

COOL SERVICE

GOT YOU COVERED

You can't fool Mother Nature, but you can certainly outwit her with chic umbrellas from Seattle-based **BELLA UMBRELLA**. Rain or shine, Bella's feminine, fun and sassy umbrellas — more than 800 currently available — make for whimsical beachside wedding props. Owner Jodell Egbert started collecting after her own outdoor wedding 12 years ago. Since then, the former floral designer has amassed the world's largest collection of vintage umbrellas, from ruffled parasols to hand-painted Japanese stick umbrellas. Egbert also developed her own signature line, including the hot-magenta parasol used in *Sex and the City 2*. Looking for several matching umbrellas for your 'maids? Many styles, even some of the vintage ones, come in multiples. *Rentals from \$10 each for a four-day weekend; ship domestically.* — Pam Grout



THE BAHAMAS

OUT OF SIGHT

Fantasizing about marrying off the grid but worried about the availability of wedding goods and services in a remote locale? Look to **ABACO BEACH RESORT**, comprising 89 oceanfront rooms, suites, cottages and residences. The resort can realize any bridal vision, but with a location on Great Abaco — home to only one stoplight — it still feels worlds away. Say I do on the property's private beach, then celebrate in a large oceanfront white marquee with live rake 'n' scrape music and flowing Goombay Smashes (the Bahamas' signature drink). Pastimes around the resort center on the water, from fishing and snorkeling to the Abacos' biggest must-do: island-hopping from port to port. Hire a captain and take the gang to outposts like Tahiti Beach and Hope Town, site of the iconic Elbow Reef Lighthouse. *Rooms from \$290; wedding packages from \$1,565. — EH*



SERVE THIS

bottoms up

Searching for a signature drink for your do? Get inspired with our favorite cocktail-recipe books for beach bashes. — EH



Tropical Cocktails Deck: 50 Sun-Kissed Drink Recipes, by Mittie Hellmich, \$13.95

A deck of sultry sips, including old favorites, tropical martinis and inventive exotic mixes, printed individually on glossy cards.

KEY LIME MARTINI

- chilled cocktail glass rimmed with superfine sugar
- 1½ oz. high-quality gin
- 1 oz. orange liqueur
- 1½ oz. fresh Key lime juice
- 1 tsp. superfine sugar
- thinly sliced lime wheel

Shake the liquid ingredients and sugar vigorously with ice. Strain into the prepared glass. Garnish with floating the lime wheel on top.



The Little Black Book of Cocktails: The Essential Guide to New & Old Classics, by Virginia Reynolds, \$9.95

More than 150 timeless concoctions bound in a packable, pocket-size volume and organized into sections like Urban Chic, From the Tropics and Naughty Drinks.

HURRICANE

- 1 oz. light rum
- 1 oz. dark rum
- ½ oz. passion-fruit syrup
- ½ oz. fresh lime juice
- 1½ oz. fresh orange juice
- 1½ oz. pineapple juice
- dash bitters

Mix all in a cocktail shaker with cracked ice, and strain into a chilled wineglass. Garnish with fresh fruit.



101 Margaritas, by Kim Haasarud, \$15.95

Margarita variations for every season and mood, from classic (frozen strawberry) to unexpected (sweet ginger).

MOJITA RITA

- ¾ lime, cut into quarters
- 5 to 6 mint leaves
- 1 tsp. light brown sugar
- ½ oz. water
- 1½ oz. tequila
- 1 oz. Cointreau
- ¾ cup crushed ice

Mash together the quartered lime, mint leaves, brown sugar and water in a glass until the mint leaves start to bruise. Add the tequila, Cointreau and ice. Stir very well, bringing the mint leaves to the top and dissolving all the sugar. Serve immediately.



Hawaiian Tropical Cocktails: Created with the Fruits of the Islands, by Mark Sullivan, \$24.95

90 recipes broken up by key Hawaiian ingredient, such as guava, poi and Kona coffee.

PASSIONATE MAI TAI

- 2 oz. fresh lilikoi juice
- ½ oz. simple syrup
- 1½ oz. gold rum
- ½ oz. amaretto
- ½ oz. orange curaçao
- 1 oz. lemon juice
- ½ oz. dark rum

Pour all the ingredients except the dark rum into a shaker glass with ice. Shake once, and pour the entire concoction into a 14 oz. double old-fashioned glass. Float the dark rum, and garnish with a maraschino cherry and bamboo orchid.



It's 5 o'clock Somewhere: The Global Guide to Fabulous Cocktails, by Colleen Mullaney, \$17.95

A cornucopia of 60-plus libations originating in North America, the Caribbean, Europe, Asia, Africa and beyond — plus a playlist suggestion for every potation.

BEACHCOMBER (serves four)

- 8 oz. vodka
- 4 oz. banana liqueur
- 4 oz. pear nectar
- ½ oz. lemon juice
- fresh ginger, peeled and thinly sliced, for garnish

In a cocktail shaker or pitcher, mix all of the ingredients. Pour into glasses filled with crushed ice, garnish with ginger and serve.

BOOKS: LORI BARRELY (3)