-nominated
TV program

MARSHA DIXEY
HERITAGE AUCTIONS
Manager of the world's
largest online auction
house; expert in
Americana collectibles

HELAINE FENDELMAN
Certified member of
the Appraisers Association
of America, Inc.;
specialist in fine and
decorative arts

BENE RAIA
RAIA AUCTIONEERS, INC.
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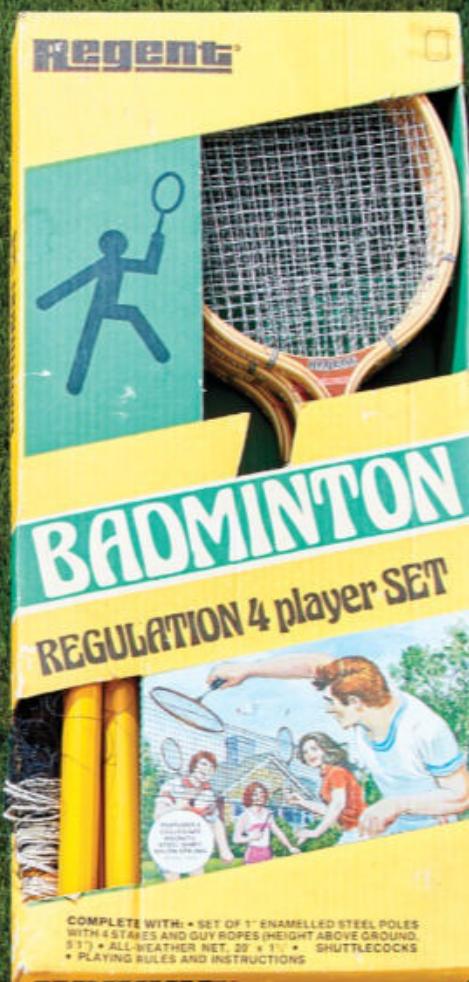
Thrill of the Hunt Vintage Lawn Games

More patina, less plastic! From bocce to badminton, these old-school backyard favorites bring the fun with flea market flair.



Badminton

This lawn-friendly favorite (a more accessible version of its court-requiring, racket-sport relative, tennis) became popular in 1870s England but boasts even older ties to ancient Greece and Asia. Official tournaments began in England at the turn of the century (including a rare women's championship), and the game eventually earned a slot at the 1992 Olympic Games. Seek out vintage equipment like feathered shuttlecocks (\$10-\$20), midcentury starter kits (\$30-\$50), and antique rackets by makers like Blue Ribbon, Spalding, and Sportcraft (\$20-\$50 each).





BONUS ROUND

More Games to Know

Score even more nostalgia with these crowd-pleasers.



Ring Toss

This classic early-to-mid-20th-century game comes in countless forms, from retro rope rings (our favorite) to more modern materials. \$20; ebay.com





Bocce

Some form of this backyard classic dates all the way to ancient Egypt. (No, really—we're talking 5200 B.C.) The game as we know it was popularized by Italian general and politician Giuseppe Garibaldi in the mid-1800s, before the first Bocce Olympiad was held in 1896. Vintage sets range anywhere from \$75 to \$400, depending on age, condition, and maker. This 1979 travel set (1) is on the high end of the spectrum, thanks to its Henselite (an Australian company known for bowling equipment) pedigree and chic travel case.

Croquet

This game began with the name "crooky" in 19th-century England and quickly spread to all of the British colonies during the early 1900s. After both World Wars, croquet came back stronger than ever, spawning competitive leagues and even transforming into a children's game. All-wooden antique sets, including wooden balls, tend to be older and worth a bit more (think \$200 to \$400, depending on whether the case or caddy is intact), while midcentury sets (2) are slightly more affordable (\$80 to \$150).

Horseshoes

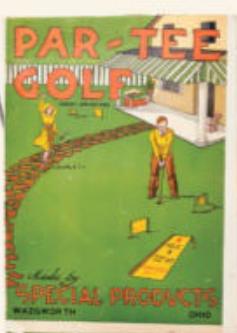
What began as a soldier's activity as far back as the 2nd century is now a household favorite and a national pastime (see: the National Horseshoe Pitchers Association). Keep an eye out for pitching horseshoes with makers' markings, like these St. Pierre "Royal" horseshoes (3), and with names such as M&M Horseshoe Company and Diamond Duluth. Branded pieces—especially ones with notched edges—are more valuable than their plain peers.

Bing-It

This midcentury take on badminton swaps cumbersome rackets for more compact, drum-like paddles that fit in a travel-friendly box.
\$25; ebay.com

6

T 5
PAR 3



Par-Tee Golf

A 1950s backyard twist on golf, this game allowed players to join the hole-in-fun without the need for access to a full course.
\$25 to \$50; ebay.com

Thank you!
A handful of generous vendors loaned their amazing pieces for this story. Flip to page 90 for info on how to shop their wares.

A group of five people are riding horses on a dirt trail through a dense forest. In the foreground, a man wearing a white cowboy hat and a blue denim jacket is smiling. Behind him, from left to right, are two women in cowboy hats, a young girl wearing a helmet, and another woman in a pink shirt. They are all smiling and appear to be having fun. The trail is surrounded by tall trees with green leaves.

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TO HANG OUT WITH FRIENDS.

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We have everything for all of your needs. Just open <https://avxlive.icu>

A close-up photograph of a light-colored, shaggy dog, possibly a Golden Retriever or a similar breed, shaking its head. Water is flying in all directions, creating a dynamic, splashing effect. The dog's eyes are dark and focused forward. The background is blurred, showing some greenery and a blue hose lying on the ground.

Best in Show

Creature Comforts

The latest and greatest finds for animals and the people who love them

FIELD NOTES

The Dog Days of Summer, Explained

During the season's hottest days, the sun occupies the same part of the sky as Sirius A, aka the Dog Star, part of the constellation Canis Major, the Great Dog.

Sirius is the brightest star visible from Earth, and ancient astronomers believed its shine contributed to the sun's heat, leading to the stretch of especially warm weather. The period was dubbed *dies caniculares*, Latin for "dog days," and the name's stuck ever since.

Discover
more ways
to cool off
on pg. 48.



Gus's Corner

Here's what *Country Living's* office dog is currently pawing at from his inflatable raft.

» This toy gives new meaning to "can you fetch me some lemonade?" \$10; barkshop.com



» The foldable, four-foot-wide "Pup Dip" dog pool is durable and festive. \$45; minnidip.com

» Keep canines cool with frozen treats made in this silicone mold. \$20; shopdogandco.com



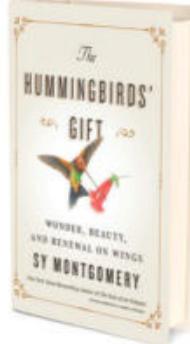
» Let the good times roll with rubber croquet ball toys. \$16; muttropolis.com

Summer Reading List

Three books we'll be dog-eating this season



For Nostalgia
Chloe Shaw's meditation on a life with dogs is best read with a hanky handy.



For Learning
Science writer Sy Montgomery explores the magical world of hummingbirds.



For Laughs
Kelly Conaboy chronicles her misadventures with endearing rescue, Peter.



ON THE WATER

A dog life jacket is essential while on or near any body of water. Short-legged breeds aren't made for swimming, and even the best water dogs are no match for a current. Make sure the jacket has the four essentials: a handle, belly buckles, chest strap, and bright color for visibility. Fit should allow for stability and freedom of movement. Ruffwear (ruffwear.com) and Outward Hound (outwardhound.com) make some of my favorites.



ON THE GRASS

As your pooch enjoys a summer day in the yard, be mindful of protecting his paws. Inspect your grass for metal landscape edging, as this is one of the most common sources of cuts. Check paws frequently during long playtimes for abrasions or blisters. Extended play on hot grass can also be irritating, so before starting a lengthy session of fetch, consider applying a paw protectant such as Musher's Secret (chewy.com).



IN THE WOODS

Adventures in the woods are ideal for shade and stimulation, but be sure to guard against ticks, as they may carry diseases that can make dogs sick. A tick prevention collar is recommended for pups who regularly visit wooded areas. If the terrain includes thorny vines or sharp twigs, consider training your dog to wear protective boots such as Grip Trex and CovertSafe (both amazon.com), which provide traction and paw protection.



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Country Living

June 2021



*Stitch it
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Our monthly cross-stitch patterns, dreamed up by Deputy Managing Editor Katie Bowlby, are available to download at countryliving.com/cross-stitch.



PHOTOGRAPH BY BECKY LUIGART-STAYNER; STYLING BY ALISON ALLSOPP



Walk tall, always carry a handkerchief,

*...and other
essentials
dads have
taught us*

From sage advice to corny one-liners, the things our dads say stick with us long after we've grown too big to ride on their shoulders. To celebrate fatherhood in its many forms, *Country Living* asked designers, chefs, writers, makers, and mentors to share stories and lessons they've learned from their own dads. You'll also find plenty of ways to pamper Pop come Father's Day and a fair share of dad jokes...because of course there are dad jokes.

produced by
Leigh Crandall

**Ben Napier at
Scotsman Co.
Woodshop. Watch
him work on
*Home Town: Ben's
Workshop.***

"Parenting is its own kind of craftsmanship."

—Ben Napier, costar on Home Town and new show Home Town Takeover (HGTV and Discovery+)

"My parents are both United Methodist ministers, and while I grew up doing little projects around the church or parsonage, it wasn't until college that I started woodworking and building furniture. I was studying history and had always been drawn to the stories behind antiques, the way furniture reflected how people lived and worked. On our TV shows, I get to design pieces I hope people will keep and pass on, so when my wife, Erin, and I found out we were having our daughter, Helen, I wanted to make a crib that would become a family heirloom."

"Building my firstborn's crib was special on so many levels. It was a culmination of the love I have for my wife, of becoming a father, and the chance to check a new type of furniture off my bucket list. Just like each life lesson helps build a person's character, meaningful details can add character to furniture, too. Helen's crib has bobbin turnings on the legs inspired by Erin's childhood bed, a Jenny Lind. The Jenny Lind bed is an iconic piece of furniture named after the famous singer, who was said to prefer sleeping in beds with bobbin turnings during hotel stays. While Helen has now moved on to a big-girl bed, her favorite movie is *The Greatest Showman*, which is, funny enough, about Jenny Lind."



NAPIER FAMILY FAVORITES

TV SHOW: "Helen and I watch *Bonanza* together every weekend. We call it Saddle-Up Saturday."

BACKYARD ACTIVITY: "I add something new to Helen's swing set each year for her birthday. She loves *The Greatest Showman*, so this year it was a trapeze bar."

CHILDREN'S BOOKS: "We're all fans of Shel Silverstein's poems. Helen especially likes *Falling Up*."



Ben and Erin Napier in their hometown of Laurel, Mississippi



"Let kids touch the breakables—really!"

—Vern Yip, interior designer, HGTV host, and author

"My mom had an incredible eye for design and taught me the difference between something that was simply well-made versus something that was a masterpiece by letting me handle delicate pieces, even as a kid. Of course I broke my fair share of stuff, but being allowed to interact with beautiful things on a daily basis helped me develop a sensitivity to them and was so influential in honing my design eye. Now I encourage my kids to do the same."

PORTRAIT, FABIO CHIZZOLA/TRUNK ARCHIVE; INTERIOR, DAVID A. LAND/EMANATING FROM DESIGN WISE.



VERN'S DAD HACK

SPILL-PROOF SURFACES

"These days, modern high-performance materials mean families can have a beautiful home that's also kid-friendly. You can have rugs made in any size from Stainmaster's durable 'Nylon 6,6' material, which is stain-resistant and surprisingly inexpensive [[stainmaster.com](#)]. Upholster furniture with soft indoor-outdoor fabrics, which look great and are also easy to get marker or chocolate out of, even in lighter colors. For kitchen countertops, opt for white quartz, which is a durable alternative to marble."

"Pin far back to win at thumb wrestling."



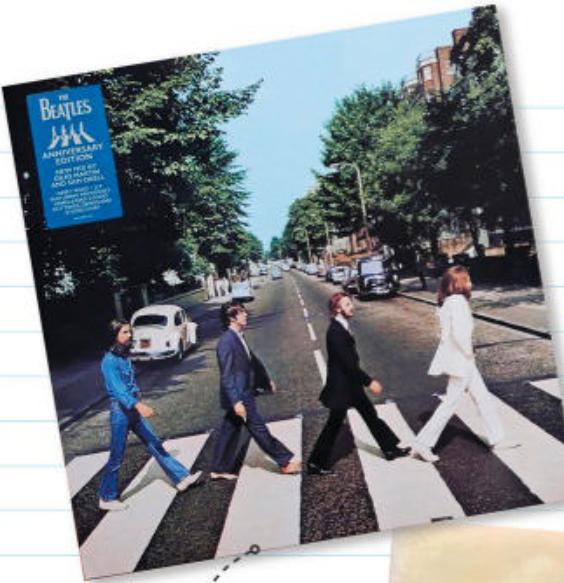
#1 Use your dominant hand. Start off by trying a quick attack as soon as the opening chant—"one, two, three, four, we declare a thumb war"—has finished.



#2 Be unpredictable, moving your thumb around without attacking. If you get pinned, jerk your thumb forward or sideways, not backward, to break free.



#3 Lunge! Pin as far back on your opponent's thumb as you can. Add pressure. Move your hand with theirs to hold the pin for five seconds. Victory!



"Discogs [discogs.com] is a huge marketplace for new and used vinyl. If your kids take to records, get them a Crosley 'Cruiser' [\$70; crosleyradio.com] they can carry from room to room. They'll be hooked."



"Lean into the oldies."

by Ryan D'Agostino

"Boomer," he said.

I explained (once again) that I am not a boomer.

"Eighteen hundreds, Dad," he said flatly.

I get it. Vinyl smells funny. You have to keep getting up to flip it over. But I've tried to show them that it's about the sound. It's about the tactile nature of it. It's about the artwork. I yearned to bathe their ears in the warmth and glory of 180-gram vinyl!

Blah, blah. Boomer.

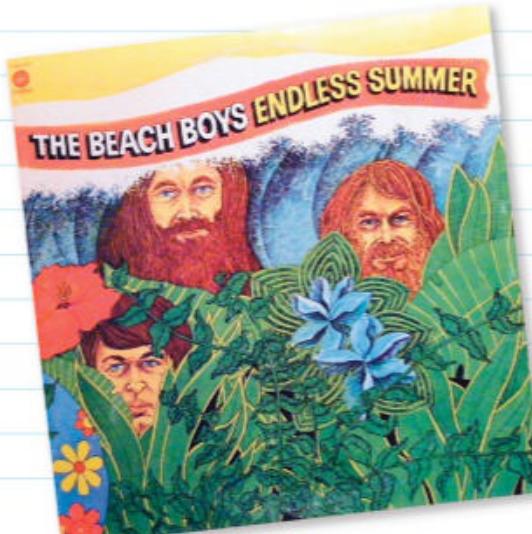
I've bought new stuff, their stuff (in my alphabetized-by-artist collection, Imagine Dragons comes just before Michael Jackson's *Off the Wall*). They liked that actually—and they conceded that, sure, a record sounds better than a phone. But it's not like they're fighting over who gets the next spin.

The teenager wandered off. I placed the record on my turntable, dropped the needle, and sank onto the couch. Those first noises played, the orchestra warming up, then the exciting thrum of drums and guitar.

And then he wandered back in. And he sat down. This hulking, 14-year-old boy snuggled up next to me, his head against my arm, his hand on my wrist, like he used to do when he was a toddler. I showed him the Technicolor photos on the jacket, and we listened. He was paying attention, asking questions. We listened to the whole first side, next to each other.

It wasn't about the sound or the warmth or the stereo mix or the artwork. No, as we sat there just listening, father and son, not saying much, it hit me: He liked it because I liked it.

—Ryan D'Agostino is the author of *The Rising* and the former editor-in-chief of Popular Mechanics.



Back when I was cool, I lived above a used-record shop in Greenwich Village. It was run by two guys who'd open up whenever they rolled out of bed, and I'd often stop in on my way home from work or dinner and pick up something. A beat-up \$5 copy of *Harvest Moon* one night, or some Ray Charles, if it was raining. I'd walk up to my apartment, put my new purchase on the turntable I'd owned since fourth grade, open a beer, and listen.

Today I have a mortgage on a house with a barn, a wife and two kids, a dog, two cats, a rabbit, and a bunch of chickens out back. I like to think of it as a different kind of cool. My kids, though? Cool is not the word they use.

Like the other day: I was opening a box that had arrived for me and the teenager walked in.

"What's that?" he asked.

"New records! Here, look," I said, cracking open the fragrant cardboard jacket to reveal the gorgeous artwork on the *Sgt. Pepper* deluxe edition reprint I'd ordered from *beatles.com*.



“Let kids order their own ice cream.”

—Rick Steves, guidebook author and travel TV host

“When our kids were young, my wife and I gave them small travel allowances. If they wanted an ice cream, they had to order it, even in another language, and figure out how to pay with foreign currency. It’s great practice interacting with new people and such fun to see their confidence grow. As kids get older, incorporate them into family travel planning. Not just picking a destination, but also researching what there is to do, the best time to go, if you’ll need reservations. It’s a real-life process that teaches them pacing, the need to choose this over that, and to take ownership of an adventure.”

MAIN IMAGE COURTESY OF RICK STEVES; MEREDITH FAMILY COURTESY OF MAGNOLIA NETWORK; ILLUSTRATIONS BY TOBIAS HALL.

“Rock skipping is all in the wrist.”



#1 Hunt the shoreline for a thin, smooth rock that fits in your palm. Better yet, make a pile of them so you don’t have to search between throws.



#2 Hook your index finger around the rock’s edge and place your thumb on top. Face the water and draw your arm back, parallel to the ground.



#3 Bend your wrist so it’s at a 90-degree angle to your arm. Bring your arm forward, and flick your wrist to send the rock skipping across the surface.



“There are few things that can’t be fixed.”

—Andy Meredith, co-star of Magnolia Network’s Home Work

“Don’t be afraid to jump in to renovations. I knew little about building before I met my wife, Candis, but she encouraged me to get in there and break up a wall or ceiling. Historic buildings—like the schoolhouse in Utah we’ve renovated into a home—often reveal beautiful details when you peel back the layers, from wood floors to mouldings. Saving these details makes me happy, and so does showing our kids how empowering picking up a hammer can be.”

"Great things take time."

—Rodney Scott, pitmaster and owner of Rodney Scott's Whole Hog BBQ

"My dad instilled a hands-on work ethic in me and taught me so many things I still use today, from getting an early start and respecting everyone you work with to being open to ideas. I'm still learning new barbecue techniques and recipes.

"I've also learned that patience leads to quality. If you rush, it's easier to end up doing things the wrong way, so take your time and surround yourself with people who do, too. Same for barbecue. By slow-cooking, you'll know which side of the hog is most tender and which part will turn out best, because you were able to watch and manage the process from start to finish."

Get more recipes and tips in Rodney's new cookbook, *Rodney Scott's World of BBQ*.



RODNEY'S DAD HACK

BETTER BBQ SAUCE

In a small stockpot, warm 1 gallon distilled white vinegar over medium-high heat until it reaches 150°F on an instant-read thermometer, about 5 minutes. Before it starts to simmer, add 1 thinly sliced lemon. Continue to cook until the lemon peels begin to soften and wilt, about 10 minutes. Whisk in 2 cups sugar, 1/2 cup ground black pepper, 1/3 cup cayenne pepper, and 1 1/4 tablespoons red pepper flakes. Continue to cook over medium-high heat until sugar is dissolved and sauce reaches 190°F, about 10 minutes. Remove from heat, and cool. Discard lemon before using.

"I don't need another tie."

(Said by dads everywhere.) Instead, consider the broquet, a dude-ified bouquet artfully wrapped with butcher paper.



#1

FOR THE MEAT-LOVER

Charcuterie-board enthusiasts will appreciate a bundle of cured meats from foustmans.com and olyMPIaprovisions.com.



#2

FOR THE HOME COOK

Wrap up cooking and grilling essentials like silicone spatulas, wooden spoons, and handheld graters.



#3

FOR THE DAPPER DAD

Skip the neckwear, and pick a mix of nifty novelty socks from nicelaundry.com, dueplesocks.com, and tophatnyc.com.



#4

FOR THE GREEN THUMB

If summer includes a daily update on Dad's tomatoes, opt for an assortment of seeds and gardening gloves.

“Don’t underestimate the details.”

Father-and-son interior designers James Michael Howard and Andrew Howard on each others’ styles



PHOTOGRAPH BY HELEN NORMAN.

"My dad loves subtle patterns..."

...which you can see in this kitchen of his, in the patterns on the cupboard and hood. There's something so classic and serene about an all-white kitchen. The shimmery backsplash is an element we both love to use.

"I learned a lot from Dad right from the beginning. When I wanted to work with him, he sat me down for a job interview and, after a time, told me I wasn't bringing anything to the table yet. I had to work my way up and find my own style, and I'll have my sons do the same if they ever want join the business."

—Andrew Howard





"Take the same photo in the same place every year."

—Kiel James Patrick, fashion designer

"I have an old but vivid childhood memory from the morning we took one of our annual family photos. I couldn't tell you exactly which year it was, but I remember my dad had fresh grass stains on his jeans from trimming the lawn so it would look perfect for the picture. He was, and always would be, in the garage those mornings tinkering with his camera and trusty tripod while my mom was upstairs making sure our outfits were pristine. They worked so well as a team, and no matter how much my siblings and I groaned about spending our Saturday morning taking a picture—they must have heard 'why do we have to do this?' a hundred times—a smile never

left their faces. Dad would test the framing, wait for the right cloud to roll in, then set the timer so he could get into the picture. He always got it right, and my wife, Sarah, and I have stuck to my parents' formula for our own family photos. Taking them in the same place during the same time of year really captures the changes in kids that fly by for parents. I particularly love the photos in front of our house with the rhododendrons and hydrangeas blooming behind us. Even though I have thousands of family pictures on my phone, the effort that goes into our posed portraits makes me value them more, and keeping the tradition going has brought me closer to my parents and siblings. I finally know 'why we have to do this' and appreciate it all these years later."



"Pick a place that's special to your family, where you can see changes in nature taking place alongside you."

KIEL'S DAD HACK GET EVERYONE TO LOOK AT THE CAMERA

"I rely on two tricks to keep the attention of toddlers and dogs alike. First, lots of playtime before the picture. This way, everyone is ready to sit still when the shutter goes off. Second, I keep something that gets everyone's attention near the lens. If I can enlist the help of my sister or brother, an inflated but untied balloon works well. My son, Harry, always cracks up at the sound the balloon makes as the air jettisons out."



Get Ryan's PB&J
pancake recipe on
page 83.



"Make the pancakes."

—Ryan Scott, chef and author of
The No-Fuss Family Cookbook

"The aroma of my mom's spaghetti sauce will always remind me of her, so I think it's great for everyone to have at least one signature dish they cook often that others will remember them for. It doesn't have to be fancy. In fact, simple dishes that kids can pitch in on, like weekend pancakes, are perfect because it's in the moments when everyone is gathered together cooking and eating that memories get made. Pancakes are also easy to make your own by adding ingredients, like the PB&J pancakes in my cookbook."

"Antiquing is just another word for treasure hunting."

—Mike Wolfe, host of the History Channel's *American Pickers* and coauthor of *Kid Pickers: How to Turn Junk into Treasure*

"Kids are natural collectors. When my daughter, Charlie, now 9, was little, she was always gathering rocks and animal bones when we were out on hikes. Then she started collecting cowgirl boots. We would make up stories about the kids these boots once belonged to and invent tales about their lives on ranches. Helping kids connect stories to things—family heirlooms or antiques—will capture their imaginations, and they'll also get to know more about their personal and community histories. Encourage their curiosity. Stories are the most powerful part of collecting, and I think true collectors never lose the desire to know more. We're basically all big kids out searching for treasure."



"Embrace the eccentricity."

by David Coggins

The author with his father (also David Coggins) at their family cabin



We're rarely aware of the singular nature of our family until much later when we can take a broader view. In my twenties, I was curious, if not skeptical, when my dad suggested that he get himself a present for his own

50th birthday. Not any present either—a wooden boat, built to his specifications, by Lowell's Boat Shop in Amesbury, Massachusetts, on the Merrimack River, which has been building dories and skiffs since 1793. The boat [pictured at right] is white, and the interior, at his request, was painted an Amesbury green (akin to a robin's egg or a Tiffany box). I knew this was eccentric behavior and wasn't sure what to make of it.

This was a row boat. I associated rowing with what we did when our temperamental motorboat broke down or what I did to keep in place while I fished. In time, however, I learned to appreciate the virtues of rowing, especially in a boat designed for just that. You can sit upright and at ease, and

movement through the water is easy, even dignified.

My dad took on other unconventional endeavors. He bought another wooden boat, a Larson, a tinder, which was designed to take people from their much bigger boat to shore. In this case, it would be our main boat and circle the lake the exact duration of cocktail hour. It cruises comfortably, if not silently, at a clip I can only describe as first gear. When people see that boat, they are usually happy, partly because they can't believe it's used on a body of water. There's something wonderfully improbable about it. The same is true for the 1949 Chevrolet truck he bought (different birthday, no first gear, engine popular among small nesting animals).

My father also had a fieldstone grill built [pictured at left] that I'm now obsessed with and use for my ambitious (though not always successful) full-day smoking sessions. Then he moved on to building stone stairs. The huge fieldstones were beautiful, but also a hernia waiting to happen. Against all odds, he finished the staircase without medical incident. Another grill showed up—an original hibachi from Japan. Why would we need another grill? That's asking the wrong question.

These days, I don't doubt my dad's projects, dreams, whims, and fancies. I'm not sure I inherited my father's sense of the improbable—I'm not buying motorboats for sale on the side the road, which he did, if you can believe it—but these days I'm very proud to appreciate it.

—David Coggins writes the Contender, a newsletter on style and travel, and is author of the new book *The Optimist: A Case for the Fly Fishing Life*.





PROJECT
Tell Me
Generational Conversations
on Being Black in America

Skip Grant was interviewed and photographed for **Project Tell Me**, which records the wisdom and life experiences of Black Americans ages 75 and older by connecting them with a new generation of Black journalists. The complete oral history series will run across Hearst Magazine, Newspaper, and Television websites starting Juneteenth 2021. Go to hearst.com/projecttellme for links.

SKIP GRANT, NATE PALMER; ILLUSTRATIONS BY TOBIAS HALL

"Perseverance builds self-confidence."

—Skip Grant, longtime athletic director at St. Albans School in Washington, D.C., where he also oversaw a program that seeks out and supports students from underrepresented backgrounds

"I had the benefit of growing up around a community of men who had high ideals and values. I learned that a willingness to take on tough challenges is necessary to overcome adversity, particularly as a person of color. As a coach, I'd add intervals to workouts when athletes were tired, and they'd be amazed they were able to do it because they didn't think they had anything left. To me, the job of a coach or teacher is to be the person who says, 'You're capable of doing even more than you think you can.' These interactions I had with the young men that were involved in St. Albans School's Risk Program [now renamed the Skip Grant Program] for the 23 years I was there are ones I cherish. I was always so impressed and inspired by their courage and resiliency. We built strength from each other."

—As told to Kristian Rhim, a journalism major and varsity track-and-field athlete at Springfield College

"Never pack a trunk piecemeal."



#1 Set everything you need to pack next to the car, and organize it by size. Make sure essentials are packed in smaller bags, so they'll be easy to access.



#2 Start with the largest bag. Push it to the way back of the trunk with the handle facing out. Follow large bags with the heaviest, medium-size bags.



#3 If there's a pass-through to the trunk, use it to check for free space in back corners. Fill spaces with small items, then finish with light bags on top.

"But really, you don't need to get me anything."

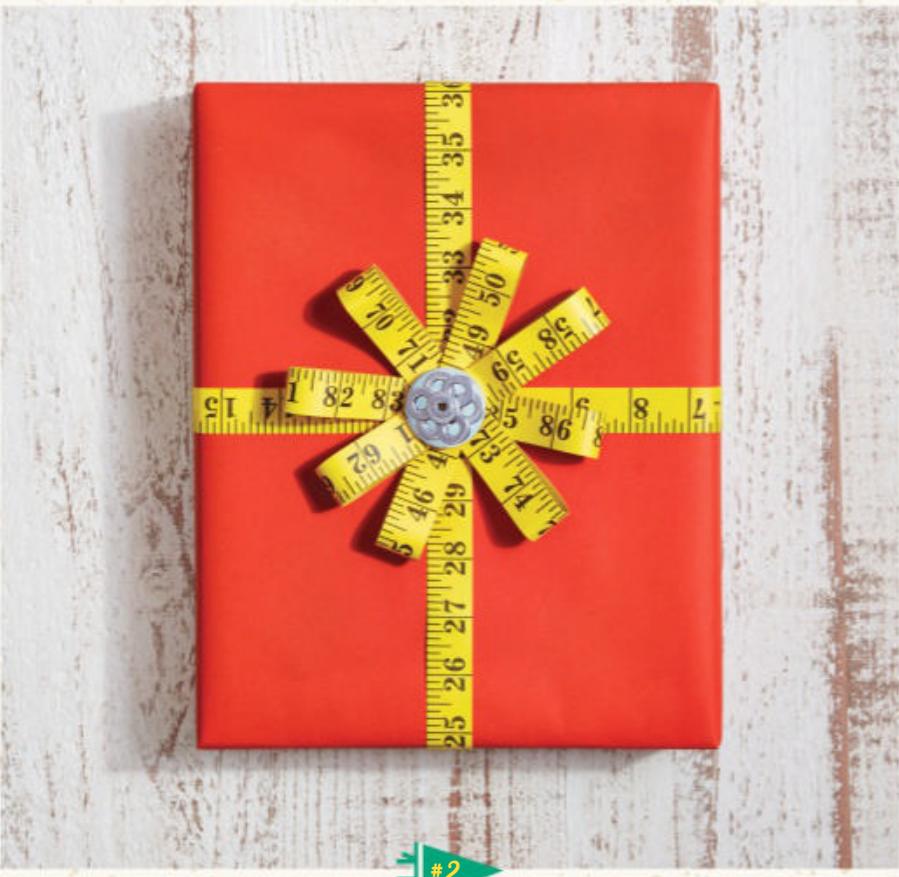
Oh, but you know we're going to. And the gift wrapping will be perfection.



#1

POCKET PLEASER

Cut out a pocket shape from denim-colored paper, affix it to card stock, stitch three edges with embroidery floss, then tape sides to the package. Add card. Wrap with leather cording.



#2

MADE TO MEASURE

Wrap gift with measuring tape, and adhere. Cut four 14-inch lengths of measuring tape; fold ends into center, and hot-glue to create a rosette. Glue a stack of metal washers in the center.



#3

PRIZE PAPA

Thread ribbon through the handles of a mini vintage trophy, and tape ribbon ends to back of package. Loop gift tag through trophy handle.



#4

ALL DRESSED UP

Wrap gift with graph paper for a patterned-shirt effect. Cut collar from same paper and a "bow tie" from plaid paper. Add ribbon and small buttons.



"Make others feel at home."

—Martin Cooper, fashion designer and cofounder of the Punctilious Mr. P's Place Card Co.

"I grew up living next to my grandparents. My grandmother was a fantastic hostess, and my job as a kid was to set the table. Now my family and I love to host at our home, B'elow [at left], and my son, Pax [above], helps do the same. Even for casual gatherings, we like to make settings feel special by including place cards—my wife and I started a company making ones with unique designs [mrpsplacecards.com]. They're a gesture that lets guests know you're not only excited to host them, but that you took time to think through who they might enjoy talking with and how they might feel most at home during a visit."

"If it doesn't exist, invent it."

—Taylor Calmus, host of Magnolia Network's Super Dad

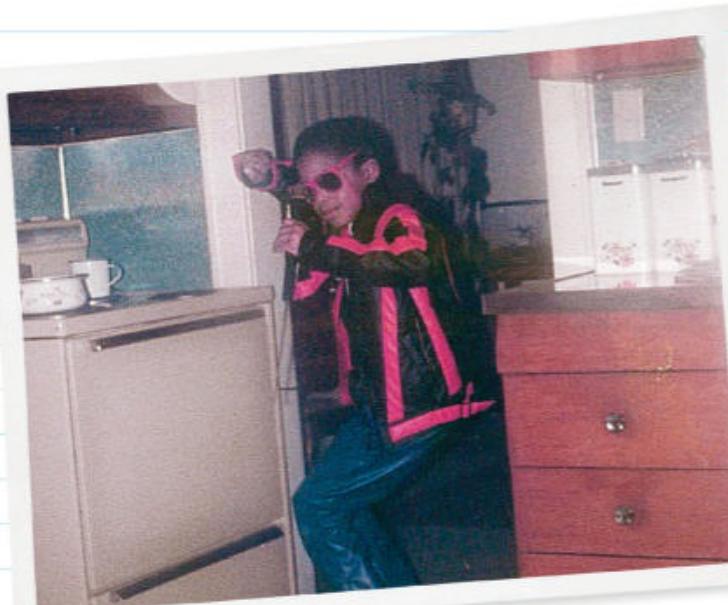
"My favorite dad inventions are those that answer a need, like the car-ride simulator I made because my kids would only nap while we were out driving [see it at youtube.com/dudedad]. There's nothing better than hearing your kid brag to the neighbors about how you built something special for them. On my show, I help other dads build things like forts that'll make their kids' imaginations run wild, but simple projects can do that, too. An easy one to start with is a cardboard-box car. Cut out windows, pop out the bottom for their feet, add paint and tape, and in 20 minutes you've made something new they'll love."



A play fort takes shape on Taylor's show, *Super Dad*.

“When in doubt, dance.”

by Mitchell S. Jackson



The writer
in 1985, all
dressed up and
ready to dance

Maybe it all goes back to M.J.

Back in 1985, I, like countless others, was a fan of the moonwalking, crystal-gloved Michael Joseph Jackson. In fact, there's a picture

[above] of me headed to my very first grade-school dance with my Jheri curl juiced up (a strand pulled so it spiraled across my forehead) wearing off-brand shades, a *Thriller* replica jacket, and blue pleather pants—a youngin' prepared to prove that I, like the Jackson Five once sang, was a “dancing machine.”

Twenty-five years later, I had a son of my own—my second born—a boy I hoped would inherit my incipient love and talent for boogying. But truth be told, those first few years I worried if he possessed any rhythm at all. At family gatherings, his mother and I would play music and goad him to dance, then share worried whispers that whatever beat we heard was not the one he felt.

High on the list of disappointments for a Black parent is admitting their child is rhythmless. Rhythm has been linked to the soul, so a child's lack thereof is a serious concern among people known as the “soul folk.”

Then, around his seventh birthday, something miraculous happened: My boy started dancing. Dancing—on beat! The first time I saw it, I wondered whether it was a fluke, but within a year, there was no mistaking it: I had a soulful little dancer on my hands. As a proud father, I sang his praises and seized chances to show off his newfound rhythm. Ergo: the family dance-offs.

The inaugural competition, a Christmas break affair, was supposed to include both my kids, but my daughter was adamant against competing. She did, however, offer to be our videographer and judge.

We agreed on three rounds of a minute and thirty seconds each. Off my children went to prepare, conspiring on song selections and choreography. Off I went alone to hunt my music library and pray I could conjure the MJ-esque moves of my child-tween-teenhood.

Let's just say it wasn't the most competitive contest. Picture a somewhat stiff, late-30-something-year-old up against a cute little boy who'd discovered he owned both a left and a right foot.

Yeah, my son won that first holiday dance-off. He won the second and third as well. In an effort to secure less biased judging, I asked family members to weigh in. When that failed, I posted the videos on my social media and courted votes.

The verdict: My son remains the undefeated (though father-disputed) dance champion of the Jacksons. In the years since his reign began, our dance-offs have become a cherished pastime, drawn us closer, and helped us to mark time, as well as personal and familial growth.

“You remember that dance-off when...” I'll ask my kids. And the memory will coax smiles, dance always synonymous with joy.

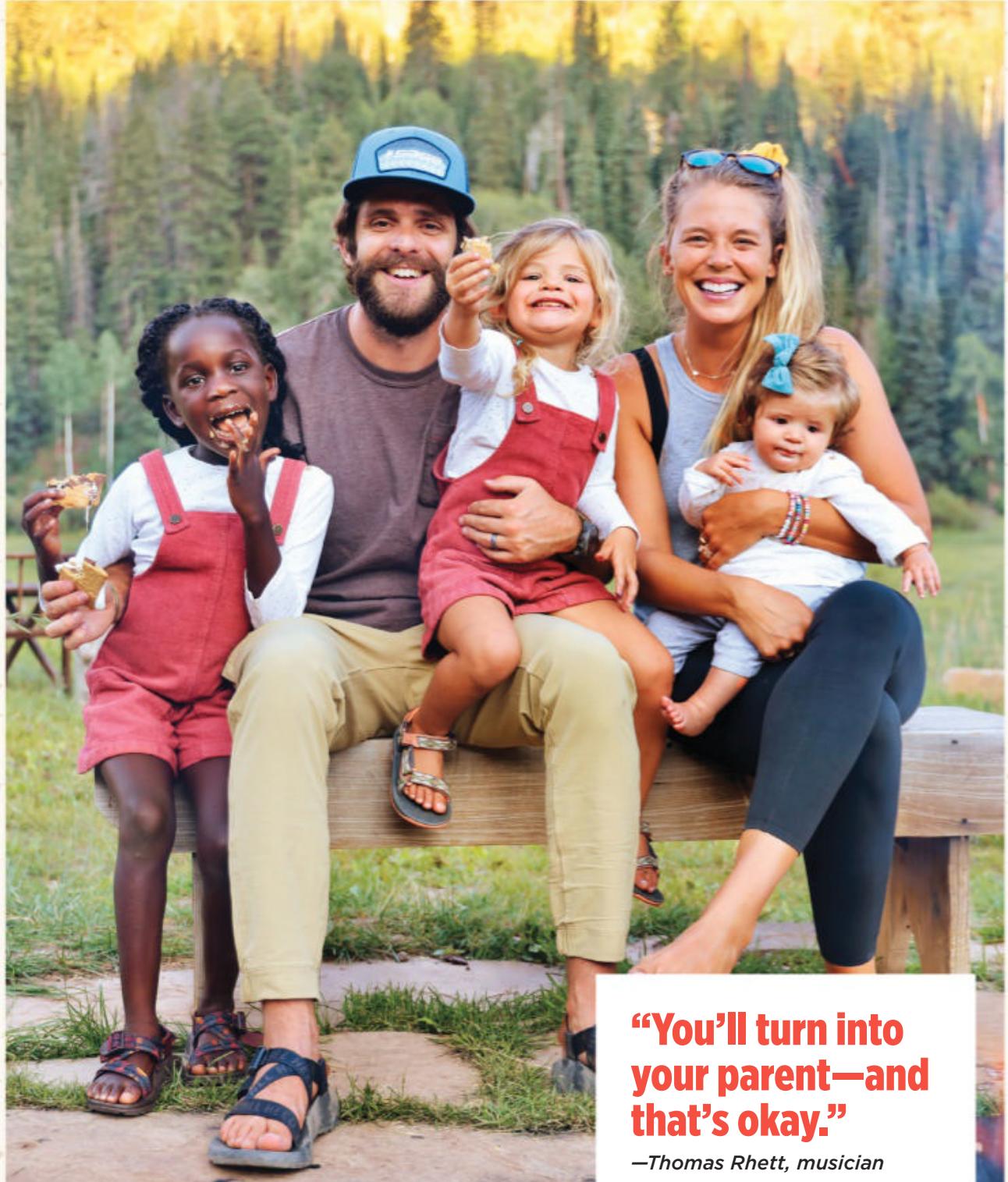
—Mitchell S. Jackson is the author of *Survival Math: Notes on an All-American Family*.



"You're never too old to learn something new."

—Rob Kenney, YouTube star and author of *Dad, How Do I?*

"I started my YouTube channel, 'Dad, How Do I?', as a response to the questions my adult kids would often ask me. I thought the info could be helpful to other people who were navigating life and, like me, didn't grow up with a dad to call with questions. I offer advice and how-tos on practical skills such as tying a tie or changing a tire. Take it from me, you can learn new things any time. I only joined YouTube a year ago and now have 3.24 million subscribers. My daughter still helps me with social media."



"A good 'mallow is all about the embers."



#1 Pick a hardwood stick that's about two feet long and sturdy. Whittle the end to a point. Skewer your 'mallow.



#2 Roast the marshmallow about six inches above hot embers from a fire that's been burning for at least an hour. Turn the stick to cook all sides evenly.



#3 Even if you want a charred marshmallow, don't stick it into the fire. Roast slowly to heat the inside first, then finish it off closer to the fire's base.

"You'll turn into your parent—and that's okay."

—Thomas Rhett, musician

"There was a phase when I was little where every photo seems to be of me in red cowboy boots with a guitar singing '90s country songs in the living room with my dad [musician Rhett Akins]. He used to pick me up from school blasting the Beatles and follow me around with a camcorder. Of course, I was embarrassed, but now I have three daughters, and I'm totally that guy. I wear house slippers—and occasionally a robe. I put my kids in a gigantic camping backpack to walk around the mall. Like my dad, I love sharing music with my girls. He and I wrote many of the songs on my new album, *Country Again: Side A*, together. He's still my go-to collaborator."

"My dad reminded my brothers and me to stand up straight and walk with confidence, which has come in handy now that I get my picture taken more often. And always be prepared! So I keep tools in the car and never leave the house without a knife and handkerchief in my pocket."

—*Ben Napier, host of Home Town and owner of Scotsman Co. Woodshop*

"When I was five years old, my father bought a small farm where we raised a menagerie of creatures. 'Learn how to treat animals well, and you will treat people well,' he'd say. Living with animals taught us kindness, respect, dignity, and made us aware of how precious little time we have here, so fill it with pats on the head and belly rubs."

—*Dr. Tricia Earley, CL's resident veterinarian*

"My dad always said, 'The world needs you to be your authentic self.' "

—*Jose Galvan, @whitecottagefarm, co-author of We Belong to Each Other*

"WD40, duct tape, and zip ties can fix just about anything."

—*Rob Kenney of "Dad, How Do I?" on YouTube*

TOTALLY GRATUITOUS DAD JOKE

Q.

What do you call a belt made of watches?

A.

A waist of time.

"Stay true to who you are and what's coming from the inside. The rest will follow."

—*Holly Williams, musician and CL Contributor, on her dad's advice*

TOTALLY GRATUITOUS DAD JOKE

Q.

What do you call someone who tells a dad joke who isn't a dad?

A.

A faux pa.

"My father always told me not to be afraid to fail, to make the effort, to try. He even had a key ring that said, 'No Guts, No Glory'."

—*Michiel Perry, founder of Black Southern Belle and CL Contributor*

"Embrace glitter. Crafting and creating with your kids is time well spent, and the more you do it, the more you'll get into it. Experiment. It doesn't have to work for it to be fun."

—*Sergei Urban, creator of The Dad Lab*

"My dad taught me that, just like a house, the relationships in your life require care and attention if you want to make them last."

—Syd McGee, costar of Dream Home Makeover

"Travel with your kids, even if it's close to home. It will help them grow to understand that the world's diversity and wonders are things to celebrate."

—Rick Steves,
guidebook author and travel TV host

TOTALLY
GRATUITOUS
DAD JOKE

Q.

What do you call a fake noodle?

A.

An impasta.

"When I called my dad to tell him he was a grandfather, he said, 'You're in for the most wonderful experience of your life. Also, it's going to go by in five minutes. I know because I just had this conversation with your grandfather five minutes ago'."

—Will Leitch, author of *How Lucky*

"When decorating kids' rooms, pick furniture they can use long-term, so you won't have to update pieces every few years. It's better for the environment and your pocketbook."

—Vern Yip, interior designer and HGTV host

"A good flannel shirt is the Swiss Army knife of dad fashion because you can wear it lots of different ways, layered or not. Just be sure your flannel doesn't look brand new. It's like a clean pick-up truck. Something just doesn't seem right."

—Kiel James Patrick, fashion designer

"My dad always signed his emails with 'I have no advice to give you, just be yourself and take chances.'"

—Max Humphrey, interior designer

"Procrastination is the opponent. If you think something is worthwhile, get after it while it's fresh in your mind. Use your time wisely, purposefully, and in a positive fashion."

—Skip Grant, coach and longtime athletic director at St. Albans School

TOTALLY
GRATUITOUS
DAD JOKE

Q.

Why couldn't the bicycle stand up by itself?

A.

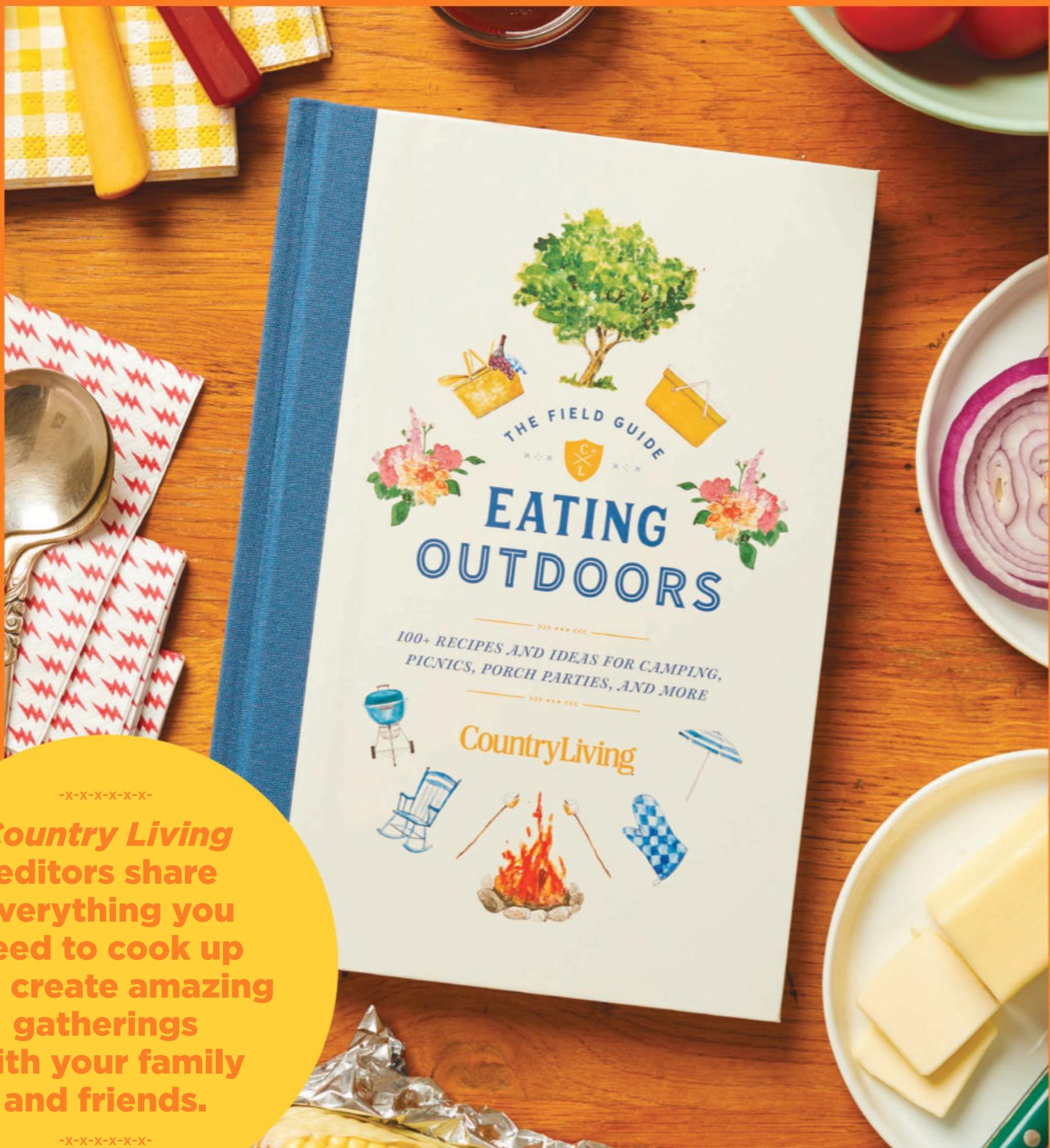
It was two tired.

"Trust your eye and your instinct, Dad would say. Don't try to talk yourself into something, be it value or importance. Your first instinct is usually the correct one. This applies to antiques appraisals and to life."

—Lucy Grogan Edwards, Grogan & Company and Antiques Roadshow appraiser

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-x-x-x-x-x-x-
currently craving
POTATO CHIP TINS

In the early- to mid-1900s, hundreds of mom-and-pop snack makers across the country could be found selling their salty sustenance in colorful canisters boasting fun and graphic logos, often with regional flair. Today, most of these vessels can be found in the \$20 to \$50 range, with early examples from better-known brands such as

Mrs. Japp's (Jays original name) and Lay's selling for up to \$500.

-x-x-x-x-x-x-

SUNDAY SUPPER

Under the Stars

As far as summer pleasures go, nothing rivals an outdoor feast on a balmy, breezy night (especially when it involves fresh avocado).

-x-x-x-x-x-

Every Family Table Needs...

...future heirlooms.

A keepsake-worthy embroidery runner (\$195; amparofineliving.com) reinforces a lively yet laid-back spirit. Earthenware plates (\$38 each; irwinribera.com) in a mixed blue spongeware motif feel like the summer equivalent of good china.

...a warm glow.

A little flicker courtesy of candlelight or cafe lights (\$30; amazon.com) lends magic to the moment.

...family-style fare.

With a base of crispy corn tortillas, **Shrimp Chalupas** come topped with refried beans, savory yellow rice, and gently spiced shrimp. (Finicky eaters can pick and choose their toppings.) Diners can help themselves to an easy side of **Avocados with Pickled Shallots** and a sweet fix of **Chocolate Tres Leches Cake** served straight from the pan. (All recipes, pg. 83-85.)

...a celebratory toast.

No matter how casual, social gatherings merit a clink of glasses, whether filled with tea or a tipple like a **Mezcal Negroni**.

-x-x-x-x-x-



Easy Upgrade

Tie a frayed-edge linen napkin into a chunky knot for a minimal-fuss decorative touch.



Bring On Burger Season!

**Sun's out, buns out! Update the
classic crowd-pleaser with flavorful new
fixin's, sauces, slaws, and sides.**

**Beef Burgers with
Jalapeños, Cheddar,
and Crispy Pepperoni**

pg. 86



Test Kitchen Tip:

For perfectly melted Cheddar, slide burgers over indirect heat, top with cheese, and grill, covered, a few minutes.



**Pork Burgers
with Hatch Chiles and
Pepper Jack**

pg. 86



Test Kitchen Tip: Feeding spice-averse kids? Sub in mild chiles and Monterey Jack.

Eggplant Burgers with Yogurt-Feta Sauce and Quick Pickled Cucumbers

pg. 86



Test Kitchen Tip: A sturdy bun like sourdough or ciabatta will hold up best for this saucy, multilayered stack.

**Turkey Burgers
with Blue Cheese-
Celery Slaw**

pg. 87



Test Kitchen Tip: For best results on these burger-fied “Buffalo wings,” look for ground dark-meat turkey.



Salads & Sides

Leave ample room on your paper plate for these
fresh twists on familiar favorites.



BLT POTATO SALAD, PG. 88

**GRILLED RATATOUILLE
PASTA SALAD, PG. 87**



**GRILLED CORN SALAD
WITH FETA, WALNUTS,
AND SHALLOT, PG. 88**





**GRILLED GREEN BEAN
SALAD WITH CUCUMBERS
AND DILL, PG. 89**



**CHERRY, MINT, AND
PISTACHIO SALAD, PG. 89**

THE RECIPE BOX

Assorted How-Tos and Go-Tos from the CL Farmhouse Kitchen

WATERMELON SOCIAL

PAGE 26



Spicy Watermelon Cocktail

WORKING TIME 15 minutes
TOTAL TIME 1 hour, 15 minutes
(including standing)
MAKES 4 to 6 servings

- 1 cup blanco tequila
- 1/2 cup mezcal
- 1 jalapeño pepper, halved, plus slices for garnish
- 3 cups cubed seedless watermelon (preferably from small watermelons)
- 6 tablespoons fresh lime juice, plus wedges for garnish
- 6 tablespoons simple syrup

1. Combine tequila, mezcal, and jalapeño in a jar or bowl. Let stand at least 20 minutes or up to 1 hour. Discard jalapeño.

2. Place watermelon in a pitcher and muddle until broken down. Add tequila mixture, lime juice, and simple syrup. Serve chilled in pitcher or a hollowed-out watermelon over ice garnished with jalapeño slices and lime wedges.



Feta, Zucchini, and Oregano Flatbread

WORKING TIME 15 minutes

TOTAL TIME 35 minutes

MAKES 6 to 8 servings

Cornmeal, for baking sheet
All-purpose flour, for work surface

- 1 pound pizza dough, at room temperature
- 1 small zucchini, thinly sliced
- 1/4 red onion, thinly sliced
- 2 teaspoons chopped fresh oregano, plus more for serving
- 4 ounces feta, crumbled
- 2 tablespoons olive oil, plus more for drizzling

Flaky salt (such as Maldon) and freshly ground black pepper

- 1.** Preheat oven to 425°F. Sprinkle a baking sheet with cornmeal or line with parchment paper. On a lightly floured surface, shape dough into a large rectangle and transfer to prepared baking sheet.
- 2.** Top with zucchini, onion, oregano, and feta. Drizzle with oil.
- 3.** Bake until crust is deep golden brown, 20 to 22 minutes. Season with salt and pepper. Drizzle with additional oil and sprinkle with oregano. Cut into pieces.



Marinated Melon with Mint and Lime Zest

WORKING TIME 15 minutes

TOTAL TIME 35 minutes

(including cooling)

MAKES 6 to 8 servings

- 1/2 cup pure honey
- 2 mint sprigs, plus 2 tablespoons chopped, for serving
- 2 cups watermelon balls
- 1 cup cantaloupe balls
- 1 teaspoon lime zest

1. Combine honey, mint sprigs, and 1/2 cup water in a small saucepan. Bring to a simmer; stir until honey is dissolved. Cool to room temperature; discard mint.

2. Combine watermelon, cantaloupe, honey syrup, lime zest, and chopped mint in a bowl. Let stand 10 minutes. Serve with a slotted spoon.

DAD'S FEATURE

PAGE 52



Olive's Naturally Sweet PB&J Pancakes

WORKING TIME 35 minutes
TOTAL TIME 35 minutes
MAKES 12 pancakes

1/2 cup whole wheat flour, spooned and leveled
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon kosher salt
2 overripe medium-size bananas (about 3/4 cup mashed)
1/2 cup creamy peanut butter
2 large eggs, at room temperature, lightly beaten
1/4 cup whole milk, at room temperature
1 cup fresh blueberries, plus more for serving

Cooking spray

Pure maple syrup, for serving

- Whisk together flour, baking powder, baking soda, and salt in a bowl.
- Mash bananas in a second bowl until creamy with a few small chunks remaining. Add peanut butter, eggs, and milk and stir to combine. Add flour mixture and stir just until combined (avoid overmixing). Gently fold in blueberries.
- Heat a large nonstick skillet over medium heat. Coat pan with cooking spray. Using a paper towel, carefully wipe skillet so there

is just a bare residue of spray on the pan. Reduce heat to medium-low.

- Scoop three portions of batter (1/4 cup each) into skillet, leaving room for them to spread. Cook until bottoms are deep brown, 5 to 6 minutes. Flip and cook until cooked through, 5 to 6 minutes. Repeat with remaining batter. Serve warm or at room temperature with syrup.

Note: Don't rush it—low and slow is the way to go to achieve perfect pancakes. Cooking at too high a temperature will result in underdone pancakes with burnt edges. For an on-the-go breakfast, let pancakes cool on a wire rack, transfer to a zip-top bag, and freeze. When ready to serve, warm pancakes in microwave for 30 seconds, then off you go!

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SUNDAY SUPPER

PAGE 74



Shrimp Chalupas

WORKING TIME 25 minutes
TOTAL TIME 25 minutes
MAKES 6 servings

1/2 cup canola oil
6 corn tortillas
1 1/2 teaspoons chili powder
1/2 teaspoon ground cumin
1/4 teaspoon garlic powder
Kosher salt

1 pound medium shrimp, peeled and deveined

1 tablespoon olive oil

1 (15-ounce) can refried black beans

Yellow Rice, see recipe, below

Pico de Gallo, see recipe, pg. 85

Queso fresco, crema, shredded romaine, for serving

- Fit a wire rack in a large rimmed baking sheet. Heat canola oil in a large skillet over medium-high heat. Fry tortillas, one at a time, turning once, until golden brown, 1 to 2 minutes. Transfer to prepared baking sheet to drain. Discard oil and reserve skillet.

- Combine chili powder, cumin, and garlic powder in a bowl. Season with salt. Add shrimp and toss to coat. Heat olive oil in reserved skillet over medium-high heat. Add shrimp and cook, turning once, until just cooked through, 1 to 2 minutes. Warm beans according to package directions.

- Spread beans on tortillas, dividing evenly. Top with Yellow Rice, shrimp, Pico de Gallo, and desired toppings.

Yellow Rice

WORKING TIME 5 minutes
TOTAL TIME 20 minutes
MAKES 3 cups

2 tablespoons olive oil
1/2 yellow onion, chopped
2 cloves garlic, chopped
1 cup uncooked long-grain white rice
1/2 teaspoon ground turmeric
2 cups vegetable broth or water

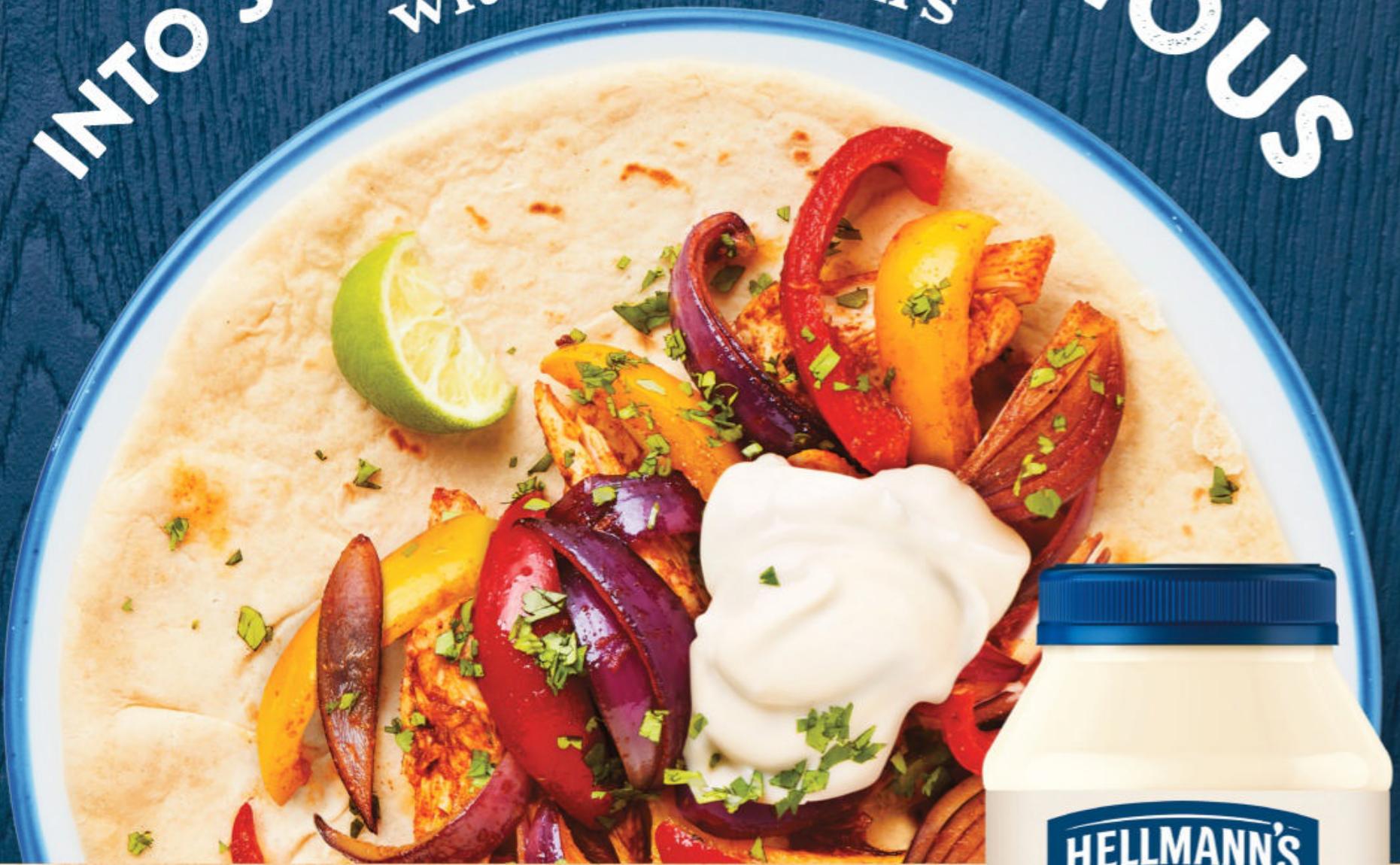
Kosher salt and freshly ground black pepper

- Heat oil in a small saucepan over medium heat. Add onion and cook, stirring occasionally, until tender, 7 to 8 minutes. Add garlic and rice; cook, stirring constantly, 1 minute. Stir in turmeric.

- Add broth and bring to a boil over medium-high heat. Reduce heat to low, cover, and cook just until water is absorbed and rice is done, 14 to 16 minutes. Fluff with a fork; season with salt and pepper.

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Pico de Gallo

Stir together 4 seeded and diced **Roma tomatoes**, 1/2 chopped **onion**, and 3 Tbsp. each chopped **fresh cilantro** and **fresh lime juice** in a bowl. Season with **kosher salt** and **black pepper**. Makes 2 cups.



Avocados with Pickled Shallots

WORKING TIME 20 minutes

TOTAL TIME 1 hour, 20 minutes
(including cooling)

MAKES 6 servings

1/2 cup white wine vinegar
1 tablespoon sugar
1/2 teaspoon kosher salt
1 shallot, peeled and sliced into rings
3 ripe avocados, peeled and sliced
1 red chile pepper, thinly sliced
2 teaspoons lime zest
Flaky salt (such as Maldon) and olive oil, for serving

1. Bring vinegar, sugar, and kosher salt to a boil in a small saucepan over medium-high heat. Add shallot and cook 1 minute. Remove from heat and let cool to room temperature.

2. Arrange avocados on a serving platter and top with chile, lime zest, and pickled shallots. Spoon pickling liquid over top. Sprinkle with flaky salt and drizzle with oil. Serve immediately.



Chocolate Tres Leches Cake

WORKING TIME 25 minutes

TOTAL TIME 3 hours (including cooling)

MAKES 8 to 10 servings

Cooking spray

1 1/2 cups all-purpose flour, spooned and leveled
1/2 cup unsweetened cocoa powder
3/4 teaspoon baking soda
3/4 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/4 teaspoon baking powder
1 large egg
1 cup packed brown sugar
1 teaspoon pure vanilla extract
3/4 cup mayonnaise
3/4 cup warm coffee
1 (5-ounce) can evaporated milk
3/4 cup sweetened condensed milk
1 1/2 cups heavy cream, divided
3 tablespoons confectioners' sugar

Chocolate curls, for garnish

1. Preheat oven to 350°F. Lightly grease a 9-inch-square baking pan. Whisk together flour, cocoa powder, baking soda, salt, cinnamon, and baking powder in a bowl.

2. Beat egg, brown sugar, and vanilla with an electric mixer on medium speed until light in color, 1 to 2 minutes. Beat in mayonnaise just until combined.

Beat in flour mixture alternately with coffee, beginning and ending with flour mixture, just until combined. Transfer batter to prepared pan.

3. Bake until a wooden pick inserted into center comes out clean, 24 to 26 minutes. Cool on a wire rack 10 minutes.

4. Whisk together evaporated milk, sweetened condensed milk, and 1/2 cup cream. Pierce top of cake several times with a wooden skewer. Slowly pour milk mixture over cake (about 1/3 cup at a time), allowing mixture to soak into cake. Cool completely.

5. Beat remaining 1 cup cream on high speed, 1 minute. Gradually add confectioners' sugar and beat just until soft peaks form, about 1 minute. Spread evenly over cake and garnish with chocolate curls.



Mezcal Negroni

WORKING TIME 5 minutes

TOTAL TIME 5 minutes

MAKES 1 serving

1 ounce dry vermouth

1 ounce mezcal

1 ounce Campari

Orange peel, to garnish

1. Combine vermouth, mezcal, Campari, and ice in a cocktail shaker. Shake until cold. Pour into a glass and garnish with an orange peel.

THE RECIPE BOX

BRING ON BURGER SEASON!

PAGE 76



Beef Burgers with Jalapeños, Cheddar, and Crispy Pepperoni

WORKING TIME 15 minutes

TOTAL TIME 30 minutes

MAKES 4 servings

Canola oil, for grill grates

1½ pounds ground beef

Kosher salt and freshly ground black pepper

4 slices deli-style pepperoni

½ jalapeño pepper, thinly sliced

2 ounces Cheddar cheese, thinly sliced

Hamburger buns, lettuce, and desired condiments, for serving

1. Set up grill for direct and indirect cooking and heat to medium-high. Once hot, clean and lightly oil grates.

2. Gently shape beef into 4 balls; flatten into ¾-inch-thick patties. Using your thumb, make a shallow, 1½-inch-wide indentation in top of each patty. Season with salt and pepper.

3. Grill, uncovered over direct heat, indent sides up, until browned and patties easily lift from grates, 4 to 5 minutes. Flip and grill to desired doneness, 4 to 5 minutes more for medium. Meanwhile, grill pepperoni, turning often, until sizzling and starting to crisp, 1 to 2 minutes; transfer to a platter.

- 4.** Transfer burgers to indirect heat and top with jalapeño and Cheddar, dividing evenly. Grill, covered, until cheese is melted, 1 to 2 minutes.
- 5.** Serve on buns topped with pepperoni, lettuce, and desired condiments.



Pork Burgers with Hatch Chiles and Pepper Jack

WORKING TIME 30 minutes

TOTAL TIME 30 minutes

MAKES 4 servings

Canola oil, for grill grates

1½ pounds ground pork

2 slices bacon, finely chopped

1 teaspoon cumin

Kosher salt and freshly ground black pepper

4 slices pepper-Jack cheese

1 (4-ounce) can chopped Hatch chiles, drained

Hamburger buns and fresh cilantro, for serving

1. Set up grill for direct and indirect cooking and heat to medium-high. Once hot, clean and lightly oil grates.

2. Combine pork and bacon in a bowl. Gently shape into 8 balls; flatten into ¾-inch-thick patties. Using your thumb, make a shallow, 1½-inch-wide indentation in top of each patty. Season with cumin, salt, and pepper.

3. Grill, uncovered over direct heat, indent sides up, until browned and patties easily lift from grates, 6 to 7 minutes. Flip and grill until just

cooked through, 6 to 7 minutes.

- 4.** Transfer burgers to indirect heat and top with cheese and chiles, dividing evenly. Grill, covered, until cheese is melted, 1 to 2 minutes.
- 5.** Serve on buns topped with cilantro.



Eggplant Burgers with Yogurt-Feta Sauce and Quick Pickled Cucumbers

WORKING TIME 25 minutes

TOTAL TIME 25 minutes

MAKES 4 servings

6 ounces feta cheese

1/3 cup plain whole-milk yogurt

Kosher salt and freshly ground black pepper

1 teaspoon lemon zest plus 1 tablespoon lemon juice

1 teaspoon sumac

3 tablespoons olive oil, divided

1/2 large English cucumber

Canola oil, for grill grates

1 medium eggplant, sliced into 1/2-inch-thick rounds

1 large red pepper, halved and seeded

4 sourdough or ciabatta buns, split

- 1.** Puree feta and yogurt in a food processor until smooth, about 1 minute. Season with salt and pepper. Whisk together lemon zest and juice, sumac, and 1 tablespoon olive oil in a bowl. Season with salt and pepper. Using a vegetable peeler, shave cucumber into ribbons; toss with lemon dressing.

THE RECIPE BOX

2. Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates with canola oil.

3. Brush eggplant with remaining 2 tablespoons olive oil and season with salt and pepper. Grill over direct heat, turning occasionally, until just tender, 6 to 8 minutes. Grill pepper, turning often, until charred, 5 to 6 minutes; cut into wide strips. Grill buns until toasted, 1 minute. Spread yogurt sauce on buns. Top with peppers, eggplant, and cucumbers.



Turkey Burgers with Blue Cheese-Celery Slaw

WORKING TIME 20 minutes

TOTAL TIME 20 minutes

MAKES 4 servings

Canola oil, for grill grates

- 2 tablespoons plain Greek yogurt or sour cream
- 1 tablespoon mayonnaise
- 1 tablespoon white wine vinegar
- 2 stalks celery, thinly sliced diagonally
- 1/4 cup fresh flat-leaf parsley, roughly chopped
- 1 scallion, thinly sliced
- 1 ounce blue cheese, crumbled (about 1/4 cup)

Kosher salt and freshly ground pepper

- 1 pound lean ground turkey
- 2 tablespoons Buffalo wing sauce, plus more for serving
- 4 multigrain buns

1. Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates with oil.

2. Whisk together yogurt, mayonnaise, and vinegar in a bowl. Add celery, parsley, scallion, and cheese; toss to coat. Season with salt and pepper.

3. Shape turkey into 3/4-inch-thick patties. Season with salt and pepper. Grill, uncovered over direct heat, until browned and patties easily lift from grates, 7 to 8 minutes. Flip and grill until an instant-read thermometer inserted into centers registers at least 165°F, 7 to 8 minutes, basting with wing sauce during last 3 minutes of grilling.

4. Serve burgers on buns topped with celery mixture and additional wing sauce alongside.



Grilled Ratatouille Pasta Salad

WORKING TIME 25 minutes

TOTAL TIME 25 minutes

MAKES 6 to 8 servings

Canola oil, for grill

- 12 ounces short pasta
 - 2 small zucchini, halved lengthwise
 - 1 small eggplant, sliced lengthwise
 - 1 red bell pepper, halved and seeded
 - 1 yellow bell pepper, halved and seeded
 - 1 red onion, cut into rounds
 - 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper

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10 LAYERS OF WHEAT IN EVERY BITE



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**1 tablespoon red wine vinegar
1 cup basil, roughly chopped
1 ounce Parmesan, grated
(about 1/4 cup)**

1. Set up grill for direct cooking and heat to medium-high. Once hot, clean and lightly oil grates with canola oil. Cook pasta according to package directions.
2. Toss together zucchini, eggplant, bell peppers, onion, and olive oil in a bowl. Season with salt and black pepper. Grill, turning once, until just tender 6 to 8 minutes. Transfer to a cutting board and cut into pieces.
3. Toss together pasta, vinegar, and grilled vegetables (drizzle with more olive oil if mixture seems dry). Fold in basil and grated Parmesan.



Grilled Corn Salad with Feta, Walnuts, and Shallot

WORKING TIME 15 minutes
TOTAL TIME 15 minutes
MAKES 6 servings

Canola oil, for grill grates

**1 lime, zested, then halved
2 tablespoons olive oil
1 red chile pepper, seeded and thinly sliced
1 shallot, chopped
Kosher salt and freshly ground black pepper
4 ears corn, shucked
1/2 cup toasted walnuts, chopped
1/3 cup crumbled feta**

1. Set up grill for direct cooking and heat to medium-high. Once hot,

clean and lightly oil grates with canola oil. Combine lime zest, olive oil, chile pepper, and shallot in a bowl. Season with salt and pepper.

2. Grill corn, turning occasionally, until charred, 3 to 5 minutes. Grill lime, cut side down, until charred, 1 to 2 minutes.
3. Squeeze juice from lime into bowl with zest (you should get about 2 tablespoons). Cut kernels from cobs and toss with grilled lime vinaigrette. Fold in walnuts and feta.



BLT Potato Salad

WORKING TIME 10 minutes
TOTAL TIME 25 minutes
MAKES 6 to 8 servings

**2 pounds small new potatoes
Kosher salt and freshly ground black pepper
2 tablespoons sour cream
2 tablespoons mayonnaise
1 1/2 tablespoons white wine vinegar
12 ounces assorted-colored cherry or grape tomatoes
4 slices bacon, cooked and broken into pieces
1 1/2 cups baby arugula**

Chopped chives, for serving

1. Place potatoes in a large pot of salted water; bring to a boil. Reduce to a simmer and cook until just tender, 10 to 15 minutes. Drain and run under cold water to cool. Once cool, halve (or quarter, if large).
2. Whisk together sour cream, mayonnaise, and vinegar in a bowl. Season with salt and pepper. Add

NEW!

THE RECIPE BOX

potatoes and toss to coat. Fold in tomatoes, bacon, and arugula. Top with chives.



Grilled Green Bean Salad with Cucumbers and Dill

WORKING TIME 25 minutes

TOTAL TIME 55 minutes (including standing)

MAKES 4 servings

1/2 English cucumber, quartered and cut into 1-inch pieces

1/2 teaspoon sugar

Kosher salt and freshly ground black pepper

12 ounces green beans, trimmed

4 scallions, cut into 2- to 3-inch pieces

2 tablespoons olive oil

1 teaspoon lemon zest plus 1 tablespoon lemon juice

1 tablespoon chopped fresh dill

1. Set up grill for direct cooking and heat to medium-high. Place cucumber in a colander and sprinkle with sugar and 1 teaspoon salt. Let stand 15 minutes.

2. Toss together green beans, scallions, and oil in a bowl. Season with salt and pepper. Grill in a grill basket over direct heat, tossing occasionally, until beans are charred and tender, 12 to 14 minutes.

3. Toss together cucumbers, green beans, lemon zest and juice, and dill in a bowl. Season with salt and pepper.



Cherry, Mint, and Pistachio Salad

WORKING TIME 25 minutes

TOTAL TIME 25 minutes

MAKES 4 servings

1 pound cherries, pitted and halved

1/3 cup roasted and salted pistachios, chopped

2 tablespoons chopped fresh mint

2 tablespoons unseasoned rice vinegar

1 tablespoon olive oil

Kosher salt and freshly ground black pepper

1. Combine cherries, pistachios, mint, vinegar, and oil in a bowl. Season with salt and pepper. Serve immediately.



KITCHEN MUST-HAVE

Cherry Pitter

Make a fresh cherry salad or pie in no time. Oxo's new pitter handles six cherries in one go!

\$20; oxo.com

A CEREAL FOR CINNAMON ROLL LOVERS TO LOVE



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Kellogg's Frosted Mini Wheats
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Resource Guide

YOUR GO-TO GUIDE FOR REPLICATING THE LOOKS IN THIS ISSUE

Habitats

PAGE 12 Designers

Kim Dempster, @freehandstudiosf, and Erin Martin; @erinmartindesign, erinmartin.com.

PAGE 13 BOTTOM Landscape

designer Peter Falkner, Peter Falkner Gardens; @falkner_gardens, falknergardens.com.

Residential Designer Douglas C. Davis; @douglascdavisandassociates, douglascdavis.com.

PAGES 14-15 Landscape

Designer

Scott Shrader;

shraderdesign.com.

PAGE 16 TOP Designer

Nathan Turner; @nturnerdesign, nathanturner.com.

BOTTOM Homeowners

Lee Rhodes and Peter Seligman.

PAGE 17 Designer

Brian Patrick Flynn; @bppatrickflynn, flynnsideout.com.

Wild For... Scalloped Edges

PAGE 19 GARDEN SHED

Designer Leslie Clapp.

PAGES 20-21 KITCHEN

Designer and Artist

Katie Sarokhanian; @KatieSaro, katiesarostudio.com.

PAGE 21 BATHROOM Designer

Katie Davis; @katiedavisdesign; katiedavisdesign.com.

Thrill of the Hunt

PAGE 43 Vintage badminton rackets

from Hilary Martin;

@housemadebyhilary.

PAGES 44-45 Vintage Henselite bocce set;

theowlandelthe

crow.etsy.com.

Vintage croquet set;

junkettelove.etsy.com.

Vintage St. Pierre horseshoes;

vintify1.etsy.com.

Initial baseball cap;

reytoz.com.

"Brandt Point Blues" throw blanket;

chappywrap.com.

Izipizi Round sunglasses;

izipizi.com.

Pismo sneakers in Bluebell Canvas;

vionicshoes.com.

What Is It? What Is It Worth?

PAGE 36 Vintage Aloha shirt from Geoff Alexander, Hawaii Oasis Tropical Shirts; ebay.com

Special Dads Feature

PAGES 52-71 A special thank you to: Ben Napier; @scotsman.co, scotsman generalstore.com. Vern Yip; @vernyipdesigns, vernyip.com. Ryan D'Agostino; @rhdagostino. Rick Steves; @ricksteveseurope, rick steves.com. Andy Meredith; @andyandcandidis. Rodney Scott; @pitmasterrodney scott, rodneyscottsbq.com.

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PAGES 52-53 Butcher block background; ikea.com. Bucket hat; stetson.com.

Wooden sling shot; hella slingshots.com. "Beefroll" penny loafers; rancourtand company.com. "Feathered Lure" bandana; mollyjogger.com. Dart board; duluth trading.com. "Heritage Professional" watch; waldan watches.com. "Yellow Metal" tool box; sweetbellausa.com.

PAGE 59 Wooden spoons; food52.com. Silicone spoons; food52.com and gir.co. Blue-and-green patterned socks; nice laundry.com. Blue-and-yellow solid socks; dueplesocks.com. Striped socks; tophatnyc.com.

Currently Craving

PAGE 73 Vintage potato chip tins from Suzanne Allie; @junkityfunkity30. Lattice tablecloth in Honey; heather taylorhome.com.

RULES FROM PAGE 2 NO PURCHASE NECESSARY TO ENTER OR WIN. Find the Horseshoe Sweepstakes June 2021. Sponsored by Hearst Magazine Media, Inc. Beginning May 7, 2021 at 12:01 AM (ET) through June 9, 2021 at 11:59 PM (ET), go to sweepstakes.countryliving.com on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. Optional: Entry may include the page number where the hidden horseshoe appears in the June 2021 issue of *Country Living*, available via subscription as early as May 6, 2021, and at newsstands approximately May 11, 2021 to June 14, 2021, while supplies last (exact dates may vary depending on newsstand). Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. One (1) Winner will receive one (1) hiking kit from Eddie Bauer (eddiebauer.com). ARV: \$518. Prize package includes: one (1) Men's/Women's Guide Pro Pant, one (1) Men's/Women's BC Dura 3L Jacket, one (1) Men's/Women's Resolution Short-Sleeve T-Shirt, and one (1) Adventurer Trail Pack. Odds of winning will depend upon the total number of eligible entries received. Open to the legal residents of the 50 United States and the District of Columbia who have reached the age of majority in their state or territory of residence at time of entry. Void in Puerto Rico, Canada, and where prohibited by law. Sweepstakes subject to complete official rules available at countryliving.com/sweeps.

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psst...
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