

Entertaining Ideas



Easy Tips For Throwing A Great Garden Dessert Party

(NAPSA)—Embrace nature by hosting an outdoor garden dessert party. Admire the flowers in bloom, sip on iced tea and serve a plethora of tasty, sweet treats.

Here are hints on how:

Choose a color scheme and keep the décor nice and simple. Every party needs a splash of color. Set the tone with vibrant colors—reds, yellows, purples and blues. Incorporate flowers, but instead of elaborate arrangements, show off your green thumb by simply displaying potted plants from your very own garden.

Get guests involved before the party. Your guests will appreciate an opportunity to bring something to your garden party, so give them the chance. Do it creatively by asking guests to bring their favorite teas and a board game to be played at the party, as well as an item to donate to a local charity. This way you're having fun while doing something nice for others as well.

To fully complement the varieties of tea, have an assortment of tasty treats and cookies. For an elegant yet no-hassle solution, consider Pepperidge Farm Distinctive Cookies such as crispy sweet Bordeaux, delicate strawberry Verona or buttery-smooth Chessmen.

Give your guests something to do at the party. Set up a dessert bar with a variety of ice creams, cookies, cakes and brownies. Offer a mix of different toppings, such as traditional chocolate and caramel, as well as nuts, sprinkles and whipped cream.

Allow guests to create a dessert for themselves or to share with other guests. For example, guests can mix Pepperidge Farm Milano cookies with ice cream, top it with some chocolate sauce and whipped cream, and voila: Cookie A La Mode. The dessert bar will be a hit with kids, as well.

Be a guest at your own party. Mingle with your guests. Even if you're a gourmet chef, you don't have to be one for your garden party. In fact, an easy way to avoid getting stuck in the kitchen is to have already-prepared food. Store-bought items such as cheese wedges and crackers are handy. Also, try serving elegant sweet treats such as chocolates and Pepperidge Farm Pirouette Rolled Wafers. Remember, if you don't have a good time, neither will your friends. So once all your preparations are complete, let the party begin. After all, your guests are coming to see you, not to watch you work. Relax, mix and mingle, and join your friends in savoring your party.

Leave them with sweet memories. Leave a basket by the front door with a variety of take-aways from the party. This little "thank you for coming" gift can be edible, a minibox of cookies mixed with gourmet truffles; or to fit the theme, some potting soil with seed packets.

Incorporating personal touches and delicious desserts can help you have a great garden party.

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