

Hosting tips for the holiday party

Take the stress out of holiday dinner party hosting this year with the following tips from Food Network Canada's Corbin Tomaszewski. For more dinner party tips tune into Dinner Party Wars:

1. Cook what you know and know what you cook. Don't experiment with new ingredients or recipes when you're expecting guests. Save that for the in-laws.

2. Don't get complicated: less is more. Too often people get caught up complicating the natural flavours and presentation of a dish.

3. Preparation, preparation, preparation. Get as much done as possible in advance so you can spend time with your guests. For example, if your vegetables could be blanched ahead of time or if your chicken could be seared ahead of time, it saves time later.

4. Pair wine and cocktails with your food. Speak to local liquor store representatives for advice. A simple rule to follow: the lighter the fare, the lighter the wine.

5. Take advantage of local expert knowledge. Buy your ingredients from specialty shops when possible and talk to the resident experts. For example, when you buy fresh fish, go to your local fishmonger and don't be afraid to ask what's in season and freshest.



6. Presentation is everything. When you spend a lot of time shopping, preparing and cooking, it doesn't make sense to simply throw your food onto a plate. Make it memorable. It's not just about how it tastes, but how it looks. It should always leave a lasting impression.

—www.newscanada.com



Main Street Inn
Restaurant • B & B

We invite you
to celebrate your
Seasonal Party
at Main Street Inn

Personalized Menus
Groups of up to 40 Guests
Gift Certificates

905.702.5411

126 Main Street South, Georgetown, ON L7G 3E6
mainstreetinn@bellnet.ca



Super Specials

Men's
Sportscoat
\$125



Men's
Shirts
with Ties
\$25.99

Fun
Winter Hats
\$15.99



Men's
Suits
FROM
\$130



Check out next week's Gift Guide for more AMAZING DEALS!



Clothing

280 Guelph St, Georgetown MarketPlace (905) 877-1598
www.jvclothing.com