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Let us live like flowers- wild and beautiful and drenched in sun.

~ Ellen Everett



Summer is the perfect time to gather with family, enjoy the outdoors, and create memories that last long after the season fades. As the days get longer and the sun shines brighter, we wanted to share a few easy, do-it-yourself backyard games that bring joy to every generation.

For the littlest family members, simple sensory activities are a great way to spark curiosity. A water table filled with floating toys or a bubble station provides endless entertainment, while jumbo chalk turns sidewalks into colorful masterpieces. For added fun, create a soft obstacle course with pool noodles and pillows to encourage safe, active play.

Elementary-age kids love a challenge. Set up a backyard obstacle course using cones, hula hoops, and ropes, or build a giant version of Kerplunk using PVC pipes and balls for a game that's as fun to create as it is to play. A good old-fashioned scavenger hunt is always a hit, encouraging kids to explore and use their problem-solving skills in the great outdoors.

Teens appreciate a little friendly competition, and games like giant Jenga, glow-in-the-dark ring toss, or a backyard cornhole tournament are great ways to keep them engaged. These games are perfect for summer evenings when the sun dips low, and the fun can last well into the night.

Even the adults deserve to join the fun! Ladder golf, backyard bowling (using recycled bottles and a ball), or a DIY Plinko board are simple ways to entertain guests at your next barbecue or family gathering.

No matter your age, a few creative games can turn an ordinary backyard into the heart of summer fun. So grab some supplies, gather your loved ones, and make the most of these sunny days.

From our family to yours, we hope you enjoy a summer filled with laughter, connection, and moments that make a house feel like a home.



## Deviled Egg Pasta Salad



### Ingredients

- 6 hardboiled eggs
- 8 ounces ditalini, small penne, or elbow macaroni
- 3/4 cup mayonnaise
- 1 1/2 tablespoons Dijon mustard
- 1 teaspoon white vinegar, or fresh lemon juice
- 1 clove garlic, finely minced or crushed to a paste
- 1/2 teaspoon kosher salt, adjust to taste
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 2 tablespoons red onion, finely chopped
- 2 tablespoons green onions
- 1/4 cup cooked and crumbled bacon (OPTIONAL)

### Instructions

1. Cook the pasta according to the directions on the package, adding a generous tablespoon or so of kosher salt to the water as it cooks. Drain in a colander and rinse until the pasta is cool. As the pasta is cooking, peel the eggs and separate the yolks from the whites.

2. Chop the egg whites and set aside. Crush the yolks into a fine powder or use a wooden spoon to press them through a fine metal strainer into a large mixing bowl. Add the mayonnaise, mustard, vinegar, garlic, salt, paprika, and pepper to the bowl with the egg yolks. Whisk to combine.

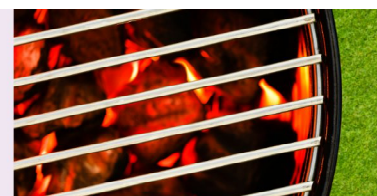
3. Add the cool pasta to the dressing in the bowl and stir to coat the pasta. Add the red onion, green onions, and egg whites. Stir to combine. Garnish with additional green onions and paprika, if desired. Serve immediately or cover and refrigerate until ready to serve. Enjoy!

4. COOK'S NOTE: For perfectly smooth and creamy deviled eggs, place the yolks in a metal strainer. Use a wooden spoon to quickly press them through the strainer. They will be almost powdery. Scrape the strainer clean and stir in the fillings of your choice!

[Barefeet In The Kitchen](#)



## SUMMER BBQ MADE EASY



With the 4th of July just around the corner, it's the ideal time to plan a summer barbecue that's all about good food, great company, and plenty of outdoor fun. Whether you're hosting family, friends, or neighbors, a little preparation goes a long way in making your gathering one to remember.

Start by keeping the menu simple but delicious. Classic burgers and hot dogs are always a hit, but why not take it up a notch? Set up a DIY burger bar with fun toppings like caramelized onions, brie, and avocado aioli. For a lighter touch, a grilled veggie platter. Think zucchini, bell peppers, and corn, which adds color and variety to your spread. And don't forget dessert: grilled peaches with vanilla ice cream or a chilled berry trifle make for a sweet, seasonal finish.

Creating an inviting outdoor dining space is easier than you think. A few table runners, lanterns, and reusable dishware can elevate a simple backyard setup into something special. String lights or solar lanterns add a warm glow as the sun goes down, and a curated summer playlist helps set the perfect mood.

A few practical touches can make your guests more comfortable, too. Keep citronella candles handy to ward off bugs, and set up coolers or drink stations so guests can help themselves. Consider renting extra tables, chairs, or a tent if you're expecting a crowd. And when the party's over, pre- or post-event cleaning services can take one more thing off your plate.

Games are always a hit, think cornhole, ladder toss, or a simple card game table. These little extras encourage conversation and connection, making your space feel welcoming for guests of all ages.

At the heart of any great backyard BBQ is a space that brings people together. Whether you're in your first home or dreaming of a bigger yard, we're here to help you find the perfect spot for all your summer gatherings.

Here's to a season filled with great food, fun games, and long, sunny days spent with the people who matter most.

## Barefeet In The Kitchen



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