

SOURCES & RESOURCES

PRODUCT
RECOMMENDATIONS
YOU CAN TRUST, AND
CHARTS *to keep things
simple and easy.*

Throughout this guide, I've made recommendations for table, kitchen, preparation, organization, décor, and much more. Sources & Resources will help you find many of those items. I most often recommend products that are timeless, rather than trendy, and while many recommendations will be reasonably priced, others will be a bit more expensive. *My hope is that you'll find choices that suit your style and budget, selections that will help you say "welcome" with ease.*





*"I'm more for the style
than the brand. I don't go
brand shopping; I go detail
shopping."*

– USHER

A few things to keep in mind . . .

✂ There will be items mentioned in Style Points and Tips & Quips that do not have corresponding shopping recommendations in Sources & Resources. In some cases, such as with the Laguiole knives, I have chosen to cover this topic in upcoming *Effortless Entertaining* newsletters, where I can provide more background and detail. In other cases, the items mentioned are well known and easily found.



-  In this section, I will often give the name or website of smaller retailers. I love to “shop local” and hope you do, too. I’m delighted to offer a few Charlotte resources and look forward to adding recommendations in other cities where our *Effortless Entertaining* members live.
-  Where smaller stores or websites are not listed, you can assume that the product is easily found in numerous home and kitchen stores, fine china and gift shops, and online sites.
-  It’s impossible for me to control a store or website’s inventory, or a company’s commitment to a product line, but I’ll continue to update and add recommendations. *Effortless Entertaining* members can access those updates on our website, MyEffortlessEntertaining.com. On the website, your shopping experience will be even easier, with links for those recommendations that can be ordered online.
-  Members of the *Effortless Entertaining* community will continue to receive product recommendations in newsletters. I look forward to providing *Effortless Essentials* and *Effortless Extras* that you can trust, and that I know will serve you well.

IN THIS SECTION

Style Points Recommendations

Setting the Table

- Dinnerware
- Service Plates / Chargers
- Flatware
- Glassware
- Serveware
- Table Linens
- Placemats
- Centerpieces
- Candles and Votives
- Place Cards, Coasters, and Napkin Rings

Setting Up the Bar

- Bar Glassware
- Pitchers and Carafes

The Extra Mile

Tips & Quips Recommendations

Oops! Managing Mishaps

The Basics

- Cookware Essentials
- Baking Essentials
- Equipment Essentials
- Prep Essentials
- Knife Essentials

Organizing Your Space

- Cookbooks
- Containers
- Refrigerator Setup
- Cabinets and Drawers
- Markers
- Miscellaneous Office Supplies

Food Sources

- Go-To Basics
- Specialty

Charts

- GamePlan
- Personal Recipe Index
- Shopping List
- Measurement Equivalents
- Ingredient Substitutions
- Ingredient Equivalents
- Meat Temperature Guide
- Bar Shopping Guide
- Tables and Tablecloths
- Party Journal *

Recipe Index

**Keep a record of every party to make planning the next party easier. Record who came, what you served, how you set the table, what worked, what didn't. I have included a chart that can be copied and inserted in the My Effortless Entertaining section of your notebook..*

Style Points Recommendations

DINNERWARE

Everyday

My recommendations for everyday dinnerware begin with selections that offer simple and timeless styling, versatility, and value. I also consider the shape of the pieces, especially the dinner plate. I prefer a flatter plate over one with deeply sloped edges.

Fitz and Floyd

Everyday White

While there are many widely available choices for white dinnerware, Everyday White is a very well-priced option. It's offered in rimmed edge, beaded edge, coupe style, and square patterns. I think the rimmed round or beaded edge are the most versatile and easiest to blend with other patterns. Best selection at Bed Bath & Beyond.

Pottery Barn

Caterer's Box

Great White

Cambria

Au Naturale

Caterer's White and Great White are two additional white dinnerware choices. Cambria is offered in many colors, making adding pieces in other colors easy. Au Naturale is offered in white, cream, and gray.

Juliska

Puro

Quotidien

Berry and Thread

Acaranthes

French Panel

Juliska patterns offer a step up in style and are great for every day, as they are oven, microwave, freezer, and dishwasher safe.





Fine China

When we choose something we love, chances are we'll use it often. Such is the case for me with our Herend china – because I love it so much, we use it all the time. Ed and I chose Indian Basket when we were married. Most came from John Dabbs, Ltd., a beautiful home and gift store in Charlotte, and we were given additional dinner plates in Rothschild Bird. While we love these patterns, I begin with recommendations that again offer simple and timeless styling, the perfect backdrop for more colorful pieces.

Herend

Golden Edge
Golden Laurel
Gwendolyn
Fish Scale

Anna Weatherley

Simply Elegant

Similar in style to Herend and also with Hungarian roots, this china offers very simple patterns to the more adorned – all beautiful and stylish.

Pickard

Ultra White Signature Cobalt

While its simple style makes it versatile, the cobalt-and-gold rims add elegance.

Sasha Nicholas

Weave 24K Gold

sashanicholas.com

Sasha Nicholas is a china and gift company that offers fine custom china for the table and home. With the help of their talented designers, we created beautiful service plates with the Dalrymple crest. Designers will also assist in creating dinnerware pieces with your monogram or other designs.

Other elegant patterns, such as Library Lane and Oxford Place by Kate Spade, Eternal White by Lenox, and Renaissance Gold by Wedgwood, are simple in style, well priced, and easy to mix with other patterns.

SERVICE PLATES / CHARGERS

World Market

Gold acrylic (flat or fluted)
Rattan

Pottery Barn

Tava Round

Pier 1

Driftwood

Juliska

La Panier Whitewash

Vietri

Rufolo Glass Gold

Annie Glass

Edgey Charger – Gold
johndabbsltd.com

Herend

Golden Edge
Golden Laurel
Gwendolyn
Fish Scale
Princess Victoria

Anna Weatherley

Anna's Golden Patina

Bernardaud

Opaline

Sasha Nicholas

Weave 24K Gold
sashanicholas.com



FLATWARE

Sterling Silver and Silver Plate

My best advice with flatware is to spend time in one of your local shops. Consider the trusted companies below, while seeing firsthand what works best for your style and your budget. Patterns and choices are many, from fine companies such as Kirk Stieff, Wallace, Gorham, Towle, and Reed and Barton. We have a very ornate pattern, Repousse by Kirk Stieff, and a simpler pattern, Chantilly by Gorham. If I were starting over, I might choose an even simpler pattern, such as Fairfax by Gorham. As mentioned before, if you want the feel of sterling without the cost, consider silver plate and a simple pattern, such as Marcel by Wallace.

Stainless

Patterns and choices are many, and quality can vary. As mentioned before, search for an open pattern, in an 18/10 or 18/8 composition.* Start with a simple pattern such as Lyrique by Couzon. A step up in style, but still very versatile, would be Consul by Lyrique. Napoli by Wallace is another pattern that is simple in style. Oneida's Fine Flatware Collection also offers several stainless patterns in 18/10 composition. Easton is a beautifully styled and well-priced pattern.



**By composition, I mean the percentages of various metals that comprise the stainless steel, that make it more or less rust-resistant or shiny.*



Two other mentions from Style Points ...

Pier 1

Timber Mirror is a casual, fun pattern that may not meet the composition recommendation, but adds interest to the table and pairs well with casual place settings.

Laguiole

French wood steak knives with forged blades are the hallmark of the original Laguiole knives made in France. Knives claiming the Laguiole name are offered in different materials with varying quality. We have both the wood knives made in France and the less expensive variety. Look for more about this topic in a future newsletter.



GLASSWARE

Many fine glassware choices for the table and bar are available from Waterford, Juliska, William Yeoward, and others. One of my favorite Charlotte stops for elegant glassware is Elizabeth Bruns, where I have also been introduced to a very attractive line of “synthetic crystal,” by Marioluca Giusti. For this first set of recommendations, I’ve chosen brands that I believe are versatile and well priced.



Table

Although Ed and I have fine Waterford crystal, as well as a few other patterns, we most often use our Riedel wineglasses paired with simple water goblets. We find that Riedel works equally well with our casual and formal table settings. Riedel offers several lines. For style and value, I recommend the Overture or Vinum collections.

While Riedel may be our favorite, two other lines I recommend for simple style, quality, and value are Schott Zwiesel Tritan, found in many stores, and Oregon, available at Crate and Barrel.

For water or wine, one of my very favorite glasses for style, versatility, and value is the French Water Glass from Crate and Barrel.

As we go forward with our *Effortless Entertaining* members, look for additional recommendations offering style, color, and interest.



SERVEWARE

Fitz and Floyd

Everyday White

Best selection at Bed Bath & Beyond.

Corningware

French White

While a little old-fashioned for some, this all-white serveware goes from oven to table and is a real workhorse.

Le Creuset

Enameled Cast Iron

Stovetop- and oven-to-table enameled cast iron in beautiful colors.

Juliska

Quotidien

Berry and Thread

Dishwasher, microwave, and oven safe.

Pottery Barn

Cambria

Au Naturelle

Crate and Barrel

Footed Cake Stand with Dome

Crawford wood bowls

Pacific Merchants

Acacia wood bowls and utensils

pacificmerchants.com

Mary Jurek Design

Stainless steel trays and bowls

Elegant and versatile styling; an excellent alternative to sterling.

johndabbsltd.com





TABLE LINENS

Each of the companies listed offers linens in a variety of colors and styles. I recommend beginning with the essentials in neutral colors and adding more style and flair.

Ferguson Irish Linen

Fine Irish Linen Damask

fergusonirishlinen.com

Pottery Barn

PB Classic Napkin

Linen Hemstitch

Pomegranate

Colorful selection of cotton hand-blocked linens.

pomegranateinc.com

Couleur Nature

Colorful selection of cotton hand-blocked linens.

couleurnature.com

Le Jacquard Français

Selection of linen and cotton jacquard in neutral and vivid colors.

le-jacquard-francais.com

PLACEMATS

Holly Stuart Home

Two-Sided Round Placemats

While these are offered in many colors, I recommend Straw, Latte, Gray, or Platinum for greatest versatility.

holly-stuart-home.com

Parentesi

Linen placemats coated to protect from spills.

johndabbsltd.com

Pottery Barn

Tava Square Charger

Tava Flat Round Charger

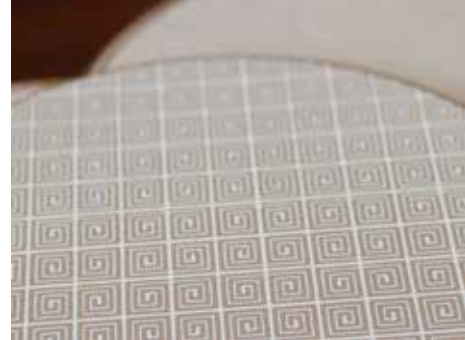
Although both of these are described as chargers, I prefer them as placemats, as they are small and allow for a cozier table.

Caspari

Leather Felt-Backed Placemat

Leaf Die-Cut Placemat

3frenchhens.com





CENTERPIECES

Candles4Less.com

Clear Glass Square Vase

Clear glass containers, multiple sizes

Containers such as these are often available through your local florist.

Caron Baker Wike

The vases that stay on our casual dining table are made by Caron Baker Wike, a delightful and talented potter whose work is primarily found in the North Carolina mountains.

caronbaker.com



Abode Home Design

Mary Miller of Charlotte-based Abode carries gorgeous vases imported from Belgium. With or without flowers, they make a stylish centerpiece.

abodehomedesign.com

Lucy Amato

Jewelry maker Lucy Amato creates beautiful pieces that stay on our dining room table. They add interest to the table whether you're using flowers or not.

amatogems.com



Judson Guérard

Another example of a beautifully crafted piece of art that makes a stylish centerpiece is the Richard Guerard River Rocks bowl.

guerardglass.com

CANDLES AND VOTIVES

Orrefors Glass Votives

Kosta Boda Ice Cube

Eko

Totem Majestic Candleholder

Abode Home Design

Faux Quartz Votive Holder

abodehomedesign.com

PLACE CARDS

William Arthur

Caspari

COASTERS

Bumblebee Linens

Small White Linen Cocktail Napkin

The small size (4") of these coasters makes them ideal for the table.

Holly Stuart Home

Solid-surface coasters

Available in the same colors and patterns as the placemats.

hollystuarthome.com

NAPKIN RINGS

Pier 1

Concave Wood Napkin Ring

Kim Seybert

An incredible selection; colorful, creative, something for everyone!





SETTING UP THE BAR

Bar Glassware

Riedel

O Wine Tumbler

Stemless Wine

Swirl

Stemless Wine

Riedel also offers a nice selection of crystal bar glasses.

Crate and Barrel

Direction

Highball, Double Old-Fashioned

Reef

Highball, Double Old-Fashioned

Pottery Barn

Trapeze

Highball, Water

Zodax

Artisan Hammered Glassware Pint, Old-Fashioned

3frenchhens.com

Pitchers and Carafes

Pottery Barn

Pinch Carafe

Abigail's

Bubble Glass Carafe

3frenchhens.com

THE EXTRA MILE

Julie Marrs

A Spark of the Divine

For a unique and special party favor, consider this collection of haikus, or *faithkus*, “a few words arranged with love, to connect you to your soul. And to God, who waits for you there.”

soulstudioclt.com

LVL

LED Rotating Disco Light Bulb

We love our disco lights! We use them in our porch wall lanterns on New Year’s Eve and to liven things up for after-dinner dancing.

Tips & Quips Recommendations

OOPS! MANAGING MISHAPS

Carbona Stain Devils

Find Carbona in the laundry detergent aisle with other stain removers.

COOKWARE ESSENTIALS

Le Creuset Enameled Cast Iron

Stovetop- and oven-to-table enameled cast iron in beautiful colors.

BAKING ESSENTIALS

Nordicware Half-Sheet Pan

EQUIPMENT ESSENTIALS

The kitchen equipment recommended may be found at kitchen stores and larger retailers. These are my personal favorites, but there are certainly other companies that offer similar products.

KitchenAid Tilt-Head Stand Mixer

Cuisinart Food Processor

Braun Immersion Blender





PREP ESSENTIALS

Find these products at kitchen stores, larger retailers, and online.

Pyrex *Custard Cups*

6 oz or 10 oz



Duralex *Lys Clear Stackable Prep Bowls*

multiple sizes

Williams Sonoma *Glass Prep Mixing Bowls*

set of 8

OXO *Good Grips Mixing Bowls*

These are lightweight and have a handle, spout, and gripper bottom.



Culinary Depot *Professional Stainless Steel Mixing Bowls*

set of 6

OXO *Angled Measuring Cups*

available in full and mini sizes

OXO *Stainless Steel Measuring Cups*

These are perfectly sturdy and won't bend at the handle.



Prepworks by Progressive *Snapfit Measuring Spoons*

set of 5, round and oval-sided

Color-coded for convenience, and they balance on the counter.

Chef's Star *Cut-Resistant Gloves*

I've cut myself too many times. I never use a grater or mandoline without these gloves.

OXO *Corn Stripper*

A great way to remove – and easily collect – the corn from the cob.



KNIFE ESSENTIALS

Cutco

Many of you have purchased Cutco knives from the nice young people in your neighborhood. We have too, and they're our favorite knives. I've listed recommended types and sizes in Tips & Quips, but I also recommend you go to the company's website to learn more about how they're made, the lifetime guarantee, and service.



COOKBOOKS

Eagle Sticky Note Tabs

Lined tabs make it easy to mark and annotate favorite recipe pages.



CONTAINERS

The Container Store

Omaha Steel Mesh Stackable Bins

OXO Canisters

REFRIGERATOR SETUP

The Container Store

Deep Frig Binz

CABINETS AND DRAWERS

The Container Store

Expandable Bamboo Cutlery and Utensil Trays

Lazy Susans in bamboo, stainless steel, and wood



MARKERS

Wine Glass Markers

Fun for writing names on wineglasses, or notes on glass and ceramics.
wineglassmarker.com



MISCELLANEOUS OFFICE SUPPLIES

Industrial Tape Dispenser

FOOD SOURCES

In *Menus & Recipes*, I recommended a few of my go-to basics, such as McCormick's Mediterranean Spiced Sea Salt and frozen Minute Maid Premium 100% Pure Lemon Juice. I have listed many of these here to ensure you know what to look for in your local grocery. I also love finding specialty prepackaged and prepared foods that are seriously good and make our entertaining a little more effortless, such as Busy Bees Cheese Dollars and Mary B's Tea Biscuits. Many of these can be found in your local grocery stores, but I have also provided websites so you can order online or find where to buy locally. We'll start here with a few of my favorites, with more recommendations on the way. I just discovered a new cocktail mix that is dangerously good . . . stay tuned!

Go-To Basics

McCormick Mediterranean Spiced Sea Salt

Used in the Seasoned Green Beans, Asparagus, and Brussels Sprouts recipes, this seasoning adds flavor and a little kick.

Frozen Minute Maid Premium 100% Pure Lemon Juice

My favorite substitute for fresh lemon juice. I always keep one container in the refrigerator and a back up in the freezer.

Refrigerated Pillsbury Pie Crusts

If you don't want to make your own, and I don't blame you, this is the next best thing to homemade.





Petit Gourmet French Beans – Haricot Verts

Unless I'm cooking green beans the way my grandmother did, for hours with fat, I like these beans for their color, shape, and how pretty they look on the plate. I've shown the packaging, in the hope that you can find these or a similar product.

Barbecue Sauces

- **Bone Suckin' Sauce**
A tomato-based, thicker sauce.
- **George's Original Barbecue Sauce**
Vinegar-based, with a kick.
- **Scott's Sauce Co.**
Another vinegar-based sauce that's even hotter.

Mary B's Tea Biscuits

These taste just like homemade.

Sister Schubert's Parker House Style Rolls

Great on their own, or as cocktail party rolls with pork or beef tenderloin.



Specialty

Busy Bees

Cheese Dollars

Full disclosure: this is my sister's company. After retiring from real estate, it didn't take her long to get "busy" with a new project. A great home cook, Nikki now shares one of her knock-it-out-of-the-park creations – slice-and-bake cheese dollars. No one ever eats just one!

busybeesnc.com



Bruce Julian

Bloody Mary

Sassy Okra

Gourmet Seasoning

Picante Hot Pepper Sauce

Bonnie and Bruce Julian have created a wonderful specialty food line; these are just some of my favorites.

bruce-julian-bloody-mary.com



Talenti Gelato

Although I love Breyers Vanilla Bean, Talenti offers the most wonderful texture and flavors . . . Black Raspberry Chocolate Chip, Coconut Almond Chocolate, Sea Salt Caramel, to name a few.



Stonewall Kitchen

Chocolate Sauces

When I don't make my own chocolate sauce, and I can't get my friend Dee Marley's, Stonewall Kitchen is the next best thing. I especially like Dark Chocolate Sea Salt Caramel, Chocolate Peppermint, and Raspberry Liqueur Hot Fudge.

stonewallkitchen.com



Lit'l Taste of Heaven Biscuits

The name says it all!

alittletasteofheavenbakery.com

KW Collard Greens

kwcollards.com

Rao's Tomato Sauce

Who knew sauce from a jar could taste so good?

raos.com

Late July Chips

I must be careful not to open a bag when home alone.

latejuly.com





GAMEPLAN

This is a generic GamePlan that you may use with your menu-specific GamePlan. It includes some of the same items, but also includes extra details beyond meal and party preparation. Of course, these are suggested steps and a rough timeline – adjust to suit your plans and schedule. If you're like me and love to throw a last-minute dinner party, you can toss this GamePlan out the window!

SEE STEP NINE:
Plan Your Work and
Work Your Plan

Week Before

- Menu
- Shopping list
- Drinks
- Flowers
- Table or tray linens, candles
- Plates, silver, serveware

Monday

- Shop for non-perishables and bar

Tuesday

- Walkabout the house, inside and out
- Clear the clutter and fluff

Wednesday

- Shop for perishables
- Prep and prepare

Thursday

- Shop for perishables, flowers
- Prep and prepare

Friday

- Prep and prepare
- Set the table
- Set the bar
- Arrange flowers

Saturday

- Time and write your menu
- Set alarms on your smartphone

by 4:00

- Clear the clutter and fluff

by 4:30

- Kitchen cleaned, sink cleared, dishwasher empty
- Vacuum any sofas and chairs your pet likes
- Check the powder room
- Turn on the lights

5:00 – 6:00

- Get dressed

6:00

- Hors d'oeuvres
- Light candles
- Music on

7:00 – 8:00

- Cocktails

7:45

- Open wine
- Light table candles
- Pour water
- Complete meal preparations
- Prepare buffet

8:00 – 9:30

- Dinner

9:20

- Prepare to serve desserts
- Clear plates

9:30

- Serve dessert

PERSONAL RECIPE INDEX

SHOPPING LIST

Produce

Baking, Spice, Nuts

Frozen

Bakery

Packaged

Alcohol

Specialty

Deli

Other

Meat, Poultry, Seafood

Dairy, Refrigerated

On Hand

Salt

Pepper

Butter

Sugar

Brown sugar

Flour

Mayonnaise

Dijon mustard

Olive oil

Vegetable oil

Red wine vinegar

White wine vinegar

Worcestershire sauce

Soy sauce

SHOPPING LIST

Beverages

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Baby

.....

.....

.....

.....

Pets

.....

.....

.....

.....

Paper Products

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Cleaning

.....

.....

.....

.....

Personal

.....

.....

.....

.....

Miscellaneous

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

MEASUREMENT EQUIVALENTS

Pinch	less than $\frac{1}{8}$ tsp			
3 tsps	1 tbsp			
1 tbsp		$\frac{1}{2}$ fluid oz		
2 tbsp		1 fluid oz		
4 tbsp	$\frac{1}{4}$ cup	2 fluid oz		
1 cup	8 tbsp	8 fluid oz	$\frac{1}{2}$ pint	
2 cups		16 fluid oz	1 pint	
3 cups		24 fluid oz	$1\frac{1}{2}$ pint	$\frac{3}{4}$ qt
4 cups		32 fluid oz	2 pints	1 qt
6 cups		48 fluid oz	3 pints	$1\frac{1}{2}$ qts
8 cups		64 fluid oz		2 qts $\frac{1}{2}$ gallon
16 cups		128 fluid oz	4 qts	1 gallon

INGREDIENT SUBSTITUTIONS

Baking powder	1 tsp	¼ tsp baking soda + ½ tsp cream of tartar
Baking soda	1 tsp	4 tsp baking powder
Breadcrumbs	1 cup	1 cup cracker crumbs
Buttermilk	1 cup	1 cup whole milk + 2 tbsp vinegar or 1 cup yogurt
Chocolate, semisweet	3 oz	½ cup semisweet chips
Cocoa	¼ cup	1 oz unsweetened chocolate
Cream of tartar	1 tsp	2 tsp lemon juice or vinegar
Evaporated milk	1 cup	1 cup light cream
Cake flour	1 cup	1 cup all purpose flour minus 2 tbsp, sifted
Dijon mustard	1 tbsp	1 tbsp dry mustard + 1 tsp water + 1 tsp white vinegar + 1 tbsp mayonnaise + pinch sugar
Flour, self-rising	1 cup	1 cup all-purpose minus 2 tsp + 1½ tsp baking powder + ½ tsp salt
Half and half	1 cup	½ cup whole milk + ½ cup cream
Herbs, fresh	1 tbsp chopped	1 tsp dried
Hot pepper sauce	1 tsp	¾ tsp cayenne pepper + 1 tsp vinegar
Ketchup	1 cup	1 cup tomato sauce + 1 tsp vinegar + 1 tbsp sugar
Lemon juice	1 tsp	½ tsp vinegar or ½ tsp white wine or 1 tsp lime juice
Lemon zest	1 tsp	½ tsp lemon extract or 2 tsp lemon juice
Lime juice	1 tsp	1 tsp vinegar or 1 tsp white wine or 1 tsp lemon juice
Lime zest	1 tsp	1 tsp lemon zest
Mayonnaise	1 cup	1 cup sour cream or 1 cup plain yogurt
Soy sauce	½ cup	¼ cup Worcestershire sauce + 1 tbsp water
Sugar, light brown	1 cup	½ cup dark brown sugar + ½ cup granulated sugar
Tomato juice	1 cup	½ cup tomato sauce + ½ cup water + dash salt and sugar
Tomato sauce	2 cups	1 cup tomato paste + 1 cup water

INGREDIENT EQUIVALENTS

Apples	1 med	1 cup diced, sliced ¾ cup chopped
Asparagus	1 lb	16–20 spears 3 cups chopped
Bacon	1 slice	1 tbsp crumbled
Bananas	1 med	1 cup sliced
Basil, fresh	1 oz	2 cups chopped
Bell pepper	1 lg	1 cup chopped
Blackberries	1 pint	2–3 cups
Blueberries	1 pint	2–3 cups
Bread	4 slices	1 cup fine crumbs
Broccoli	1 bunch	2 cups florets
Brussels sprouts	1 lb	4 cups trimmed
Butter	1 stick	4 oz ½ cup 8 tbsp
Butter beans, lima beans	1 lb	3 cups
Carrots, parsnips	1 lb	5–7 med 2–3 cups shredded, sliced
Cauliflower	1 head	1–2 cups, florets
Celery	1 bunch 3–4 ribs	2 cups sliced, diced 1 cup sliced, diced
Cheese, firm	1 lb	4–5 cups, shredded
Chicken, bone-in	1 lb	1 cup chopped
Collard greens	1 lb	1–2 cups cooked
Corn	2–3 ears	1 cup kernels
Cream, whipping	1 cup	2 cups whipped
Cucumber	1 lb	2 med 2–3 cups sliced, diced
Endive	1 med	10 leaves
Garlic	1 lg clove	1 tsp minced ½ tsp garlic powder
Gingersnaps	15 cookies	1 cup fine crumbs
Green beans	1 lb	3 cups chopped
Kale	1 lb	1¼ cups cooked

Leeks	1 lb	2–3 stalks 2 cups sliced, diced
Lemons	1 med	2–3 tbsp juice 2–3 tsp zest
Lettuce; Bibb, Boston, iceberg	1 med head	4 cups torn
Lettuce; leaf, romaine	1 med bunch	4–6 cups torn
Limes	1 med	1–2 tbsp juice 1–2 tsp grated peel
Melon	4 lbs	4 cups diced
Mushrooms	1 lb	2 cups, sliced, sautéed
Mustard, dry	1 tsp	1 tbsp prepared
Nuts	1 lb	3 cups chopped
Okra	1 lb	1–2 cups sliced
Onion	1 med	$\frac{1}{2}$ –1 cup chopped 1 tbsp onion powder
Onion, green	1 bunch	1 cup chopped
Oranges	1 med	$\frac{1}{3}$ – $\frac{1}{2}$ cup juice 1 $\frac{1}{2}$ –2 tbsp grated peel
Oreo cookies	12 cookies	1 cup fine crumbs
Parsley	1 bunch	1 $\frac{1}{2}$ cup chopped
Potatoes	1 lb	3 cups sliced, diced
Raspberries	1 pint	1–2 cups
Rosemary	1 stem	$\frac{1}{4}$ – $\frac{1}{2}$ tsp
Spinach	1 lb	4 cups torn 1 $\frac{1}{2}$ cup cooked $\frac{1}{2}$ cup cooked, squeezed
Spinach, frozen	10 oz	1 $\frac{1}{4}$ cup cooked, squeezed
Squash, summer	1 lb	2 cups, sliced, diced
Squash, spaghetti	2 lbs	4 cups cooked
Strawberries	1 pint	1–2 cups
Sweet potatoes	1 lb	2 cups sliced, diced
Thyme	1 sprig	$\frac{1}{2}$ –1 tsp
Tomatoes	1 med	1 cup chopped
Tomatoes, grape	1 pint	1–2 cups
Zucchini	1 lb	1 cup sliced 1 cup noodles

MEAT TEMPERATURE GUIDE

FOOD	DESCRIPTION	USDA GUIDELINES	OTHER SOURCES
Ground Beef, Pork, Veal, Lamb		160°	160°
Ground Turkey, Chicken		165°	165°
Beef, Veal, Lamb	Rare		115°–125° + rest 3 min <i>Bright red center, soft to touch</i>
	Medium rare		130°–135° <i>Pink center, yields slightly to touch</i>
	Medium		135°–140° <i>Light pink center, a little more firm to touch</i>
	Medium well	145° + rest 3 min	145° + rest 3 min <i>Mostly gray center with a little pink, firm to touch</i>
	Well done		155°+ <i>Completely gray, firm to touch</i>
Pork	Medium rare	145°	145° + rest 3 min
	Medium		150°
	Well done		160°+
Poultry		165°	165° <i>When juices run clear</i>
Ham		145°	160°
Pre-cooked ham		140°	140°

BAR SHOPPING GUIDE

1–2 drinks/hour for 4 hours

BOTTLES

	10–25 guests	26–50 guests	
White wine	12	24	<i>chardonnay, and either pinot grigio or sauvignon blanc</i>
Red wine	12	24	<i>cabernet or cabernet blend, and a pinot noir</i>
Beer	48	60	<i>domestic and imported, craft</i>

LIQUOR

Vodka	2	2	<i>Tito's, Grey Goose</i>	750ml bottles
Bourbon	1	1	<i>Maker's Mark</i>	
Gin	1	1	<i>Tanqueray</i>	
Rum	1	1	<i>Mount Gay</i>	
Scotch	1	1	<i>Glenlivet</i>	
Tequila	1	1	<i>Patrón</i>	
Vermouth	1	1		

MIXERS

Water				
Sparkling water	4	4	<i>Perrier or Pellegrino</i>	<i>I recommend 20–25 oz bottles for sparkling water, soda, tonic, and ginger ale. Larger bottles are less attractive on the bar and are harder to handle. For juices, I recommend the 60-oz bottles and recommend transferring these to small pitchers or carafes.</i>
Club soda	4	8		
Tonic	4	8		
Ginger ale	1	2		
Orange juice	1	1		
Grapefruit juice	1	1		
Cranberry juice	1	1		
Coke	6-pk	12-pk		
Diet Coke	6-pk	12-pk		

GARNISH

Lemons	3	5
Limes	3	5
Olives	1 5-oz jar	2 5-oz jars

TABLES AND TABLECLOTHS

TABLE SIZE, IN	TABLE SIZE, FT	# PEOPLE	TABLECLOTH SIZE		
			<i>Mid-Length</i>	<i>Floor Length</i>	<i>Overlay</i>
48" Round	4' Round	6	90" Round	108" Round	60" Square 90" Round
60" Round	5' Round	8	90" Round 108" Round 72" Square	120" Round	72" Square 90" Round
72" Round	6' Round	10	108" Round	132" Round	90" Square 108" Round
30" Square		4	60" Square	72" Square	48" Square
60" Square		8–12	90" Square		72" Square
	4' Rectangle	4–6	60"x78"	90"x108"	48" Square
	6' Rectangle	6–8	60"x120"	90"x132"	48" Square 60" Square
	8' Rectangle	8–10	60"x120"	90"x156"	48" Square 60" Square 60"x120"

PARTY JOURNAL

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

Date

Event

Guests

Menu

Cocktails, Wine

Table Setting

Notes

RECIPE INDEX

Appetizers

Asparagus and Prosciutto	161
Charcuterie and Cheese Board	271
Cheese and Salsa Dip	251
Cheese Board	271
Crabmeat on Endive	145
Fruit Bruschetta	259
Guacamole	243
Mediterranean Artichoke and Bean Dip	207
Parmesan Walnut on Endive	215
Salmon Spread	129
Spinach and Artichoke Spread	171, 199, 223
Tomato Bruschetta	137
Tuscan Bean Dip	189
Vidalia Onion Spread	181

Mains

Baked Pasta Casserole	138
Beef Bourguignon	130
Brunswick Stew	244
Chicken and Wild Rice Casserole	224
Chicken Chili	252
Dijon Chicken	208
French Toast Casserole	267
Gruyère Pork Chops	182
Lawdashion's Pork Tenderloin	191
Linguine with Clam Sauce	237
Peel-and-Eat Shrimp	163
Marinated Pork Tenderloin	146
Roast Provençal Chicken	231
Roasted Baby Back Ribs	172
Salmon Kebabs	200
Sausage and Egg Casserole	260
Scallops and Shrimp with Salsa Verde	153
Slow-Cooker Barbecue	174
Spinach and Ricotta Pie	216
Top Hat Crab Cakes	162

Sides

Boursin Potatoes Au Gratin	192
Citrus Salad	139, 217
Corn and Avocado Salad	154
DeeDee's Rice Salad	147
DeeDee's Salad	132, 239
Easy Caesar Salad	225
Lindsay Daniel Grits	261
New Potato Salad	176
Orzo Salad	203
Peas and Pancetta	210
Party Potatoes	183
Rice Blend	131, 209, 233, 253
Seasoned Asparagus	155
Seasoned Brussels Sprouts	193, 232
Seasoned Green Beans	148, 202
Seasoned Green Beans and Carrots	184
Simple Slaw	165
Summer Squash Sauté	164
Vegetable Dill Slaw	175

Breads

Blueberry Muffins	269
Ham Rolls	246
Jalapeño Cornbread	167
Poppy Seed Bread	262
Sour Cream Cheese Muffins	226

RECIPE INDEX

Desserts

Apple Pie	185
Carrot Cake	227
Chocolate Bundt Cake	219
Chocolate Tart	133, 211
Granola Bars	254
Irwin's Super Brownies	140, 177, 247
Katharine Hepburn's Brownies	195, 255
Key Lime Pie	149
Lemon Squares	141
Queen Charlotte's Tart	156

Basics

Barbecue Sauce	283
Basic Vinaigrette	284
CCC Tartar Sauce	274
Charcuterie and Cheese Board	271
Chocolate Caramel Sauce	290
Chocolate Fudge Sauce	289
Chocolate Sauce	288
Cocktail Sauce	277
Croutons	278
Easy Caesar Salad Dressing	286
Garlic Bread Crumbs	279
Greek Salad Dressing	285
Oven-Crisp Bacon	273
Pie Crust	287
Seasoned Butter	281
Seasoned Garlic Butter	282
Spicy Remoulade	276
Tartar Sauce	275
Toasted Baguette	280
Whipped Cream	291

Cocktails & Mocktails

Bailey's Martini	304
Blackberry Smash	299
Blueberry Lemonade	305
Bruce Julian's Bloody Mary, the Classic	298
Caipirinha	302
Ed's Martini	297
El Macho	295
High Fashion	308
Hummer	304
Jalapeño Cucumber Limeade	306
Kir Royale	311
Liz Dalrymple's Margaritas	303
Manhattan	296
Mint Julep	300
Mint Julep Mocktail	300
Mint Simple Syrup	314
Mojito	301
Moscow Mule Mocktail	309
Negroni	313
Old-Fashioned	310
Pimm's Cup	307
Simple Fruit Syrup	314
Simple Syrup	314
Strawberry Mojito Mocktail	301
Strawberry Rhubarb Fizz	312
Wayne-O-Mades	303