

InStyle

**SEXY
HAIR
IN A
SNAP!**

**BEAUTY
BUDGET
REHAB**

**SAVE BIG,
STAY
GORGEOUS**

**MICHELLE
PFEIFFER**

On What
She's
Learned

**NO-COST
WAYS TO
TREAT
YOURSELF
YOU DESERVE IT**

Best of Summer

**101 TRICKS
TO STAY
COOL
LOOK HOT
& HAVE
FUN**

**PLUS.
YOUR TOP
SUMMER
STYLE
PROBLEMS
SOLVED**

JULY 2009
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Your Ultimate Staycation Guide

PLUS RECIPES GALORE!

OVER A DOZEN FOOD AND DRINK IDEAS, FROM BREAKFAST IN BED TO A SATURDAY-NIGHT FIESTA



Seven days' worth of blissful, bright and delicious ways to get away from it all—without ever leaving town

BY FAYE PENN
ILLUSTRATIONS BY STEPHEN CAMPBELL

SUNGLASSES Sassy,
\$265, www.jeevice.com
PEN Tri-Tone, Xonex,
\$10, 866-489-5739

Tuesday

MORNING

BLISS OUT IN YOUR BATHROOM

Give it a boutique-hotel feel by putting out your guest towels and replacing the antibacterial soap with prettily scented cleansers and creams on a silver tray. We're loving Antica Farmacista's summery hints of chamomile and fruit extracts.

BATH SET Shower wash (\$23), moisturizer (\$25) and hand wash (\$23); anticafarmacista.com.

STAND Williams-Sonoma Home Silver Footed tray, \$52; 888-922-4108.

AFTERNOON

BE A FOUR-STAR FOODIE

WHAT'S A HOLIDAY WITHOUT AT LEAST ONE RESTAURANT MEAL YOU CAN BRAG ABOUT? GO TO A TOP-TIER EATERY FOR LUNCH AND SAVE HALF OFF THE BILL. (YOU DON'T HAVE TO BRAG ABOUT THAT PART.)

EVENING

LAWN PARTY

Everyone loves a good grass tourney—how about playing horseshoes and serving grown-up snow cones? Nobody really knows the game's rules, and serving vodka-spiked icy drinks will only add to the fun. At least you don't have to worry about losing the 'shoes—they're lit from within.

BRIGHT IDEA Impact LED illuminated horseshoe set, \$13; amazon.com.

THEY LIGHT UP!



Make It!

MANGO CILANTRO SNOW CONE

From Palm Spring's Ace Hotel
 Purée ½ cup fresh mango in a blender with ¼ cup water. Separately, blend leaves from one bunch of cilantro with ½ cup simple syrup. Fill a 9 oz. cup with shaved ice. Add 1½ oz. chilled vodka (the hotel infuses its version with passion fruit for five days), and top with 2 tbsp each mango purée and cilantro syrup.

Make It!

PIMP YOUR LEMONADE
 Add sliced ginger or puréed watermelon, or use club soda instead of water for extra zing.



Wednesday

MORNING

SPICE UP YOUR WORKOUT

Exercise guru Sarina Jain was doing her Masala Bhangra fitness videos (\$20; masaladance.com) long before *Slumdog Millionaire* came out, but the hit film has sparked a new surge of interest in her Bollywood-inspired moves. Good for a mood boost and a butt lift.

AFTERNOON

MAKE WAVES BY THE WATER

This summer, retro tailoring is causing a big splash. Work it like a '50s pinup girl in a cute belted maillot.

TOTE Nancy shopper, Diane von Furstenberg, \$225; 631-204-0129. **SUNGLASSES** Euphoria, Badgley Mischka, \$325; 877-788-7262. **SANDALS** The Ginnie, Sam Edelman, \$89; shoes.com. **SWIMSUIT** Very Sexy Bustier, \$88; victoriassecret.com.



EVENING

LEARN TO MAKE CEVICHE

If you've never felt at home in the raw-fish realm, Mexican-fusion chef Sue Torres of N.Y.C.'s Sueños breaks it down for you. Fennel's slight licorice flavor enhances the mild fish.

HALIBUT CEVICHE

Serves 4

- 1 lb. skinless halibut fillet, diced
 - ¾ cup fresh lime juice
 - ¼ cup fresh orange juice
 - 1 habanero chile, seeded and minced
 - 1 small fennel bulb, with fronds
 - 1 navel orange, peeled and sectioned
 - Salt and pepper
- 1 Place halibut, juices and chile in glass bowl. 2 Cover with plastic wrap and chill until fish turns opaque, about 2 hours. 3 Thirty minutes before serving, trim and core fennel bulb. Chop enough fennel fronds to measure 2 tbsp. Thinly slice remaining bulb. 4 Strain liquid from fish; return fish to bowl. Gently toss orange sections and fennel with fish. 5 Add salt and pepper to taste.