



JULY 4
INDEPENDENCE DAY

# WHAT'S HAPPEN

N





JULY 6
WORLD KISS DAY

JULY 7
CHOCOLATE DAY

# JULY







JULY 10 PIÑA COLADA DAY

JULY 5

INTERNATIONAL CHERRY PIT SPITTING DAY

JULY 18
NELSON MANDELA DAY

JULY 20 NATIONAL ICE CREAM DAY





ummer is at its peak; the dog days are here; and if you haven't already, now is the time to fully embrace your grill. Whether it's for a July Fourth celebration or just a backyard Sunday meal, here is a healthy, delicious menu cooked entirely on your grill top!

# FOR STARTERS Grilled Halloumi Salad

#### **INGREDIENTS**

- 4 medium zucchini
- 8 oz halloumi cheese
- 1/3 C olive oil for brushing
- salt

#### MINT DRESSING

- 1/4 cup mint leaves, packed
- · 1/4 cup Italian parsley, packed
- 1/4 cup olive oil
- 1/8 cup fresh lemon juice
- 1 tbs water
- · 1 small garlic clove, minced
- · 1/4 tsp salt cracked pepper
- · Garnish with a few mint leaves

#### INSTRUCTIONS

- 1. Pre-heat grill, to medium-high.
- Slice zucchini to 1/3 inch thick pieces and sprinkle each side with salt.
   Let sit for 30 min or up to 1 hour.
   Zucchini will begin to sweat, releasing some of its bitterness. Rinse well, drain, pat dry.

- Slice halloumi into 1/2 inch thick pieces, brush with olive oil, place on baking sheet. Pat dry zucchini and brush both sides generously with olive oil, place on backing sheet.
- 4. To make dressing, blend all ingredients in a blender or food processor, adding a little water (if necessary) to get the blender going. Do not blend to smooth, leave pieces of the herbs visible.
- 5. When grill is ready, lay zucchini slices on the grill and put the cover down, checking heat to make sure they don't burn and rotating as necessary. Zucchini is done when the white becomes slightly translucent. Stack them on a heat-proof dish and cover tightly with foil, so they continue cooking. You could place this on your upper grill rack if you have one, or just set aside, covered. Grill halloumi cheese just until grill marks appear.
- Layer zucchini and cheese on a platter into stacks 5-pieces high, drizzle with the dressing, sprinkle with salt and pepper, and garnish with fresh mint leaves. Serve at room temp.

# ON THE SIDE Corn on the Cob with LimeChive Butter

#### **INGREDIENTS**

- 1/2 cup (1 stick) unsalted butter, room temperature
- · 1/3 cup finely chopped fresh chives
- · 2 tsp fresh lime juice
- 1 tsp finely grated lime peel
- 1/2 tsp fine sea salt
- 1/4 tsp Hungarian sweet paprika
- Pinch of cayenne pepper
- Sugar (optional)
- · 8 ears of corn

#### **PREPARATION**

Mix first 7 ingredients in medium bowl. (Can be made 2 days ahead. Cover and chill. Bring to room temperature before using.)

To boil corn: Bring large pot of water to boil; add pinch of sugar, if desired. Husk corn. Add corn to pot. Return water to boil and cook corn 4 minutes. Drain corn and serve immediately with lime-chive butter.

To grill corn: Prepare barbecue to medium-high heat. Remove all but the innermost husks from corn. Fold back inner husks and remove corn silk. Rewrap inner husks around corn. Grill husks until slightly charred and corn is tender, turning often, about 10 minutes. Serve immediately with lime-chive butter.

# THE MAIN EVENT Flank Steak with Balsamic Barbecue Sauce

#### **INGREDIENTS**

- 1 1/2 cups balsamic vinegar
- · 2 tbs canola oil
- · 1 small onion, coarsely chopped
- · 1 large clove garlic, coarsely chopped
- 1/2 cup ketchup
- · 1 tbs ancho chile powder
- 1 1/2 tsp paprika
- 2 tsp dijon mustard
- . 1 1/2 tsp red wine vinegar
- 1 1/2 tsp Worcestershire sauce
- 1 small chipotle chile in adobo sauce, chopped
- 1 1/2 tsp packed dark brown sugar
- · 2 tsp honey
- · 2 tsp molasses
- · Kosher salt and freshly ground pepper
- 2 pounds flank steak

#### DIRECTIONS

Make the sauce: Bring the balsamic vinegar to a simmer in a small saucepan over medium heat and cook until reduced by about half, 15 to 20 minutes. Set aside. Heat 1 tablespoon canola oil over medium-high heat in a heavybottomed medium saucepan. Add the onion and cook until soft, 3 to 4 minutes. Add the garlic and cook 1 minute, Add the ketchup and 3 tablespoons water and bring to a boil. Reduce the heat to a simmer and cook 5 minutes. Add the reduced balsamic vinegar, the chile powder, paprika, mustard, red wine vinegar, Worcestershire sauce, chipotle chile, brown sugar, honey and

molasses. Simmer until thickened, stirring occasionally, 10 minutes. Puree with an immersion blender or transfer to a blender and puree until smooth. Season with salt and pepper. Pour the sauce into a bowl and let cool to room temperature. (The sauce will keep for 1 week refrigerated in a sealed container. If it gets too thick, stir in 1 to 2 tablespoons water.)

Let the steak sit 30 minutes at room temperature before grilling. Meanwhile, preheat a grill to high. Brush the steak with the remaining 1 tablespoon canola oil and season liberally with salt and pepper. Grill over direct heat until browned on one side, about 3 minutes, then turn over and grill until the other side is browned, about 3 more minutes. Move to a cooler part of the grill, away from direct heat. Baste with the sauce and continue grilling, turning several more times, until medium rare, about 5 more minutes. Transfer to a cutting board and loosely tent with foil. Let rest 10 minutes.

Thinly slice the steak against the grain. Garnish with sliced scallions and serve!

# AND FOR DESSERT Grilled Basil Honey Peaches & Cream

#### **INGREDIENTS**

- 6 large ripe peaches, halved and pits removed
- 6 tbs honey, plus more for serving if desired
- 8 ounces mascarpone cheese, at room temperature
- · Handful of fresh, julienned basil

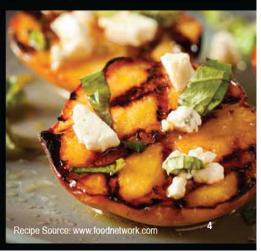
#### DIRECTIONS

Preheat a grill to medium-high. Place the peaches cut-side down onto the grill and cook until lightly charred, 2 to 3 minutes. Transfer the peaches, cut sides up, to a grill-proof baking dish or baking sheet and drizzle evenly with the 6 tablespoons of honey. Place the dish on the grill and cover the grill. Continue to cook until the peaches are soft, about 5 minutes, again depending on the grill. Remove the baking dish from the grill and divide the peach halves between 6 dessert plates. Scoop a dollop of mascarpone onto each, drizzle with additional honey and sprinkle with chopped basil. Serve immediately.









# MUSIC THE PERFECT SUMMER BBQ PLAYLIST

Throw the ideal backyard bash with these summery jams. Float easy on this light beats with a cold drink in hand and plenty of good food on the grill.

- 1 BOB MARLEY
  The Lord Will Make
  A Way Somehow
- 2 DIRTY GOLD California Sunrise
- THE DRUMS
  What You Were
- BEACH BOYS

  Wouldn't It Be Nice
- 5 FRUIT BATS
  Canyon Girl
- 6 BELLE & SEBASTIAN Sukie in the Graveyard
- VAMPIRE WEEKEND
  Oxford Comma
- S JORGE BEN Eu Vue Torcer
- 9 DR. DOG Ain't it Strange
- 10 THE CAVE SINGERS
  Oh Christine

# **DRINK** RED WHITE AND BLUE SANGRIA!

This patriotic libation is as gorgeous as is it tasty. Festive on two fronts, the fresh fruit and boozy goodness will have you singing the "Star-Spangled Banner" in no time!

#### **INGREDIENTS**

2 bottles dry white wine

1 cup triple sec

1/2 cup berry-flavored vodka

1/2 cup freshly squeezed lemon juice

1/2 cup simple syrup

1 cup raspberries

1 cup blueberries

1 1/2 cups sliced strawberries

1 pineapple

Small star-shaped cookie cutter (optional)

#### **DIRECTIONS**

Wash berries and trim and cut strawberries. Slice long and wide down the pineapple along the core. Cut slices along the width, large enough to fit your cookie cutter. Then, press star-shapes out of each slice.

Combine all ingredients in a large punch bowl or pitcher and stir well. Cover and refrigerate for at least 4 hours to let the flavors combine

Serve well-chilled with a good scoop of fruit floating in each drink.

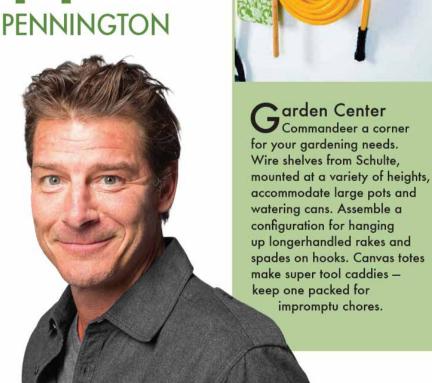
Source: www.recipegirl.com



# TY'S TIPS GARAGE WORKS

FROM RACKS TO ROLLING LOCKERS, A FEW NEW STORAGE PIECES CAN HELP CORRAL THE CLUTTER

INTERIOR DESIGN STAR



Courtesy of Ty Pennington Design Team Written by Megan Fulweiler



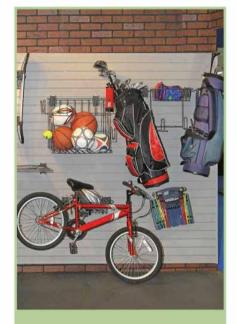
Sports Authority
Custom cabinets, drawers
and a matching slat wall
system from California Closets
create a functional hub for bike
repairs. Zoom less-called-upon
items and spray paints up high.
Top lower cabinets with a sturdy
surface to provide room for
working. Cabinets are also terrific
for household items like paper
towels or detergent bought in bulk.

ust like closets, garages accumulate stuff-lots of it. But why waste all this valuable real estate? Smart folks are transforming these once unruly areas into tidy parking places and workshops with an array of affordable storage systems. "An organized garage raises a home's value," says Lou Ann Shafer, senior marketing manager at Gladiator GarageWorks. "And since many of us walk through the garage every day to get to our back doors, we really appreciate it when the space is clean and neat." Reorganize with a mix of storage components specific to your family's needs. Include shelves to hold gardening supplies, for example, and a cabinet to stow Dad's fishing paraphernalia. Racks and utility hooks provide homes for everything from camping equipment to bikes, freeing up coveted floor space. Bins, cubbies and covered containers are great for seasonal items. Once you've squelched the chaos, you'll have plenty of room to drive the car in!





Maximize vertical space with adjustable wall racks and shelving from Elfa. Sturdy hooks up top make a handy spot for extra lumber. Scoot picnic coolers and camping gear to loftier spots, too. Look to quick-release brackets and clips for holding more frequently used items like hedge clippers, golf bags and ladders out of the way. Containers with integrated handles are super for, say, toting car-washing soap and wax to the driveway and back. And don't forget recycling bins.



## FREE PARKING

Try some of these wallet friendly ideas to control the clutter and turn your garage into a home asset:

- Cover a wall with inexpensive pegboard. Use pegboard hooks to hang brooms, mops, tools and more.
- Group like items paintbrushes, trays and rollers, for instance—in one area.
- Recycle glass and plastic jars as receptacles for nails, screws and utility knife blades.
- Salvage large metal cans for stashing electrical cords, tape

- and wire. Affix ID tags to the front of each to keep track of what's what.
- Recruit lidded metal or plastic garbage cans for storing pet food; wire barrels for caging balls.
- Mount metal screwdrivers, wrenches or drill bits on magnetic strips (just like kitchen knives) alongside your workbench.
- Keep a wheelbarrow near the door for stashing old newspapers, magazines and cardboard boxes.

Designated zones let you make the most of limited space. Fit a wall with a handy slat system and a host of organizational helpers from Gladiator. Include hooks for skis and tennis rackets; mesh baskets for soccer balls and life jackets; racks for skates and boots; and wire bins for corralling water bottles and flashlights. Put specialty tools and lawn chemicals into lockable cabinets.

# TRAVEL THE BIGGEST SMALL-TOWN JULY FOURTH CELEBRATIONS

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July Fourth extravaganzas, there are equally delightful miniature celebrations happening everywhere in between. Turns out, small-town America knows how to throw a patriotic party! Rich in history and unmistakable charm, these eccentric revelries not only offer an experience completely unique from the typical big-city July Fourth festivities, they are also all completely unique from one another, with customs and foods varying by region and local heritage. This year, head to one of these quaint Americana outposts for some small town flavor and a whole lot of homemade pageantry!

#### TELLURIDE, CO

Although its location makes it tough to get to, Telluride draws a patriotic crowd for a parade, party and firemen's picnic that takes over the downtown strip. Local businesses such as Hotel Telluride and the Telluride Historical Museum join in the fun, and fighter planes perform tricks above.

## DUCK, NC

One of the smallest and cutest towns in the Outer Banks of North Carolina, Duck celebrates the Fourth of July with a fun, kid-friendly parade featuring funky homemade floats and stars-and-stripes costumery. Local participation is encouraged, even to the extent of a "canine" section for four-legged friends. There's a party in the park afterward, and in the late afternoon, people make their way over to Nag's Head 15 minutes away to watch the fireworks from the beach.

#### KENNEBUNKS, ME

The Kennebunks are the neighboring towns of Kennebunkport and Kennebunk, Maine. The Fourth of July celebration in this coastal New England destination features beaches and of course, plenty of lobster. A fireworks display takes place at Gooch's Beach at sunset in Kennebunk. But you can see the fireworks from both towns or—if you're really lucky—by boat. Before you see the sky light up, feast at a live lobster bake at Nonantum Resort in Kennebunkport.

### SARATOGA, NY

Saratoga's annual All-American Celebration, kicks off with the "Family, Freedom and Founding Fathers" parade. Following is a party at Congress Park, where attendees can take historic tours and meet "Ben Franklin," "General Burgoyne" and many other historical re-enactors.

#### BISBEE, AZ

This Arizona mining town turned artisanal colony has been a July Fourth hot spot since 1914, when the first Bisbee Coaster Race took place. The gravity-powered, for-youths-only race claims to be the granddaddy of soapbox derbies. It's followed by a parade and a "hard rock mining and mucking" competition, celebrating mining traditions.

#### GATLINBURG, TN

Over 100,000 patriotic night owls flock to Gatlinburg's Fourth of July Midnight Parade, which starts when the clock strikes 12 on the night of the Fourth. Get ready to salute! The parade highlights U.S. armed forces: Tuskegee Airmen serve as grand marshals, World War II veterans walk in the procession, and the 100th U.S. Army Marching Band from Fort Knox, KY, leads the charge.



Consider choosing a local bed & breakfast for comfortable lodging with added charm. Typically converted mansions and old homes in the town center, they can be the ideal way to get a front-row seat for the local hoopla, as well as hot insider tips from those in the know. As a bonus, they tend to have availability last minute and great small town amenities like bicycles and lawn chairs to get the real-deal experience.

#### COOPERSTOWN, NY

Another historically rich program can be found in Cooperstown, home of the second-oldest continuously running Fourth of July parade in the country. At the Farmer's Museum, a Militia Muster, Declaration of Independence Reading and many living-history demonstrations hark back to the 19th century. Stop by the Baseball Hall of Fame to pay homage to another great Amercian pastime.

### CAPITAN, NM

Much more than just a Fourth of July party (though it certainly is that), the Smokey Bear Stampede Rodeo is the nation's largest open rodeo weekend. From July 4-7, it's a jam-packed program of cook-offs, performances, night-time dances, Independence Day fireworks and competitive events for professionals and amateurs, kids and adults.

#### STOWE, VT

If you want a mountain experience and you're in the Northeast, Stowe is the place to go. Stowe Village hosts an "Old-Fashioned July Fourth Celebration," while Stowe Mountain Resort finishes the day in epic style, with a fireworks display set off from Spruce Peak.

#### INDEPENDENCE, CA

Let the name of this tiny Californian town speak for itself. The town hosts an annual celebratory day filled with activities for all ages. The town's population is small, but everyone gets involved in the festivities, which include a flag raising ceremony, pancake breakfast, 4K run, arts and crafts show, July 4 parade, pie and ice cream social, BBQ and last but certainly not least, a fireworks show.

### ALLEGAN, MI

Allegan County, Michigan does most of its Independence Day celebrating in advance with the "July 3 Jubilee." Throughout the day there are "activities and games, inflatable activities, pony rides and Drummunity rhythmic fun for all ages" along with musical performances and fireworks by the Kalamazoo River. Dorr township, located in Allegan, boasts an especially unique lineup of events including an ox roast and BBQ, baseball and softball games, a volleyball tournament, talent competitions, live music, tractor rides, a Chinese lantern launch, community flea market and a bean bag race.



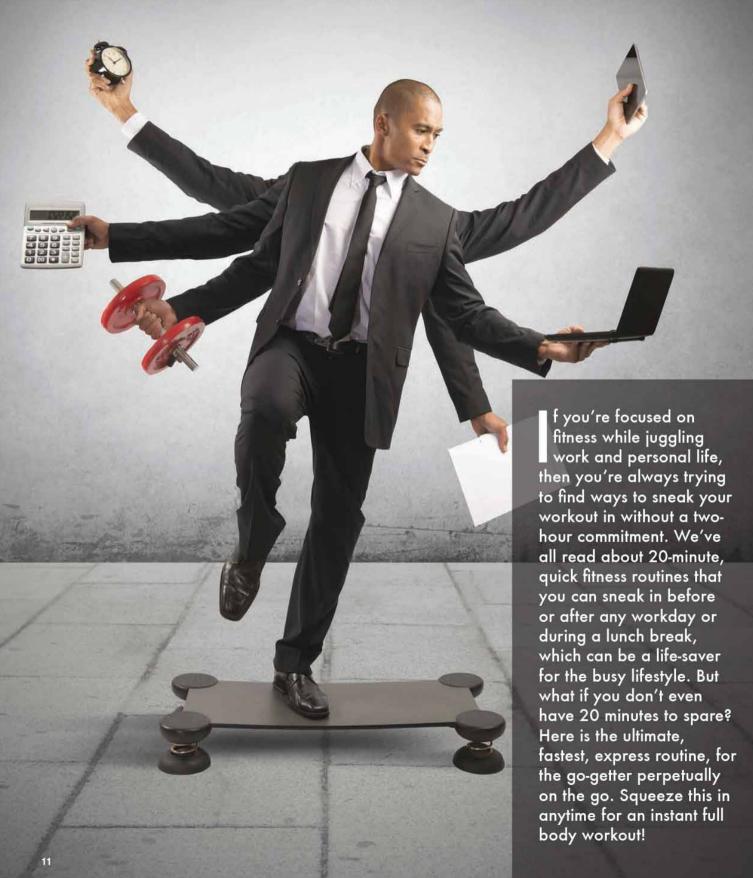
ake sure to chat up your neighbors while enjoying the festivities! A huge part of the smalltown experience is local hospitality. You'll learn a lot about the town culture and traditions by making friends... and you might even end up with a home-cooked meal!







# FITNESS SERIOUSLY EXPRESS FITNESS!



0:00-1:00 MINUTES

## CLEAN AND PRESS

Targets shoulders, back, butt, legs

Stand with feet shoulder-width apart and place a dumbbell on the floor near each foot. Squat, bringing the dumbbells to the outside of your knees, palms down.

Stand, bringing the dumbbells to your hips, then raise the weights through your shoulders and overhead. Lower and repeat for 60 seconds.

### 2:00-3:00 MINUTES

## PLIÉ SQUAT AND BICEPS CURL

Targets biceps, butt, inner thighs

Stand with feet shoulder-width apart and toes pointed out, holding a dumbbell in each hand with arms extended, palms up.
Bend knees 90 degrees, squatting as you curl weights toward your shoulders. Return to start and repeat for 60 seconds.

### 4:00-5:00 MINUTES

## SINGLE-LEG DEADLIFT WITH KICK-BACK

Targets triceps, back, legs

Stand with feet hip-width apart, holding dumbbells with elbows bent 90 degrees, hands close to your rib cage. Lift your left foot behind you and bend forward slowly from the hips as you straighten your arms, bringing them next to your hips. Return to starting position. Repeat for 30 seconds; switch sides and repeat.

#### 1:00-2:00 MINUTES

## SIDE LUNGE AND ROW

Targets back, butt, legs

Stand with feet shoulder-width apart, holding a pair of dumbbells at your sides. Take a big step out to the right with your right foot, bending right knee 90 degrees while keeping left leg straight. Draw your left elbow straight up, keeping arm close to side and butt tight. Return to start and repeat for 30 seconds; switch sides.

#### 3:00-4:00 MINUTES

## **PUSH-UP PLUS**

Targets shoulders, chest, triceps, abs, back

Begin in full push-up position, palms on floor under shoulders and legs extended. Do one push-up, then carefully lift your left hand off the floor, extending your arm out to the side. Holding here, lift your right foot off the floor. Lower your hand and foot to floor. Do another push-up and repeat with opposite hand and foot. Continue, alternating sides.

Old school fitness norms were about blocking off designated hours of workout for committed, uninterrupted exercise time. New-school methodologies, though, involve moving your body throughout the day to keep your metabolism boosted and schedules realistic, with small sporadic bursts of exertion.



TIP: When you know you won't be able to hit the gym, try to find three or four opportunities to do this routines during a busy day instead. You'll still meet all your deadlines and get in a legit workout!

# **NUTRITION** IN DEFENSE OF SALT



#### HERE'S THE DEAL:

As condiments go, salt has a pretty bad reputation, and with its blood-pressure spiking tendencies, anti-caking agents and nasty additives, it's easy to see why it tops the villain list for many physicians. But recent studies are telling a different story. Could it be that salt just has bad PR? Let's investigate.

### THE RESEARCH:

Last year, the international Institute of Medicine released a report calling into question the benefit of low-salt diets, and new research suggests that salt may be wrongly blamed for many heartor hypertension-related health issues. Although the CDC and the American Heart Association currently recommend that adults under age 50 limit their salt intake to 2,300 mg, scientists in Copenhagen recently examined salt consumption and the health data of nearly 275,000 people. Compared to those who followed a low-salt diet plan, people who maintained a moderate salt intake-falling somewhere in the 2,645 to 4,945 mg range-had lower mortality rates, as well as fewer cardiovascular events like heart attack or stroke.

#### HOW IT ADDS UP:

Many experts now believe that how people consume salt — usually in highly processed, highly caloric prepackaged meals or fast foods — is the hidden culprit. Additionally, when you lower your daily salt consumption below 2,300 mg, your kidneys and adrenal glands must start pumping out compensatory sodium-conserving hormones that research has tied to higher mortality rates, as well as higher disease rates.

## WHAT YOU SHOULD KNOW:

All salt is not created equal. The majority of American diets are riddled with processed, bleached white table salt, which is stripped of trace minerals, processed with dangerous additives such as aluminum and effectively acts as a toxin on several of your bodily functions. But all-natural, unrefined salt could be absolutely vital to your health. Natural sea salt, identifiable by its unique hues due to a rich mix of important trace minerals-usually gray but sometimes speckled or pink depending on which body of water it has been harvested from-helps to keep our bodies in a balanced state and is a key component in the healthy functions of the heart, brain, blood and nerves. Natural salt can also restore energy, balance hormones and sugar cravings and help regulate the ever-important acid/alkaline balance of the body.

## WHAT TO DO:

Step one is to avoid packaged and fast foods as often as possible, which are chock full of that gnarly bleached table salt mentioned above. Next, kick the processed salt from your own kitchen. Take stock of the salt in your cupboards: Toss out anything white and replace it with salt that has a grayish, dirty or colorful hue. Use it in cooking or sprinkle a little into juices and green smoothies when your energy needs a boost!

# Here's the sea-salt mineral breakdown!

# MAJOR ESSENTIAL MACRO MINERALS

Sodium and chloride for normal function and nutrient absorption, muscle and nerve function, as well as blood volume and pressure regulation; and potassium to help regulate acid levels in your body.

# MINOR ESSENTIAL MACRO MINERALS

Magnesium, which intervenes in energy production and the synthesis of RNA and DNA. Calcium gives structure to your bones and teeth, in addition to regulating your heartbeat and normal muscle and nerve function.

### NON-ESSENTIAL MINERALS

Even though it is not an essential mineral, sulfur plays an important role in your immune system and the detoxification of your body. Every cell in your body contains it, and it helps give structure to two amino acids.

## TRACE ELEMENTS

Sea salt can also contain numerous trace elements. These elements exist in minute concentrations but work with other minerals to maintain optimal function in your body.

Trace minerals you may find in sea salt include phosphorus, bromine, boron, zinc, iron, manganese, copper and silicon. Your body uses some of these minerals, such as iron and zinc, to make enzymes involved in metabolism.

# **MOVIES** NEW FLICKS IN JULY

Release dates subject to change.

#### A HARD DAY'S NIGHT

Genre(s): Musical, Comedy Release Date: July 4

Starring: John Lennon, Paul McCartney, George Harrison, Ringo Starr

In celebration of the film's 50th anniversary, catch this Beatles classic on the big screen over the Fourth of July Weekend. Just one month after they exploded onto the U.S. scene with their "Ed Sullivan Show" appearance, John, Paul, George, and Ringo began working on a project that would bring their revolutionary talent to the big screen. "A Hard Day's Night," in which the bandmates play slapstick versions of themselves, captured the astonishing moment when they officially became the singular, irreverent idols of their generation and changed music forever.

#### **BEGIN AGAIN**

Genre(s): Drama, Romance, Comedy Release Date: June 13

Starring: Keira Knightley, Mark Ruffalo, Hailee Steinfeld, Adam Levine

"Begin Again" is a soul-stirring comedy about what happens when lost souls meet and make beautiful music together. Gretta and her long-time boyfriend Dave are college sweethearts and songwriting partners who come to New York when he lands a deal with a major label. His newfound fame soon tempts Dave to stray, leaving a reeling, lovelorn Gretta on her own. Her world takes a turn for the better when Dan, a disgraced record-label exec, stumbles upon her performance in the East Village and is immediately captivated by her raw talent. From this chance encounter emerges a mutually transformative collaboration set to a summer in New York City soundtrack.

#### BOYHOOD

Genre(s): Drama Release Date: July 11

Starring: Ellar Coltrane, Ethan Hawke, Patricia Arquette, Lorelei Linklater

Filmed over 12 years with the same cast, Richard Linklater's "Boyhood" is a ground-breaking story of growing up as seen through the eyes of a child named Mason, who literally grows up on screen before our eyes. "Boyhood" charts the rocky terrain of childhood like no other film has before. Snapshots of adolescence from road trips and family dinners to birthdays and graduations and all the moments in between

become transcendent, set to a soundtrack spanning the years from Coldplay's "Yellow" to Arcade Fire's "Deep Blue." Both a nostalgic time capsule of the recent past and an ode to growing up and parenting, it's impossible to watch Mason and his family without thinking about our own journey.

# DAWN OF THE PLANET OF THE APES

Genre(s): Action, Drama, Sci-Fi Release Date: July 11

Starring: Andy Serkis, Jason Clarke, Gary Oldman, Kodi Smit-McPhee

A growing nation of genetically evolved apes led by Caesar is threatened by a band of human survivors of the devastating virus unleashed a decade earlier. They reach a fragile peace, but it proves short-lived, as both sides are brought to the brink of a war that will determine who will emerge as Earth's dominant species. A long-awaited sequel, this heart-pounding and profound thriller should not be missed.

#### **AND SO IT GOES**

Genre(s): Romance, Comedy Release Date: July 11

Starring: Michael Douglas, Diane Keaton, Sterling Jerins, Frankie Valli

A self-centered and eccentric real estate agent couldn't care less about anyone else, but when his estranged son suddenly drops off a granddaughter he never knew, his life is turned upside down. Now, with the help of his determined and lovable neighbor, Leah (Keaton), Oren stubbornly learns to care, and unexpectedly, to fall in love again.



#### MOOD INDIGO

Genre(s): Romance Release Date: July 18

Starring: Audrey Tautou, Romain Duris, Omar Sy, Jamel Debbouze

From the director of "Eternal Sunshine of the Spotless Mind" comes a magical love story. Adapted from Boris Vian's cult international bestseller. In a world where you can travel around on a pink cloud or literally be swept off an ice-skating rink into a hole, Colin, a wealthy young man and inventor of the cocktail-mixing piano, wants to fall in love. With the help of his cook Nicolas and best friend Chick, he meets Chloe, the incarnation of a Duke Ellington tune. But soon after their wedding, Chloe falls ill. She has a water lily growing in her chest. Ruined by medical expenses, Colin resorts to increasingly desperate methods to save his beloved's life.



#### MAGIC IN THE MOONLIGHT

Genre(s): Drama, Comedy Release Date: July 25

Starring: Colin Firth, Emma Stone, Marcia Gay Harden, Jacki Weaver

A romantic comedy about an Englishman brought in to help unmask a possible swindle. Personal and professional complications ensue. The film is set in the south of France in the 1920s against a backdrop of wealthy mansions, the Cote d'Azur, jazz joints and fashionable spots for the wealthy of the Jazz Age.







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