HOST THOUGHTFULLY 049

Do the Essentials. Leave the Rest.



KEEP CLEANUP FROM TAKING OVER THE EVENING.

Handle the food storage and small practical jobs that cannot wait, then return to your guests. A hosted dinner does not need to end with everyone watching you wash dishes.

1 Put the food away first

Store suitable leftovers promptly and clear the items needed for the next course or the guests' comfort.

Why: The important tasks are handled without turning the kitchen into the evening's main activity.

2 Set sturdy dishes aside neatly

Place used plates and utensils in a stable, practical area. Keep the serving route and surfaces you still need clear.

Why: You can finish the evening without working around a disorderly pile.

3 Leave wine glasses for morning

Once you have been drinking, leave the delicate glasses standing safely for the next day rather than washing them that night.

Why: The glassware can wait while you spend the remaining time with your guests.

PUT IT INTO PRACTICE

Choose a stopping point

Finish the necessary storage and clearing, then stop. A spotless counter is not required before the last conversation.

Give glasses their own space

Stand them securely away from the edge and separate from heavy stacked dishes.

Accept a little help

If someone wants to help, offer one contained task. You do not need to turn the whole group into a cleanup crew.

Return to the room

Sit down again when the essential jobs are done. Your presence is part of the hospitality.

THE PLATING MINDSET

Take care of food and immediate practical needs, then let the full cleanup wait until the evening is over.