



## EASY SUMMER RECIPES

Drizzle It. Toss It. Grill It!



# GOOD HOUSEKEEPING

*Always get* **THE BEST DEALS**

You Could Be  
a **PRODUCT  
TESTER!** p 10

## 2021 BEAUTY AWARDS

Winning  
Picks  
From  
\$3



**HOW TO  
SHOP**  
*like our*  
**EXPERTS**

No More **BUYER'S  
REMORSE!**

TOWELS  
OUTDOOR  
CHAIRS  
Cookware  
Appliances  
SNEAKERS  
HEALTHY  
TREATS  
BEDDING

Sewing Machines

MOTHER'S  
DAY GIFTS

AIR FRYERS

*the* **BIG TESTED ISSUE!**



M A Y 2 0 2 1

# the GOOD stuff



**That's genius!**  
To create  
a custom look,  
dress up basic  
horizontal blinds  
with strips  
of colored  
fabric tape.

GH DESIGN HACK

## Bring the Outdoors In

Blue-and-white bistro chairs give this warm and colorful breakfast nook the feeling of alfresco dining. Plus, the weatherproof seating can easily be used outside. Design and durability were the driving forces for designer Phillip Thomas when he chose the chairs for a client's city apartment. And the stripes "excite the eye," he says. Get the look, page 105.





Don't be intimidated!  
We'll show you  
the easiest way to  
prep this veggie.  
See page 105.

## MAY CROP

## ARTICHOKES

Beloved in Italian cuisine and beyond for their nutty, slightly sweet flavor, these spiky spring stars can be prepared in a few different ways.

**TO STEAM:** Place steamer basket in large pot and add enough water so it comes to just below basket. Squeeze in juice of  $\frac{1}{2}$  **lemon**. Bring water to a boil, place **artichokes** in basket and steam, covered, until tender, 30 to 45 min.; add peeled stems during last 15 min. of cooking.

**TO ROAST:** Prep **artichokes**, then halve vertically. Cut out fuzzy centers and purple leaves. Place on rimmed baking sheet, drizzle **lemon juice** and **olive oil** over cut sides and season with **salt** and **pepper**. Flip and roast, cut sides down, at 425°F until golden brown and tender, 35 to 40 min.

**TO GRILL:** Prep **artichokes**, then halve vertically. Cut out fuzzy centers and purple leaves. Steam 12 min. Let cool. Heat grill to medium. Brush with **olive oil**, season with **salt** and **pepper** and grill, cut sides down, until charred and tender, 5 to 7 min. per side.

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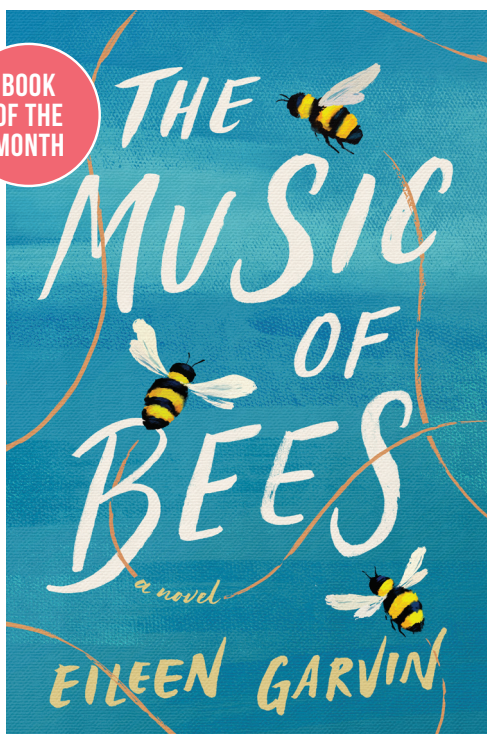
## GH TEXTILES LAB

Cooling sheets, sewing machine and sneaker advice



# MAY GREAT ESCAPES

BOOK  
OF THE  
MONTH



## FEEL-GOOD READ

### *The Music of Bees* by Eileen Garvin

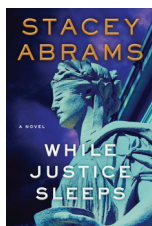
This debut novel reveals how chosen family can buzz into our lives right when we need them most. We first meet Alice, a struggling widow and a beekeeper, when she literally collides with Jake, a paraplegic punk teen. His interest in her bees opens the door for his escape from a toxic home. When Harry, an anxious loner, applies to work for Alice part-time, the trio form a strong and unlikely bond—that is, until a pesticide company comes to town and threatens to destroy the bee population as well as their still-fragile community. As Alice and some dedicated volunteers try to stop this from happening, rampant corruption comes to light and the three discover a well of strength they never knew they had. This heartwarming, uplifting story will make you want to call your own friends, not to mention grab some honey. **\$26**



## ROMANTIC COMEDY

*Dial A for Aunties*  
by Jesse Q. Sutanto

Meddy Chan didn't mean to kill her terrible blind date. And she definitely didn't mean for the body to end up at the island resort where she and her aunties are working as planners for a billionaire's wedding...the same resort her college boyfriend apparently owns. To say that hilarious hijinks ensue would be an understatement. **\$26**



## LEGAL THRILLER

*While Justice Sleeps*  
by Stacey Abrams

Political powerhouse Stacey Abrams is also a stellar author. In this gripping work of fiction, a Supreme Court justice slips into a coma and his clerk, Avery, becomes his legal guardian. A trail of clues left by the justice helps her unravel details of a controversial case and a dangerous, far-reaching conspiracy that goes all the way to the top. **\$28**



## CELEBRITY MEMOIR

*Sunshine Girl* by Julianna Margulies

Known for her roles on *ER* and *The Good Wife*, Julianna Margulies had an unconventional childhood that taught her to seek order in chaos and find sunshine even in dark places. This honest portrait of her faith, fate and resilience as she finds her way in the world as both a woman and an actor is deeply personal and relatably universal. **\$28**

80

**GH SEAL SPOTLIGHT**  
Self-pampering essentials

COOK + SAVOR

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**TESTED THIS MONTH**  
Easy-to-clean cookware

FAMILY + PETS

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IN EVERY ISSUE

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**GH SEAL STAR OF THE MONTH**  
Always Discreet incontinence pads



Cover: Photographed by Mike Garten. Prop styling by Lis Engelhart.

To learn more about our feel-good picks, their authors and other books we love, visit [goodhousekeeping.com/gh-book-club](http://goodhousekeeping.com/gh-book-club).



## CREATIVE CELEBRATIONS

# MOTHER'S DAY FROM AFAR

Whether you and your mom live across the country from each other or you're just looking for virtual options, you can make memories together with these remote-friendly ideas



### TASTE WINE AT HOME

If you can't get to a vineyard, have the grapes come to you with the help of an at-home wine tasting via **Wine.com**. Sip your way through Italy or France, or sample wines from popular wineries like Kendall-Jackson. Order the discussed wines beforehand, then tune in for live weekly tastings or to view videos of past events.

### MAKE A SWEET TREAT

Order Mom a baking subscription box like **Whisk Takers** (starting at \$25, cratejoy.com), preheat the oven and hop on a video call. You'll need basic kitchen tools like baking sheets and a whisk—they'll send you the nonperishable ingredients for each recipe. If you subscribe to a monthly shipment, you can keep the bonding going all year long.

### PAINT AND SIP

When you can't take a class in person, the online version is just as fun. Try **Paint and Sip Live** (\$20 for class, \$40 for class and supplies, paintandsiplive.com) for a guided, themed art class with a virtual group. Instructors will walk you through it to the sound of live DJ music that makes it feel like a party.

### SHARE A SCRAPBOOK

Create a keepsake that will preserve family photos. Print out favorites or rescue old snapshots from the basement, then get crafty. Share your creation via video call, mail it back and forth or save it for your next visit.

*For even more inspiration, visit [goodhousekeeping.com/mothers-day-ideas](https://www.goodhousekeeping.com/mothers-day-ideas).*

## GREAT GIFTS FOR MOM

Whether gathering remotely or not



**Good Housekeeping Baker Set**  
\$38.50, QVC.COM



**Riedel Veritas Red Wine Tasting Set**  
\$104, RIEDEL.COM

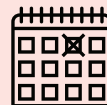


**Spring Scrapbook Page Kit**  
\$44 THROUGH JUNE 1,  
CREATIVEMEMORIES.COM

## LIFE SKILLS

# Get More Done

Drowning in email, juggling parenting and work or just feeling overwhelmed? These tips from productivity coach Dave Crenshaw can help.



### ESTABLISH EMAIL BLOCKS

Schedule time to tackle your inbox so it doesn't derail your day. Dive in no more than once an hour and no less than once a day, depending on urgency.



### CREATE SOCIAL MEDIA BOUNDARIES

Instead of scrolling to procrastinate, set aside time to check in on friends online. Logging in for 10 to 15 minutes once or twice a day is a good starting point.



### PLAN FOR BUFFER TIME

Back-to-back scheduling doesn't leave time for late buses, meetings that run long or dawdling toddlers. Give yourself a few extra minutes between to-do's so you can focus on each item without stressing about the next.



# THE WORKBOOK

## Bring the Outdoors In

p. 3



### GET THE LOOK



CURVED-BACK  
SYNTHETIC WICKER &  
BAMBOO COMMERCIAL  
OUTDOOR CHAIR, \$86,  
SUPERIORSEATING.COM



GAUTHIER NAVY AND  
WHITE DINING CHAIRS  
BY BAXTON STUDIO,  
\$219 FOR TWO,  
HOMEDEPOT.COM



STACKING PATIO  
DINING CHAIR BY  
FLORIDA SEATING,  
\$210, WAYFAIR.COM

## Mother's Day Brunch

p. 83



### BLUEBERRY BUTTERMILK MUFFINS

Active 50 min. | Total 1 hr. 10 min.

- 2 cups blueberries, divided
- 1¾ cups plus 2 tsp all-purpose flour
- 2¼ tsp baking powder
- 1½ tsp kosher salt
- ¾ tsp freshly grated nutmeg
- 1 stick unsalted butter, at room temp
- 1 cup granulated sugar
- 1 large egg plus 1 large egg yolk, at room temp
- 1½ tsp pure vanilla extract
- 1 cup buttermilk
- 2 Tbsp turbinado sugar (we used Sugar in the Raw)

1. Heat oven to 425°F. Cut twelve 5-in. parchment paper squares. Line each cup of 12-cup muffin pan with 1 parchment square, pressing down with drinking glass to form cup shape and flattening folds. Set aside ½ cup blueberries; toss remaining 1½ cups blueberries with 2 tsp flour.
2. In medium bowl, whisk together baking powder, salt, nutmeg and remaining 1¾ cups flour.

3. In large bowl, using electric mixer, beat butter and granulated sugar on medium-high speed until light and fluffy, 3 to 4 min. Reduce speed to medium and add whole egg and yolk in 2 additions, beating after each until incorporated before adding next and scraping down bowl as necessary. Beat in vanilla.

4. Reduce mixer speed to low and add flour mixture in three parts, alternating with buttermilk and beating just until incorporated, scraping bowl as necessary (do not overmix). Fold in floured blueberries, leaving behind any excess flour that does not cling to them.

5. Divide batter among muffin cups (about a heaping ⅓ cup each; cups will seem very full). Sprinkle with turbinado sugar and press remaining ½ cup blueberries into tops of muffins. Bake on middle rack until wooden pick inserted in center comes out with a few loose crumbs attached, 20 to 22 min. Let cool in pan 5 min., then transfer to wire rack to cool completely.

**MAKES 12 MUFFINS** About 250 cal, 9.5 g fat (5.5 g sat), 4 g pro, 375 mg sodium, 39 g carb, 1 g fiber

## May Crop

p. 4



### ARTICHOKE 101

Artichokes should be firm and heavy for their size, with the outer leaves just beginning to open.

#### HOW TO PREP



1. Using a serrated knife, cut an inch off the top and discard. Rub the cut surface with lemon juice to prevent browning.



2. Holding the artichoke by its stem, use scissors to snip away the thorny tips from the leaves.



3. If steaming, cut off stem and peel it; cook artichoke sitting upright, with stem alongside it.

#### HOW TO STORE

Sprinkle with water and refrigerate in an airtight bag for up to a week.