



01

**tabletop**

- 1 ALL THAT GLITTERS
2. DESSERT REFLECTIONS
3. PARTY BALLS

**Menu**

- 1 PARMESAN SOUP WITH SWISS CHARD  
STUFFED DUMPLINGS AND  
PARMESAN CRISP
2. FILET OF BEEF PILED HIGH  
WITH MUSHROOMS AND FRIED LEEKS
3. GORGONZOLA STUFFED POTATOES
4. ENDIVE SALAD WITH WATERCRESS  
AND GRAPEFRUIT
5. EASY CHOCOLATE MOUSSE THREE-WAYS
6. CHOCOLATE CHUNKS WITH  
CHERRIES AND PISTACHIOS

January  
NEW YEAR'S PARTY



❧ NEW YEARS PARTY ❧

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## ALL THAT GLITTERS

### Materials

10 FEET OF COPPER COIL  
SEVERAL STYROFOAM BALLS IN  
VARIOUS SIZES  
GREENING PINS  
SILVER METALLIC SPRAY PAINT  
SEVERAL FEET OF SILVER  
TINSEL GARLAND

### tools

PIPE CUTTER  
PEN

- Take a stroll down your local hardware store and see what kind of copper coil you can find. Don't let the copper – or cutting it intimidate you – it's a cinch! Loosely uncoil the copper coil and cut in half with a handy, easy-to-use pipe cutter.
- Leaving enough coil to act as a base pull the pipe up until it is around 2 feet tall.
- Paint the copper coils silver and let dry.
- Wrap the tinsel garland around the Styrofoam balls, securing with greening pins.
- Poke holes in largest two balls with pen and place onto the top of the silver pipe stands.

**NOTE:** The amount of tinsel garland needed to cover balls depends on thickness of garland.



## PARTY BALLS

### Materials

FOUR FEET EACH OF:

WHITE, GREY AND BLACK  
CREPE PAPER

CANDY

METAL SCRAP BOOKING

STICKERS (WITH INITIALS  
OF GUESTS)

### tools

RUBBER CEMENT

- Wrap your favorite candy treat in one strip of crepe paper.
- Every few passes add in another piece of candy.
- Glue a new strip of crepe paper (in a different color) to the end of the first.
- Continue wrapping in candy.
- Glue the end of second strip of crepe paper to the remaining strip of crepe paper.
- Wrap entire ball and finish with metal sticker, embossed with the initials of your guests!

**TIP:** Add extra drama by putting more candy in the center of the ball and less in the outer layers.

PARMESAN SOUP WITH SWISS CHARD  
STUFFED DUMPLINGS AND PARMESAN CRISP

Makes 6 servings



**Soup**

- 1 TABLESPOON OLIVE OIL
- 1 CUP CHOPPED ONION
- 2 CUPS CHOPPED LEEK GREENS
- 2 CLOVES CRUSHED GARLIC
- 4 SPRIGS THYME
- 6 PARSLEY STEMS
- \_ TEASPOON OF WHOLE BLACK PEPPERCORNS
- 4 (32-OUNCE) CONTAINERS OF LOW SODIUM CHICKEN STOCK
- 2 PIECES OF PARMESAN RIND, ROUGHLY 5" BY 2" EACH
- \_ CUP PARSLEY LEAVES (FOR GARNISH)

**Dumplings**

- 2 TABLESPOONS OLIVE OIL
- \_ CUP CHOPPED ONION
- 3 CLOVES GARLIC, CHOPPED
- 6 CUPS WHITE SWISS CHARD CHOPPED (CLEANED OF STEMS AND WASHED)
- \_ CUP WATER
- \_ CUP GRATED PARMESAN
- SALT AND BLACK PEPPER TO TASTE
- 18 WON TON WRAPPERS (SQUARE)

**Parmesan Crisps**

- 1 CUPS GRATED PARMESAN
- BLACK PEPPER TO TASTE
- 6 STAR SHAPED COOKIE CUTTER

**For Soup**

Heat olive oil in a large stock or soup pot. Add onions, leeks and garlic and cook on medium high, stirring often for about 6 to 8 minutes, until onions and leeks are soft.

Stir in thyme, parsley, and the black peppercorns and cook for an additional minute. Add chicken stock and parmesan rind and bring to a simmer. Simmer for 40 minutes, and strain through a fine mesh strainer. Reserve the soup in a large soup or stock pot.

**For Dumplings**

Heat a large sauté pan, add olive oil. Add onion and garlic to the pan and sweat for 6 to 8 minutes on medium heat, or until the mixture is translucent. Add Swiss chard and cook for eight minutes stirring often. Add one cup of water, cover pan with a lid and continue to

cook for six to eight minutes or until the chard is tender. Remove pan from heat, drain any excess water, stir in parmesan and season with salt and pepper. Taste and adjust seasoning if necessary. Allow mixture to cool. Place 1/2 tablespoon of mixture into the center of each won ton wrapper.

Dip your finger in water and slightly dampen the outside rim of the won ton wrapper, fold each corner to match its opposite and join all four corners in the middle making sure to seal the any open gaps.

Bring soup to a boil and drop won tons into pot, once they rise to the surface, continue to cook for four minutes. Fill each serving bowl with three won tons and cover with 1 cup of hot soup. Garnish with parsley.

**For Parmesan Crisps**

Line a medium sized sheet tray with wax paper, grease star cookie cutters with non-stick spray, place on sheet tray, spread \_ cup of parmesan evenly on the inside of each cookie cutter and sprinkle with black pepper. Bake crisps for 10-15 minutes or until stars are golden brown. Allow stars to cool and remove them from their molds. Serve along with the soup.

If you don't have star shaped cookie cutters, repeat the process the same way, and spread cheese evenly in six circles and bake,

**TIP:** WHEN WORKING WITH THE WON TON DOUGH, WORK IN SMALL BATCHES, TO AVOID DRYING THE DOUGH OUT. WHILE WORKING KEEP THE EXTRA WON TON WRAPPERS COVERED WITH A DAMP PAPER TOWEL OR TIGHTLY WRAPPED IN PLASTIC WHEN STORED IN THE REFRIGERATOR.



## FILET OF BEEF PILED HIGH WITH MUSHROOMS AND FRIED LEEKS

*Serves 6*

### For Leek topping

3 LEEKS DARK GREEN REMOVED  
 ½ CUP PARSLEY LEAVES  
 ½ CUP ROSEMARY SPRIGS  
 PICKED FROM STEM  
 ¾ CUP ALL PURPOSE FLOUR  
 5 CUPS OF VEGETABLE OIL  
 SALT

### For beef

6 (6) OUNCE CUTS OF FILET  
 SALT  
 COARSELY GROUND BLACK PEPPER  
 ¼ CUP OF VEGETABLE OIL  
 ½ STICK OF BUTTER  
 3 SPRIGS OF THYME  
 3 SPRING ROSEMARY  
 4 CLOVES CRUSHED GARLIC

### For mushroom topping

3 CUPS QUARTERED SHITAKE  
 MUSHROOMS (REMOVE STEMS)  
 3 CUPS QUARTERED CRIMINI  
 MUSHROOMS  
 5 TABLESPOONS OF  
 UNSALTED BUTTER  
 2 TABLESPOONS SHERRY VINEGAR  
 SALT  
 BLACK PEPPER

### For Leeks

Heat oil in a large sauce pot and make sure that the oil does not come more than half way up the sides of the pot. Remove dark green part from leek and cut into half horizontally and cut the two halves in half again.

Cut leek into small strips lengthwise and place into a large bowl of water to rinse off any dirt or sand. This will also help the flour to coat the leeks evenly.

Remove leeks from water and place in a large Ziploc bag, add parsley and rosemary and flour, close and shake to coat evenly. Test the temperature of your oil by sprinkling a small amount of flour into the oil, when the oil foams or sizzles it is ready to fry.

Shake off excess flour and carefully lower leeks and herbs into oil a little at a time. Fry leeks until golden brown. Remove with a slotted spoon onto a paper towel and season with salt.

TIP: THE LEEKS CAN ALSO BE DONE AHEAD AND STORED IN AN AIRTIGHT CONTAINER UNTIL READY FOR SERVICE.

### For Beef

Heat two large fry pans with ½ cup of vegetable oil in each. Season the beef well, on all sides, with salt and pepper. When pans are smoking hot carefully place three filets in each pan, and lower heat to medium

high. Sear until golden brown on each side or for 4 minutes on each side for a medium rare filet. Add half of butter, garlic, thyme to each pan during the last two minutes of cooking, spooning the butter over the steak as it cooks.

### For Mushrooms

Remove steaks on to a plate to rest, and add mushrooms to the hot pans, cook for five minutes browning on all sides. Add sherry vinegar and butter, and season with salt and pepper to taste.

Mound warm mushrooms over steak and pile high with fried leeks and herbs.

TIP: TO ACHIEVE NICE CARAMELIZATION, COOK AT HIGH TEMPERATURES IN SMALL BATCHES OR IN MULTIPLE PANS.



02

### Tabletop

1. ROCKY RINGS
2. NOT SO EMPTY NEST
3. SLATE SILVERWARE CADDY

### Menu

1. PERFECT CROSTINI
2. WARM BLACKBERRY CHUTNEY
3. MANCHEGO ARUGULA SALAD WITH POMEGRANATE VINAIGRETTE
4. WHITE BEAN LAMB STEW
5. CINNAMON SUGAR CRISPS WITH CANDIED ORANGE CRÈME FRAICHE
6. CHUNKY APPLE POPOVERS WITH BROWN SUGAR MASCARPONE CREAM

 february  
AN ADULT BIRTHDAY PARTY





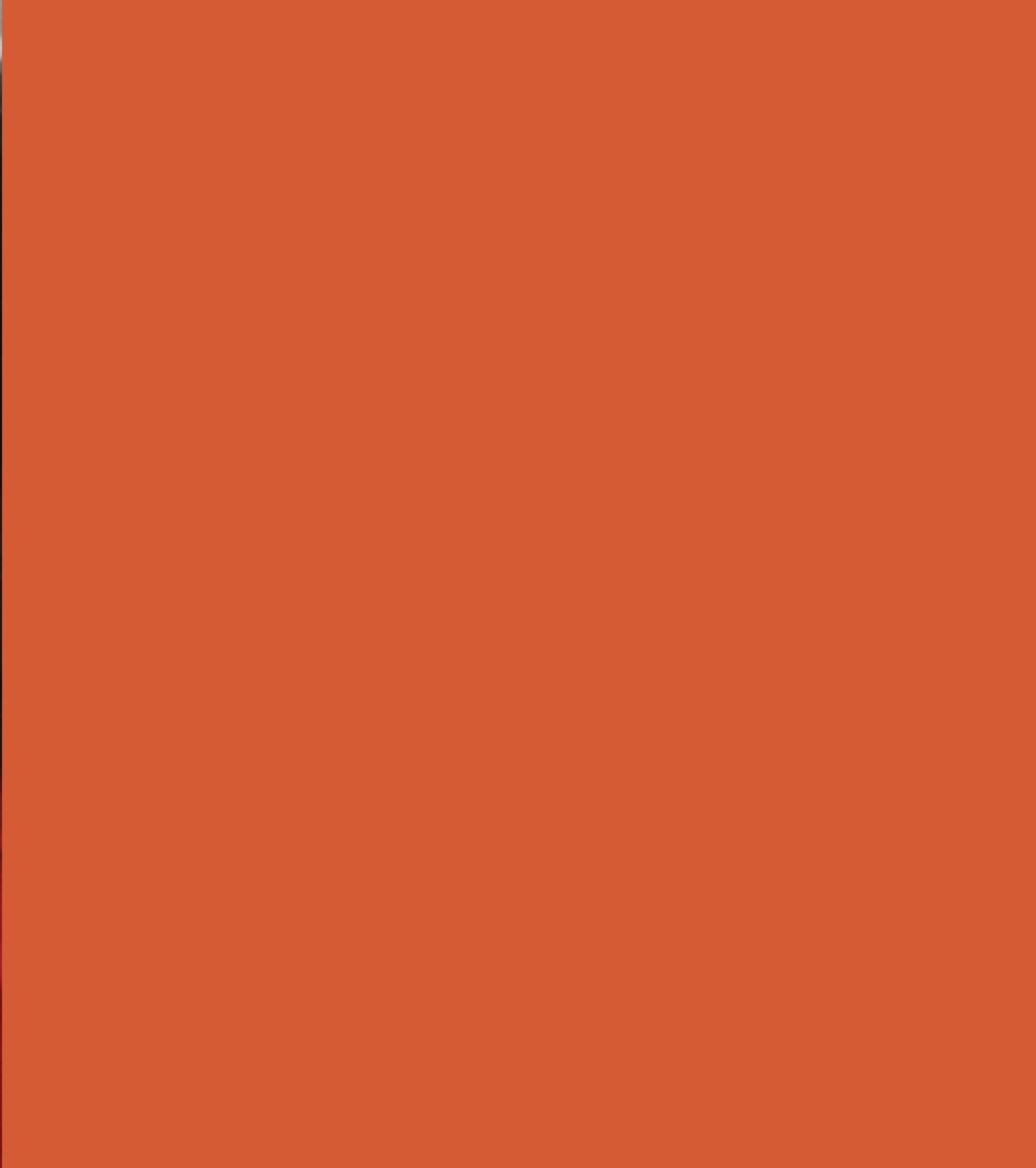
### tabletop

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

### Menu

- 1 GREEN GARDEN SOUP
- 2 PARMESAN CAYENNE SCONES
- 3 STACKED SALAD WITH AVOCADO DRESSING
- 4 DEEP DISH COUNTRY QUICHE
- 5 LEMON RHUBARB TRIFLE
- 6 POKE CUPCAKES

march WELCOME PARTY





04

*tabletop*

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

*Menu*

- 1 GREEN GARDEN SOUP
- 2 PARMESAN CAYENNE SCONES
- 3 STACKED SALAD WITH AVOCADO DRESSING
- 4 DEEP DISH COUNTRY QUICHE
- 5 LEMON RHUBARB TRIFLE
- 6 POKE CUPCAKES

☞ april SHOWER





### PRETTY LITTLE PICTURE

#### materials

DEEP WOODEN PICTURE FRAME.

#6 CEILING SCREW

PLASTIC FLORAL BEAKER

SILK FLOWERS

- Remove glass and backing from frame.
- Place beaker in ceiling screw.
- Mark appropriate placement for screw inside frame.
- Screw Ceiling Screw into frame.
- Just before the last half turn place beaker in screw.
- Voila! Instant floral “art” that’s beautifully framed and ready for display!

**TIP:** MAKE SURE TO LEAVE ROOM FOR THE FLOWER WHEN PLACING SCREW.



## REMNANT TABLE CLOTH

### materials

ASSORTMENT OF  
PURPLE FABRIC  
ASSORTMENT OF  
PURPLE RIBBON  
1 TUBE CLEAR-DRYING  
WASHABLE FABRIC GLUE

### tools

SCISSORS  
RULER

- Measure dimensions of tabletop.
- Make dimensions of tablecloth two feet longer and wider than tabletop.
- Make small cuts in edge of fabric with scissors then tear into long strips.
- Use fabric glue to adhere strips of fabric and ribbon together, each strip overlapping the previous.
- Cut ends to make them as even as possible. The best thing about this project is the “shabby-chic” aspect of it – have fun making gluing remnants together and don’t be afraid to make a mistake!

**TIP:** THIS IS A GREAT WAY TO REUSE OLD TABLECLOTHS, SHEETS, CLOTHING ETC. IF YOUR FABRIC STRIPS AREN'T LONG ENOUGH, ATTACH THE ENDS OF TWO PIECES OF THE SAME WIDTH TOGETHER.



## GREEN GARDEN SOUP

Serves 16

### Ingredients

4 TABLESPOONS BUTTER  
2 MEDIUM ONION, CHOPPED  
4 CLOVES GARLIC, CHOPPED  
2 CUCUMBERS, PEELED, SEEDED AND CHOPPED  
2 (13-OUNCE) CANS OF ARTICHOKE, CHOPPED  
8 GREEN ONIONS, CHOPPED  
2 BUNCHES ASPARAGUS, CHOPPED  
1 POUND CHICKEN TENDERS, CUT INTO SMALL CHUNKS  
2 (10-OUNCE) PACKAGES BUTTON MUSHROOMS, QUARTERED  
6 CUPS CHICKEN BROTH  
3 CUPS HEAVY CREAM  
4 TABLESPOONS LEMON JUICE  
SALT AND PEPPER

In a large stock pot, melt butter over medium high heat. Add the onion, garlic, cucumber, artichokes, green onions and asparagus. Cook until soft, about 20 minutes. Add the chicken, mushrooms, and broth, bring to a boil. Cook for another 20 minutes.

Remove from heat, and add half of the cream and the lemon juice. In batches, puree soup mixture in blender until smooth. Add soup back to pot. Return to a boil to warm through and stir in remaining cream. Add salt and pepper to taste.



*Serves 16, Makes 32*

#### Ingredients

- 6 CUPS FLOUR
- 6 TEASPOONS BAKING POWDER
- 5 TEASPOONS SALT
- 1 TEASPOON COARSE BLACK PEPPER
- 2 TABLESPOONS CAYENNE PEPPER
- 1 CUP COLD BUTTER, CUT INTO SQUARES
- 4 CUPS GRATED PARMESAN CHEESE
- 2 CUPS MILK
- 1 CUP BUTTERMILK
- 4 EGGS

#### PARMESAN CAYENNE SCONES

Preheat oven to 350 degrees F. In the bowl of a food processor combine flour, baking powder, salt, black pepper and cayenne pepper. Add the butter pieces and pulse until the mixture resembles fine crumbs. Pour dough into a large bowl and stir in the parmesan, making sure it is evenly distributed.

In a separate bowl, whisk together the milk, buttermilk and eggs. Add to the flour mixture and stir until combined. Knead once or twice to bring it all together. If dough is too sticky, sprinkle on more flour. Divide dough into your favorite small molds. Bake for 20 to 25 minutes, until slightly golden. Serve warm.



## STACKED SALAD WITH AVOCADO DRESSING

Makes 16 salads

### for the salad:

- 2 GRANNY SMITH APPLES, CORED
- 1 LARGE RED ONION, PEELED
- 8 CUPS MACHE (LAMB'S LETTUCE)  
OR OTHER BABY GREEN
- 8 CUPS CHOPPED FRISEE
- ¾ CUP CHOPPED WALNUTS
- 32 SLICES SPECK (SMOKED PROSCIUTTO)
- 8 GREEN ONIONS, GREEN PARTS THINLY SLICED

### for the dressing:

- 1 AVOCADO, PEELED AND CUBED
- 1 TABLESPOON LEMON JUICE
- 1 TABLESPOON RANCH DRESSING MIX
- 1 CUP BUTTERMILK
- \_ CUP CREAM
- 1 TEASPOON SALT
- \_ TEASPOON PEPPER



### for the salad:

Using a food processor, thinly slice apples. Do the same with the red onion. Mix the mache and frisee together and place 1 cup of the greens on each plate. Top each with 3-4 apple slices and a few slices of onion. Sprinkle with \_ teaspoon of walnuts.

Roll two slices of the speck and cut crosswise to make ribbons (chiffonade). Pile loosely on top of the onions. Sprinkle with green onions. Serve with Avocado Dressing on the side.

### for the dressing:

Place all ingredients in a blender. Blend on high until smooth.



## DEEP DISH COUNTRY QUICHE

*Makes 2, Serves 16*

### Ingredients

- 3 TABLESPOONS BUTTER
- 4 SLICES THICK CUT SMOKED BACON, CUBED
- 2 LARGE ONIONS, SLICED
- 2 DEEP DISH PIE CRUSTS
- 2 CUPS HALVED CHERRY TOMATOES
- 2 (6-OUNCE) PACKAGES GOAT CHEESE
- 2 CUPS WATERCRESS
- 16 EGGS
- 1 CUPS MILK
- 4 TEASPOONS SALT
- 2 TEASPOONS PEPPER

Preheat oven to 350 degrees F. Melt the butter in a medium saucepan and add the bacon. Cook on medium heat until bacon is slightly browned. Add sliced onions and continue to cook until soft, about 15 minutes. Divide the onion/bacon mixture evenly between the two pie crusts, in addition to the cherry tomatoes, goat cheese and watercress.

In a medium bowl, whisk together the eggs, milk, salt and pepper. Divide mixture and pour into the pie crusts. Bake for about 50 to 55 minutes, until the center is set and the top is golden brown.



### LEMON RHUBARB TRIFLE

*Serves 16*

- 8 (12-INCH LONG) STALKS RHUBARB
- CUP SUGAR
- 4 (4-SERVING SIZE) PACKAGES LEMON FLAVOR  
JELL-O INSTANT PUDDING AND PIE FILLING MIX
- 8 CUPS COLD MILK
- 4 (8-OUNCE) PACKAGES COOL WHIP WHIPPED CREAM TOPPING
- 2 SPONGE CAKES, CUT INTO SMALL CUBES

Preheat oven to 400 degrees F. Cut rhubarb into 2-inch chunks and place on a baking sheet fitted with parchment paper. Sprinkle with 2 tablespoons of the sugar and bake for 20 to 25 minutes, until soft. Let cool. When the rhubarb has cooled, place in a small bowl and stir in the remaining sugar. It should look like a puree.

In a large bowl, mix the pudding mix and milk together. Whisk for 2 minutes and let set in refrigerator 5 minutes. In individual glasses, layer the lemon pudding, rhubarb puree, cake pieces, and Cool Whip. Repeat and top with a dollop of whipped cream.

### POKE CUPCAKES

*Makes 2 dozen*

- 1 PKG. (2-LAYER SIZE) WHITE CAKE MIX
- 1 CUP BOILING WATER
- 1 PKG. (4-SERVING SIZE) JELL-O BRAND GELATIN, ANY RED FLAVOR
- 1 TUB (8 OZ.) COOL WHIP WHIPPED TOPPING, THAWED  
RED OR GREEN FOOD COLORING

**SUGGESTED DECORATIONS:** COLORED SUGAR, COLORED SPRINKLES, CRUSHED CANDY CANE AND/OR MARSHMALLOWS

Prepare cake batter and bake as directed on package for 24 cupcakes. Cool in pans 10 min. Pierce cupcakes with large fork at 1/4-inch intervals.

Stir boiling water into dry gelatin mix until completely dissolved; spoon evenly over cupcakes. Refrigerate 30 min. Remove cupcakes from pans.

Tint whipped topping with food coloring; spread over cupcakes. Add decorations. Store in refrigerator.

05

may KID'S PENNANT  
BIRTHDAY PARTY

*tabletop*

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

*Menu*

- 1 GREEN GARDEN SOUP
- 2 PARMESAN CAYENNE SCONES
- 3 STACKED SALAD WITH  
AVOCADO DRESSING
- 4 DEEP DISH COUNTRY QUICHE
- 5 LEMON RHUBARB TRIFLE
- 6 POKE CUPCAKES



06

*tabletop*

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

*Menu*

- 1 GREEN GARDEN SOUP
- 2 PARMESAN CAYENNE SCONES
- 3 STACKED SALAD WITH  
AVOCADO DRESSING
- 4 DEEP DISH COUNTRY QUICHE
- 5 LEMON RHUBARB TRIFLE
- 6 POKE CUPCAKES

*june* SPICY GRADUATION





07

*tabletop*

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

*Menu*

- 1 GREEN GARDEN SOUP
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- 4 DEEP DISH COUNTRY QUICHE
- 5 LEMON RHUBARB TRIFLE
- 6 POKE CUPCAKES

*july* BEACH PARTY





08

*tabletop*

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
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*Menu*

- 1 GREEN GARDEN SOUP
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august  
FAMILY REUNION





09

*tabletop*

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september  
SAFARI BIRTHDAY PARTY





10

tabletop

- 1 CORKSCREW NAPKIN RING
- 2 PRETTY LITTLE PICTURE
- 3 REMNANT TABLE CLOTH

Menu

- 1 GREEN GARDEN SOUP
- 2 PARMESAN CAYENNE SCONES
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october  
COUPLES' SHOWER



### tabletop

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### Menu

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# november

## THANKSGIVING PARTY





### *tabletop*

- 1 CORKSCREW NAPKIN RING
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### *Menu*

- 1 GREEN GARDEN SOUP
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- 6 POKE CUPCAKES

# december CHRISTMAS BRUNCH

