

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 grown-up 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 Dish Towel Gloves**. (\$20, uncommongoods.com)

IF YOU'RE MAKING a traditional turkey-and-stuffing dinner
SERVE: pinot noir, a fragrant red that won't overpower the taste of the turkey

WITH AN EXTRA \$100, I'D...
"Buy healthy and delicious nonperishable foods and donate them to a soup kitchen," says New York City interior designer Thom Filicia.

MATCH YOUR DRINK TO YOUR MENU

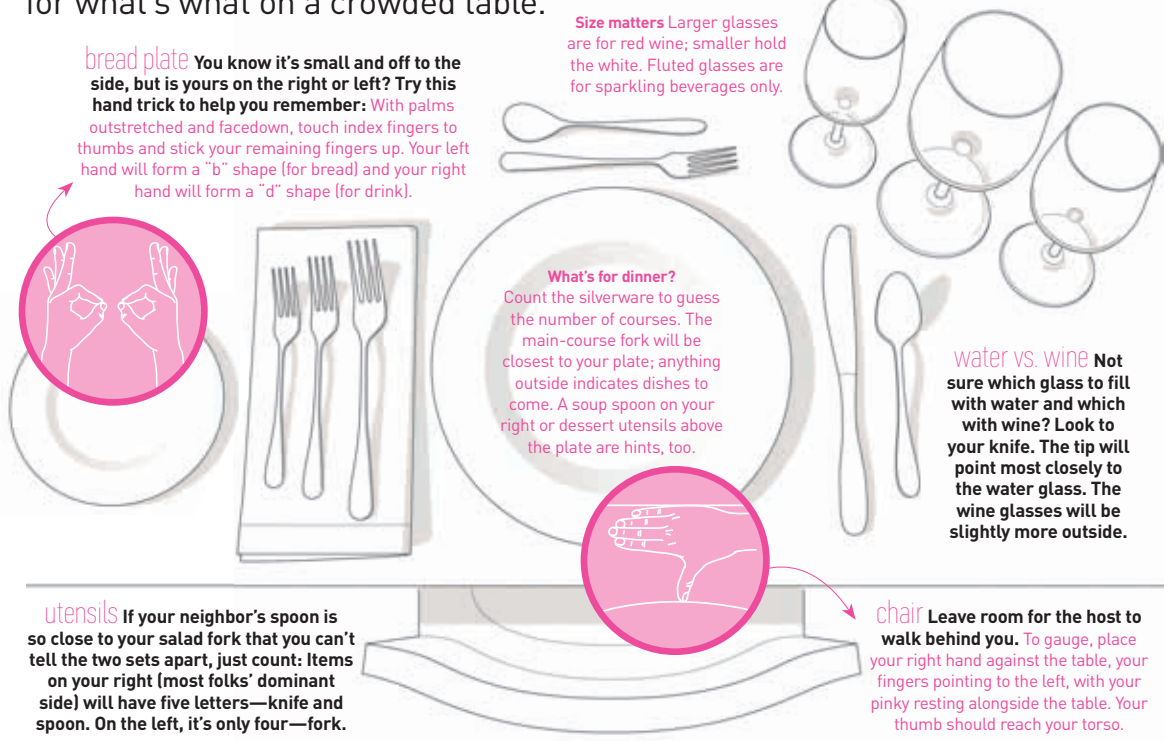
IF YOU'RE MAKING a vegetarian meal
SERVE: sparkling wine, which has a breadly taste that veggies love

IF YOU'RE MAKING a smoked meats-and-cheese spread
SERVE: a bitter and slightly sweet India pale ale, which can stand up to cured meats without overwhelming soft cheeses

IF YOU'RE MAKING a pasta feast
SERVE: albariño, a Spanish white with a high acidity that complements tomato sauce

anatomy of **a place setting**
Consider this your cheat sheet for what's what on a crowded table.

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



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