

AUGUST 2018

"The fragrance always remains in the hand that gives the rose."

heda bejar



Dear Friends,

What an exciting year 2018 has been for *Effortless Entertaining!* Thank you to everyone who has invited me to speak and to all who've attended my presentations. I've loved being in your communities, reconnecting with old friends, and making so many new ones.

I hope you will enjoy the gorgeous <u>photos</u> from the *EE* event hosted by Ann Wooten and her daughter Rachel Matthews, which was featured in the <u>Raleigh Hayes-Barton magazine</u>. Also, enjoy the <u>photos</u> from the <u>Paysage Home event</u> in Wilmington.







EE events are lively and fun! I am looking forward to the many events already scheduled for the fall. Please be in touch if you'd like to learn more about <u>hosting an *Effortless*</u> <u>Entertaining event</u>.

Thank you also to all who have purchased books for themselves and as gifts, and to all our new members. We love hearing from you! For those who follow us through *The Dash* and on <u>Instagram</u> or <u>Facebook</u>, we appreciate your continued interest in *Effortless Entertaining* and hope to welcome you as members in the future.

With this issue of *The Dash*, we begin to think of our fall routines. We hope you enjoy this "We Love Weeknights" favorite!

With gratitude,









Check out the albums from our Raleigh event and our Paysage Home event on our Facebook page!

If you gave *Effortless Entertaining* as a gift, you may want to forward this email to your gift recipients to make sure they are on our mailing list for *The Dash* and to remind them of their two-month complimentary membership to our community.

And now a Dash of Effortless Entertaining goodness!

As summer draws to an end, many of you may be looking for an easy and healthy weeknight dinner. One of our "We Love Weeknights" favorites is the <u>Roast Provençal Chicken</u> (on page 231 of the guide), but with a summertime twist: cook it on the grill over a can of beer. No muss, no fuss . . . *Effortless!*

Beer Can Chicken

Serves 4

INGREDIENTS

1/4 cup herbes de Provence

1/4 cup olive oil

2 small garlic cloves, finely minced

1 tbsp salt

½ tbsp pepper

1 31/2-4 lb chicken

1 12-oz can of beer



Read Instructions Here

Printer-Friendly Recipe

TIPS & QUIPS

KAYCROWN Turkey Lifter Forks

Ed has found that handling the chicken is easier with these handy turkey lifters.

available here



WE LOVE TO HEAR FROM YOU!

Send us your feedback and photos

"Just a quick note to tell you how much Mom and I enjoyed your presentation . . . your heart for generous entertaining, your lively delivery, and your useful advice made the event a memorable one! I have loved the way God has helped you use your gifts to bring joy to so many others."

- ANN

Members, look for *The Dish* coming your way soon...

Summer's Last Hurrah, including this delicious lineup!

SUMMER'S LAST HURRAH!

 Vidalia Onion and Cheddar Dip (page 181)

- Watermelon Gazpacho
- Fried Chicken
- Tomato Pie
- Roasted Okra
- Jalapeño Cornbread (page 167)
- Fruit Cobbler

Become a Member of the

Effortless Entertaining Community











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