

# HC&G

Hamptons Cottages and Gardens

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**PLUS:**  
The 4th  
Holiday House  
Hamptons  
presented  
by HC&G!

# THE ENTERTAINING ISSUE!





**STRING THEORY**

Strings of pom-poms, used for the party's step and repeat, mimic *quipu*, an ancient Incan counting device. See Resources.



**WOWING THE CROWD**

Stefano Herrera and Rosangel Conde perform a *marinera* dance for the guests. See Resources.



# ¡VIVA PERU!

To celebrate her 15th anniversary as the owner of East Hampton's Baker House 1650 hotel, native Peruvian Antonella Bertello throws a festive party that celebrates her country's colorful heritage and deep traditions

PHOTOGRAPHS BY DOUG YOUNG





Yupaychay!!!

### FOREIGN FLAIR

(CLOCKWISE FROM TOP LEFT) Antonella Bertello (at right) and her mother, Pepa Bertello, wear traditional Peruvian ribboned braids. The buffet meal was prepared by Paterson, New Jersey's Peru Mixtura restaurant. Beef skewers on the grill. *Pachamanca*, a national dish consisting of slow-cooked meats and vegetables, is an ancient homage to Mother Earth. Dancers Stefano Herrera, Rosangel Conde, and Angel Conde in native Andean dress. *Tamale con pollo*. *Causa con camarones*, appetizers made with shrimp and chopped vegetables wrapped in mashed yellow potatoes. (ABOVE) Guests were encouraged to carry signs bearing glad tidings in Quechua on one side and English and Spanish on the other; "Yupaychay!" is Quechua for "Give thanks!" or "¡Da gracias!" (OPPOSITE) *Maíz morado*, or purple corn, is a staple of Peruvian cuisine. See Resources.





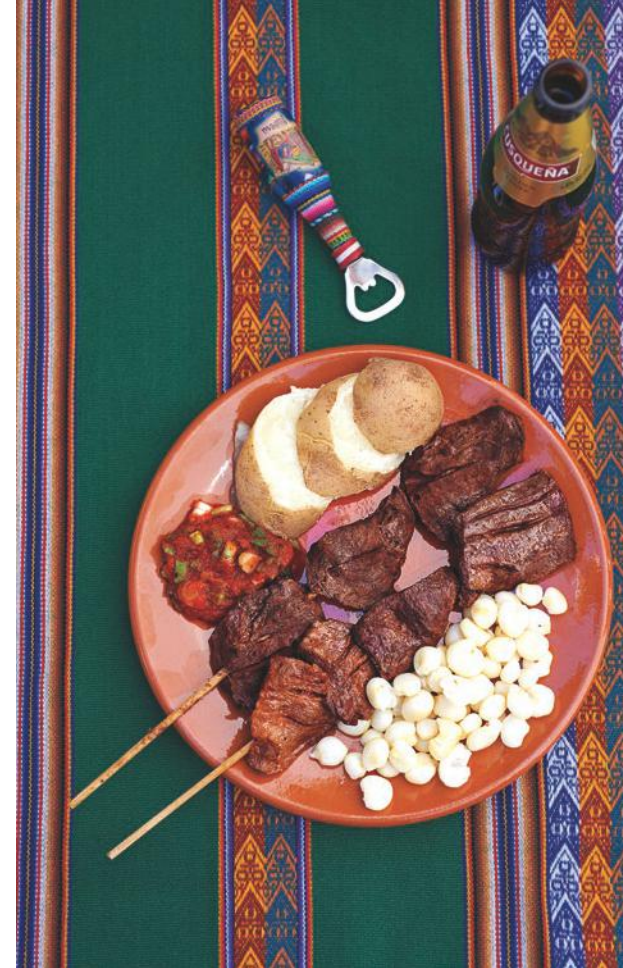
## MARACUYÁ SOUR

A variation on the pisco sour, this refreshing drink calls for the addition of passion-fruit puree.

- 2 oz. pisco\*
- 1 oz. simple syrup
- 1 oz. passion-fruit puree
- 1 egg white
- 5 ice cubes
- Angostura bitters

*Method:* In a blender or cocktail shaker, mix first five ingredients together and whirl or shake vigorously for 30 seconds to a minute. Pour into a glass and garnish with a few drops of Angostura bitters. Serves 1.

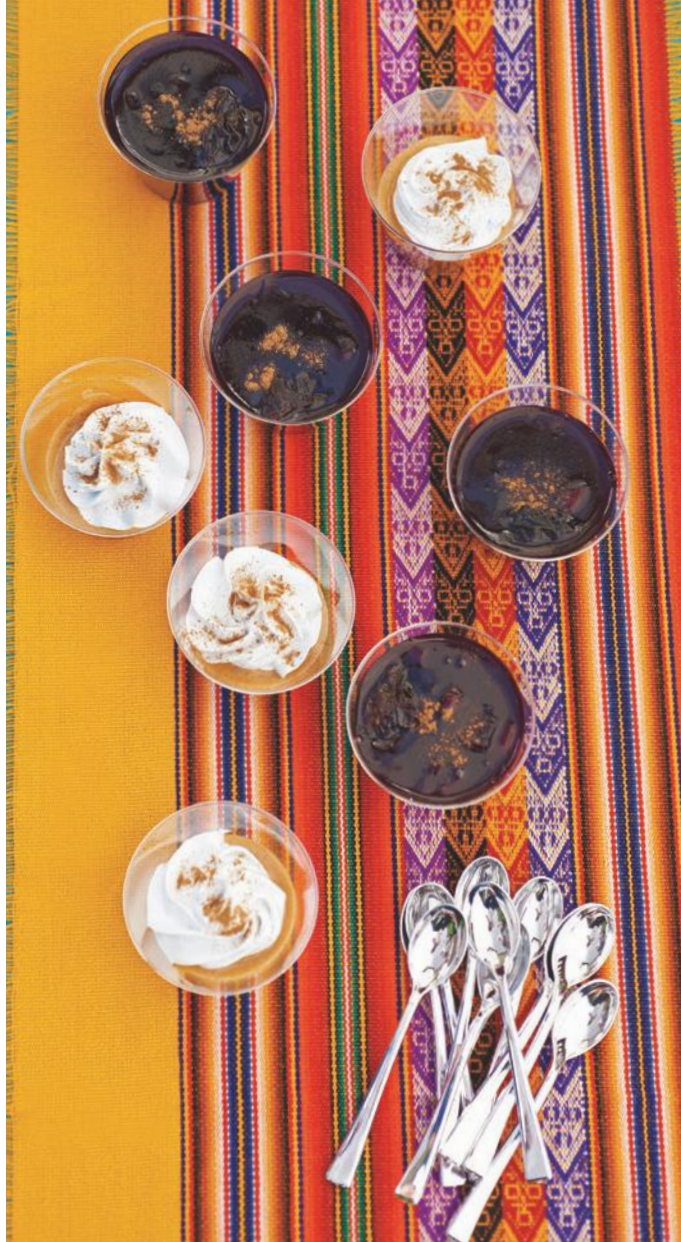
\* Pisco Alegre Acholado was served at the party.



## FULL-TILT COLOR

(THIS PAGE TOP LEFT AND BOTTOM RIGHT) Bertello's niece, Carolina Braedt, and Braedt's boyfriend, Bruno Vega, wear Andean masks and headpieces. (TOP MIDDLE) In addition to *pachamanca*, guests helped themselves to plates of grilled skewered beef with potatoes and *chacho*, or giant Peruvian corn, and refreshing Cusqueña beer. (TOP RIGHT AND BOTTOM LEFT) Rosangel Conde and Giancarlo Islas dressed in attire for performing *Huayno*, an Andean dance. (BOTTOM MIDDLE) Party favors included miniature Peruvian flags and Andean *tambores*, decorated with vibrant Peruvian scenes. See *Resources*.





“I wanted to do something different and bring Peru to the Hamptons—the country, the people, the food, and the culture”

—Antonella Bertello



**PARTY CENTRAL**

(TOP LEFT) Yuri Juárez, a famous guitarist in his native Peru, entertained the guests, including Sarah Loewenberg and Russ Steele (CENTER). (ABOVE AND TOP RIGHT) Desserts included a mousse made with *lúcuma*, a Peruvian fruit, and a caramel pudding and *mazamorra morada*, a pudding made with purple corn and pineapple. (TOP MIDDLE) For dancing, guests donned alpaca-wool *chullos* (Andean hats with earflaps) and *fajas*, or belts. (NEAR RIGHT) Bertello, in red at far right, mingles with the crowd. (OPPOSITE) A plate of *alfajores*, delicate cookies filled with *dulce de leche*. See Resources.