

THE GIRLS WERE ALL SMILES, HAPPY TO TAKE TREATS SERVED BY PERSEPHONE OWNER ALI COHANE.



SWEETS SIXTEEN

PERSEPHONE BAKERY CREATES A GIRLY AFTERNOON TEA PARTY.
BY ALLISON ARTHUR

WHEN PLANNING a girly birthday party, who better to help you than Persephone Bakery? Between the creative styling of Ali and the baking skills of Kevin, the husband and wife team who owns the bakery, the Cohanes are the ideal couple to throw a festive Sweet Sixteen or any unique celebration.

For one local group of young ladies marking a 16th birthday, a lush yard with an expansive stone deck



THIS SPREAD: PHOTOS BY BRIAN DUPELEJA

offered the quaint backdrop for tables of treats. A life-size playhouse completed the ambiance. Think tea sandwiches, mini-tarts, colorful cupcakes and more. Mocktails made the group of high school girls feel fancy while they enjoyed Persephone's treats offered on a collection of vintage serving pieces. The gorgeous, sunny afternoon made the event even more perfect.

Aiming for classy and fun, Ali Cohane was inspired by the idea of high tea, which she fondly remembers her mother taking her to at The Plaza in New York City when she was a young girl. "I was 8, and it was the most refined, special experience," she says. "It has always felt special to me. And it's a fun little party idea."

Over the years Cohane has collected an assortment of vintage serving pieces, including silverware, china and other antiques. She uses them at her downtown cafe, as well as for special events like this birthday celebration.

Clothing store Terra offered to dress some party attendees for the occasion, and the afternoon gathering was a smashing success. Cohane shared some ideas and recipes for re-creating a similar event on your own.

Ali Cohane's Party-Planning Tips

MAKE A STATEMENT WITH HANDMADE TOUCHES, SUCH AS LABELS AND DECORATIONS. FIND CUTE PRINTED STRAWS LIKE THE ONES USED IN THE DRINKS OR MAKE FLAGS FOR THE FRUIT MOCKTAILS. "THE DECORATIONS GO A LONG WAY, AND IF YOU ARE NOT ARTISTIC, THEY DO SELL THINGS LIKE THAT," COHANE SAYS. SAVE-ON-CRAFTS.COM IS A GREAT SOURCE FOR IDEAS.

CREATE A COLOR THEME TO GUIDE THE PARTY'S STYLE. COHANE SUGGESTS USING THE COLOR SCHEME THROUGHOUT THE PARTY, WITH COMPLEMENTARY HUES IN THE FOOD AND PROPS.

PICK SOME WILDFLOWERS FROM THE YARD OR CUT BRANCHES FROM BLOOMING TREES TO CREATE A VINTAGE, ENGLISH-COUNTRY FEEL.

SUGGEST THAT GUESTS OPT FOR POSH ATTIRE. "PEOPLE ARE ALWAYS LOOKING FOR AN EXCUSE TO HAVE A FUN PARTY AND GET DRESSED UP," COHANE SAYS. "A SUMMER GARDEN PARTY IS A GREAT EXCUSE TO PUT ON A FUN SUNDRRESS."

PUT FINGER FOODS ON THE MENU. "I LOVE THE TEA SANDWICHES, TOAST POINTS WITH WHATEVER YOU WANT ON THEM AND MINI-QUICHES," SHE SAYS. THESE FOODS ARE EASY TO EAT WHILE STANDING UP. SMALL BITES ARE ALSO GOOD BECAUSE AT THIS TIME OF DAY, YOU DON'T HAVE TO SERVE A FULL MEAL.

CREATE MINI-SETTINGS WITHIN THE LARGER PARTY. THAT COULD BE A SIMPLE TABLE OR A COUPLE OF CHAIRS. COHANE CRAFTED SMALLER SPACES WITH CHAIRS AND TABLES ON THIS LARGE LAWN FOR PEOPLE TO SIT AND CONGREGATE.



MOCKTAILS, UNIQUE PROPS AND A COLOR SCHEME ARE INVENTIVE WAYS TO MAKE A PARTY EXTRA SPECIAL. PERSEPHONE NO LONGER MAKES CAKES.



PEACH TEA BUBBLY

Persephone uses Bellocq Majorelle mint tea, which has a green hue and adds a nice complexity to the tea flavoring.

- 1 cup peach puree
- 2 cups brewed mint tea
- 2 cups sugar, added to the boiling tea water
- 2 large San Pellegrino soda waters
- Fresh mint

Combine all ingredients in a pitcher or punch bowl and gently stir. Chill and serve on ice. Garnish with mint.

THIS SPREAD: PHOTOS BY GREG VON DOERSTEN



KALE-RICOTTA TEA SANDWICH WITH TOMATO JAM

1 tablespoon olive oil
 1 garlic clove, minced
 1 bunch curly kale leaves, torn into pieces
 Salt and pepper, to taste
 Persephone brioche loaf
 (available at the cafe if you call)
 1 tablespoon capers, chopped
 1 1/2 teaspoons lemon juice
 1/4 teaspoon lemon zest
 3 pinches red chile flakes
 16 ounces whole-milk ricotta
 Tomato jam (recipe follows)

In a large skillet, heat olive oil and saute garlic for 1 minute, then add kale. Cook, covered, for 1 minute. Uncover and cook and stir for 1 minute more or just until wilted. Season with salt and pepper. Use a small, round cookie cutter to cut the bread into rounds. Toast the bread until it is nicely browned. Mix the capers, lemon juice, zest, chile flakes and salt and pepper into the ricotta. Spread ricotta cheese on a bread round.

*Tear a piece of the edge of the curly kale about the size of the bread. Pinch the torn edge of the kale so the pretty, curly edge fans out. Press pinched end into ricotta. Spoon or pipe tomato jam onto the round over where the kale was pressed into the ricotta.

*The point of tea sandwiches is that they should be as visually appealing as they are delicious. These are decorating tips.

Tomato Jam

2 1/2 pounds Roma tomatoes, chopped
 1 onion, chopped
 1 tablespoon garlic, minced
 1/4 cup brown sugar
 1/4 cup sugar
 1/2 tablespoon ground cumin
 1/8 cup apple cider vinegar
 1/8 cup lemon juice
 Salt and pepper, to taste

Mix ingredients in a pot and bring to a boil. Simmer for 3 hours or until thick.

(LEFT) PHOTO BY GREG VON DOERSTEN; (RIGHT) PHOTO BY BRIAN UPESLEJA



CURRENT GINGER SCONES

This recipe makes about 24 mini-scones. Use a kitchen scale to weigh ingredients in the metric system.

124 grams unsalted butter
 368 grams all-purpose flour
 46 grams sugar
 3 grams iodized salt
 15 grams baking powder
 92 grams candied ginger
 92 grams dried currants
 192 grams buttermilk
 69 grams whole egg

Mix butter into dry ingredients with a KitchenAid or similar paddle mixer (not whisker) until it is combined into a crumble. Add ginger and currants until just combined. Add liquids and mix until just barely combined, being careful not to overmix. Roll out dough to about 1 1/2 inches thick. Take a small cookie cutter to cut out scones to desired shape and size (1 1/2 to 2 inches in diameter is recommended). Bake at 350 F for 20 to 25 minutes until lightly browned on the outside.

Dornan's Does it All

advertisement

Located at the Moose entrance to Grand Teton National Park, Dornan's has everything you need to spend the day in the Tetons. With a different restaurant for every meal, a deli and gourmet grocer, adventure sports equipment rentals, lodging and more, you have everything you need at this fifth-generation family outpost. If you're a foodie, then you definitely want to make a stop here to work up an appetite and fill your belly afterward. Here's how Dornan's can outfit your day.

Breakfast, 7 a.m. Stop by the 65-year-old **Chuckwagon** for a breakfast of secret recipe sourdough pancakes, served grilled to order (they also serve lunch and a Dutch oven dinner). The all-you-can-eat options mean you can get your fill and load up on calories for the day ahead. And if you're there on a Monday, return in the evening for the Hootenanny, held from 6 to 9 p.m. Locals sign up for one- to two-song bluegrass or folk sets (free). Nothing beats enjoying music outdoors while looking at the Tetons and Snake River.

9:30 a.m. After breakfast, head to Dornan's **Trading Post and Deli** to pick up some lunch provisions in the park. Made-to-order sandwiches offer a delicious, filling option (because you're about to work up an appetite). But if you're full from breakfast and want a lighter option, stock up on gourmet cheeses and fruit for a picnic in the park.



10 a.m. Afterward, head to **Adventure Sports** to rent bikes for the whole family (they also offer canoes, kayaks and paddleboard rentals for an alternate adventure). A new multiuse pedestrian pathway opened in the park in 2012, and it conveniently starts at Adventure Sports. Plan to ride 60 to 90 minutes into the park (depending on your fitness level), then stop for a few photos.

Noon-1 p.m. Unpack your deli lunch and enjoy the spectacular view. The only thing that can make these deli options taste better is eating them outdoors in the fresh mountain air. After you're done, pack up your trash. (This is

bear country, so remember that what goes in must go out with you, or at least be thrown into a bear-proof trash can.) Start the ride back to Dornan's. The out-and-back ride offers sweeping views of the Tetons, and you may just glimpse some wildlife.

3 p.m. Return your bikes, and if you're not too tuckered out, take a scenic float trip with **Barker Ewing Guides**. Don't worry — their guides will do all the paddling while you sit back and relax. Also stop by Snake River Anglers, Moosely Mountaineering and the Gift Shop, which sells T-shirts, jewelry and souvenirs.

Now head on over to the **Spur Bar**, where you can order their famous bloody mary or Teton Lemonade, and head outside to the best deck in Jackson Hole. With its dead-on view of the Tetons, play a game and try to guess the names of the peaks (A tip?



Dornan's cocktail napkins list all the peaks). If you're an oenophile, then skip the bartender and head straight for the **Wine Shoppe** (Jackson Hole's first), which has an unparalleled collection of 1,600 different wines.

6 p.m. You're probably hungry again, and the **Pizza and Pasta Co.** has just the cure for that. You should probably start with the baked artichoke dip and then order a round of several pizzas for the whole table to share. If you want your own dish, then opt for one of their gourmet pasta creations. You'll be happy you did. Either keep your seat outside on the lower deck, move inside, or take a seat on the upper deck (21 years and older only).

8 p.m. If you're lucky enough to be staying at the **Spur Ranch Cabins**, simply return to your cabin to relax on your private deck and watch the sun set along the Tetons. And be thankful you can do it all again tomorrow.



FRESH FRUIT TART

For the pate sucee dough:

This makes enough for about twenty-four 3 1/2-inch tart shells. Unused dough can be wrapped in plastic wrap and stored in the freezer to use later. You will need a tart shell pan or individual tart shells for this recipe. These were cooked in 3 1/2-inch pans (cooking times may vary; cook until barely brown).

600 grams flour
240 grams powdered sugar
300 grams unsalted butter
150 grams whole eggs
3 grams vanilla bean extract
Cooking spray

Mix flour and sugar until combined. Cut the butter into the mixture with a paddle mixer until it clumps in your hand (the size of large or coarse breadcrumbs with a yellowish tint). Add eggs and vanilla extract and mix until just combined, being careful not to overmix. Cool in refrigerator for at least 30 minutes. Roll out the dough until about 2 1/2 millimeters thick. Cut dough into circles approximately 1/2 inch greater in diameter than your tart shell pan to account for sidewalls using cookie or pizza cutters. Lightly spray tart shell pans with cooking spray and press dough into tart pan, making sure to press into bot-

tom edge. Bake at 375 F for 10 to 15 minutes or until shells are very lightly browned.

For the filling:

Orange Blossom Pastry Cream
122 grams egg yolk
43 grams cornstarch
30.5 grams sugar
610 grams whole milk
122 grams sugar
73 grams unsalted butter
1 vanilla bean, cut lengthwise with beans scraped out
10 grams essence of *orange blossom water (rose water is another lovely option)

Mix egg yolk with cornstarch and 30.5 grams of sugar. Bring milk and the additional 122

grams of sugar to a boil. Temper the yolk and sugar mixture with the hot milk by pouring a small amount of hot milk mixture into the yolk mixture at a time. Then pour that into the rest of the milk slowly to prevent eggs from cooking. Bring all to a boil. Strain over butter and whisk until cool. Add vanilla bean and essence.

Pipe pastry cream into cooled tart shells. Add whatever delicious summer fruits you would like as toppings.

*Can be sourced online and/or at specialty grocery stores.