



Thanksgiving Entertaining

Whether you just moved into your new home and are looking for an excuse to show it off, or are the chosen destination for family and friends this Thanksgiving, here are some entertaining tips to help you create the perfect celebration!

Setting the Stage with Nature



Nature provides plenty of inspiration to help you set the stage for your scrumptious meal. Here are some ideas to get you started.

Color Inspiration: Fall colors are heart-warming and elegant and can be used in a number of palettes from burgundies and reds to oranges and rusts and from browns and creams to earthy greens. Remember to consider the color of your dishware to help you find a complementary color so everything ties together nicely.

Monotone or Contrast: Decide if you want to go with a monotone color theme or something with more contrast. Monotone is elegant and subdued and can work well with any seasonal palette. You can work tone on tone using touches of nature on your table such as small white pumpkins for a cream theme, lovely sage green artichokes for an earthy green palette or apples and pomegranates for a red or burgundy palette. For contrast pair darks and lights for drama or opposite colors to create a more complementary look.

Layering your Table: Table settings works well when you use a layering method to create interest. It starts with the tablecloth, then a runner and placemats, dishes, cutlery and napkins. To avoid things getting too chaotic if you choose a solid table cloth you can use a patterned runner, placemats and napkins. Likewise, if you choose a patterned tablecloth it is best to then go with a solid runner, place mats and napkins. However you can

feel free to use a few different solids to make it a bit more fun. Using different heights of candle holders and serving dishes as well as a centerpiece flanked with different sized floral arrangements also works well for your layering effect.

Centrepiece Finesse: A big mistake many people make is choosing a centrepiece that is far too tall for the table. This is only a problem when you are planning a sit down meal. If you are doing a buffet the height is better as you will have more surface space to layout the food. For sit down meals think low and lovely to save space and allow for conversation across the table.

Create Natural Accents: There are dozens of ideas you can use to create natural accents. From fall leaves and branches, to dried flowers and pumpkins to colorful fruits and veggies, you can create a stunning design all your own. Check your garden for pretty branches and dried flowers that might work well mixed in with some fall flowers such as mums and asters. Some pretty touches include cropped wheat sheaves, "Indian" corn and of course the traditional pumpkins and gourds. Lovely touches such as apples, pomegranates, oranges and pears work well arranged on side boards centred between two vases with flowers. For natural candleholders consider emptying out small squash or even artichokes to help celebrate the harvest. You can also hollow out larger squash and pumpkins to use as serving dishes.

Talking Turkey

Whether you are serving a fresh or frozen turkey, you want to make sure you have the right size. To choose how many pounds you need, a good rule of thumb is two pounds per person for smaller groups and 1.5 pounds per person for groups over 10. The reason for this is that the bigger the turkey, the better the meat to bone ratio for the overall weight.



5 Yummy Stuffing Ingredients

1. Dried Fruit

Dried fruit adds both texture and flavour to an otherwise boring stuffing. Traditional favorites include prunes, raisins and apricots. For a modern twist look at craisins, figs or dates.

2. Nuts

Many families use nuts in their stuffing. Popular choices include almonds, walnuts and pecans. You can try some modern twists such as roasted pepitas or pine nuts which are small and sweet.

3. Fresh Herbs

Fresh herbs have a mild flavour and can be added to stuffing to bring out a fresh and traditional flavor. Great fresh herbs for stuffing include sage, rosemary and thyme.



4. Vegetables

Look beyond the basics of onion and celery and add some flavorful choices such as fennel, peppers or mushrooms.

5. Sausage

Adding some sausage to stuffing pulls the spices from the meat and draws them into the stuffing and even the turkey. There is really no limit to the type of sausage you can use, from smoked and spicy such as an andouille to Italian or even bratwurst. For uncooked sausage it is a good idea to remove the casings and brown the meat to let the flavour shine.