

KATE O'D IS...

# The Homebody

DEDICATED TO DIVINE LIVING

## I love it when glassware sparkles away like a diamond necklace. It's instantly cheering'

The home bar is back! Our girl reveals the elegant extras required to make your at-home soirée a sparkling affair

During the heady and hedonistic party days of the last 10 years, we spent an inordinate amount of time checking out the cocktail menus at glossy bars up and down the land. We even got a touch snooty if a menu was a mere two pages (no matter how select, or exquisitely blended the recipes therein), because Bar X up the road had a 20-page behemoth of a menu. Such immature times.

Well, now that someone's ripped the needle off the record, and that particular party is well and truly over, it's gratifying to know that our drinking and socialising options haven't narrowed significantly.

Actually they've widened, because, as luck would have it, the at-home bar is coming back in fashion – complete with sparkling glasses, trolleys that rattle and proper drinks cabinets (with actual, real-life keys that you can turn satisfyingly to keep the contents safe from the servants, or, more likely nowadays, teens).

How do I know? Because everywhere I look, I am seeing beautifully designed drinks cabinets (Ralph Lauren Home has fine examples, snapped up as soon as they arrive in store); grand silver trays, like something out of *Gosford Park*, which are crying out to be carried from guest to

guest by white-gloved butlers (admittedly this will probably end up being you); and vintage drinks trolleys – Talisman in Chelsea often has lovely ones in stock, or can source one for you. This move towards refinement is in tune with a general putting away of childish things. But more on that another week.

Chin-chin darlings!  
(Talisman: 020 7731 4686; www.talismanlondon.com)

**Modern Hollywood Bar in parchment and polished walnut**, price on request at Ralph Lauren Home (020 7535 4600; www.ralphlaurenhome.com)



### HOW TO DO THE HOME BAR NOW

- The quick way is to place a silver tray on a sideboard with a bottle or two of spirits – including a bottle of Gordon's, of course – a couple of mixers and a bottle of bitters. Pop an ice bucket with tongs, and some glasses and stirrers nearby.
- Different drinks suit different glass shapes, but only a few – the highball, the flute, the tumbler, the shot and the martini glass – are essential for the amateur barperson.
- Glassware should be so polished that it shines. I love it when I walk into a bar or restaurant and the glasses are sparkling away like a diamond necklace. It's instantly cheering.
- Since these straightened times have most of us playing home-bartender, we should learn to do the job properly. I like Charles Schumann's *American Bar: Artistry of Mixing Drinks* (Abbeville Press) – it's a no-nonsense volume of classics, written with passion.
- Alternatively, get in the experts. My picks for the London area are freelance barman Edwin Camelo and High Society – the chaps who mixed the drinks at Sir Paul McCartney's sixtieth birthday party. Edwin Camelo: 07843 691277 High Society: 020 7228 0333; www.high-society.co.uk

**ONLINE**  
To get more exclusive tips from *The Homebody*, visit [www.telegraph.co.uk/thefriday](http://www.telegraph.co.uk/thefriday)



**Boston shot glass.** £1.90 each at Zara Home (www.zarahome.com)

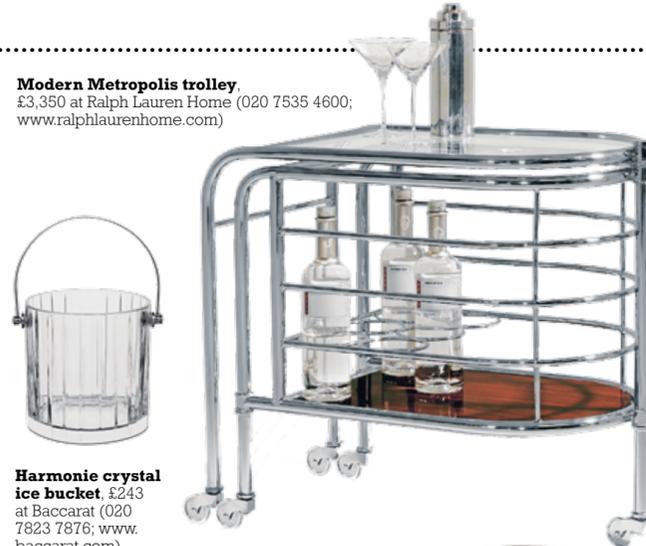


**Harmonie crystal ice bucket.** £243 at Baccarat (020 7823 7876; www.baccarat.com)

**Jerry crystal cocktail shaker.** £440 at William Yeoward (020 7349 7827; www.williamyeowardcrystal.com)



**Foster Plaid glassware**, from £70 per piece at Ralph Lauren Home (020 7535 4600; www.ralphlaurenhome.com)



**Modern Metropolitan trolley.** £3,350 at Ralph Lauren Home (020 7535 4600; www.ralphlaurenhome.com)



**Ernestine crystal flute.** £94 at William Yeoward (020 7349 7827; www.williamyeowardcrystal.com)

**GOOD AS GOLD**  
News from the autumn/winter 2009 catwalk shows is that gold is good, which means it will be popular in interiors, too. These ceramic vases – produced to celebrate the golden anniversary of Italian furniture brand Natuzzi – are perfectly in keeping with the trend. £90 each. Natuzzi: 0845 004 0903; www.natuzzi.co.uk



### Bunting beautiful

At fashion designer Jasper Conran's recent bash to celebrate his fiftieth birthday, the marquee was draped with bunting made of ticking in Jasper's signature charcoal-and-white stripes. Bunting can look rather twee, so thank you, JC, for showing us how to do it properly. Why not run up a few metres of your own? The place to go for ticking is Ian Mankin, purveyor of affordable cottons and linens of many stripes. I think cocoa-and-iris striped bunting would be rather chic, don't you? From £25 per metre. 020 7722 0997; www.ianmankin.co.uk

### Sweet thing

My long-suffering family knows I adore cream teas – and that I am particularly discerning about how scones should be prepared and served. But my latest obsession, fresh from a week's holiday in Dingley Dell, Devon, is clotted-cream fudge by Suzy Sweet Tooth. Don't examine the ingredients list too closely, so as not to make your heart flutter in all the wrong ways, but the results are melt-in-the-mouth delicious – crumbly and giving, just as fudge should be. From £7 for a 200g box. 01409 261875; www.suzysweettooth.co.uk

### Bookish sorts

Displaying book spines inwards on your bookshelf is the new thing. Accessories designer Anya Hindmarch does it in her drawing room, and a recent *Livingetc* shoot showed the same. Totally impractical, of course, because you can't read the spines, but it looks good in an eccentric way.

ILLUSTRATION BY NUNO DA COSTA

## THE REFRESHER

Cocktails mixed at Sygn, 15 Charlotte Lane, Edinburgh EH2 4QZ (0131 225 6060; www.sygn.co.uk)

**AVIATION MARTINI**  
It's said that this drink was first created way back in 1916, but it has enjoyed something of a revival in recent years. It is the inclusion of crème de violette, as per the original recipe, that elevates it from a good cocktail to a truly great one.

Add 50ml of Gordon's gin, a 12.5ml shot of lemon juice, 10ml of Maraschino liqueur, 5ml of crème de violette and some ice to a cocktail shaker. Shake and fine-strain into a chilled martini glass. Garnish with a twist of lemon.

2.2 units of alcohol

**SAGE AND RHUBARB FOOL OLD-FASHIONED**  
A lighter take on the traditional English dessert, it sets a home-made rhubarb compote against the savoury notes of fresh sage.

Add 50ml of Gordon's gin, 12.5ml of rhubarb liqueur, 3 barspoons of rhubarb

compote, 25ml of lemon juice, 5ml of sugar syrup, 6 sage leaves, a large dash of egg white and some ice to a cocktail shaker. Shake and strain into an ice-filled rocks or old-fashioned glass. Garnish with a candied sage leaf.

1.9 units of alcohol

**DRAKE'S FORTUNE MARTINI**  
The quintessentially English flavours of gin and elderflower are given a Caribbean twist with pink grapefruit, fresh mint and Angostura Bitters.

Add 50ml of Gordon's gin, a 25ml shot of freshly squeezed pink grapefruit juice, 10ml of elderflower

cordial, 6 mint leaves, 1 dash of Angostura Bitters and some ice to a cocktail shaker. Shake and fine-strain into a chilled martini glass. Garnish with a single mint leaf.

1.9 units of alcohol



**ONLINE** To see how to make gin jelly – which makes the perfect party treat – watch our video recipe at [www.telegraph.co.uk/thefriday](http://www.telegraph.co.uk/thefriday)