

**PLANNING
PARTIES
WITH
PIZZAZZ!!**

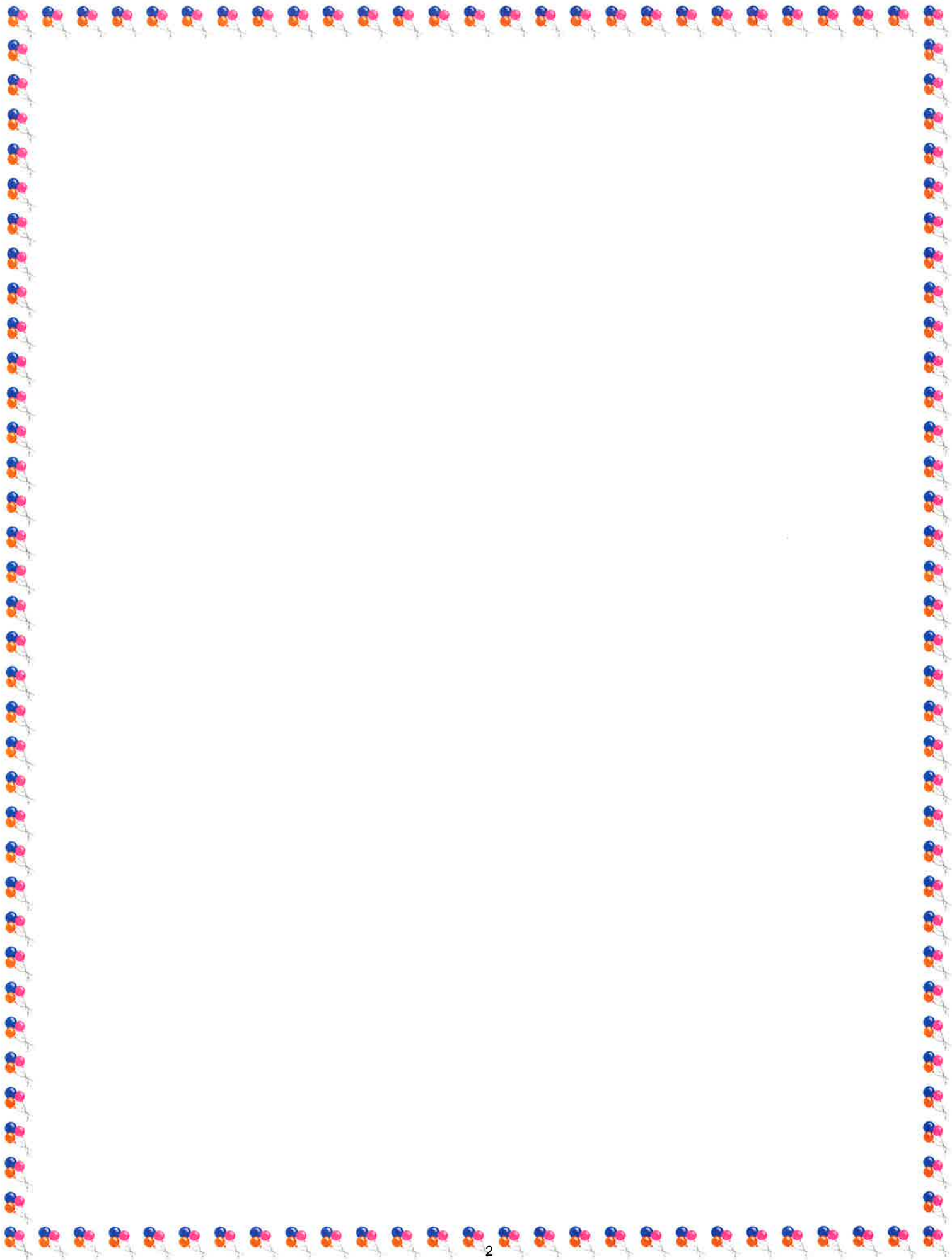


PARTY THEME & INFORMATION WORKSHOP

Presented by:

**TEEA Members Karen DeZarn, FCH Agent Lampasas County
& Linda Wells, (Retired) FCH Agent Burnet County**

**94th State TEEA Conference
September 2022
Lubbock Memorial Civic Center
Lubbock, Texas**





Planning Parties with PIZZAZZ!!

Goal – Provide information about how to plan, present and participate in successful “Parties with PIZZAZZ!!

Objectives:

- Define what makes a party click
- Clarify the steps to being a successful hostess
- Identify terrific party themes
- Discuss how to develop a good party plan
- Explain how to feed a crowd nutritiously and safely
- Demonstrate party centerpieces, favors, games and entertainment ideas
- Share examples and samples of party recipes



WHAT MAKES A PARTY CLICK??

It goes without saying that fun parties involve more than just putting on music and setting out the chips and soft drinks. Successful entertainment -enjoyable for both you and your guests - requires a combination of many elements.

The first step, is choosing a unique and imaginative theme or purpose for your party. The possibilities are endless: from a stage party for the cast of a school play or a fifties costume party for friends, to parties with a purpose such as the combination community clean-up and picnic or a ragtime party for a group of senior citizens.

Once you've settled on a theme that reflects your tastes and lifestyle, you'll need to make thorough plans and follow them closely. Keep your theme in mind when considering invitations, decorations, suggested attire for guests, and other details listed in the checklists. Remember to carefully think through each aspect of your party with regard to timing and cost, as well as the theme.

A key factor in your party plans will be the choice of food. You will want to select a nutritious and appetizing menu which also compliments your theme. Whether you plan a buffet, sit-down dinner or outdoor picnic, look for recipes that are easy-to-prepare and economical - party fare doesn't have to be fancy or expensive to be good. Guest-pleasing recipes which are inexpensive and won't keep you in the kitchen for half of the party include: casseroles, hearty homemade soups, molded salads, quick breads, and refrigerated and frozen desserts. Any dish that can be made ahead of time and doesn't have a critical serving time, makes an especially good choice.

Most recipes that you select can be made more appetizing with imaginative use of attractive serving pieces and garnishes such as parsley, pimento, citrus wedges, etc. A little extra work in preparation also makes a big difference in eye appeal; a fresh vegetable tray of radish flowers, celery strips, carrot curls and green onion swirls served with dips makes an attractive, economical relish platter.

To complete your party plans, try to think of activities which help your guests to mix. You don't need a rigid schedule of events, just plan some activities that fit your theme and will get your guests involved in the festivities.

Remember the right combination of the elements for party success is very important - an imaginative theme, careful planning, nutritious, appetizing and easy to prepare menus and activities which involve the guests. . . will be the keys to unlock the door of many great parties.

A GOOD PARTY . . .

Is 90 % warmth and fellowship and only 10% food, drink and décor. The latter you can learn from a book, but the knack of making guests feel welcomed and wanted is something special with the host and hostess. It is said that there is no such thing as a "born hostess". The so-called "born hostess" is actually a well-organized woman (or man) who wants to please friends and family.

Good times don't just happen. You must plan ahead - and sometimes way ahead. Even spur-of-the-moment get togethers make guests feel at ease if you have yourself prepared. Keep the food and beverage shelf well-stocked. Guest towels and soap should be kept in a bathroom where guests can readily find them. Cocktail or tea napkins can be stored in a decorative box in a room you are most apt to use them. There are many other little thoughtful hostess ideas which make guests feel glad they came. Remember we do want them to come back !!

Another way to plan ahead is to keep your eyes open for unusual serving dishes and items for decorations. For example, look for big apothecary jars to be used for serving rolls, cookies, pretzels and many other things. Look in junk shops for wooden barrels or kegs which can be filled with ice to serve cold drinks. Watch for unusual and colorful paper goods - napkins, table cloths, plates, and cups. Catch sales after holidays and stock up when there are good buys.

When a real party is in the making, a plan down to the final detail is a must. A good hostess considers herself, her guests, her budget, and her facilities.

Be the Best Guest at Holiday Parties

Larry Pfarr is comfortable hosting dozens of parties and get-togethers at his Minneapolis home each year. He's equally comfortable as a guest.

Pfarr, director of store design and visual merchandising at a chain of floral, home and garden stores, has advised people about how to throw a great party; now, in time for the holidays, here's his advice on how to be a good guest.

Q: What should you offer to bring?

A: As a guest, you should always ask the host if you could bring something to the dinner, party or event. Let the host determine if he or she wants you to bring something and what it should be. Most often, the host will decline your offer, but you should be prepared.

Once you have asked and if you were told what to bring, then make sure you bring what you were told. On more than one occasion, I have asked someone to bring something and they decided to bring something else. Two desserts or two salads is not the worst thing that can happen, but it does throw hosts a curveball.

Q: What should you bring without asking?

A: If you checked in with your host and were told you don't need to bring anything, don't think you should show up empty-handed. If someone has invited you into their home, they have gone to great lengths to have you there. Planning the menu, cleaning the house and getting it all pulled together takes a lot of effort – be sure to show your gratitude.

Flowers or a nice blooming plant are always an appropriate gift. One note on bringing cut flowers: Pick up an inexpensive vase if you are in doubt whether the host has a vase. Once you get to the event, offer to put the flowers in the vase so the host does not get side-tracked.

A bottle of wine for an evening event is appropriate, too, if your host drinks alcohol. If you bring a bottle of wine, don't expect that it will be opened and served that night.

Other possible host gifts include a nice unscented candle or a box of chocolates.

Q: What should you not bring?

A: If you have children and they were not invited, don't assume you can bring them. If you are not sure whether you can bring your children, check with your host.

Unless it is a large party, event or open house, you should not bring additional guests with you. If it is a large party, check with your host and make sure you can bring someone. The exception would be if you are single and the invitation reads "and guest."

Q: What's a common faux pas that guests make?

A: One of the biggest mistakes is to forget to acknowledge the invitation. If you are asked to RSVP, then by all means, make sure that you do and that you do it promptly. Never make a host extend a second invitation because they didn't hear back from you the first time.

Q: How can you be a good guest while at the party?

A: Unless the party is being catered, the guest should check with the host to see if there is anything they may need help with. Oftentimes, the host may have some small task. If the host says no, or you are done with the assigned task, then get out of the kitchen and mingle. Go meet new people or chat with others you may know. The kitchen is the most popular room in the house, but if I don't need help, then the guests can often be in the way.

Q: What can a guest do that will make the host eternally grateful?

A: Two simple words: Thank you. Take the time in the days following the party, dinner or event to follow up with a thank you. A written thank you will be long remembered by your host. Yes, it takes a little more time than an e-mail or a phone call, but that's what makes it memorable. If you don't have the time to handwrite a thank you, then by all means use e-mail or make that phone call. Both of those options are still a far cry better than no thank you at all.

*Source: Mountain View Telegraph
December 16, 2004*

THE SUCCESSFUL HOSTESS . . .

- * Uses simplicity as her keynote. (Elaborate affairs have given a way to more informal good times.)
- * Plans so that the last minute or even emergency work is reduce to a minimum.
- * Greets her guests relaxed, not exhausted from last minute preparations.
- * Mixes her guests smoothly so that everyone is at ease.
- * Times her entertaining with a practical eye on problems such as baby sitters and next day schedules.

THEMES

A theme is decorations, foods, and entertainment that add excitement to your entertaining. It's the unexpected that makes a party . . . a party. Surprisingly enough, you will find that it frequently requires only a little imagination and money to do something different.

The decorations don't have to be scattered all over the room or house, especially if your space and budget is limited. You can confine your decorations to one important arrangement or area such as the serving or party table.

Objects you have on hand can be adapted to assume an exotic character. Entertainment can be easily devised so you or your guests spend a memorable time together.

The next time you would like to "THROW" a party perhaps some of the following suggestions would help lend a new FESTIVE TOUCH to the celebration. Good luck and have a
SUPERCALIFRAGILISTICEXPIALIDOSTIOUS PARTY!!

TERRIFIC PARTY THEMES

Along with all of the festive holiday themes and the traditional family party themes, the following is a list of surprisingly different suggestions for parties. Perhaps you could surprise your guests by trying something different for your next party.

George Washington Celebration

Book Party

Progressive parties & dinners

Light party

Round the World Tour

Bell Party

Sweethearts of the Block party

Christmas Stocking party

School Daze

Winnie The Pooh

Dreamin' party

Mother Goose party

Backward party

Alphabet party

Tree Dinner

Barbie party

Highway Party

Pirates party

Footsteps dinner

Disney Character party

Flower Garden Tea party

Circus party

Football party

Gay Nineties Party

Victory Party

Through The Year party

OTHER GREAT THEMES:

CHECKLIST FOR PARTY PLANNING

PARTY PARTICULARS:

THEME OF PARTY: _____

GUESTS: _____

DATE, TIME, PLACE & ATTIRE: _____

FORM OF INVITATION (phone, mail, etc.)

APPROXIMATE TIMETABLE FOR PARTY:

GUESTS WILL ARRIVE AT: _____

APPETIZERS AND/OR BEVERAGE SERVED AT: _____

MEAL WILL BEGIN AT: _____

ACTIVITIES PLANNED FOR _____

THINGS TO PLAN AHEAD

CHECK WHEN COMPLETE

MENU _____

RECIPES _____

ACTIVITIES _____

DECORATIONS & TABLE SETTING _____

RECIPE PREPARATION SCHEDULE _____

SHOPPING LIST FOR FOOD _____

SHOPPING LIST FOR DECORATIONS _____

THINGS TO DO AHEAD:

INVITE GUESTS _____

SHOP FOR GROCERIES & SUPPLIES _____

SELECT SERVING PIECES _____

MAKE OR PURCHASE DECORATIONS _____

PREPARE MAKE AHEAD RECIPES _____

THINGS TO DO ON DAY OF PARTY:

BEVERAGES _____

LAST MINUTE RECIPES _____

COMPLETE DECORATIONS _____

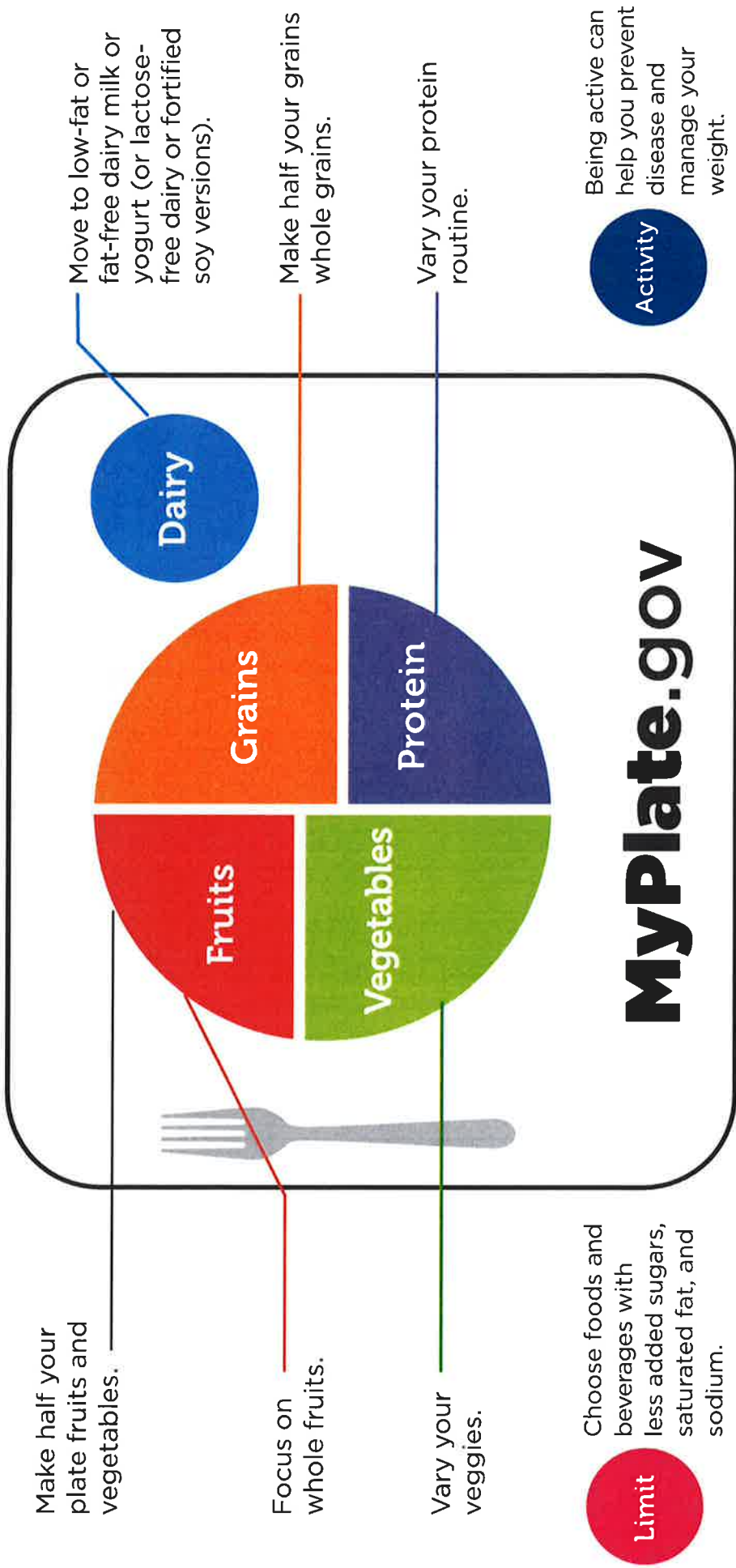
OTHER _____

*PARTY TIME CAN BE
ANYTIME !!*



Start *simple* with MyPlate

Healthy eating is important at every life stage, with benefits that add up over time, bite by bite. Small changes matter.





Fruits

Focus on whole fruits like fresh, frozen, canned, or dried.
Buy fruits to have them available to add to your meal or eat as a snack. If you buy juice, select 100% fruit juice.



Vegetables

Eat a variety of vegetables and add them to mixed dishes like casseroles, sandwiches, and wraps.
Fresh, frozen, and canned count, too. Look for “reduced sodium” or “no-salt-added” on the label.



Grains

Choose whole-grain versions of common foods such as bread, pasta, and tortillas.
Not sure if it’s whole grain? Check the ingredients list for the words “whole” or “whole grain.”



Protein

Eat a variety of protein foods such as beans, soy, seafood, lean meats, poultry, and unsalted nuts and seeds.
Select seafood twice a week. Choose lean cuts of meat and ground beef that is at least 93% lean.



Dairy

Choose low-fat (1%) or fat-free (skim) dairy. Get the same amount of calcium and other nutrients as whole milk, but with less saturated fat and calories.
Lactose intolerant? Try lactose-free milk or a fortified soy beverage.

Daily Food Group Targets – Based on a 2,000 Calorie Plan

Visit MyPlate.gov/MyPlatePlan for a personalized plan.

2 cups

1 cup counts as:

- 1 small apple
- 1 large banana
- 1 cup grapes
- 1 cup sliced mango
- ½ cup raisins
- 1 cup 100% fruit juice

2½ cups

1 cup counts as:

- 2 cups raw spinach
- 1 cup cooked collard, kale, or turnip greens
- 1 small avocado
- 1 large sweet potato
- 1 cup cooked beans, peas, or lentils
- 1 cup cut cauliflower

6 ounces

1 ounce counts as:

- 1 slice of bread
- ½ cup cooked oatmeal
- 1 small tortilla
- ½ cup cooked brown rice
- ½ cup cooked couscous
- ½ cup cooked grits

5½ ounces

1 ounce counts as:

- 1 ounce cooked lean chicken, pork, or beef
- 1 ounce tuna fish
- ¼ cup cooked beans, peas, or lentils
- 1 Tbsp peanut butter
- 2 Tbsp hummus
- 1 egg

3 cups

1 cup counts as:

- 1 cup dairy milk or yogurt
- 1 cup lactose-free dairy milk or yogurt
- 1 cup fortified soy milk or yogurt
- 1½ ounces hard cheese
- 1 cup kefir

Choose foods and beverages with less added sugars, saturated fat, and sodium.

Limit:

- Added sugars to <50 grams a day.
- Saturated fat to <22 grams a day.
- Sodium to <2,300 milligrams a day.



Activity



Don't forget physical activity!

Being active can help you prevent disease and manage your weight.

Kids ≥ 60 min/day Adults ≥ 150 min/week

FEEDING A CROWD ??? DO IT SAFELY

Your family may enjoy meals, day after day, and never get sick from foodborne illness. Then comes a big family gathering or a large party. You are handling larger amounts of food; your refrigerator is overcrowded. Food is prepared in advance and sometimes not stored properly. Also, you may serve the food buffet style and it stands and stands as your guests come and go. People pick over the food. Later on, some may complain of diarrhea, vomiting, and other problems. What has gone wrong? The answer may be food poisoning.

Bacteria cause food poisoning. All they need to grow is the right combination of time and temperature. If you follow these simple rules you can avoid trouble.

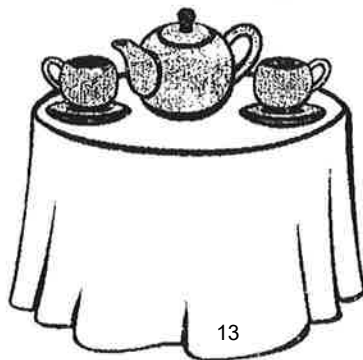
Keep HOT Foods HOT (Above 140 degrees Fahrenheit)

Bacteria grow best in lukewarm foods. Keep protein foods such as seafood, poultry, and cooked meats hot by using an electric hot tray or chafing dish. Small candle warming units may not keep hot foods hot enough. NEVER let these foods stand at room temperature for more than 2 hours.



Keep COLD Foods COLD (Below 40 degrees Fahrenheit)

Cream pies, puddings, seafood salads, and many other dishes made with eggs, fish, meat, and poultry need to be kept cold. This keeps dangerous bacteria from growing. Do not let these foods stand at room temperature more than 2 hours. Don't put out large quantities of these foods at one time. Serve only what is needed and replace often so foods keep as cold as possible. Serve these foods in containers that can be stored in the refrigerator and then be brought directly to the table.



PLAN YOUR PARTY FOR SAFETY

Plan ahead on ways you can keep hot food hot and cold food cold. Can you borrow or rent the necessary chafing dishes or warmers, for example?

Arrange to have enough large serving dishes so that you can bring the cold food from the refrigerator or the hot food from the oven frequently and replace dishes on the table.

Check to see if you have enough dishes and utensils for eating. The disposable kind are often better. Hasty washing often means that dishes and utensils are used when they are not properly cleaned.

Figure how much refrigerator space you'll need to store foods. Keep the temperature at 40 degrees Fahrenheit. Contrary to common belief, refrigerating warm food does not cause it to spoil. However, don't put so much warm food in the refrigerator that it raises the temperature. When your refrigerator is overcrowded, the temperature may rise enough to cause increased bacterial action.

Never put deep containers of hot food in the refrigerator. Put hot food in shallow containers so that it will chill quickly.

Don't hold prepared foods in the refrigerator more than a day or two. If you prepare them further in advance, plan to freeze them.



PLAN TO PREPARE AND SERVE WITH SAFETY

Make sure you have clean work surfaces and clean utensils to prepare food. After handling raw meats or poultry, wash your hands well. Also, make sure that all those who help prepare the food have clean hands washed with soap and hot water.

It is good to have two cutting boards - one for use with raw meat and poultry only, the other for sandwiches, salads, and cooked foods. This prevents the spread of bacteria.

When you taste food, use tasting spoon only once, then wash it before you use it again.

Food that has been contaminated and allowed to remain at room temperature for 4 hours can cause a gastro-intestinal upset. If it takes 2 hours to make a chicken salad, and it is refrigerated overnight, and the next day it is left on the buffet table for 2 hours, the total time at room temperature is 4 hours. Putting food in the refrigerator slows the contamination process; it doesn't stop it!!

The most perishable foods are those containing meat, poultry, seafood, eggs, or milk.



SPECIAL SAFETY PROBLEMS

POULTRY & MEATS

Are you going to serve roast turkey? Stuffing can be a breeding place for bacteria. Don't stuff the turkey; cook it separately. After mixing a large quantity of stuffing, cook it immediately. Letting large masses of lukewarm stuffing stand at room temperature encourages bacteria to grow.

Before refrigerating or freezing, remove chicken or turkey meat from the bones immediately after cooking. This is a time-consuming process and often it is done during odd moments between other jobs. This means the food may stand at room temperature for long periods. If the food is contaminated with bacteria and held at room temperature long enough, the bacteria will produce a harmful toxin. Once this toxin is produced in the food, it is not destroyed by ordinary cooking.

If ham is sliced or ground, work with small amounts and store properly in refrigerator.

GRAVY

Broth and gravy are especially subject to spoilage. Cool leftovers quickly and put them in the refrigerator. Don't hold broth and gravy more than a day or two. To serve again, reheat and boil for several minutes before serving. Always serve hot.

CREAM PIES AND PUDDINGS

Cream pies and cream puffs are food often involved in food poisoning. Since cream pies and cream-filled pastries get soggy if refrigerated too long, it is a temptation to leave them at room temperature. DON'T This encourages bacteria to grow. Fill pastry as close to serving time as possible.



SANDWICHES & SALADS

Ham sandwiches, turkey and chicken salads, and deviled eggs need special care. If you serve sandwiches, why not plan to have the kind you can freeze ahead? Thaw them as needed. Are you going to serve chicken salad? Why not freeze the cubes of chicken and use them in preparing the salad? They will thaw as the salad stands, keeping it as cold as possible. With any salad, there is much handling in preparation and serving. Make sure all ingredients are clean and well-chilled.

Mixtures of foods that require several steps and handling such as meats, fish, and salads are most likely to be contaminated. Use clean hands, utensils and work surfaces.

USING PARTY LEFTOVERS (or perhaps you could say PLANNED OVERS)

Don't let huge quantities of party leftovers fill your refrigerator for days. Plan in advance for ways you can use the foods. Then freeze the rest. If you have doubts about a leftover - don't use it!! IF IN DOUBT - THROW IT OUT!! Food poisoning does not necessarily have a bad smell or taste. Just because the food doesn't seem spoiled doesn't necessarily mean that it is all right to eat.

**IT'S FUN TO FEED A CROWD - BUT
MAKE SURE YOU DO IT SAFELY!!**



VERY ENTERTAINING WORD SEARCH



AMUSE
BANQUET
BIKE
CAMP
CARDS
CHILD
CINEMA
CORONATION
DISPORT

EAT
ENJOYMENT
ENLIVEN
FAIR
FIESTA
FISH
FLY
FROLIC
GAMES

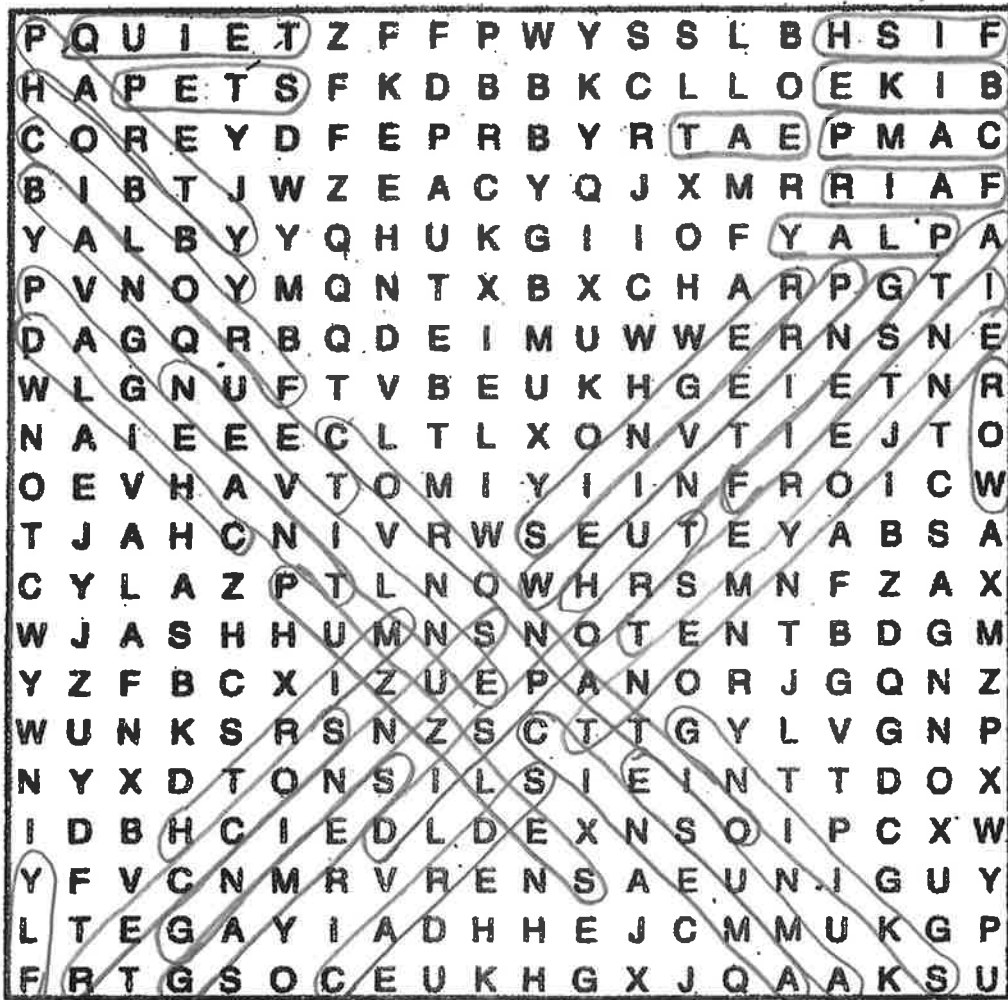
HOBBY
HUNTING
INTEREST
MIRTH
PAGEANT
PARTY
PETS
PLAY
PREVIEW

PUZZLES
QUIET
ROW
SINGER
SKIING
SOCCER
SUNNING

"VERY ENTERTAINING"

WORD SEARCH

ANSWER KEY...



SCRAMBLE GAME

1. APTYR _____
2. ROKF _____
3. FEROWLS _____
4. YM LPTEA _____
5. FTB FEU _____
6. ODOF _____
7. ALTPE _____
8. FTAKERSAB _____
9. SSSHTEO _____
10. EEITFVS _____
11. APTYR EETMH _____
12. NOITATIVNI _____
13. ESSUTG _____
14. ORDECASTNIO _____
15. TIEHNERHAF _____
16. KTUREY _____
17. QTBAUNE _____
18. TAE _____
19. ZZPAZZI _____
20. KOIOEC _____

SCRAMBLE GAME

1. APTYR PARTY
2. ROKF FORK
3. FEROWLS FLOWERS
4. YM LPTEA MY PLATE
5. FTBFEU BUFFET
6. ODOF FOOD
7. ALTPE PLATE
8. FTAKERSAB BREAKFAST
9. SSSHTEO HOSTESS
10. EEITFVS FESTIVE
11. APTYR EETMH PARTY THEME
12. NOITATIVNI INVITATION
13. ESSUTG GUESTS
14. ORDECASTNIO DECORATIONS
15. TIEHNERHAF FAHRENHEIT
16. KTUREY TURKEY
17. QTBAUNE BANQUET
18. TAE EAT OR TEA
19. ZZPAZZI PIZZAZZ
20. KOIOEC COOKIE

COOKIE PIZZA

INGREDIENTS:

- 1 (18 ounce) roll refrigerated sugar-cookie dough
- 2 cups (12 ounces) semi-sweet chocolate chips
- 1 (14 ounce) can Sweetened Condensed Milk
- 2 cups candy-coated milk chocolate candies
- 3 cups miniature marshmallows
- ½ cup peanuts (optional)

DIRECTIONS:

1. Preheat oven to 375 degrees Fahrenheit. Press cookie dough into 2 ungreased 12 inch pizza pans. Bake 10 minutes or until golden brown. Remove from oven.
2. In medium-sized saucepan, melt chips with sweetened condensed milk. Spread over crusts. Sprinkle with milk chocolate candies, marshmallows and peanuts (if desired).
3. Bake 4 minutes or until marshmallows are lightly toasted. Cool. Cut into wedges.



Enjoy!!

FRUIT PIZZA

The following is a simple, quick and easy recipe that is sure to please your guests. Also, as a hostess, you can be happy to know that you are offering your guests a nutritious, colorful and tasty treat!!

INGREDIENTS

Reduced fat crescent rolls

Instant sugar free Jell-O pudding (vanilla)

Sliced fruits - (kiwi slices, strawberry slices, orange slices, pineapple slices or chunks, peach slices, blueberries, raspberries, bananas & more)

DIRECTIONS

- 1. Roll out the crescent dough on a regular pizza pan*
- 2. Bake the crescent rolls as directed on the package*
- 3. While the crescent roll crust is baking, prepare pudding as directed on package*
- 4. Slice fruit toppings*
- 5. Spread a thin layer of pudding on the cooled crescent roll crust. Top with fruit and enjoy!!*



VEGETABLE PIZZA

This recipe has been adapted from the original recipe which was called Vegetable Bars. Instead of the larger amounts of ingredients for an 11X 17 pan - a pizza pan can be used for a smaller amount. If you choose to make a large quantity, just adjust and enjoy.

INGREDIENTS

*Reduced fat crescent rolls
½ cup low fat mayonnaise
1 8 oz. package of low fat cream cheese
¼ cup lite sour cream
½ package dry Ranch Salad Dressing mix
½ cup of each of the following chopped vegetables:
 green peppers, tomatoes, broccoli ,
 green onions, carrots and cauliflower
1 cup low fat shredded cheddar cheese*

DIRECTIONS

- 1. Roll out the crescent dough on a regular pizza pan*
- 2. Bake the crescent rolls as directed on the package*
- 3. While the crescent roll crust is baking, prepare filling by combining all ingredients and mixing well.*
- 4. Chop vegetable toppings*
- 5. Spread a thin layer of prepared filling on the cooled crescent roll crust. Top with vegetable mixture, sprinkle with cheese, refrigerate for 3-4 hours before serving and enjoy!!*



ACKNOWLEDGEMENTS

Family Circle Magazine

The Taste of Home Cookbook

Better Homes & Gardens – New Cook Book

Betty Crocker Cookbook – Heart Health Edition

Topic Information from Personal Files & Previous Programs





PLANNING PARTIES WITH PIZZAZZ!!!

**2022 TEEA State Education Program
Lynda French, District 7 Education Chair
Developed by Karen DeZarn, FCH Agent Lampasas County
& Linda Wells, (Retired) FCH Agent Burnet County**

Greetings and introductions

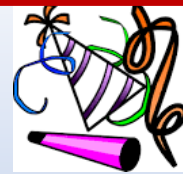


Goal – Provide information about how to plan, present and participate in successful “Parties with PIZZAZZ!!”

State goal of program: Provide information about how to plan, present, and participate in successful “Parties with PIZZAZZ!!”

Objectives:

- *Define what makes a party click*
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- *Identify terrific party themes*
- *Discuss how to develop a good party plan*
- *Explain how to feed a crowd nutritiously and safely*
- *Demonstrate party centerpieces, favors, games and entertainment ideas*
- *Share examples and samples of party recipes*



Share objectives:

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What Makes a Party Click?

- 1. Unique theme / purpose*
- 2. Make party plans*
- 3. Choose food*
 - * recipes*
 - * serving styles*
- 4. Choose activities*

Refer to pages 4-5 of handout to emphasize 1-4:
Put in your own words using personal experiences and examples.



How to Have a Good Party.....

- *Plan ahead*
- *Keep supplies & food well stocked*
- *Consider budget, facilities, unusual serving dishes, guests as well as herself as a “good” hostess*

A good party is 90% warmth and fellowship and only 10% food, drink and décor.

Refer to page 5 - A Good Party....and the newspaper article on page 6.



The Successful Hostess

- *Plans ahead*
- *Simplicity/informal*
- *Relaxed - everyone is at ease*

Be the "Best" Guest

- *Bring something?*
- *Help in kitchen??*
- *Kids/friends?*
- *RSVP?*
- *Send thank-you?*
- *Other??*

Refer to page 7 of handout. Use the information to stress how to be the Hostess with the "Mostest".



Themes

*Decorations, foods and entertainment
that add excitement...something different*

Theme sharing

Refer to pages 7 and 8 to review party themes. Ask participants to share their own ideas.



Checklist for Party Planning

Refer to pages 9 & 10 for a checklist for party planning. Provide these pages as handouts for the participants.



Things to

Plan Ahead

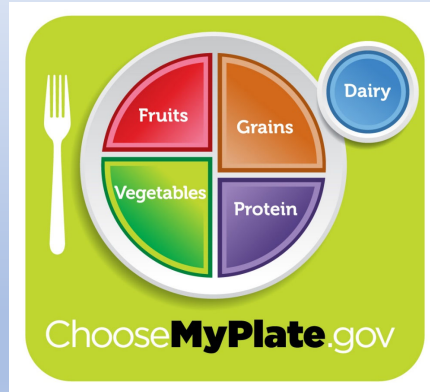
Do Ahead

Do On Day of Party

Party Time Can be Anytime!!



Nutritious Party Planning



This Photo by Unknown Author is licensed under CC BY-NC-ND

Refer to pages 11-12 to discuss the MyPlate information with your participants.
For more information refer to: www.myplate.gov/MyPlatePlan



Feeding a Crowd?? Do It Safely

- *Keep HOT foods HOT
(above 140 degrees)*
- *Keep COLD foods COLD
(below 40 degrees)*

Refer to pages 13-16 for having fun feeding crowds and making sure you do it safely.
Optional: These pages could be used as informational handouts for participants



Make Your Party Fun for Everyone

Games Activities
Action Adventurous
Unique

Refer to pages 17-20 for 2 entertaining word games with answer keys.
These are optional. You/they can use your own ideas and creativity to make your party fun.
Use as a mixer, team competition or prize-winning opportunities.



Recipes - PIZZA!!

Cookie Pizza

Fruit Pizza

Vegetable Pizza

Refer to pages 21-23 for recipe ideas. – Optional
Use your own ideas to share or for tasting.
Share recipe ideas that fit a variety of themes.



*Thank You!! Glad you joined us today.
We hope you really ENJOY
your future PARTIES with PIZZAZZ!!*

Acknowledgements:

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Topic Information from personal files & previous programs

Acknowledge resources.

Thank participants.

Handout evaluation – Optional



Texas Extension Education Association, Inc.
Planning Parties With PIZZAZZ!!

Please take a moment to provide feedback on this program.

1. Regarding the overall program/teaching (rate your response by circling a number):

Table with 2 columns: Statement and Scale (1= Worst, 5 = Best). Rows include: The value of the lesson was, The overall teaching was, The teacher's knowledge of the lesson was.

2. Regarding what you know and actions you plan to take (circle your response):

- I learned new information today. YES NO
I plan to use the information I learned today. YES NO
I feel this information will help me to plan, prepare and enjoy future special occasions more than ever before. YES NO
I have been reminded how to host healthy & safe events. YES NO
I feel this information will help me save time, money & energy. YES NO

3. This lesson was delivered by a(n) (check only one):

TEEA Member. Extension Agent/Specialist Other Speaker.

4. Please tell us about yourself.

I am a Woman. Man.

I am in District: 1 2 3 4 5 6 7 8 9 10 11 12

I have been a member of TEEA for years.

My age is years-old.

5. Additional Comments.

Large empty rectangular box for additional comments.

Thank You For Completing This Form!