

**MUST SEE: Do-It-Yourself Dream Wedding**

COUNTRY DECORATING IDEAS® #165

# Romantic COUNTRY

STYLING WITH  
COMFORT  
& BEAUTY

10 BEST  
SPRING  
FLEAS  
coast to  
coast

**flea market styles**  
vintage • rustic • french  
upcycled • cottage

## design tips

- shutter chic
- tag-sale textiles
- floral accents

Plus:  
**OUR 50  
FAVORITE  
SPRING  
UPDATES**  
*More creativity  
than cash*



## The Country Wedding



## Album

NO NEED FOR A PLANNER WHEN IDEAS  
ARE THIS CREATIVE AND SIMPLE.  
HELP YOURSELF TO FRESH COUNTRY STYLE.

Written by SANDRA S. SORIA



## Little Wedding on the Prairie

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### WHEREVER THEY TAKE PLACE,

wedding ceremonies and receptions for the world over share one bond: love. Prairie-style weddings traditionally celebrate the ceremony and reception at one location, with a theme that carries from one space to the next. Molding a homogenous style with carefully gathered accents elevates the reception to star status, and a beautiful setting keeps the

feeling easy and natural. Add elements of wildflower motifs, vintage chic, country flair, and stylish comfort—whatever suits your sensibility.

A barn is the prairie-style reception site of choice for many brides, and it's easy to understand why. From an emotional standpoint, a barn represents stability, makes tradition, and elicits romance and nostalgia. From a practical perspective, it is a blank canvas that can be made to showcase any style or theme.



### 1. Place, Everyone

To get the setting floor with market finds, a wedding altar is created against the exterior wall of an outdoor shed, with accents of lace draping up the shed's surface and lending a feminine touch.

### 2. Festive Flair

Painted to look like an antique mixing cart holding an assortment of candies and beautiful objects, evokes a country feel. They on battery-operated candles if your area is dry and flames are risky.

### 3. Toss a Heart

Crash metal garden chairs mixed with wood dining chairs provide seating, a handmade wire, lace, and bead heart hangs from the back of each chair and could easily become keepsake gifts for guests.



### Bohemian Elegance

Long, wide panels of greywacke stone create a dramatic effect in a large, open space. They're washed on the floor with warm and beautiful two-toned antique lamp shades and a layer of raffia for a rustic wood texture. Overhead, a crystal chandelier sparkles with golden light.



## BURLAP AND STUDS TABLE NUMBER

Get your guest to the proper tables with these prairie-style plaques

1. 8x24" piece of burlap or cloth cut from a feed sack
2. 4x5" piece of wood 1" thick
3. White craft glue
4. 1 package of 100 upholstery studs (will make several plaques)
5. Pencil
6. Hammer

1 Place the burlap on a work surface with a short side closest to you, set the wood on the burlap with a short side closest to you. Position the wood so that 2" of burlap extends beyond the short side closest to you and beyond each long side. 2" of burlap should extend beyond the side farthest from you.

2 Apply a light coat of glue to the wood and all around the edges.

3 Lift the burlap at the short side closest to you and neatly bring it over the edges and onto the wood. Press firmly in place. Repeat with the burlap on the long sides.

4 Fold the edge of the remaining fabric toward you

to create a hem. Check that the edge of the hem will be flush with the bottom edge of the plaque. Open the hem, apply glue inside the hem, and press the hem in place.

5 Neatly affix the burlap to the wood, adding more glue if necessary to adhere the hemmed edge to the bottom of the plaque. Let dry for 30 minutes.

6 Turn the plaque right side-up with the pencil, sketch the desired table number on the front, making sure the seam with the hem on the back is at the bottom of the plaque. Using the pencil, lines at a guide, hammer the upholstery studs in place.

## DOILY DELIGHT

Dress up glass jars from the recycling with doily outfit designs.

1. Variety of white paper doilies
2. White glue and paintbrush (or spray adhesive)
3. Glass jars and aluminum craft wire

1 Start with a clean and dry glass vessel. Center it over a doily and then fold doily to cover jar in the design you like.

2 Add some water to white glue and paint it onto glass to attach doily using adhesive also works! Glue down any paper folds as needed.

3 Depending on thickness of wire, wrap a single or double length around jar neck, twist to secure and then use remaining wire for hanging.



Adapted from *Prairie-Style Weddings* by F&F Creative, photographs by Mark Lehman, Chronicle Books, 2014.

## WINE-INFUSED BLACKBERRY BUTTERMILK CAKE

Equally rich and tangy, this makes a happy ending to a day-after brunch.

### INGREDIENTS

#### FOR THE CAKE

- 2 cups cake flour
- 1 tsp baking powder
- 1 tsp baking soda
- ¼ tsp sea salt
- 1 stick unsalted butter
- 2 large eggs
- 1 cup buttermilk, well-shaken

#### FOR THE TOPPING

- ¼ cup Sauternes (or any dessert wine)
- 4 tbsp granulated sugar
- 1 heaping tbsp grated pink grapefruit zest
- 3 tbsp blackberry preserves (jam)
- 3-4 cups fresh blackberries

**1** Preheat the oven to 350 F. Line the bottom of a buttered 9 x 2-inch round cake pan with a piece of wax paper or parchment, cut to fit. The easiest way to do this is to lay the pan on the wax paper and use a pencil or marker to trace it. Then cut out your shape a tiny bit inside the circle you drew. Butter the wax paper.

**2** Sift together the flour, baking powder, baking soda, and salt. Beat the butter and cane juice together in a large bowl with an electric mixer until pale and fluffy, then beat in the vanilla extract.

**3** Add the eggs one at a time, beating well after each addition. With the mixer set on low speed, add the buttermilk until it just begins to combine with the butter, cane juice and egg mixture (do not overmix). Add the flour mixture in three batches, mixing after

each addition until gently combined (do not overmix).

**4** Spoon the batter into the prepared pan, smoothing the top carefully. Set the pan on the middle rack of the oven, and bake until golden and a tester (a toothpick or a sharp knife) comes out clean, about 40-50 minutes. Cool in the pan on a wire rack. When cool, run a knife around the edge and slide the cake onto a serving plate. If the cake has bulged and will not lay flat, simply flip it over, bulge side up, and run a serrated knife gently, horizontally through the cake, thus cutting off the bump. This

allows for much easier placement of the berries. Peel wax paper from cake bottom.

**5** Make the topping. Bring the wine, 3 tbsp sugar and the grapefruit zest to a boil in a small pan, stirring until the sugar is dissolved. Boil until the syrup is reduced to about 20 cup/140ml (1-2 minutes.) Reserve 2 tbsp syrup and pour remainder slowly and evenly over the cake. Stir together the rest of the syrup, preserves, and remaining 1 tbsp sugar in a small pan, and simmer, stirring occasionally until thickened slightly, about 1 minute. It should be like thick syrup.

Arrange the berries on the cake and pour the syrup over. Serve as warm as possible for the most "ooohs" and "aaahs" from your guests.



From *The Romantic Prairie Cookbook*, by Jill O'Neill. Photos by Mark Lohman

DIY  
Wedding  
Ideas

