Get ready for the Masters! Only three days to register for <u>30 Days to Effortless Entertaining</u> and receive Ten Steps to Effortlessly Hosting Houseguests!



March 26, 2025

"I LOVE what you do and have really enjoyed all the videos and the amazing wealth of resources that you provide."

ELIZABETH



Dear Friends,

The Masters is happening in two weeks and with a dog named Putter, you know our family will be watching! To give you some ideas, this week's *Dish* will give you recipes and pro tips you need to help you host a winning Masters Party ... *effortlessly*!

Would you like to host a Master's Party and other parties too, but perhaps you feel a bit overwhelmed when you think of hosting any gathering?

I've got good news for you! The <u>30 Days to Effortless Entertaining</u> workshop, beginning in ten days, will transform the way you entertain. Gathering the people you love can be fun for YOU, and I will show you how! Even better than the pro tips I offer below for a Masters Party, we will tackle every aspect of how you entertain.

The next workshop begins in just ten days ... time to register now!

And ... when you <u>register</u> for this workshop, you will receive an additional two-hour live module with me ...

Ten Steps to Effortlessly Hosting Houseguests!

As we like to say on the tee ... Swing out sister!

A few Pro Tips ... 🕹

 Order Masters napkins and other party props now, or keep it simple and use green and white. Check out the stylish collection from <u>Lemondaisy Designs</u>! Or you can go with paper napkins from Caspari. You can find these golf napkins on <u>Amazon</u>!



Lemondaisy Designs



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Caspari

- For the Azalea Cocktail, you can mix ahead with the vodka or add the vodka for each drink. If you mix ahead with the vodka, reserve some without for guests who prefer a Mocktail.
- Offer other beverages, both alcoholic and non-alcoholic. We like to offer a full bar so everyone is happy!
- Source locally for anything you don't want to make! Even though EE offers a recipe for homemade barbecue, I always purchase. This is a great item to source in your community. You can often find a good slaw as well.
- Choose the choices of bread you prefer. I love <u>Pepperidge Farm Very</u>
 <u>Thin White</u>bread. Along with your sandwiches, offer your salads without bread
 and with gluten-free crackers.
- Offer small bowls of mixed nuts, cheese straws, and M&M's. Guests love to nibble!

I hope you enjoy your Masters Party and every other party you'd like to host! If you want to entertain easily and graciously, join me for the next workshop starting on Friday, April 4th. Let's get ready for spring and summer entertaining! Register <u>here!</u>

From our home to yours,

Follow EE on Instagram and Facebook

MASTERS MENU

Enjoy this easy prep and prepare menu!

- Bruce Julian's Bloody Mary
- Azalea Cocktail
- <u>Slow-Cooker Barbecue</u> on Mary B's Biscuits
- <u>Vegetable Dill Slaw</u> or <u>Simple Slaw</u>
- Chicken Salad Sandwiches
- <u>Three Cheese Pimento Cheese</u>
 <u>Sandwiches</u>
- Egg Salad Sandwiches
- Cape Cod Potato Chips
- Seasoned Popcorn
- Peach Ice Cream Sandwiches
- Toll House Chocolate Chip Cookies



Photo from foodnetwork.com

Printer-Friendly Menu, GamePlan, & Recipes



GAMEPLAN

NOW!

- Create your "Party Plan" in Notes*
- Envision your party*
- Invite guests*
- Do your "Walk About"*
- Add all details to your "Party Plan"
- Purchase party items such as cocktail napkins or party favors.

MONDAY

• Shop for non-perishables

WEDNESDAY

- Shop for perishables
- Prep Ingredients

WEDNESDAY - FRIDAY

- Prepare Azalea Cocktail and Bloody Mary mixes
- Prepare Three Cheese Pimento Cheese
- Prepare Peach Ice Cream Sandwiches
- Boil eggs

*Party Tips & Tricks in <u>30 Days to Effortless</u> <u>Entertaining</u> workshop! Register <u>here.</u>

FRIDAY

- Prepare Barbecue
- Prepare Slaw
- Prepare Chocolate Chip Cookies

SATURDAY

- Prepare Chicken Salad
- Prepare Egg Salad
- Set Up Bar

SUNDAY

Early in the day...

- Complete bar setup
- Final "Walk About"

One to two hours before guests arrive

- Warm barbecue
- Bake Mary B's Biscuits
- Prepare barbecue and sandwich/salad trays and plate
- Prep Azalea Cocktails and prepare Bloody Marys
- Prepare popcorn
- Chips and Popcorn in bowls
- Plate Chocolate Chip Cookies



Join me for 30 Days to Effortless Entertaining!

Friends always tell me, "You make entertaining look so easy. You make it look so fun!" With this workshop, entertaining will be easy and fun for you too!



In <u>30 Days to Effortless Entertaining</u>, we will discover the threads that run through the fabric of every wonderful gathering. We will discover how to make entertaining easy *instead of* stressful, fun *instead of* fretful.



In 30 Days to Effortless Entertaining workshop ...

- You'll experience the excitement and ease of hosting friends for dinner. Evenings with good friends will be stress free for you and a treasured gift and memory for the people you love.
- We'll transform your kitchen and entertaining areas. You'll love your well-equipped, well stocked, and more enjoyable spaces!
- Stock your "party pantry" with everything you need.

- You'll be given a crowd pleaser, easy to prepare Menus with a Grocery list too.
- You don't want to cook? No problem! We all feel that way sometimes. We'll solve that too!
- You'll be inspired with simple Style Points and equipped with Short Cuts making your next dinner party more fun and easy than ever before!

"Thank you for being such an inspiration for gathering friends and family!! It is truly a calling for you and a gift for us!!"

GINA



Are You Ready?

- We'll meet twice each week for four weeks, once by video that you may watch at your convenience, and once on Wednesdays in a live chat at 3:00 pm. For this workshop, I'm adding an extra live module in Week 5, *Ten Steps to Effortlessly Hosting Houseguests*.
- Yes, there will be a little homework! It won't be hard, and it will even be FUN!
- Our next workshop starts on April 4th!

Let's do this!

Learn More and Register

Register today and receive an additional two-hour live module to Ten Steps to Effortlessly Hosting Houseguests – all you need to know for overnight guests!

Become a Member of the Effortless Entertaining Community

"Thank you for your thoughtfulness and inspiration. Your encouragement to share beauty and hospitality is much appreciated!"

NANCY

We want to hear from you! Send us your stories and photos!

Send us comments and photos!



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