







always feel rejuvenated by spring's warm temperatures. And what better way to usher in the season than a Derby Day party? When it comes to entertaining, I like to start with a theme and build with layers of detail. A beautiful lace tablecloth or an elegant table runner sets the foundation.

I like to think of the dining table as a collage, with layered place settings featuring a romantic mix of silver chargers polished to perfection. Next comes a mix of old and new crystal stemware refracting light from its gleaming silver neighbors. I often group linen napkins for spontaneity and add monograms for consistency and balance. The key is to blend luxury and comfort.

I often choose a single flower for my floral arrangements, and there's no better fit for Derby Day than red roses. The excitement builds with a generous display of silver urns, reminiscent of trophies. And the showstopper is the 18th century Chinese porcelain vase filled with

To fully honor Derby tradition, one must raise a mint julep while gazing from beneath a magnificent hat. So, the sofa table becomes a butler's station with mint juleps and some good of Kentucky bourbon. And with that, we have everything needed to celebrate the grandest tradition the South has ever produced: the Kentucky Derby.

southern style For her china setting, Andrea Larson Kerrison chose Lady Carlyle by Royal Albert, an elegant pattern of pink roses and scrollwork accented with purple and yellow spring flowers. "I feel like I'm dining in a garden when I use this pattern," she says. Larson Kerrison finished her Southern tableau with an antique lace tablecloth, mismatched silver chargers and an 18th century Chinese vase. "Setting a Southern table is about being imaginative and creative," she adds. "There's a lot of freedom to mix patterns and mesh the new with the old."

collage entertaining



a beautiful bar RIGHT Larson Kerrison transformed her antique Chinese altar table into a mint-julep bar where guests can refresh their drinks. To play off the theme of silver and roses, she slipped cut-glass Waterford tumblers into laser-cut votive holders.

derby delights ABOVE Larson Kerrison, Kara Strazzanti and Artful Living Managing Editor Hayley Dulin toast a sublimely Southern afternoon with white wine. Larson Kerrison designed a quintessentially Southern menu for the day, including petite sweet-pea cakes, glazed pork with peach chutney, pimento cheese and tomato tea sandwiches, and cucumber cream cheese tea sandwiches. Notice the silver chaffing dish filled with spiced shrimp and the basket of cheddarchive biscuits with thin slices of salty Southern ham. She finished off the afternoon with derby pie, a traditional treat made with brown sugar, butter, pecans and an excess of dark chocolate.



