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# Designing a Coastal Fall!

BY CHRIS FRANCCIN  
 VENICE GULF COAST LIVING MAGAZINE



*Turn the page and discover the many ways to create a coastal  
 and festive ambiance in your home with these autumn-inspired  
 ideas that celebrate the beautiful fall days of paradise...*

## SEASONS

### Scents

Turn Florida oranges into eye-catching orbs by simply pressing spikes of whole cloves directly into the fruit. Whether placed in a basket along with other seasonal items or displayed individually as a decorative element on a tabletop, these festive citrus balls will fill the room with a fabulous fall fragrance.



Create a stunning display with a variety of fall-scented candles of different sizes and shapes. Position a blue-painted pumpkin with the candles to set the mood for the season. A combination of cloves, oranges, and the fragrance from the candles will waft through the home and together are the perfect scents for fall in paradise.

### Sounds

Music, the international language, is a vital part of setting the ambiance for a gathering of special friends and family. This form of expression can impact the mood of the group by inspiring people to get up and dance, transporting them back in time, or simply enjoying it as background sound. While lively music is wonderful for pre-dinner socializing, selections that are a bit more relaxing and quiet can be appreciated during dinner. Since it is always beneficial to have a playlist ready, we have a few choices to help you get started...



*Old Cape Cod* ~ Patti Page

*Autumn of My Life* ~ Bobby Goldsboro

*October Morning* ~ Fourplay

*Indian Summer* ~ Ella Fitzgerald

*Harvest Moon* ~ Neil Young

*Autumn Afternoon* ~ The Sandpipers

*Autumn Changes* ~ Donna Summer

*Change of Season* ~ Hall & Oates

*Falling Leaves* ~ Glen Miller & His Orchestra

*Shine On Harvest Moon* ~ The Four Aces

*Moments to Remember* ~ The Four Lads

*Summer's Gone* ~ Paul Anka

*Autumn Leaves* ~ Mitch Miller & His Orchestra

*Turn! Turn! Turn!* ~ The Byrds

# Décor



◆ Give your home a bit of holiday flair by bringing in the beautiful colors of a Florida sunset. Create something different this year! Wash and dry your pumpkins, spray them with acrylic sealer, apply your favorite shades of paint color to your pumpkins, and spray again with sealer.

◆ Brighten up a room by transforming a pumpkin into a vase. Cut off the top portions of the pumpkin including its stem and scoop out the seeds. Rinse out the pumpkin shell. When dry, follow the directions above for painting your pumpkin, then insert a small container of water before adding fresh flowers. You now have created the perfect centerpiece for a holiday gathering in paradise!



# Libations & Treats

## Pumpkin Spice Delight

### INGREDIENTS

- 4 cups whole milk • 2 Tbsp. pumpkin puree
- 2 Tbsp. brown sugar • 4 tsp. pure vanilla extract
- 1 tsp. pumpkin pie spice • 1 cup hot brewed coffee

### DIRECTIONS

Stir together milk, puree, and brown sugar in a saucepan. Cook over medium heat, stirring frequently until hot. Do not let the mixture boil.

Remove from heat and mix in the vanilla and pumpkin pie spice. Whisk in the coffee, continuing to stir until frothy. Pour into mugs and garnish with a gingerbread cookie. Serves 2.

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## Orange Spiced Mulled Wine

### INGREDIENTS

- 1 bottle dry red wine • 1/4 cup orange liqueur
- 1 orange, peeled and sliced in rounds • 6 whole cloves
- 7 cinnamon sticks • 2 Tbsp. honey or agave syrup
- 1 sliced orange with skin reserved for garnish

### DIRECTIONS

In a saucepan, combine all ingredients except the second orange and stir, then simmer on the stove over medium-low heat. Do not allow it to boil. Simmer for as little as 20 minutes or up to two hours to fill the kitchen with a fall-festive fragrance!

When ready to serve, strain out the cloves, sticks, and oranges. Pour wine into your favorite mugs and top with a sweet Florida orange slice! Serves 6 or more.

