

THROW AN ECO- FRIENDLY BASH

Treat your dinner guests – and the environment – to a party that would make Leo DiCaprio proud



Prepare a fresh feast like Mandy Moore. Inset: Leonardo DiCaprio (with Kate Winslet) is a champion of the green cause.

Celebrities love to entertain, but when you consider the countless trash bags that get filled up after a party, that's a lot of added waste that's getting thrown back into the environment.

"Unfortunately, it's not uncommon for people to get out the disposable products and afterward throw everything in the garbage," says Michael Oshman, executive director of the Green Restaurant Association. His advice: reduce, reuse and recycle. "At best you recycle it, and at worst you throw it away. But what's even better than that is not using it at all. Reduce the need for disposables in the first place."

By taking the lead and throwing a green party, others will surely follow suit. "Redefine what's cool and what's acceptable by doing something new," says Michael. "If people like it, it becomes a trend!" And besides saving the environment, you may save a few pennies since you don't have to keep buying new favors and disposable dinnerware before every party.

OK!

—Karen Berg



GREEN PARTY TIPS+

It's easier than you think to be an eco-friendly host

- + **Invitations** Get paper that is 100 percent post-consumer recycled. Or better yet, try e-mail invites!
- + **Dinnerware** Use your own dinnerware, or buy inexpensive reusable items. You can be really creative and start a trend with a "bring your own plate party."
- + **Go Organic** Serve fresh, local, organic food to your guests.
- + **Decor** Instead of flowers, use colorful, edible fruit as a gorgeous centerpiece (above right).
- + **Lighting** Only burn candles made from beeswax or soy. Petroleum-based candles produce a toxic emission that's similar to diesel fuel. Gross!
- + **Table linens** Go for anything organic that can be washed and reused countless times.
- + **Make it easy** Clearly label recycling bins for your guests.
- + **Party favors** Give out something practical, like dinnerware they can use at your party and take home and use again.



From top: Altru Soy Blend Candle, \$55; neimanmarcus.com; Conserve utensil set, \$20; to-go ware.com; Green Glass (recycled) Glassware, \$39 for 4; pottery barn.com



Nicollette Sheridan

DRINK UP!

What's a party without beverages? Whether it's water or vodka, it's important not to forget your green roots here. For starters, bottled water is completely out! Filter your water from the faucet or in pitchers and then serve it in a nice carafe. Guests will never know whether it's Fiji or from the tap. When it comes to alcohol, several wineries across the country make organic wine and you can find organic liquors as well. So it's simple to stick to your theme!



Bonterra Vineyards chardonnay, \$14; Trader Joe's

ORGANIC SPICY SHRIMP WITH CHIVE FLOWERS



INGREDIENTS:

- 32 organic jumbo shrimp, de-veined
- 4 oz. organic peanut oil
- 1 tsp. garlic, chopped
- 8 oz. garlic chives, each halved
- 1 tsp. fresh chili pepper (jalapeño)
- 1 cup organic chicken stock
- 3 tsp. organic sugar
- 3 oz. organic soy sauce

DIRECTIONS:

1. Heat 2 oz. peanut oil in wok or sauté pan until very hot, but not smoking. Add the shrimp and sauté until cooked halfway (partially pink, about

- 2 minutes); cool, and set aside.
2. Reheat the wok, add 1 tbsp. of oil and heat until hot, but not smoking. Add the garlic and stir until it releases its aroma, about 60 seconds. Add the garlic chives, chili pepper, chicken stock, sugar and soy sauce. Stir to combine and then add the shrimp. Finish cooking, add salt if necessary, and serve.

For a thicker sauce, add 1 tsp. of cornstarch during the final step, stir and serve.

Recipe courtesy of Tao restaurant

CELEBS, COUNTERCLOCKWISE FROM TOP RIGHT: JUSTIN STEPHENS/CORBIS OUTLINE; LARRY ARMSTRONG/CONTOUR BY GETTY IMAGES; RICHARD YOUNG/STARTRAKS PHOTO; FRUIT: GETTY IMAGES