

NEW ENGLAND

COASTAL *Living*

Easy, Breezy Décor

Windows bring the outdoors in

1 City, 5 Ways: Newport

Where to stay, eat & explore

Simple Summer Recipes

From a top Portland chef

Interview

Meet best-selling Nantucket author Elin Hilderbrand

Brought to you by

MARVIN
DESIGN GALLERY

a complete window and door showroom
by MHC

Photo: Dan Gutrona

Coastal, Not Kitsch

Windows bring outdoor elements inside, where nature becomes part of the décor.



Photo: Alison Carron

One of the best things about Barbara Nazzaro's new Cape Cod house on the water is that every room has an ocean view. There's even a small window (that opens) in the shower. "We sacrificed kitchen cabinets for windows, light and the view," says Nazzaro, whose Mass.-based business is A Simply Staged Home.

"There are many different kinds of coastal," says architect and interior designer Linda Banks of Banks Design Associates, in Falmouth, Maine. "On the water or near the water, my approach is still the same—natural." Banks draws on colors of the grasses, rocks, sky and water that windows and glass doors bring into a home. "How a house is placed makes all the difference for the views and the natural light," she says.

Designer Angela Hamwey of Mackenzie & Company, based on Cape Cod, says that she often suggests making spaces as open as possible by adding new windows or enlarging existing ones. "This provides a lot of natural light and also draws in the natural color palette of the outdoors," she says. "Go neutral on the big stuff," is Hamwey's second recommendation. Sofas, chairs, countertops and flooring, like whitewashed wood and sisal rugs, provide a clean backdrop for many color choices and trends.



One of designer Angela Hamwey's favorite pieces, this console table has a light paint finish that gives some warmth without being too heavy in color tone. She also likes glass lamps with white shades and always a touch of gold, which adds sophistication without being too formal.

Bridget Cahill of Seaside Designs, also based on Cape Cod, specializes in bathroom design. "My creations are inspired by living near the beach," she says. "I love to bring the sights, sounds and textures of the seashore into my projects: sand-and-sea-colored tile, stone and paint evoke the tranquility of a walk along the shore."

Designers may have an eye for beauty but they are also keenly aware that form is nothing without function. As Linda Banks says, "All materials inside and out—including windows—should be selected with safety and efficiency and ease of maintenance in mind." After all, as pretty as an ocean view can be, Mother Nature is temperamental, especially in New England.



Photo: DanCutrona

One of designer Bridget Cahill's recent projects features reclaimed cedar boards, a shower floor lined with beach pebbles, and a vessel sink that was cast from a mold made on the Brewster Flats, imprinted with waves of sand on the inside and outside.



Photo: AltonCation



Photo: Francis Gagne, Architecture: Banks Design Assoc. LTD

"When in the dining area of this house, it feels like you are on the bow of a ship," says designer Linda Banks. "The full-height tempered windows allow you to walk right up to the edge and stand watch, and the ships channel view is a never-ending source of entertainment—everything from ocean liners to lobster boats"

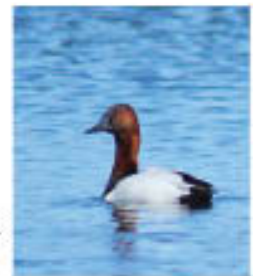
NEWPORT CITY, 5 WAYS

OUTDOOR ENTHUSIAST

WHERE TO STAY **Paradise Farmhouse at Norman Bird Sanctuary**
Discover the history and savor the tranquility of this recently restored 18th-century farmhouse located on 325 acres of preserved land. The farmhouse has six bedrooms and provides a unique natural retreat experience for all guests. normanbirdsanctuary.org/farmhouse



MORNING **Norman Bird Sanctuary**
Start your morning with an invigorating hike along the more than seven miles of trails. Guided bird watching and eco-tours are available, or grab a map and go your own way. Bring your binoculars and be prepared to see diverse wildlife and sweeping views aplenty. normanbirdsanctuary.org



FOODIE



WHERE TO STAY **Vanderbilt Grace**
This boutique hotel with a secret rooftop oasis is located steps from downtown and the harbor. Originally built by Alfred Gwynne Vanderbilt, of the famed Vanderbilt family, in 1909, this former private mansion is now one of the top luxury hotels in Rhode Island. gracehotels.com/vanderbilt

MORNING **Newport Food Tour**
Indulge in a customized tour for 2-15 people where you'll sample local food, wine and beer and finish off with a dessert. Cultural food tours are also available upon request. nptfoodtours.com

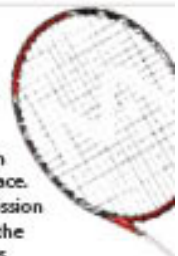


FAMILY-FRIENDLY

WHERE TO STAY **Hyatt Regency Newport**
One of the few true resort-style hotels in the area, the Hyatt is located on Goat Island and has plenty of amenities to keep your crew entertained. There are daily activities planned for guests, an indoor heated pool, as well as an outdoor saltwater one that overlooks the ocean, and three onsite restaurants. Their outdoor tiki bar-style restaurant, Pineapples on the Bay, provides nearly 360-degree views, a nightly sunset toast during the summer, live music and fire pits for roasting s'mores. newport.hyatt.com



MORNING **Tennis Hall of Fame**
A visit to this historic landmark has a lot to offer. They've just finished expansions and now house an interactive museum in the famous Newport Casino space. Kids under 16 receive free admission to the museum, and exploring the grounds and lush grass courts is always free during museum hours. tennisfame.com



HISTORY BUFF



WHERE TO STAY **Mill Street Inn**
Situated in the heart of the Historic Hill neighborhood, this inn dates back to the early 1800s and is listed on the National Registry of Historic Places. It's now a premier luxury and ecofriendly hotel with 23 guest rooms. millstreetinn.com

MORNING **Tour the Mansions**
Head down historic, tree-lined Bellevue Avenue and choose a mansion or two to tour. The grandest and most famous of them all is arguably The Breakers, which was once the Vanderbilt family's "summer cottage." The Elms, Marble House and Rosecliff are also worth checking out. newportmansions.org



GIRLFRIENDS GETAWAY

WHERE TO STAY **Newport Marriott**
An easy walk into town, a full-service spa and a new lobby and waterfront bar make this a great spot for your weekend jaunt. They also offer some custom vacation packages that may be perfect for planning your next great escape. marriott.com/hotels/travel/pvdw-newport-marriott/



MORNING **The Cliff Walk**
Get your exercise in early and enjoy breathtaking views in the process. Newport's famed Cliff Walk offers 3.5 miles of eye candy, including rocky shores, mansions and crashing waves. Start at the Memorial Boulevard entrance, adjacent to The Chanler, and go at least as far as the Forty Steps before turning around. cliffwalk.com



LUNCH Rosemary & Thyme

After working up a hearty appetite, head to the tiny yet tasty Rosemary & Thyme to pick up sandwiches, salads and freshly made baked goods for a picnic lunch. Continue on to Ocean Drive and set up shop at Bretton Point State Park to eat while admiring the kite fliers that often fill the park on summer afternoons. rosemaryandthymecafe.com



AFTERNOON Rhody Surf

It's time for some on-the-water adventure. Head to Sachuest Beach (or Second Beach as the locals call it) and try your hand at surfing or stand-up paddleboarding (SUP). rhodysurf.com



DINNER Perro Salado

Enjoy some "inspired Mexican" on the cozy, bistro light-adorned porch of this converted old house on historic Charles Street. Start with some avocado fries and move on to fish tacos and, of course, a margarita—available in flavors such as cilantro-jalapeño and prickly pear. perrosalado.com



AFTERNOON/LUNCH Newport Vineyards

Explore this newly renovated winery, which features a café and bakery, rustic indoor tasting room and seasonal outdoor patio overlooking the vines, with live music during summer weekends. There's also a year-round farmers market on Saturday mornings, festivals, pairing events and more. Visit for a tasting or tour, or just order a glass and relax. newportvineyards.com



DINNER Tallulah on Thames

With a constantly changing menu driven by locally sourced and market-fresh ingredients, this downtown eatery and its head chef, Jake Rojas, have received high praise from both local and national food critics. Reservations are recommended. tallulahonthames.com

LUNCH Flo's Clam Shack

A Rhode Island institution, Flo's offers casual seafood in a prime location right across from the beach. Try their famous "clam cakes and chowdah" combo and dine al fresco in the nice weather. flosclamshacks.com



AFTERNOON Easton's Beach

Known to locals as First Beach, there is plenty to do here besides enjoy the sun and surf. Attractions include a carousel, a snack bar with the best twin lobster roll deal in town and Save the Bay's Exploration Center and Aquarium. cityofnewport.com/departments/easton-s-beach

DINNER Red Parrot

Located on the corner of Memorial Boulevard and Thames Street, this restaurant has something for everyone. Its binder-sized menu offers a wide variety of cuisine, described as "eclectic American infused with a Caribbean flare." You can't go wrong with the Coco-"ribbear" chicken, hot seafood pizza or lobster BLT, washed down with a frozen libation from their immense cocktail menu. There is also a kids menu and giant shareable sundaes for dessert—if you've got room! redparrotrestaurant.com

LUNCH Black Pearl

Located on Bannister's Wharf in the heart of the harbor, The Black Pearl occupies a 1920s building once owned by a wealthy commodore. Its outdoor seasonal patio offers prime people-watching on the historic wharf, which was built by John Bannister more than 200 years ago. Once the epicenter of commerce and society in Newport, the area is now a premier waterfront destination, filled with shops and restaurants. Order chowder and a dark 'n' stormy to truly fit in with your surroundings! blackpearlnewport.com

AFTERNOON OR EVENING

Explore Historic Landmarks Settled in 1639, Newport has an important place in our history books. It's home to some of the oldest buildings in the country and is known as "America's First Resort." Take a guided walking tour through the city and visit the Redwood Library, Touro Synagogue, The Colony House and other significant properties from our nation's history. newporthistory.org

DINNER White Horse Tavern

A visit to Newport wouldn't be complete without a stop in America's oldest tavern, established in 1673. For more than 100 years, it was the meeting place of the colony's General Assembly and is also known for being the birthplace of the "gentlemen's business lunch." Today, their fine cuisine is equally noteworthy. whitehorsenewport.com

LUNCH The Lobster Bar

Now that you've worked up an appetite, it's time to feast on lobster rolls and crack open a cold one. This casual dining spot right on the water on Bowen's Wharf houses a fresh fish market in the front and an open dining area with unobstructed views just beyond. lobsterbarnewport.com

AFTERNOON 12 Meter Charters

What's more Newport than an afternoon sail? 12 Meter Charters offers several options for cruising Narragansett Bay, from daily two-hour sails to completely customized private charters. Food and drink are allowed onboard and no sailing experience is necessary. 12metercharters.com



DINNER Clarke Cooke House

A Newport institution and the place to see and be seen, Clarke Cooke House is home to a multilevel restaurant and entertainment destination that includes a downstairs dance club (The Boom Boom Room), a sky bar and both fine and casual dining. In addition to a classic American menu, guests go crazy over the annual "summer sushi" offerings from May to September. bannistersnewport.com/clarke_cooke_house.html

COASTAL COOKING

Avery Richter is the executive chef of The Black Tie Company, specialists in custom catering and the largest operator of exclusive event venues in the greater Portland, Maine, area. "I try to bring food back to the basics and use as many local purveyors as I can," says Richter, who shares a few of her favorite summer recipes.

MAINE MICROBREW MUSSELS

Serves 4 as appetizer

2 pounds Maine mussels, cleaned
2 tablespoons chopped garlic
2 tablespoons chopped shallots
1 cup grape tomatoes, cut in half
2 tablespoons olive oil
½ teaspoon dried chili flakes
1 tablespoon fresh curly parsley
Zest and juice of 1 lemon
Salt and pepper to taste
1 Maine microbrew of choice
Crusty baguette

Heat olive oil in large sauté pan until smoke point. Add garlic, shallots and tomatoes until garlic begins to brown. Add mussels. Add beer, zest and juice of lemon, chili flakes and salt and pepper to taste. Cover sauté pan to steam mussels, about 3-5 minutes, depending on power of your stove. Once mussels have opened and are cooked, transfer to family-style bowl and top with fresh chopped parsley. Serve with crusty baguette.

SPRING PEA PASTA SALAD

Serves 10-12

1 pound penne pasta, cooked
¼ cup olive oil
¼ chopped cup fresh mint
2 tablespoons chopped fresh dill
1 tablespoon chopped fresh garlic
1 cup fresh peas
¼ cup fresh ricotta
¼ cup crumbled goat cheese
¼ cup toasted pine nuts
Salt and pepper to taste

Sauté garlic until golden brown. Toss pasta in olive oil then add garlic, mint, dill, peas, salt and pepper. Toss in crumbled ricotta. Top with crumbled goat cheese and toasted pine nuts. Serve at room temperature or chilled.



BERRY GALETTE

Serves 8-10

Pie Dough
Makes 2 equal portions. Freeze one portion for your next summer party.

3 cups flour
1 cup chilled unsalted butter
1 teaspoon salt
¾-1 cup ice water
1 tablespoon lemon juice

In a bowl, combine flour and salt. With a pastry knife, cut in butter until butter pieces are pea-size. Combine ice water and lemon juice. Gradually add the liquid to the flour mixture until a ball has formed. Dough should be tacky, but not too wet to stick to table. Divide dough into 2 balls (freeze one for future use).

Filling
2 cups of fresh berries
½ cup sugar
½ teaspoon salt
1 tablespoon flour (cornstarch for GF option)
2 tablespoons unsalted butter
Zest and juice of one lemon

Combine all filling ingredients in a bowl. On a floured surface, roll out one portion of pie dough to 10-12 inches in diameter. Transfer dough onto round pizza pan lined with parchment paper. Place filling in the center of the dough. Gently fold in dough (about 2 inches all around) to overlap some of berry filling. Sprinkle with 1 tablespoon of sugar. Bake at 375°F for 15 minutes then reduce heat to 350°F for 15-20 minutes or until crust is golden brown. Top each serving with a scoop of local vanilla ice cream or freshly whipped cream.



Island Envy

Bestselling author **ELIN HILDERBRAND**
on writing, running, beaching and her enviable Nantucket lifestyle.

Her first book was *The Beach Club*, an intricately woven story about the owners and residents of an exclusive Nantucket hotel. Her first big hit and national bestseller, *Barefoot*, is about three women, each with her own issues, escaping their lives to a Nantucket cottage. Notice a theme?

With her 17th novel, *Here's to Us*, due out this June, author Elin Hilderbrand has enjoyed not only *New York Times* bestselling status but also a prolific writing career that shows no sign of slowing. Energetic and warm, with an unabashed love of Nantucket, Hilderbrand knows all about living the coastal lifestyle and revels in it.

By Jennifer Sperry

Q: How did Nantucket become your home? Do you and your family live there full time?

A: The first summer I spent on Nantucket was in 1993, which was a summer I had off between years of teaching eighth-grade English. As soon as my ferry pulled into the harbor, I felt like I was coming home, even though I'd never been before. I moved to Nantucket for good the following summer, 1994. I have owned two homes there, given birth to three children at the Nantucket Cottage Hospital and I now live there year round, aside from a stint in St. John (US Virgin Islands) in the spring for five weeks and a stint in Boston's Beacon Hill in the fall for six weeks.

Q: How did you take the leap and start—and finish!—your first book (aspiring writers want to know)?

A: In the fall of 1996, I started a two-year MFA program at the University of Iowa Writers' Workshop. I missed Nantucket so profoundly and was so sad at being "stuck" in the middle of the country that I decided the only way to make myself feel better was to start writing a novel about Nantucket. In this way, *The Beach Club* was born. During my last workshop at Iowa, my professor [John Casey, of *Spartina* fame] had his agent in the class. This agent asked which one of us was from Nantucket...I said it was me and fate took over. I've had the same agent since that day.

Q: What are your favorite things about living on Nantucket?

A: I've made a living of glorifying what I call the "American summer," and I try to practice what I preach. In the summer, I am all about outdoor living. My children



(ages 16, 14 and 10) go to the beach every single day. For me, working is packing up a lobster salad sandwich or a BLT and a thermos of homemade iced tea and biking to one of Nantucket's beautiful beaches, where I write longhand on legal pads. Nighttime is either a night out at one of Nantucket's amazing restaurants, or I

grill with the kids at home and then walk with them to the Juice Bar, Nantucket's most famous ice cream parlor. But in all honesty, my favorite thing about Nantucket is taking my children to school. I turn onto Main Street with its cobblestones and its whaling captains' homes and I say to the kids, "Any idea how lucky you are?"

Q: How does the island inspire your writing?

A: I love two things about the island in equal measure: the pristine natural beauty of the 50 miles of coastline and the historically preserved downtown. It's an authentic place; there isn't another place in America like it. I feel like certain towns aspire...but there is only one Nantucket.

Q: What's your favorite ACK beach?

A: Smith's Point (when it's open). Ram's Pasture (when Smith's Point is closed).

Q: What do you like to do on ACK when you're not writing?

A: I run, I beach, I eat out. But if I have a surprise day free, I bike the Milestone-Polpis loop with a sandwich from Something Natural. It's a well-known fact that I am a habitué of the piano bar at the Club Car and front row at the Chicken Box, the best dive bar in the free world.

Q: Is there a new book on the horizon for us to look forward to?

A: *Here's to Us*, out June 14. *Winter Storms*, the third book in the *Winter Street* trilogy, will be out October 4. For 2017, I'm working on a novel called *The Identicals* about twin sisters, one on Nantucket and one on Martha's Vineyard.

MARVIN
DESIGN GALLERY

a complete window and door showroom
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