

NO ONE WANTS TO DRINK LUKEWARM BEER

How to handle the ice situation, according to Denise Gee, the author of the cocktail book Porch Parties (Chronicle Books, \$17).

*** FOR PITCHER DRINKS AND MIXED DRINKS:** 1 to 1½ pounds of ice per person. Double this amount if

the temperature will top 80 degrees.

*** FOR CHILLING BEER** AND SODA: At least four 10-pound bags for each large (40- to 60-quart) tub

or cooler.

X IS YOUR PLASTIC COOLER AN EYESORE? A galvanized bucket is more fun and

will still keep the ice icy, says Gee. She also likes to use planter boxes, plugged with wine corks (trimmed to fit if necessary) or lined with plastic, and a curvy trowel for the scoop.

the parfait easy dessert

Assemble these frozen sundaes the morning of the party, then let them chill on a tray in the freezer.

pistachio chocolate parfaits

TOTAL TIME: 10 MINUTES | SERVES 8 Dividing evenly among eight 4- to 6-ounce cups, layer 2 pints pistachio ice cream and 1 cup hot fudge sauce; sprinkle with 1/2 cup crumbled chocolate wafer cookies. Freeze up to 12 hours.

strawberry, raspberry, and coconut parfaits

TOTAL TIME: 10 MINUTES | SERVES 8 Dividing evenly among eight 4to 6-ounce cups, layer 2 pints strawberry ice cream and 1/2 cup seedless raspberry jam; sprinkle with 1/2 cup toasted coconut. Freeze up to 12 hours.

mango ginger parfaits TOTAL TIME: 10 MINUTES | SERVES 8

Dividing evenly among eight 4- to 6-ounce cups, layer 1 pint vanilla ice cream and 1 pint mango sorbet; sprinkle with 1/2 cup crumbled gingersnaps. Freeze up to 12 hours.

chocolate peanut **butter** parfaits

TOTAL TIME: 10 MINUTES | SERVES 8 Dividing evenly among eight 4- to 6-ounce cups, layer 2 pints chocolate ice cream and 1/2 cup **peanut butter**; sprinkle with 1/2 cup chopped salted roasted peanuts. Freeze up to 12 hours.

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