Summer Times

BY EDWARD PITTMAN

The lazy, hazy days are here, so indulge yourself in a little relaxation, recreation, and rejuvenation.

ummer is all about the sun. It's about a spirited game of tennis, impromptu road trips in the convertible, and music borne on the breeze from a nearby bistro or some far-off band shell. It's a time for grilling outdoors with neighbors, napping in hammocks in the afternoon, or angling the sailboat across the lake until the day is done.

It's also the perfect time to celebrate the joys of family, and that's exactly what we've done in the opening feature, "The Tie That Binds" (on page 34). In this photo essay, editorial and pro-

duction assistant Katy Foster chronicles the unique histories of several generations of families of Associate Club members. We certainly don't want to spoil all the surprises, but the unique stories include a member whose family home is a working plantation and a national historic landmark. And another member owns a diverse collection of 11 businesses that run the gamut from a modeling agency to a political consulting company to a supplier of ethanol to the local transit authority.

The charm of summer doesn't fade when the sun sets. Some of the best times are after dark, when the stars have come out, the coals glow silently in the barbecue grill, and the fireflies have gone to sleep. That's when writer Lee Pace begins his story on Daufuskie Island Club & Resort on Daufuskie Island in South Carolina ("Daufuskie by the Hours" begins on page 44). It's your newest Club Resort, featuring such diverse diversions as a championship Jack Nicklaus golf course — and it's just a stone's throw from several Associate Clubs on Hilton Head.

In "Believe It!" (on page 54), we recount the unforgettable tales — some seemingly a bit tall — of members and some famous golfers making the coveted hole-in-one. Appropriately enough,

we used an artist who creates the cartoons for "Ripley's Believe It or Not!" to illustrate some of these golfers' remarkable achievements.

The cuisine of Asia is also closer than you might think — only now it's teamed with influences from several continents. To try your hand at making fusion cuisine at home, see "Culinary Infusion" (on page 60), and assemble your own cross-cultural delights with some help from Associate Club chefs. If you've been curious about how to make sushi at home, here is your chance — and the green tea ice cream is the perfect way to cool off on a steamy August afternoon.

Finally, travel to The Homestead in Hot Springs, Virginia, for the third annual Food & Wine Spectacular (see "Virginia Flavor," page 64). Chefs from around the world conducted cooking demonstrations for more than 200 appreciative guests who, no doubt, also found the time to indulge their oeno-

phile tendencies at tastings featuring stellar wines from Virginia and beyond.

It's a lot to take in, but after you've finished the lawn or put away the boat, while waiting for the coals to turn just so, we hope you'll pause a moment, curl up in the hammock (perhaps with a special someone), and spend just a little bit of your summer with the current issue.

Chef Jimmy Sneed grabs a brief respite on the front porch of The Homestead.



JULY/AUGUST 1997