

摩登中國年 A MODERN 2010 Chinese New Year

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伴隨著誘人餐點、娛樂節目、以及充滿節慶意味的裝飾，中國新年是親友齊聚一堂、歡慶新的開始並預祝來年富足的美好時光。無論您想要小而溫馨的晚宴，或是盛大的狂歡派對，本雜誌請到 The Special Day, Inc.的Carolyn Chen教我們，如何融合傳統習俗與現代巧思，度過賓主盡歡的中國農曆年。

Chinese New Year is a time when friends and family gather to celebrate new beginnings and prosperity with tantalizing cuisine, joyful entertainment, and festive décor. Whether you're putting together an intimate dinner party or a large boisterous shindig, Carolyn Chen of The Special Day, Inc. shows us how to best entertain guests this lunar new year by infusing deep-rooted traditions with modern day inspiration.



花飾佈置

花朵活化空間的效過令人驚艷！習俗上，新年花卉包含牡丹、杜鵑、跟水仙。如果將這些花卉搭配其他花種，例如紅玫瑰或暗紅色大麗花，更會讓人覺得眼睛一亮。另外，最近幾年流行有機主題，你可以隨性自由地運用幸運竹，以及橘子或金橘之類的柑桔類，為傳統佈置妝點新派巧思。

古今一室

掛滿一屋子紅色紙扎燈籠不如混搭不同尺寸的燈籠，集中懸掛在室內中央。試試把紅包掛在小樹上、或是吊在樹枝裝飾上，會顯得更有趣。您可以在紅包裡放零錢或是金色包裝紙的糖果，小客人們從樹上摘下紅包時，會非常開心。為了慶祝即將來臨的虎年，為小孩準備一個老虎外型的墨西哥假偶（彩罐），再把裡面塞滿金色糖果。新年舞會就是要充滿笑鬧聲，所以，大膽地將各式各樣會發出聲響的物件融入布局中吧！

料理創意

一條全魚、一隻全雞、甜年糕、火鍋以及許多節慶菜餚，都可以讓家裡充滿中國年味。除了傳統宴席，其實還有很多創意的烹飪空間。試試將全雞料理搭配香菇味噌醬；除了用蒸的以外，將甜年糕切成小條狀，用春捲皮包起來油炸，也會是一道風味獨具的新料理。

特色風格

提供融合柳橙或是橘子的特別飲料，這兩種水果都是象徵來年好運。另外，準備石榴馬丁尼 這類紅色飲品，或是直接用紅色玻璃器皿盛裝飲料。如果打算舉辦一場大型晚宴，記得選能夠預先準備一大壺的特調雞尾酒。以白酒底桑格利厄汽酒為底、加點荔枝果汁跟清酒這類東方創意，會與麵條有了完美的搭配。最後，無論哪種雞尾酒，儘管開懷享受就對啦！

新年快樂、恭喜發財- 記得，新年新氣象、來點不一樣！



Flowers and Decor

It's amazing how flowers can bring a room to life! New year florals have traditionally included peonies, azaleas, and water lilies. Complement these choices with blossoms such as red roses or burgundy dahlias for eye-popping displays. With the organic theme being all the rage in recent years, feel free to incorporate the auspicious bamboo or citrus fruits such as tangerine and kumquats into your arrangements for an updated twist on traditional decor.

Traditions with a Twist

Instead of hanging red paper lanterns all throughout the space, designate a central location with a concentration of mis-matched or various sized lanterns. A fun way to incorporate red envelopes, or "hongbao", is to hang them on a small tree or an arrangement of branches. You can fill the envelopes with money or gold wrapped candies for younger guests who will enjoy picking them off the arrangement. Celebrate the upcoming year of the tiger by preparing a tiger-shaped pinata filled with lots of gold candies for the children to win. New year parties are all about noise and laughter, so don't be afraid to add noisemakers to the mix.

Culinary Creativity

A whole fish or chicken, glutinous sweet rice cake, hot pot and many other symbolic dishes are synonymous with Chinese New Year cuisine. With the foundations laid out, there's room for additional creativity in the kitchen. Try cooking the whole chicken with Shitake



mushroom-miso sauce. Or, instead of steaming sweet rice cake, cut the dessert into small slices, wrap them individually with spring roll wrappers, and deep fry them for a delicious and unique creation.

Signature Style

Serve a signature drink incorporating orange or tangerine flavors, fruits that are symbols of good fortune for the coming year. You can serve a red drink such as a pomegranate martini or simply serve liquids in red glassware. If you're planning a large dinner party, select a specialty cocktail that can be made in large batches and in advance. Create white wine sangria with an Asian twist by adding lychee juice and sake, a concoction which pairs perfectly with noodles. No matter the cocktail, have fun with it.

Happy New Year, Gong Xi Fa Cai – and be inspired to do something new this year!