

# **Our Favorite** Hostess Helpers



Let guests serve themselves with a Cut the Cheese Knife Set. Each tool matches a cheese. (\$20) uncommongoods.com)



**Lappers Dining Trays** are perfect for a bowl of chips and a side of dip. Plus, they're the most chic around. (\$24.50, delight.com)



Here's one less worry: **Nate Berkus Flameless** Candles provide a safe, soft glow, ideal for bustling houses. (\$35 for 3, hsn.com)



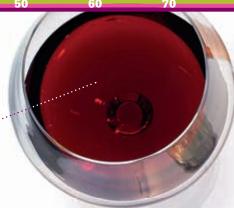
Want to serve some grownup time? Let the kids play Harry Potter and the Half-Blood Prince for the Wii. (\$50, eastore.ea.com)



The dishes just got easier: Give your helpers a pair of Grab and Dry Terry Dishtowel Gloves. (\$20, uncommongoods.com)

## IF YOU'RE MAKING a traditional turkey-andstuffing dinner

SERVE: pinot noir, a fragrant red that won't overpower the taste of the turkey



### IF YOU'RE MAKING a smoked meatsand-cheese spread

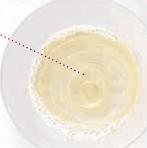
SERVE: a bitter and slightly sweet India pale ale, which can stand up to cured meats without overwhelming soft cheeses

# MATCH YOUR DRINK TO YOUR MENU

EXTRA \$100, I'D..

### IF YOU'RE MAKING a vegetarian meal

**SERVE:** sparkling wine, which has a bready taste that veggies love



### IF YOU'RE MAKING a pasta feast

SERVE: albariño, a Spanish white with a high acidity that complements tomato sauce



Consider this your cheat sheet for what's what on a crowded table.

bread plate You know it's small and off to the side, but is yours on the right or left? Try this hand trick to help you remember: With palms

outstretched and facedown, touch index fingers to thumbs and stick your remaining fingers up. Your left hand will form a "b" shape (for bread) and your right hand will form a "d" shape (for drink).



utensils If your neighbor's spoon is so close to your salad fork that you can't tell the two sets apart, just count: Items on your right (most folks' dominant side) will have five letters—knife and spoon. On the left, it's only four—fork.



Get more table-setting tricks at rachaelraymag .com/november.

Size matters Larger glasses are for red wine; smaller hold the white. Fluted glasses are for sparkling beverages only.



main-course fork will be closest to your plate; anything outside indicates dishes to come. A soup spoon on your right or dessert utensils above the plate are hints, too.



Chair Leave room for the host to walk behind you. To gauge, place your right hand against the table, your fingers pointing to the left, with your pinky resting alongside the table. Your thumb should reach your torso.