

IN THE COUNTRY



PAPER FINERY

The **PRINTERY** evokes a quainter time—and for good reason: it was established in 1881, long before the proliferation of junk mail, e-mail and spam. Tucked away in a historic building in Oyster Bay, on Long Island's North Shore, this master print shop has been run by William "Bill" Miller and his wife, Mary Abbene, since it was

bequeathed to Bill in 1990 by his grandmother Elizabeth Schneider. Today, the Printery remains a truly authentic gem, carrying on the traditions of hand engraving and letterpress with vintage presses sitting on the shop's warped wood floors.

Correspondence connoisseurs as well as sticklers for old-fashioned etiquette turn to the Printery for custom stationery, invitations, birth announcements and holiday cards. For one Palm Beach rehearsal dinner, the shop created dramatic chinoiserie-inspired invitations with "fanciful figures, ornamental fretwork and monkeys wearing fezzes and cradling parasols," Miller says. Printed in white and red on pale-blue museum board, the design set the event's theatrical tone.

The quality and workmanship of all the Printery's creations are absolutely unmatched, making the shop's products a delight to handle—whether you receive them in your mailbox or send them off to someone else's. *100 engraved note cards and envelopes start at \$400. Appointments strongly encouraged. 43 West Main Street; 516-922-3250.* **MARCIE NEHMEN PANTZER**

SOUTHERN COMFORT

If this month's Kentucky Derby gets you thinking about life down South, mix yourself a mint julep and crack open two beautiful books on homes throughout the region. In *Creole Houses* (Abrams; \$35), photographers Steve Gross and Sue Daley show Louisiana's 18th-century vernacular architecture to be a blend of European, African and Native American elements—just like the melting-pot culture that produced it. Frances Schultz and Paula S. Wallace's *House in the South* (Clarkson Potter; \$40), meanwhile, uses more than twenty contemporary interiors (from traditional to modern) to illustrate that eclecticism, a rich palette and a "connection to something soulful" result in rooms with refined charm. **ZOE G. SETTLE**



THE RETURN OF RUM

For too long, rum has been associated almost exclusively with sugary punches and swash-buckling pirates. But the blended spirit—a staple in classic American mixed drinks of the 18th and 19th centuries—is making a comeback as a key ingredient in smartly suave libations.

In large measure that's due to the fine aged rums that are now available. Montecristo's twelve-year-aged rum (\$31.99), Cruzan Single Barrel Estate Rum (\$29.99) and Rhum Barbancourt eight-year-aged Réserve Spéciale (\$21.99) are all sophisticated enough to sip with a bit of water, as you would a fine single-malt whiskey.

But when you put them into a cocktail like a **T&C R&R**—a potable created exclusively for the magazine by New York-based mixologist Allen Katz—they truly soar. The drink, with its spice and fruit notes, is perfectly balanced between sweet and tart, ideal for summer sipping on the patio.

Using a muddler, crack 2 whole cardamom pods (available at Whole Foods and other specialty food stores) in the bottom of a mixing glass. Add ½ ounce each fresh lime juice and simple syrup, 2 ounces rum, ¾ ounce pear juice and 2 dashes orange bitters. Shake ingredients with ice, and strain into a chilled cocktail glass. Garnish with a fanned pear slice, and serve. **TED LOOS**