



Mary Giuliani presents:

**GE Profile's Survival Guide to Homestyle Hospitality
in a New York Minute**



KITCHEN CONFIGURATION 101: EASY ENTERTAINING IN FIVE SIMPLE STEPS

Let's face it: life is hectic and hosting guests at your home can add aggravation to your busy schedule. The apprehension is understandable - no one wants to be known as a bad host! However, if you follow the five Easy Entertaining tips below, you can ensure that at your next gathering, you spend less time preparing for the party and more time enjoying an evening with your guests.

- **Keep it simple:** With the popularity of cooking and décor shows you may feel obligated to go overboard at your next party, but know your limits! Stylish takes on simple dishes like Mac & Cheese can be sumptuous, fun and satisfying with a little creativity;
- **Buy in bulk beforehand:** The time to go shopping for wine or fun napkins isn't the day before your party. If you find a decent wine at a decent price, buy a case and save it for when company drops by. The same with napkins and other place settings— these items often go on sale after Thanksgiving and the Holidays, so if you see something you like, pick it up and save it for your next function.
- **Be pre-prepared:** Hosting a party can often be pandemonium, especially the day of! Try to prepare as much as you can the day before. Recipes that you can 'heat-and-serve' are ideal: casseroles, quiche, etc...
- **Multitask:** You multitask at work and while juggling errands — party prep time should be equally efficient. Many modern ranges, such as the latest offerings from GE Profile, offer industry-leading oven capacities and lower baking drawers, which allow you to warm different foods at different temperatures simultaneously. Other time-saving kitchen conveniences include hand mixers (saves transferring dishes from container to container) and flexible cutting boards (allows you to go from counter to cooktop directly).
- **Use your imagination!:** Above all, a party should be fun. Don't be afraid to unleash your inner child when it comes to presentation — a little creativity can often save time and costs. A set of Chinese soup spoons can easily contain some single-serving hors d'oeuvres. Baking your quiche in muffin trays makes for bite sized treats. If you use what you have lying around, it means less time in stores looking!

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