

Compliments of Charese John

AMERICAN LIFESTYLE

THE MAGAZINE CELEBRATING LIFE IN AMERICA

ISSUE 118



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Charese J. Entertaining
What's Good The Art of Food Entertaining
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holiday DELIGHTS

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Front of Tear Out Card 1



Back of Tear Out Card 1


Bourbon Pomegranate Cocktail

Ingredients

- ¼ oz pomegranate molasses
- ¼ oz simple syrup
- ½ oz pomegranate juice
- ½ oz freshly squeezed lime juice
- 2 oz bourbon
- dash angostura bitters
- lime slice, pomegranate seeds & mint

Instructions

- Fill cocktail shaker with ice, add pomegranate molasses, simple syrup, pomegranate juice, lime juice, whiskey, and bitters.
- Shake vigorously for 10 seconds.
- Pour into a cocktail glass. Gently squeeze together the orange peel to release the oils.
- Place in the cocktail and serve.

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AMERICAN LIFESTYLE

Dear Bill and Judy,

Season's Greetings!

'Tis the season for sweaters, sparkles, good cheer, and, of course, intentional gift-giving!

The most wonderful time of year is here again, but this 2022 holiday season will be like no other. After the last two years of uncertainty, missed celebrations and delayed traditions, we're blessed for the chance to gather once again. Here at Charese J. entertaining we are always excited about any opportunity to Celebrate, but the Christmas Season is our favorite. Festive décor, seasonal foods and of course crafted specialty cocktails will create the perfect backdrop for the BEST HOLIDAY PARTY this year!

To mark this special reemergence, I've partnered with American Lifestyle magazine to share some holiday inspiration and to say thank you for your support and love throughout the years. You're invited to explore the 48-page publication and embark on a journey of holiday time sights, sounds, smells, and sips.

While the last couple years have brought us twists and turns, they also taught me to cherish the gift of time. And so, my holiday wish for you is to savor those moments with your loved ones. Be sure to make time for slow brunches, sit in your car a little longer while you sing along to Christmas jingles, and take the long route home to soak up the holiday's lights. And when you gather with friends, why not try a new libation like my Pomegranate Bourbon Cocktail. It will make your season feel Bright!

Merry Christmas and Happy Holidays to you and yours.

Love Charese...



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CELEBRATION OF LIGHTS

SINCE 2009, PHILIP GROSMAN HAS BEEN MAKING HIS HOUSTON-AREA HOME THE TALK OF HIS TOWN—AND BEYOND—BY TRANSFORMING IT INTO A FESTIVE SPECTACLE CALLED, THE HANUKKAH HOUSE, DURING THE HOLIDAY SEASON.

interview with [philip grosman](#) | written by [matthew brady](#) | photography by [philip grosman](#)



leading up to Hanukkah. After my kids go to bed, I'm usually outside until 11:00 p.m., gluing lights to the house, organizing and laying out the inflatables and yard decorations, and hiding the maze of extension cords. I'm very precise too. Everything must be clean and look sharp with no light bulbs out of place.

From how far away have you received feedback?

Oh, gosh. I've received emails and messages from all over the world, including Canada, Mexico, Israel, the UK, and other parts of Europe.

What do your family and neighbors think about it?

Our neighbors love it. A few with kids will come by every night to see the lights and dance, and several neighbors have added more and more lights to their houses every year. My family loves it, too, because it's our favorite time of the year. In fact, we have a *Christmas Vacation*-style lighting ceremony with friends and family every year and keep the display up long after Hanukkah is over—usually well into the new year.

What does this holiday labor of love mean to you?

I'm so grateful that it brings friends, families, and strangers together and makes them happy.

To learn more, follow the Hanukkah House on Instagram @hanukkahhouse

What inspired you to create this?

When I was a kid, my father hung lights on our house. I knew when our first child was born, I wanted to do the same but better.

Other than the inflatables and lights, do you make everything by hand?

Yes, but I must give credit to my good friend, Grant Marblestone. He's spent countless hours building and designing the program to make the lights blink to music. He's also helped me build several

new decorations like the spinning dreidel and light-up arch.

Do you add new things every year? What's your favorite piece?

Yes! In 2021, for example, I added the ten-foot dancing mensch (a Yiddish word meaning a noble person). It's by far my favorite! In 2022, I plan on remaking some decorations.

How long does it take for you to put this display together?

It takes about three to four weeks



PAINTING THE COMMON THREAD

DRAWING INSPIRATION FROM MOVIES, BOOKS, CURRENT EVENTS, AND KINDRED SPIRITS, ARTIST PAMELA HOFFMEISTER PUBLICLY EXPLORES THE EVOLUTION OF HER PAINTING AND SELF-CONFIDENCE IN ART.

interview with **pamela hoffmeister** | written by **shelley goldstein**



What did the path to becoming an artist look like for you?

Painting seduced me. It was a lover I couldn't stay away from. I started graduate school as a ceramics major, but I kept walking by the painting studio and loved the smell. I couldn't resist taking a few drawing classes; drawing was my gateway. I thought I would just dabble, but I ended up getting a graduate degree in painting and drawing. However, I learned gobs of art history and very little technique; it was all about conceptual art. The professors talked about why you would make a painting but not exactly *how* to make a painting. So I felt like an artist in theory only. Occasionally, I would make a painting that really worked, but I didn't understand how or why. After receiving my BFA, for ten years I hunted for living painters who I loved and figured out how to study under them or take workshops from them.

Do you have an essential philosophy or life outlook that guides your art?

My essential belief is that everyone's art inspires everyone else's art. Work begets work. And there's room for every single one of us.



What mediums have you experimented with? What is your preferred medium? Why?

I've worked in watercolor, printmaking, oils, pastels, and charcoals, but I love oil paint the most. I love the smell and the buttery texture.

How long did it take you to find your style? Do you have any advice for artists still going through that process?

I've always loved loose gestural drawing and painting, but at around age fifty I began to develop the confidence to paint like myself. Before that, I was always trying to paint like some historical or established artist because I was scared that my work wasn't good enough. That being said, some days I still show up in my studio and feel like I don't know my style or what I'm doing or if I did good work. But I do it anyway, and then I walk away. I'm



“I’VE ALWAYS LOVED LOOSE GESTURAL DRAWING AND PAINTING, BUT AT AROUND AGE FIFTY I BEGAN TO DEVELOP THE CONFIDENCE TO PAINT LIKE MYSELF. BEFORE THAT, I WAS ALWAYS TRYING TO PAINT LIKE SOME HISTORICAL OR ESTABLISHED ARTIST BECAUSE I WAS SCARED THAT MY WORK WASN’T GOOD ENOUGH.”

learning that showing up and doing the work is enough. So if I had any advice today, it would be to keep going and trust yourself, even if you have no idea why you paint the way you do.

How do you decide what to paint? What places or scenes tend to catch your eye?

I follow a mental thread that toggles between what I am thinking about and reading about and what is going on in the world around me. For example, when Mary Oliver died, I went back and read my favorite poems by her, wrote about them, and painted her portrait. When Mario Buatta's belongings were being auctioned, I made a painting of his interior with a wall full of dog portraits. As the seasons change, I ponder, write, and paint my way through them.

The things that catch my eye are beauty and strong value structure [the lightness or darkness of a color]. As the saying goes, “Value does all the work, and color gets all the credit.”

What lessons have you learned along your journey so far?

Personally, I wish I'd accepted that I'm an introvert and hadn't wasted time and energy pretending to be an extrovert. From a business perspective, be super nice to everyone and get that money.

Do you experience artist's block?

Yes. Sometimes I have to just keep going, and sometimes I have to stay in bed and watch the movie *The Station Agent*. I need to wallow in someone else's good art.

What is your studio setup? When do you feel most productive?

Five years ago, I built a studio so I could have a room of my own. It's a game changer. I feel most productive when I am home and my life is habitual. My



favorite days are spent writing, painting, hiking, and closing them out with yoga.

You wrote about having an epiphany regarding holidays and how much work they are for the person hosting. Have you had epiphanies of letting go of other responsibilities in your pursuit of fine art?

Yes. I have a sign in my studio that says: "Decide what you want in life and let go of everything that isn't that."

How would you describe your approach to Instagram?

I strive to be vulnerable and funny. I want to encourage people, especially women. My Instagram account is a direct reflection of my process. When I wake up in the morning, I might look at my phone and see what's going on in the world, and then I write in my journal. I look at images I've been considering painting. Somehow what I've been writing and ruminating about

dovetails with the image I decide to paint. I go out to my studio, and I paint. And then, in the evening, I post a picture of that painting, and I'll caption it with some version of what I wrote in my journal that morning.

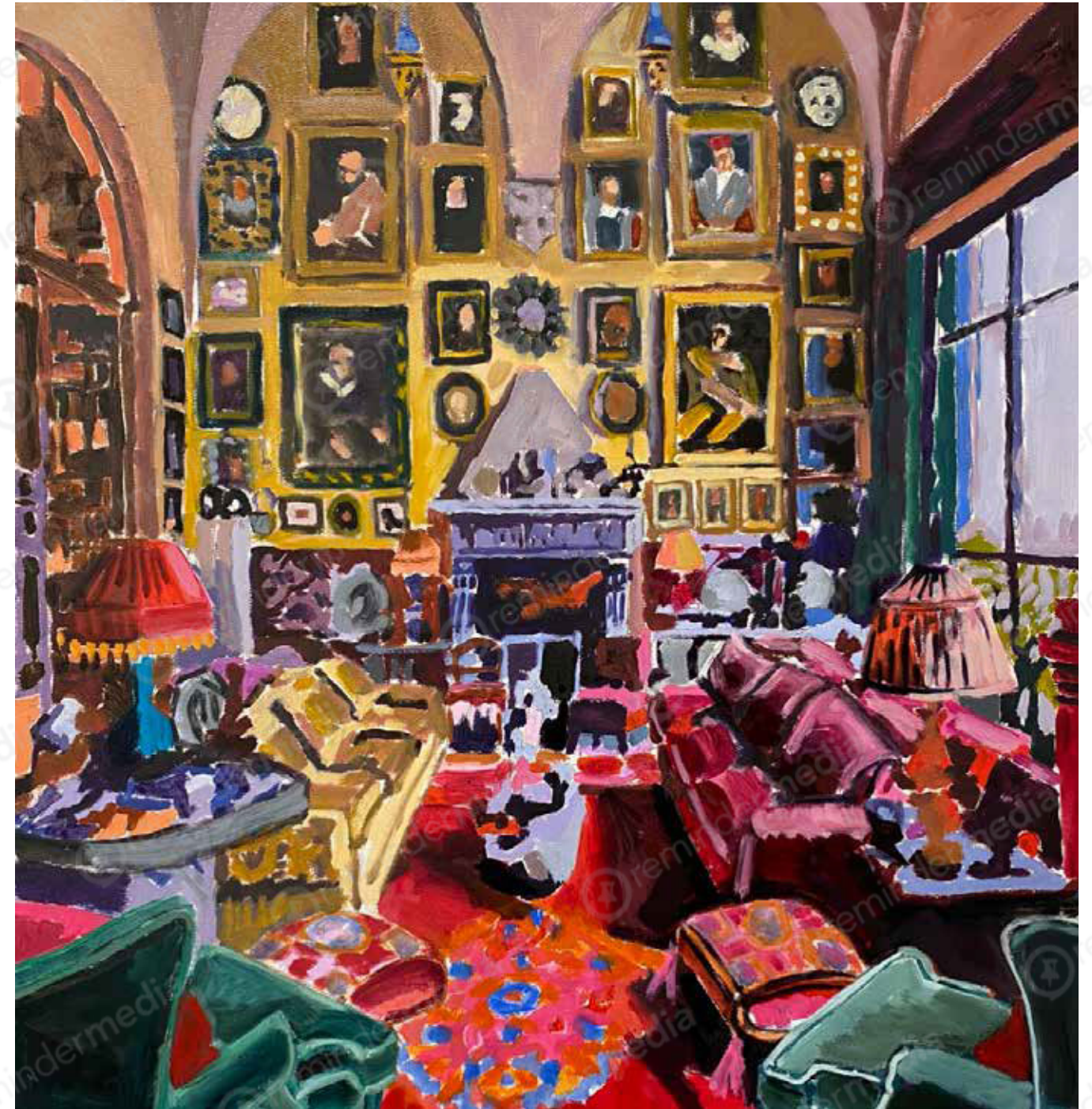
You've talked about the joy of discovering kindred spirits in the universe. What intrigues you about this concept? What kinds of people do you feel a kinship with?

Sometimes I feel lonely in my extreme longing for beauty and meaning. Discovering that other people feel this way makes me feel less alone. There are filmmakers, interior designers, writers, and artists of every stripe who feel the way I do. I'll feel a connection to a beautiful garden or an especially quirky article in the *New York Times*. I firmly believe that in this life's journey, we need others to accompany us. But they don't have to be in close proximity—you don't even have to know them. They don't even have to live in the same historical time period! Knowing they're out there is enough. People who are unabashedly themselves thrill me.

If your life were made into a movie, who would play you? How would you want to be portrayed? What do you hope the overarching message of the movie would be?

Anjelica Huston. I'd want to be portrayed like her character in Wes Anderson's *The Darjeeling Limited*. When she discharged all her motherly duties, she claimed her life back. I'd want the movie to show I have an abundance mentality; I like to encourage others, especially younger artists and other women.

For more info, follow @pchoff on Instagram



"SOMETIMES I FEEL LONELY IN MY EXTREME LONGING FOR BEAUTY AND MEANING. DISCOVERING THAT OTHER PEOPLE FEEL THIS WAY MAKES ME FEEL LESS ALONE."

HOLIDAY DELIGHTS

recipes by sarah kieffer | photography by sarah kieffer

REPRINTED FROM *BAKING FOR THE HOLIDAYS: 50+ TREATS FOR A FESTIVE SEASON* BY SARAH KIEFFER WITH PERMISSION FROM CHRONICLE BOOKS, 2021. PHOTOGRAPHS ©SARAH KIEFFER.



Makes 8 to 12 servings

- 3 cups all-purpose flour
- ½ teaspoon baking soda
- ½ cup sour cream, at room temperature
- ½ cup whole milk, at room temperature
- 1¼ cups [2½ sticks] unsalted butter, at room temperature, plus more for greasing the pan
- 3 cups granulated sugar
- 1¼ teaspoons salt
- 6 large eggs, at room temperature
- 2 tablespoons canola oil
- 1 tablespoon pure vanilla extract

everything bundt cake

1. Adjust an oven rack to the middle position and preheat the oven to 350°F. Grease a 10 in tube or Bundt pan.
2. In a medium bowl, whisk together the flour and baking soda.
3. In a medium bowl or liquid measuring cup, whisk together the sour cream and whole milk until combined.
4. In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the sugar and salt and beat on medium speed until very light and fluffy, 4 to 6 minutes.
5. Scrape down the sides of the bowl and add the eggs one at a time, beating on medium speed until incorporated and stopping to scrape down the sides of the bowl after each addition. Add the canola oil and vanilla and mix on low speed to combine. Add half of the flour mixture and mix on low speed until combined. Add the sour cream mixture and mix on low speed until combined. Scrape down the sides of the bowl, add the remaining flour mixture, and mix on low speed until combined. Increase the speed to medium and beat for 15 to 20 seconds.
6. Pour the batter into the prepared pan and use a spatula to even out the top. Bake for 50 to 65 minutes, until a wooden skewer or toothpick inserted near the center comes out clean.
7. Transfer the pan to a wire rack and gently run a knife around the edge of the cake to loosen it. Let cool for 20 minutes in the pan, then invert the cake onto the rack and remove the pan to finish cooling. The cake can be wrapped in plastic wrap and kept at room temperature for 2 days, or refrigerated for up to 4 days.

This cake evolved from a variety of sources and bakeries I worked in and over many decades of making Bundt cakes in my own kitchen. I've slowly tweaked and fiddled my working recipe, finding my way here, to this Everything Bundt Cake. Sour cream adds a slight tang, and a little canola oil keeps the cake moist over several days. I prefer this cake on the second and third days; the flavor develops and the crumb is tender and perfectly buttery.



I rarely try to make my holiday cookies in red and green colors, but every once in a while I submit to tradition. These cookies are actually a shade of burgundy (how I like my red velvet to be), but you can add extra red food coloring if you want them to be more vibrant.

Makes about 20 cookies

- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- ⅛ teaspoon baking soda**
- ¾ cup plus 3 tablespoons granulated sugar**
- ½ cup light brown sugar**
- 2 large eggs plus 2 large egg yolks, at room temperature**
- 1 tablespoon canola oil**
- 1 tablespoon Red Velvet Bakery Emulsion or red food coloring**
- 1 teaspoon pure vanilla extract**
- ½ teaspoon salt**
- 4 tablespoons unsalted butter**
- 3 ounces semisweet or bittersweet chocolate**
- ¼ cup cocoa powder**
- ½ cup confectioners' sugar**

red velvet crinkle cookies

- 1.** Adjust an oven rack to the middle position and preheat the oven to 350°F. Line three sheet pans with parchment paper.
- 2.** In a small bowl, whisk together the flour, baking powder, and baking soda.
- 3.** In a large bowl, whisk together ¾ cup of the granulated sugar, the brown sugar, eggs, egg yolks, canola oil, Red Velvet Bakery Emulsion, vanilla, and salt.
- 4.** Place the butter and chocolate in a small, heavy-bottom saucepan over low heat and melt together, stirring frequently to prevent the chocolate from scorching. Continue cooking until the mixture is smooth. Off the heat, add the cocoa powder to the chocolate and whisk until completely combined, about 45 seconds (the mixture will be thick).
- 5.** Add the warm chocolate-butter mixture to the egg mixture and whisk together until combined. Add the flour mixture and use a rubber spatula to mix gently until combined. Cover the dough and chill the mixture for at least 6 hours and up to overnight.
- 6.** In a small bowl, combine the confectioners' sugar and the remaining 3 tablespoons of granulated sugar. Scoop the dough into 1½ tablespoon portions (see note) and roll the dough in the sugar mixture. Place eight cookies on each sheet pan and bake one pan at a time, rotating halfway through baking. Bake until the edges are set and the cookies are puffed but still soft in the center, 12 to 14 minutes. Move the sheet pans to a wire rack and let the cookies cool to room temperature. Cookies can be stored in an airtight container at room temperature for up to 3 days.

NOTE:

The dough is very sticky, so using a cookie scoop works best here; I like to drop the dough balls into the powdered sugar and then gently roll them. Once they are covered, they are easy to pick up. If you don't have a cookie scoop, you can refrigerate the dough for 15 minutes or so to help it scoop more easily.



I don't know if the world needs another recipe for peanut butter cups, but I've been making these around the holidays for years, much to the delight of my family, and thought you may enjoy making them, too. Use silicone molds to get a nice shape and glossy chocolate.

Makes 16 peanut butter cups

16 ounces semisweet or bittersweet chocolate
½ cup creamy peanut butter
¼ cup confectioners' sugar
2 tablespoons unsalted butter, at room temperature
½ teaspoon pure vanilla extract
Pinch salt

peanut butter cups

1. In a small saucepan over low heat, melt the chocolate, stirring frequently until smooth. Pour the melted chocolate into a medium bowl and let cool for 10 minutes.
2. In another medium bowl, mix together the peanut butter, sugar, butter, vanilla, and salt until combined and completely smooth.
3. Place about a tablespoon of chocolate in the bottom of each circle in a silicone mold (you can also line a mini muffin pan and use that instead). Tilt and twist the mold around so the chocolate coats the sides of the circle. Scoop out a scant tablespoon of the peanut butter mixture and gently roll it into a ball between your palms (if it is too sticky to do so, refrigerate the mixture for 10 minutes to help it firm up). Place the ball in the center of each mold and top each one with some of the remaining chocolate. Smooth out the tops by gently tapping the mold on the counter, then chill in the refrigerator for 2 to 3 hours to set. Once set, pop each peanut butter cup out of its mold and bring to room temperature before serving. Peanut butter cups can be stored in an airtight container in the refrigerator for 1 week.

VARIATIONS:

Cacao Nibs Topping: Melt 1 ounce of chocolate. Place about ½ teaspoon of chocolate on top of each set and unmolded peanut butter cup, carefully smoothing out the tops. Sprinkle with chopped cacao nibs and let set before serving.



Makes about 30 cookies

- 1 cup [2 sticks] unsalted butter, at room temperature**
- $\frac{2}{3}$ cup granulated sugar**
- $\frac{1}{3}$ cup confectioners' sugar**
- 1 teaspoon salt**
- 1 vanilla bean, seeds scraped, or 1 teaspoon pure vanilla extract**
- 2 large egg yolks**
- 2 cups all-purpose flour, plus more for dusting**
- 1 cup turbinado or sanding sugar, for sprinkling**

I always include various kinds of sablés in my holiday gift-giving boxes—they are simple to make, and a variety of flavors can be added to the basic dough. They really are the perfect slice-and-bake treat. Use European-style butter instead of the unsalted to make these extra buttery.

vanilla bean sablés

- 1.** In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the granulated and confectioners' sugars, salt, and vanilla bean seeds, if using, and beat again on medium speed until creamy and combined, 2 to 3 minutes. Add the yolks and vanilla extract, if using, and mix on low speed. Add the flour and mix again on low speed until combined.
- 2.** Lightly dust your work surface with flour and transfer the dough. Form the dough into a 12 in. log and place the log on a piece of plastic wrap a few inches longer than the log. Sprinkle the turbinado sugar over each side of the log, covering the outside of the dough. Gently press the sugar into the dough with your hands, then wrap the log in the plastic wrap and refrigerate until firm, about 2 hours, or overnight.
- 3.** Adjust an oven rack to the middle position and preheat the oven to 350°F. Line three sheet pans with parchment paper. Unwrap the chilled log and slice it into $\frac{1}{2}$ in. thick rounds, spacing the rounds about 2 in. apart on the sheet pans. Bake one pan at a time, rotating the pan halfway through baking, until the edges are very light golden brown but the centers are still pale, 14 to 16 minutes. Transfer the pan to a wire rack and let the cookies cool completely on the pan. Repeat with the remaining cookies. Store cookies in an airtight container at room temperature for up to 3 days.

VARIATIONS:

- Citrus:** Add 2 teaspoons of grated citrus zest (lemon, lime, orange, or grapefruit) to the dough along with the salt. Add 1 tablespoon of poppy seeds along with the flour, if desired.
- Rosemary Chocolate Chip:** Add $\frac{1}{2}$ cup of mini chocolate chips (or finely chopped chocolate) and 2 teaspoons of minced rosemary to the dough after incorporating the flour, mixing gently to combine.
- Pistachio:** Add $\frac{1}{3}$ cup of chopped pistachios to the dough after incorporating the flour, mixing gently to combine.
- Cacao Nib and Caramelized White Chocolate:** Add $\frac{1}{2}$ cup of chopped cacao nibs and 1 ounce of finely chopped caramelized white chocolate to the dough after incorporating the flour, mixing gently to combine.



BUILDING INDEPENDENCE

FOR YOUNG CHILDREN TO PROPERLY DEVELOP, THEY NEED A SAFE ENVIRONMENT IN WHICH TO EXPLORE, PLAY, AND LEARN INDEPENDENTLY. CAROL GAMBLE, THE FOUNDER OF LITTLE PARTNERS®, A COMPANY THAT CREATES PRODUCTS DESIGNED TO NURTURE THIS SPACE, DISCUSSES HER INSPIRATION FOR THE COMPANY'S GROUNDBREAKING LEARNING TOWER® AND HER ONGOING MISSION TO HELP KIDS MEET THEIR POTENTIAL.

interview with [carol gamble](#) | written by [matthew brady](#) | photos courtesy of [little partners](#)

“IF A CHILD IS TO KEEP ALIVE HIS INBORN SENSE OF WONDER . . . HE NEEDS THE COMPANIONSHIP OF AT LEAST ONE ADULT WHO CAN SHARE IT, REDISCOVERING WITH HIM THE JOY, EXCITEMENT, AND MYSTERY OF THE WORLD WE LIVE IN. — RACHEL CARSON



What inspired you to create the original Learning Tower?

When my daughter, Hanna, was around eighteen months old, I started observing that she really wanted to see what I was doing at the kitchen counter. I knew that she was very capable of doing a lot for herself—like turning on the water and filling up a glass—if she had the right environment. But I also realized there wasn't a safe place where she could stand next to me and do such things, which help with children's motor skills and self-confidence.

I had already bought every step stool I could find, but there was nothing on the market that would give her that safe place to move around at a certain height. Plus, kids grow quickly, so adjustability was necessary. I decided to see if I could make something that would accommodate them. That's where the first tower came from in 1992. It went through several stages of modifications, but it's not that much different from the tower we offer today.

How did you start making it?

I had a drawing of it and showed it to my brother-in-law. He made the first tower for me in the garage. From there, I used that prototype to make it better, particularly more stable. It was about a year before we had a solid learning





“AS FAR AS IT BEING MULTIUSE, IT’S A CLIMBING STRUCTURE, BUT IT ALSO FOSTERS CREATIVITY AND IMAGINATION—IT’S SO STURDY, YOU CAN TURN IT INTO A FORT OR CREATE A PUPPET THEATER BY THROWING A BLANKET OVER IT.”

tower that Hanna could use. I made several in my garage and sold them, and then I took my product to trade shows.

Well, nobody at the shows wanted it. After around five years of going down that route, I decided to do everything myself. It was a brand-new product, so I had to create the market. I sent it to a design firm at Georgia Tech to help make it more design-friendly for manufacturing, and the new platform could go in and out like a shelf. I took that design, which was meant for a plastic product, and made it out of wood.

I took it to a trade show in Canada that was geared toward preschools

rather than consumers. A man named Ian Proud, who worked for a big playground equipment manufacturer, loved the product and said he could help me. We redesigned the tower by creating the loops the platform sits in, which made it safer, more secure, and easy for parents to adjust it without tools. This is the one we sell today.

In what ways does the Learning Tower make a positive impact on a child’s health?

I wanted to make being in the kitchen a “yes” experience. There’s a developmental reason your child asks to be with you in there. But parents always want a safe place for their kids, which is why they’re often afraid to allow them

to be with them in the kitchen. Of course, there are times children can’t be in there, but when they can, it enriches both the child’s life and the parent’s life.

Also, toddlers are very strong, and they constantly move around, which is part of their normal development. At that age, the cry is “I can do it!” They crave independence. However, when a toddler is on a chair, a parent is constantly saying “Don’t move.” So we were very conscious of this when designing the tower. The child can go into it and climb up it instead of a parent having to put them in a high chair. In addition, toddlers are fascinated by learning simple things like spooning something from one cup to another. By creating

independence, the tower allows them to safely do those sorts of things and work on their motor skills safely.

How heavy is it? What kind of wood is it manufactured from?

It weighs around thirty-five pounds, so it’s not going to tip over, and toddlers can still move as vigorously as they inevitably do. It’s made from Baltic birch, a type of plywood that most children’s furniture is composed of, especially in preschools, and the inner plywood panels are poplar.

Tell us about the importance of this being a dynamic, multiuse, long-lasting developmental tool, especially concerning sustainability:

Another reason I insisted that the tower had to be composed of wood is so it wouldn’t land in a dump somewhere as plastic products do. As a wooden product, it can be passed down through generations. The wood is all sustainably sourced, which is important to me. Little Partners works with the Arbor Day Foundation and plants two trees for every tree that it takes to make the product. All our products are also GREENGUARD GOLD certified, which verifies how chemical-free they are.

As far as it being multiuse, it’s a climbing structure, but it also fosters creativity and imagination—it’s so sturdy, you can turn it into a fort or create a puppet theater by throwing a blanket over it. Also, as you said, it’s not intended for only one stage of development; it grows with children. It has an adjustable platform and turns into a learning station. We now have education boards, easels, slides, and other products you can attach to the tower. Parents love the original Learning Tower because its uses go on and on.

One neat thing is that kids take ownership of their towers. It’s their tower and their place. As we all know, having a special place empowers you. They know that they’re welcome in this space and can be a full participant, which is so important to their independence. If they have a little sibling, it also teaches them how to share.

Does this explain the meaning behind the company’s name?

Yes! That’s very intentional. I feel strongly about the parent-child partnership. We’re born with this bond with our parents; we *want* to be near them. When children look at parents as partners, it’s not a one-way relationship. And the tower empowers them when they’re standing next to their parents—it makes them equal in a sense. They can look at and communicate with them at eye level. They also feel encouraged to offer value to their parents, like helping them in the kitchen.

What does your thirty-year Little Partners journey mean to you?

I’ve been able to realize a dream. After all these years, I’m still passionate about helping kids. That’s why the tower was designed very carefully with the needs of children in mind, not about whether it was going to sell. With that drive, I persevered to get it on the market, and I’ve been gifted with great help along the way. It’s been a wonderful journey, and I’m very thankful for it.

Scan this QR code with your phone’s camera or visit reminder.pub/partners to learn more and order yours today!



WALLPAPER QUEEN

PITTSBURGH-BASED INTERIOR DESIGNER COLLEEN SIMONDS UNROLLS HER BEST ADVICE ON BUILDING STRONG SPACES USING DYNAMIC WALLPAPER PATTERNS AND GUTSY DESIGN CHOICES.

interview with **colleen simonds** | written by **shelley goldstein** | photography by **emily gilbert**

"MY DESIGN IS GENERALLY CLEAN, COLORFUL, EDITED, AND STRONG. I LIKE SPACES THAT FEEL LIKE A STATEMENT. I UNDERSTAND COLOR AND HOW COLORS WORK TOGETHER TO CREATE A MOOD."

Will you give us a snapshot of your professional journey?

After I graduated from Duke University, I moved to San Francisco to work for Gap, Inc. in their executive training program. That led to a twelve-year career in merchandising at Gap, Inc. and eventually J. Crew in New York City. I then left J. Crew and went to Parsons School of Design to pursue interior design in their associate's degree program (for second-career kind of people like me). I got my first client soon after that and started working. This was also the same year I gave birth to our first child. My husband and I left New York and moved back to Pittsburgh (where we are both from) in 2017.

What makes interior design the ideal career for you?

It combines all my favorite things: color, pattern, beauty, shopping, problem-solving, and transformations. I was able to build on all the skills I learned

in merchandising and apply them to designing rooms and homes. I also love houses; I thought I wanted to be an architect when I was growing up.

What is your biggest design pet peeve?

Rooms without personality. If you can't tell anything about who might live there, the room hasn't done its job. A room should make you smile. I always want warmth and personality.

If you could give everyone design advice, what would it be?

Take a risk! No risk, no reward in design. And surround yourself with things that you truly love—your environment matters.

How would you describe your style?

My design is generally clean, colorful, edited, and strong. I like spaces that feel like a statement. I understand color and how colors work together to create a mood.





“I ALWAYS GRAVITATE TOWARD MORE GRAPHIC PATTERNS. I LOVE A BIRD, A TREE, FLOWERS, GREENS—ANYTHING THAT FEELS LIKE IT’S OUTSIDE AND ORGANIC.”

Why do you gravitate toward wallpaper? What does it bring to a space?

Wallpaper instantly creates a mood. It can even do a lot of the work for you as a designer if you use something strong. Walls and color are the first things I think about in a room when I start to design because they set the tone.

Is there a limit on how many rooms should have wallpaper? How do you decide which rooms?

I don’t think there’s a limit on how many rooms you should wallpaper. It depends on what kind of house you have and its architecture. Open floor plans make using wallpaper tough since you often don’t have clean starting and stopping points. And in very large

rooms, it can be too much. You should consider the feel and style of the house and what you’re trying to achieve. I like to wallpaper ceilings sometimes if four wallpapered walls feel like too much. You want your house to feel cohesive. When people walk through the space, it should feel like one continuous thought, like the same people live there from room to room.

Do you have favorite patterns or types of wallpaper?

I always gravitate toward more graphic patterns. I love a bird, a tree, flowers, greens—anything that feels like it’s outside and organic. But I especially love if the pattern has more of a clean, graphic edge versus something super traditional. Of course, I love multicolor paper because it gives you so much to work with in a room. I prefer that over two-color rooms. And I love grass cloth when you want warmth, texture, and maybe color but not pattern. It is so cozy. And stripes always! I also have a couple of favorite patterns: Peter Dunham’s Fig Leaf, and Birger Kaipiainen’s Night of the Skylarks. But I also love discovering new wallpaper lines.

What are some guiding principles to layering wallpaper, artwork, and furnishings? Can you hang art on a busy pattern?

You can absolutely hang artwork on busy wallpaper patterns. Contrasts usually work best, like a floral with something graphic. Your eyes need a place to rest for a minute so they can take everything in. Art with a white mat works well on busy, colorful paper because the mat provides a visual break between the two. There are no hard-and-fast rules, though. And sometimes really amazing wallpaper *is* the art; you don’t need to hang very much or sometimes anything at all.



"WE ALREADY HAD LARGE, VERY BOLD ARTWORK ON THE WALLS, SO WALLPAPER ON THE WALLS DIDN'T SEEM RIGHT, EITHER. SINCE THE CEILING IS TEN FEET HIGH, THAT FELT LIKE THE PLACE."

How did wallpaper end up on the ceiling of your kitchen?

I didn't plan to wallpaper our kitchen ceiling, but that room needed one more element. It felt too cold. I didn't want to put a rug under our kitchen table because young kids eat there three times a day. And we already had large, very bold artwork on the walls, so wallpaper on the walls didn't seem right, either. Since the ceiling is ten feet high, that felt like the place. And the pattern (my favorite: Peter Dunham's Fig Leaf in blue on white) is the outside element I was talking about. It's so optimistic and happy, and I love looking at it. It also tied into my very dark-navy kitchen cabinets. When I saw it, I knew it was perfect. Fun fact: I didn't tell my husband I was having it done while we were on vacation. He was a bit shocked, but now he loves it.

Will you talk about the floral-wallpapered bathroom that has become Instagram famous?

I have amazing wallpaper installers and have only ever had one problem; it was with a powder room with the incredible Chiang Mai Dragon paper by Schumacher. My client told me the paper looked sloppy, and it did. Luckily, the installers agreed and covered the new paper and the labor to redo it, though I had offered to pay half. Those situations are challenging as a designer—it's not your client's fault, so they shouldn't have to pay for a mistake. That's just how this business goes. You want the end result to be right so badly. And now that bathroom has been all over Instagram!





What are the most common mistakes you see people make with wallpaper?

Wallpaper is there to make a statement, so let it. People can be too timid with it. I don't like accent walls, either, for the same reason. Do it or don't do it. I'm also not a fan of metallics and shiny paper, but that's a personal preference.

How have you changed as a designer over the course of your career?

Well, my hair is now completely white, so that might be an indication of my age and years, and maybe stress too. I don't think my style and sensibility have changed that much, but I have learned a lot. I've made so many tough mistakes along the way. Because this is a job of doing, you learn from experience. I also notice that I gravitate toward more traditional elements as I age. I might have been more into trendy or contemporary things years ago, and I still like some of that, but the priority has shifted to comfort, warmth, and coziness. And, of course, color.

For more info, visit colleensimonds.com

“YOU CAN ABSOLUTELY HANG ARTWORK ON BUSY WALLPAPER PATTERNS. CONTRASTS USUALLY WORK BEST, LIKE A FLORAL WITH SOMETHING GRAPHIC. YOUR EYES NEED A PLACE TO REST FOR A MINUTE SO THEY CAN TAKE EVERYTHING IN.”

give back from the heart

written by **rachel stevens** | photography by **getty images**, unless noted

CHARITABLE DONATIONS ALMOST ALWAYS INCREASE DURING THE HOLIDAY SEASON. WHILE IT HELPS TO DONATE MONEY TO YOUR FAVORITE CHARITIES, THERE'S A WAY YOU CAN GIVE BACK THAT IS EQUALLY HELPFUL AND FULFILLING TO THOSE AROUND YOU—VOLUNTEERING YOUR TIME AND TALENTS.

GIVING BACK TO YOUR COMMUNITY

Whether you live in a small town, large city, or somewhere in between, every community depends partly on volunteers to keep everyone happy, safe, and healthy.

PANTRIES

Food banks experience an influx of donations around the holidays, but they almost always struggle to find enough volunteers to stock shelves and help their patrons shop. Sign up to volunteer your time in these areas. If you know someone in need, be sure to tell them about the food pantry and offer to go with them for support—it can be hard for people facing food insecurity to enter a food pantry, especially around the holidays.

If you're planning to donate, keep these items in mind:

- Peanut butter and beans are popular donations, but nonperishable canned meats like tuna and Spam are other great sources of protein.
- Jars of pasta sauce complete donated boxes of pasta.
- Be sure to donate powdered milk for every box of cereal you give.
- Donating spices and cooking essentials, such as olive oil, salt, pepper, and garlic salt, can help people improve the taste of their food.
- Personal-hygiene items aren't usually covered by food stamps, so donating deodorant, menstrual products, toothpaste, and soap can help someone look and feel their best.



© givingtuesday



© Helena Lopes



"IF YOU DON'T HAVE A SENIOR-LIVING FACILITY CLOSE BY, CONSIDER HELPING AN ELDERLY NEIGHBOR PUT UP THEIR HOLIDAY DECORATIONS OR OFFER TO DRIVE THEM TO GO SHOPPING FOR THEIR LOVED ONES."

SENIOR-LIVING FACILITIES

Before gathering with your loved ones, help brighten the holidays for someone else's loved one in a senior-living center. Unfortunately, many older people living there get few or no visitors, which can be tough on their mental and emotional health. Offer to sing carols, watch a holiday film, or play a board game with someone. And stop by occasionally after the holidays to remind them you care about their well-being year-round. If you don't have a senior-living facility close by, consider helping an elderly neighbor put up their holiday decorations or offer to drive them to go shopping for their loved ones. Driving, picking up heavy objects, and wrapping gifts for them can be a tremendous help.

ANIMAL SHELTERS

Kittens and puppies have always been popular holiday gifts, but that leaves shelters full of adult animals in need of love. Additionally, the winter can be taxing on rescue animals who were alone on the streets. You can provide a warm hug and a friendly face to the animals who are awaiting adoption. Ask your animal shelter what food, toys, and bedding it needs, and spread the word to your fellow animal lovers. Monetary donations are helpful, but directly donating needed goods saves staff the time and hassle of trips away from the shelter.

GIVING BACK TO COWORKERS

Working during the holidays can elicit many mixed emotions for some people. Stress and exhaustion can complicate how productive someone may be at their job. Here's how you can lend your coworkers a hand.



COVER A SHIFT OR TAKE A TASK

Time is one of the best gifts you can give someone who is stretched thin. Observe your coworkers so you can recognize when they seem distracted. If you know that a coworker needs time to shop for their children or a day to visit family, offer to swap shifts or take their shift. Additionally, make it a point to help those who have covered your shifts in the past.

Many companies experience a surge in orders and projects at this time of year. If you can, take a task off a teammate's hands. Your kind gesture will let them focus on more time-sensitive work.

BRING OR SEND THEM FOOD

Placing a tray of cookies in the office break room or offering to pick up lunches for your coworkers can brighten their day when they're stressed. If you work virtually, use a food-delivery service to surprise them with their favorite meal. Then take a virtual lunch hour together! Working remotely can get lonely, especially during the holidays when office parties would typically occur, but spending time together on a video call talking about non-work-related topics can lift people's spirits.

GIVING BACK TO LOVED ONES

Don't forget to give back to those closest to you during the holidays by lending a hand or planning an activity they love. Loved ones can be the last people to ask for help or voice that they want to spend time with you because everyday life gets in the way.

OFFER HELP

Pay attention to when a family member or friend talks about a project, task, or problem they have. Offer to help them

finish it, or simply lend an ear and offer advice if they want it. Your skills and insights may be invaluable to them, so don't be afraid to speak up when you see them struggling. If you can't offer advice or help, bring them a home-cooked meal so they can maximize their time and relax during dinner.

PLAN AN ACTIVITY

Experiences, laughter, memories, and joy are what make the holidays special. Dedicate time to planning an activity you and a loved one can do together, such as a holiday baking night or a day trip to a favorite place.

No matter how small or large the gesture, giving back to loved ones and your community will boost the holiday spirit and help those in need.



© Nicole Michalou

“PLACING A TRAY OF COOKIES IN THE OFFICE BREAK ROOM OR OFFERING TO PICK UP LUNCHES FOR YOUR COWORKERS CAN BRIGHTEN THEIR DAY WHEN THEY’RE STRESSED.”



MODERN MENORAH MATCHMAKER

MEANING "LAMP" IN HEBREW, THE MENORAH IS ONE OF THE OLDEST SYMBOLS OF THE JEWISH PEOPLE. THE EIGHT- OR NINE-BRANCHED MENORAH IS POPULARLY USED DURING HANUKKAH, AND DESIGN OPTIONS ABOUND TO FIND YOUR PERFECT MENORAH FIT.

written by **shelley goldstein**



CAST IRON | AREAWARE.COM

This impressively heavy, solid, cast-iron menorah could be used as a free weight if you want to exercise after eating too many latkes. All jokes aside, Josh Owen's design is simple but packs quite a geometric punch. The design judges obviously agree—it earned the Chicago Good Design Award in 2011. And for the practical types, it incorporates a tray to catch any wayward melted wax.

BULLSEYE | JONATHANADLER.COM

This chunky Carrara marble menorah could double as a sculpture on a well-curated bookshelf. Designed by Jonathan Adler, it's no surprise that one could envision a version of it built from clay, harkening back to Adler's roots in pottery. Designed to be shown off year-round, this substantial menorah is not going anywhere when Hanukkah is over.



WALNUT AND BRASS | HEATHCERAMICS.COM

This minimal beauty designed by Marmol Radziner proves that a menorah does not need any fancy details to be gorgeous when it's made of quality materials. The warmth of walnut and the glow of brass make it an ideal low-profile statement piece.



NOSH | MODERN-MENSCH.COM

You might think this playful menorah is modeled on macaroni, but you'd be wrong. It's inspired by something even better—a bagel. Designed by Leadoff Studio, the Nosh menorah boldly announces its presence in highly polished plated metal.



ANTIQUÉ COPPER | RITELITE.COM

If you've been looking for a more modern menorah but aren't ready to get your hair wet in the avant-garde swimming pool, this version with an antique copper finish from Rite Lite is a good compromise. With a more traditional shape and style, it will remind you of your childhood while also managing to look streamlined in all its aluminum glory.

TRACE | VIA-MARIS.COM

The Trace menorah takes a classic shape and reimagines it in a modern silhouette of steel. It also makes use of a technique called swaging, which widens the opening of a tube. After swaging, each opening fits a candle perfectly. And the removable cups make cleaning out wax a dream.





FOR MANY PEOPLE, THE HOLIDAY SEASON BRIMS WITH NOSTALGIA AND IS A TIME TO EMBRACE DECADES-OLD FAMILY TRADITIONS, CLASSIC MOVIES, AND EVEN CAROLING.

A SOUTHWESTERN CELEBRATION

written by **matthew brady** | photography **as noted**

A southwestern city that embodies this old-fashioned cheer is Durango, Colorado, located less than thirty minutes from the New Mexico border in the state's southwest corner. Like Colorado's better-known cities, Durango is a snow-capped paradise awash with mountain views. But it also has many other unique adventures to enjoy during the holidays, the crown jewel of which is the Durango & Silverton Narrow Gauge Railroad.

A TRAIN AND A TOWN
Durango literally wouldn't exist if not for its iconic railway system. The company that created it, the Denver & Rio Grande Railway, also founded the town of Durango within the Animas River Valley in 1880. Two years later, the tracks to Silverton, a town around fifty miles north, were laid. From its origin, this train always had a dual purpose as a passenger train and a hauler of precious metals, mostly gold and silver from the San Juan Mountains. And, even though the D&SNGR has faced stiff challenges over its 140 years of existence, including financial difficulties, natural disasters, and pandemics, it's estimated that it has delivered more than \$300 million in precious metals during its lifetime.

By the latter half of the twentieth century, America's railway industry was changing, and the Durango & Silverton

© Anthony D'Amato



© Anthony D'Amato



© Nick Kogos | Visit Durango



© Darel Crawford | Visit Durango

Narrow Gauge Railroad changed with it by emphasizing the tourism experience, adding more trains to ride, and winterizing the compartments. The charm of the trains and the surrounding area was still evident at this time by the fact that dozens of Hollywood movies were filmed here, including the classic *Butch Cassidy and the Sundance Kid*, and that the railway was deemed a National Historic Landmark.

Today, the D&SNGR is as popular as ever. In 2021, *USA Today* readers voted it the best scenic train ride in North America, and approximately 200,000 enthusiasts flock to Durango each year for the opportunity to ride one of the few working century-old

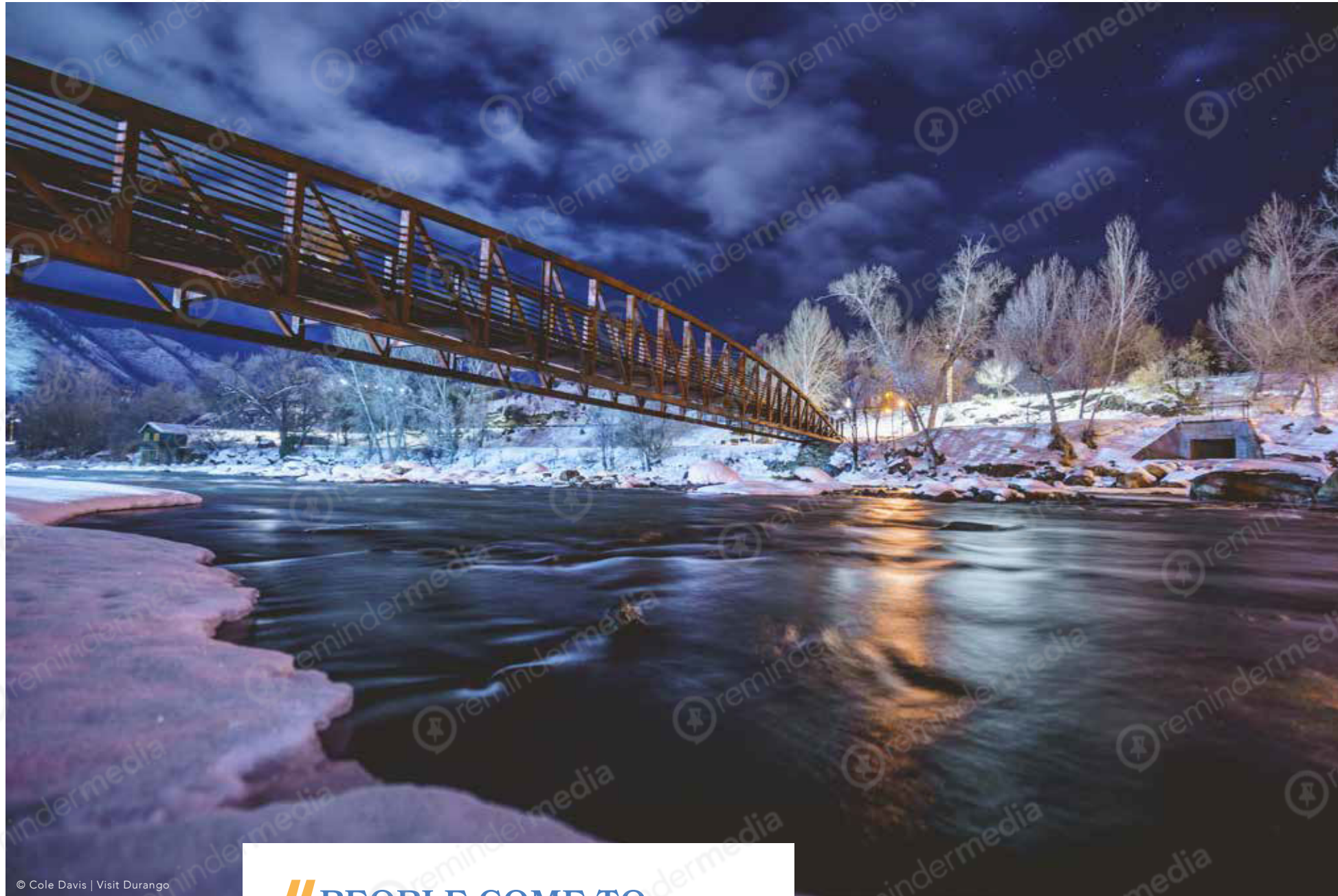
steam-powered trains remaining in the country. The company that runs the railway, American Heritage Railways, offers a vast array of special experiences, including a scenic, nine-hour, round-trip excursion to Silverton, a locomotive cab ride with a train engineer, photography-focused trips, and various holiday-themed trains throughout the year—including some particularly magical trains during the winter season.

ALL ABOARD FOR HOLIDAY FUN
If you travel here for the holidays, you may feel like you're in a magical movie. That's because the Durango & Silverton Narrow Gauge Railroad offers a special holiday train ride for both kids and kids at heart, The Polar Express® Train

Ride. You and your family will indulge in traveling to the "North Pole" while singing Christmas carols, listening to a reading of *The Polar Express* book, and, yes, drinking hot chocolate. After you experience a light show up north, Santa boards the train and delivers the first gift of Christmas, making it an experience everyone will treasure.

Looking for another family-oriented locomotive experience? The Durango & Silverton Narrow Gauge Railroad has you covered with its Cascade Canyon Winter Train. Available starting around Thanksgiving, this experience features breathtaking mountain, forest, and river views along your fifty-plus-mile, five-hour journey, as well as a one-hour

"IF YOU TRAVEL HERE FOR THE HOLIDAYS, YOU MAY FEEL LIKE YOU'RE IN A MAGICAL MOVIE. THAT'S BECAUSE THE DURANGO & SILVERTON NARROW GAUGE RAILROAD OFFERS A SPECIAL HOLIDAY TRAIN RIDE FOR BOTH KIDS AND KIDS AT HEART."



© Cole Davis | Visit Durango

“PEOPLE COME TO COLORADO TO EXPERIENCE A WINTER WONDERLAND, AND DURANGO IS NO EXCEPTION.”



© Visit Durango

layerover to explore nature firsthand in Cascade Canyon, located deep in the San Juan National Forest.

DOWNTOWN DURANGO

As memorable as these train rides are, they are just a few of the festive things to do in Durango during the holiday season. Whether you prefer a cozy, casual stay, snowy outdoor adventures, or a little of both, your itinerary will be jam-packed and joy-filled.

IN TOWN

If holiday shopping is high on your to-do list, be sure to visit downtown Durango, where dozens of local merchants ply their trades. You may find yourself spending hours rummaging through all the stores on or near Main Avenue, as goods include art, jewelry, food, clothes, toys, and much more. And if you're in town in early December, mark your calendar for Noel Nite, Durango's one-day shopping event celebrating the season and offering great deals.

While you're enjoying your holiday shopping in and around town, you'll also want to eat. Fortunately, Durango is a foodie paradise, with memorable places like Eleventh Street Station, a converted service station with a coffee shop, food trucks, and more. No matter the cuisine, you'll likely find it here. In fact, with almost two hundred restaurants, Durango has more restaurants per capita than San Francisco—so eat up.

OUTDOOR ADVENTURES

People come to Colorado to experience a winter wonderland, and Durango is no exception. In addition to dashing down one of the area's many skiing and snowboarding trails, you can also go snowmobiling, snow tubing, and even snowshoeing. If you consider yourself truly adventurous, you can also try your hand at ice climbing in Cascade Canyon or brave the cold while sitting at one of several ice-fishing spots in the area. And after a long day of outdoor adventures, you can enjoy relaxing

in the 120-degree natural spring at Durango Hot Springs Resort and Spa.

If you travel outside of town, you'll discover even more to explore, especially history. Several national parks and monuments are within driving distance, including San Juan National Forest, a nearly two-million-acre expanse approximately thirty-five miles north via Route 550. Also, with this area of the country being steeped in American Indian history, you'll have plenty of opportunities to learn more about it both in and out of town. In addition to downtown establishments like Toh-Atin Gallery, which sells authentic American Indian jewelry, art, and crafts, you can stroll through the Southern Ute Cultural Center and Museum, located about thirty minutes southeast of the city, to learn more about the Núuchi people.

Finally, what holiday trip would truly be complete without a sleigh ride? Around twenty miles north of downtown, you'll find Buck's Livery, which offers forty-five-minute horse-drawn sleigh rides that will make you feel like you're in a Currier and Ives print. You must reserve your day and time beforehand, though, so make sure to plan ahead.

Durango is one of those special places that perfectly marries the present and the past for a one-of-a-kind experience. Visit here during the holidays to ride the rails, soak up the small-town vibe, find adventure, and celebrate the season while surrounded by the mountainous majesty of the Southwest.

For more info, visit durango.org or durangotrain.com



© Visit Durango



© Cole Davis | Visit Durango

"AFTER A LONG DAY OF OUTDOOR ADVENTURES, YOU CAN ENJOY RELAXING IN THE 120-DEGREE NATURAL SPRING AT DURANGO HOT SPRINGS RESORT AND SPA."



© Visit Durango



HOLIDAY TIPPING GUIDE

written by **Lauren Kim**
 photography by **getty images**

TIPPING DURING THE FESTIVE SEASON IS A WAY TO THANK YOUR HANDYMAN, MANICURIST, HOUSE CLEANER, HAIRSTYLIST, OR OTHER INDIVIDUALS WHO PROVIDE SERVICES FOR YOU AND YOUR FAMILY THROUGHOUT THE YEAR. BUT KNOWING HOW MUCH TO TIP AND HOW TO DO IT CAN BE CONFUSING.

“Tipping is meant to be an expression of gratitude for a service well-rendered for a person you appreciate or for a role someone plays in your life that is important to you,” says Daniel Post Senning, copresident of the Emily Post Institute and great-great-grandson of famed etiquette expert Emily Post.

There are no hard-and-fast rules on how much to tip, but Senning says one easy way to work it out is to calculate the cost of a single service and tip that amount. Consider your budget and the quality of the services you received when determining the amount. You can also ask friends or neighbors for advice since tipping trends can vary by geographical area and type of service.

If you already tip your service provider regularly, you could gift a more modest holiday tip.

Don't worry if you can't manage to give money. “My best advice is to never underestimate the power of your words to express what you are feeling,” Senning says. “You can communicate it with your actions: you can give a little something, bake something, or send a card.”

Your mail carrier might be the first person you think of giving a tip to as the holidays approach, but proceed carefully. US postal workers and FedEx drivers are prohibited from accepting cash or gift cards; UPS

carriers can but are encouraged not to. The best etiquette in these situations is to consider these carriers' tipping regulations, Senning says. He suggests gifting small items, such as hand warmers or snacks, as alternatives to a cash tip.

If you'd like to thank your child's teacher or babysitter, an inexpensive but thoughtful present and a drawing or expression of thanks from your child may be appreciated. However, before giving a gift card or homemade treat to your child's teacher, check with the school; monetary gifts or baked goods may be discouraged.

For more info, visit emilypost.com/advice/holiday-tipping-guide

Charese J
ENTERTAINING

My Favorite Essentials For *Holiday Entertaining*

- Nest 3 Wick Candles
- Molton Brown Frankincense & Allspice Fine Liquid Soap & Hand Cream
- Linen Feel Disposable Monogrammed Guest Towels
- Ghetto Gastro Black Power Kitchen Cookbook
- Marcus Samuelsson The Rise: Black Cooks & the Soul of American Food
- Marble & Brass Monogram Board
- Personalized Wine Chiller
- TruffleHunter: White & Black Truffle Oil Duo
- Black Owned Bourbon Saint Liberty
- Halo Cocktail Smoker Set Personalized Glasses

Luxe

- Waterford Crystal Champagne Flutes
- Lismore Diamond

Front of Tear Out Card 2



Back of Tear Out Card 2

Smoked Salmon Holiday Brunch

What could be better!
Find your favorite 14"-16" platter! Load it up with all of the ingredients below...

Ingredients	Instructions
<ul style="list-style-type: none">• 1 lb norwegian smoked salmon• 1 english cucumber - sliced on bias• 1/2 small red onion - thinly sliced• 1 small jar capers - drained• 1 pt multi colored cherry tomatoes• 1 c of crème fraiche• 1/2 bunch scallions - finely chopped• 1 Lemon - 1/8" wheel slices• 1 doz mini sliced bagels	<ul style="list-style-type: none">• Using 1/4 of platter, Place salmon slices left to right. Ensure each slice is separated.• Place cucumbers below salmon. Place sliced red onions below the cucumbers across in a row.• Place sliced tomatoes below the onions. Place crème fraiche in a bowl. Mix in chopped scallions. Add pinch of kosher salt.• Place crème in small bowl and place beside platter.• Sprinkle 3 tablespoon of capers over salmon.• Add sliced mini bagels to platter. Garnish with lemon slices.• Pour your favorite sparkling wine & toast to the delicious brunch snack.

♥ Favorite Sparkling Wine:
Mumm Napa Cuvée
always served very cold

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