



Al Fresco Gatherings

Working Ranch in Carpinteria, California

Design by Kelly Oshiro



Photography by Nancy Neil

Fall harvest is quite possibly our favorite season. The vineyard vines are in full bloom, nature's colors shift to a palette of golden hues, there's a crispness to the air, a plethora of homegrown elements ripe for picking, and cozy affairs are in order.

We love small gatherings with good friends. Entertaining with the ease and the comfort of one's own abode makes for the ultimate organic experience. With the arrival of the autumnal equinox, we are inspired to celebrate in style and hope you are too.





Sweet and Simple Ideas We ♥

- 1 **Mix-matched Chairs**
For this setup, we walked around the property and gathered random chairs. Don't have a rustic ranch on-hand? Recreate by renting individual chairs or by asking guests to bring their own.
- 2 **Hand-painted Menus**
We are smitten over these sweet watercolor menus by Rebekah Miles. Want to make your own menus? See page 58.
- 3 **Candle-lit Table Runner**
With the food being the main attraction, Kelly chose to keep the table decor soft and clean with a neutral candle-lit glow.
- 4 **Hanging Lanterns**
Scatter throughout for the most romantic feel as the sun sets.
- 5 **Harvest Elements**
Wheat, millet, astrantia and scabiosa were wrapped around the candles to bring in a cozy fall harvest feel.
- 6 **DIY Cocktail Bar**
This is the perfect hands-on entertainment for guests. After all, isn't it about farm-fresh, muddled deliciousness?



Want to make your own menus?
See watercolor painting 101 on page 58.

PUMPKIN TACOS

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Ingredients

Step One

1 small Japanese pumpkin, peeled and cut into 1" cubes
Olive oil (enough to lightly coat pumpkin cubes)
Salt (to taste)
1 tsp cinnamon
1 tsp cumin
1 tsp chili powder
1 tsp ground ginger
1 tbsp sugar

Dress It Up! - Step Two

Mini corn tortillas (approx. 16)
2 cups thinly sliced green cabbage
Juice of 1 lemon
1/2 tsp chili flakes
Olive oil
Salt
Crumbled feta cheese
Cilantro leaves

Directions

Preheat oven to 400 degrees.

1. Mix together all of the ingredients in Step One.
2. Roast for twenty minutes or until done.
3. Toss cabbage with lemon juice, salt, chili flakes and olive oil.
Let sit till it begins to wilt.
4. Assemble tacos - tortilla first, then roasted pumpkin, spicy cabbage, feta and top with cilantro leaves.

Servings: 8 servings (2 tacos each)

Enjoy!



Pumpkin Tacos



Paper Palate is a Los Angeles-based boutique catering company that specializes in local, organic menus. Owner and visionary, Danielle Steckler, creates personal, true-to-experience fresh fare that will tastefully amuse any appetite. For more of Danielle's recipes for dishes shown, visit www.fluttermag.com/swoop.



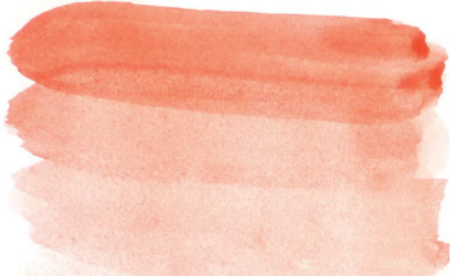
Stuffed Baked Apples with Melted Cheddar

Watercolor 101

6 easy tips to paint your own menus

Paper Choice

Use a heavier card stock versus a thin sheet of paper, as it can absorb the paint better.



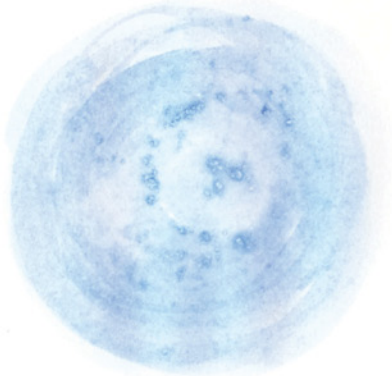
Graded Wash

Always paint the darkest areas first. Instead of loading your brush with more paint for each subsequent stroke, dab your brush with clean water, thereby diluting the wash. It's better to err on the side of using more paint in the beginning. This may take some practice to finesse.



Shapes

If you're wanting to fill in a specific shape like a rectangle or circle, use a light colored pencil to create an outline.



Paint to Water Ratio

Get your brush lightly wet. If there is too much water in the brush, dab it on a towel to soak up the excess. Dab your brush in your paint color of choice - just enough to make the watercolor liquid.



Salt Wash

For a speckled look, shake salt on the painted area before it dries. Allow salt to sit until watercolor is fully dry.



Writing

A thin brush will work best in this instance. However, we cheated here! Instead of painting text with a brush we used a flexible brush tip pen to achieve the same effect.





Credits

Photography
Nancy Neil
www.lovenancyneil.com

Design + Styling
Kelly Oshiro
www.sbchic.com

Flowers
Florabundance
www.florabundance.com

Food + Cocktail
Paper Palate
www.paperpalate.com

Glassware / Ceramic Dishes / Lanterns
Upstairs at Pierre Lafond
www.upstairsatpierrelafond.com

Silverware
Personal vintage collection



Napkins / Linens
 Rachel Craven Textiles
www.rachelcraventextiles.bigcartel.com

Tables
 Vintage Vignettes
www.truevintagevignettes.blogspot.com

Wine
 Cambria
www.cambriawine.com

Ceramic Bowls + Serving Platters
 Materia Lumina
www.materia-lumina.com

Plates / Bowls
 Anthropologie
www.anthropologie.com

Menus
 Rebekah Miles
www.rebekahamelia.blogspot.com