

# Entertaining Made Easy

## Tips To Make Your Fête A Feat

(NAPSA)—Whether your merry-making guests are hundreds of clients and coworkers expecting champagne and foie gras, or a cluster of out-of-town relatives expecting some eggnog and an air mattress, your evening ought to sparkle.

Make this year's festivities memorable with these simple tips from Nancy's Specialty Foods, the world's largest supplier of gourmet quiche and appetizers.

### Party Planning

- Plan on serving two drinks per guest per hour when it comes to mixed drinks, soft drinks, tea, coffee and water.

- For champagne and wine soirées, serve one bottle per two or three guests.

- At cocktail parties, anticipate eight to ten appetizers per guest. (For a decadent, no-fuss menu, you can serve Nancy's new Champagne Collection, featuring sumptuous Portabello Mushroom Turnovers, Crab Imperial, Roasted Vegetable Tartlet and Fromage Puffs.)

### Deck the Halls

- Make your house stand out by stringing decorative lights or lanterns along your driveway.

- Place a fresh bar of soap and lotion in the bathroom along with scented candles.

- For added drama, set a floating candle in your bathtub.

- Pop cookie dough in the oven 10 to 15 minutes before your guests arrive for an enticing aroma.

- Add accents of color throughout your home with freshly picked flowers, bowls of fruit, or unlit candles.

### Oh Night, Divine

- Enlist the talents of a few close friends to assist you before, during and after the party.

- Remove fragile objects from tables or shelves to protect them, and your guests.

- Plan for the unexpected—guests bringing extra guests, kids or even pets.

- Consider wearing dark clothes in case you spill, or have a second outfit ready and waiting.

- Keep an extra round of appetizers ready in the oven or refrigerator.

- Consider renting glasses,



**Proper preparation can mean a more pleasant party for host and guests.**

plates and silverware so you don't have to do the dishes afterward.

- Have coffee ready to brew in the coffeepot for lingering guests.

- Take a few minutes before your guests arrive to put your feet up and drink a glass of water.

Now that you've done everything to accommodate your guests, go ahead and enjoy the party.

To learn more about Nancy's gourmet appetizers, visit [www.nancys.com](http://www.nancys.com).

### Party Checklist

Scented Candles

Flower Vase

String of lights

Decorative hand towels

Nancy's Champagne Collection

Corkscrew and bottle opener

Cocktail garnishes

Club Soda for spills

Camera and film

Back up food like extra crackers, cheese, fruit and cookies

Air freshener,

First aid kit

Glasses (wine, water and beer)

Toilet paper, paper towels, plates, garbage bags

Plenty of silverware

Hand-held vacuum

Aspirin

Ice, ice bucket and tongs

