



ESCAPE TO...

## a more romantic time

Paris in the 1920s was the place to be. The glamour. The architecture. The macaroons. This picnic takes the sexiness of the French capital, as seen in Ernest Hemingway's *A Moveable Feast*, straight to the beach. Couples only, please!

Designate one blanket or table for **old-fashioned parlor games**, like bridge. If you want to get on your feet, try vintage games like **badminton or croquet**.

**Cabana Bridge Set**, \$18.50, [casparionline.com](http://casparionline.com)

All this talk of bygone eras making you nostalgic? Have everyone pick a topic (like "best date ever" or "my first kiss") and **swap stories**. We guarantee it'll be the perfect complement to an ocean-view sunset.

Turn your swath of beach into an alfresco library—an antique one, at that—by **picking up cheap hardbacks at a flea market or garage sale and stacking them around your picnic space**. They'll lend an air of musty sophistication—and double as drink stands. (Once dusk sets in, they'll also be perfect for holding tea candles.)

**The literary titan** spent much of this expat memoir drinking, gambling and people-watching. Fine pursuits, if you ask us. \$12, [amazon.com](http://amazon.com)

### A moveable feast should move.

Hit a private spot of sand with a bottle of red, croissants, salad, fruit and some hot coffee. As the tide rolls out, move closer to the water for dessert with a view—try making Crunchy Coconut Cookies, our take on the Parisian macaroon.

**Thermos Stainless Steel Briefcase Bottle**, \$20, [target.com](http://target.com)

### Set the mood with music:

Burn three mix CDs (one for the car, two for the beach) of classic old-school acts like Nina Simone, the Coleman Hawkins Quartet and Josephine Baker. You could even burn calories with a Charleston dance-off. Two left feet? Just flail and grin.

### Crunchy Coconut Cookies

MAKES 3 DOZEN PREP 25 MIN BAKE 15 MIN

- 1/2 cup flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 4 tablespoons unsalted butter, at room temperature
- 1/2 cup sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups sweetened shredded coconut

1. Preheat the oven to 375°. Line a cookie sheet with parchment paper. In a medium bowl, whisk together the flour, baking powder and salt.
2. Using an electric mixer, beat the butter and sugar at medium-high speed until creamy, about 2 minutes. Beat in the egg and vanilla. Beat in the flour mixture on low speed. Stir in the coconut.
3. Place rounded teaspoons of dough about an inch apart on the prepared cookie sheet. Bake until the edges are golden, 10 to 12 minutes. Let cool on a rack.

**Sigg Aluminum Box**, \$32, [mysigg.com](http://mysigg.com)

