HOST THOUGHTFULLY 002

Make Time for Your Guests

PREP EARLY. FINISH SIMPLY. JOIN THE TABLE.



Borrow the restaurant habit of preparing before service. Organize the cooking and plating so you can enjoy your guests, then leave delicate washing until you are clearheaded the next morning.

1 Choose one main finishing job

Focus on one dish near serving time. Choose plated sides needing only a toss, slice or transfer. Check recipe temperatures, oven space and pan capacity.

Why: Competing cooking tasks pull you away from conversation and make coordinated plating harder.

2 Mise en place before guest arrival

Restaurants call it mise en place: everything in its place. Chop and pre-measure ingredients, arrange them in cooking order and gather tools. Keep perishables refrigerated until needed.

Why: No running to the pantry mid-recipe. You can cook calmly and stay collected.

3 Clear first, wash later

Clear prep tools before arrival. After dinner, refrigerate perishables promptly. If you have been drinking, save washing wine glasses for the next morning.

Why: Your guests deserve your company; delicate stemware deserves a clear head and unhurried hands.

MY WINE GLASS RECOMMENDATION

I recommend **Schott Zwiesel**: sturdy, thin and clear. Selected sets cost under **$10 per stem**; prices vary by shape and set.

If your budget allows, add **Burgundy, Bordeaux, Chardonnay and Sauvignon Blanc** glasses. Build the collection gradually.

I rinse wine glasses, especially after red wine, then leave a little water in the bottom overnight to make morning cleaning easier.

I wash my crystal wine glasses on my dishwasher's bottom shelf. My rare breakage has happened when I removed a glass improperly.

Follow the glassmaker's and dishwasher's care instructions; suitability and rack placement vary. Some crystal needs handwashing.

CUSTOMER COMMENTS

“Thin but sturdy.”
Elise, Birch Lane, Forté review

“Great quality for a great price!”
Sandy, Perigold, Forté review

THE PLATING MINDSET

Choose a dinner you can plate well and still enjoy. Your presence at the table is part of what you are offering.