

Happy Mother's Day



Women are amazing people and mothers are even more so. Every day mothers are making sacrifices and loving choices for their families so at least one day should be set aside to honor the woman that gave us life.

Two women were responsible for what we now know as a memorial day to Mothers. In 1870, Julia Ward Howe (Author of the "Battle Hymn of the Republic") issued her own proclamation in the name of Mothers for Peace after the Civil War. She had been inspired by Ann Marie Jarvis, who in 1858 started Mother's Friendship Day. It was Jarvis' daughter Anna that finally succeeded in introducing Mother's Day in the sense that we celebrate it today. Supported by her friends, Anna decided to dedicate her life to her mother's cause and to establish Mother's Day to "honor mothers, living and dead." She started the campaign to establish a national Mother's Day. Carnations, her mother's favorite flower, became the symbol with white carnations to honor a mother that has passed away and red carnations for the mother that is still living.

We have created a heartwarming Mother's Day party to help you express your love and gratitude for the special women in your life. You can use all or part of the party box, or even mix and match from other party boxes, to create a Mother's Day that will show Mom how much you love her!



Happy Mother's Day

Invitations



Who's at the Party?

Celebrate the contributions of mothers everywhere by including grandmothers, aunts, great aunts, young mothers and their kids. The Mother's Day Party is designed for the whole family to celebrate generations of Moms or for women to gather all their favorite Moms together and celebrate the special bond that women share.

However you let people know about your party be sure your invitations include the following information:

- 1. Date*
- 2. Time*
- 3. Location*
- 4. Attire (usually casual dress)*
- 5. RSVP Info (usually 1 week before the party)*

Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a Mother's Day Brunch is from 10:00 am - 1:00 pm.



Happy Mother's Day

Menu



Beverages

Mimosa

Peach Bellini

Tea and Coffee

Entrees

Double Strawberry Heart Scones

Spring Veggie Frittata

Pig Candy on a Stick

Balsamic Roasted Red Skin Potatoes

Fruit Medley with Lime, Ginger and Mint

Dessert

Flower Pot Cupcakes



Happy Mother's Day

Recipes



Beverages

Mimosa



Ingredients:

1/3 cup fresh squeezed orange juice
2/3 cup champagne or sparkling wine
Fresh orange wheels for garnish

Pour orange juice into a chilled champagne flute. Top with champagne and garnish with a wheel of orange on the side of the glass.



Peach Bellini



Ingredients:

*6 ripe peaches
1 teaspoon sugar (more or less depending on sweetness of peaches)
1 tablespoon fresh squeezed lemon juice
1/4 cup peach schnapps
1 bottle of Prosecco - chilled
thinly sliced peach wedges, raspberries and mint - to garnish*

Directions:

Blanch peaches in boiling water for about 30 seconds until their skins loosen and then into ice water to stop the cooking. When cool enough to touch, remove the peel, pit and coarsely chop. Add sugar, peaches and lemon juice to a blender and blend until smooth. Add the peach schnapps to the puree and place in refrigerator to chill completely.

Pour peach mixture into champagne flutes and top off with Prosecco. Garnish with thinly sliced peach wedges, raspberries and mint leaves.

***Note:** Champagne is heavier and will mix with the juice at the bottom of the glass so always add the juice 1st. The carbonation in the champagne will add to the mixing since you don't want to ever stir champagne. Stirring champagne will cause it to go flat f-a-s-t!
You can chill the juice in the glasses while waiting for guests to arrive and add the champagne at the last minute to avoid losing the "sparkle".*



Entrees

Double Strawberry Heart Scones



Ingredients:

3/4 cup (1 1/2 sticks) butter, cut into 1/4 inch cubes, very cold
1 1/4 cups all-purpose flour
1 1/4 cups pastry flour
1/3 cup sugar
1 Tbsp. baking powder
1/4 tsp. salt
1/2 cup chopped fresh strawberries
1/2 cup freeze-dried strawberries
2 Tbsp. snipped basil
2 eggs, lightly beaten
1/2 cup half-and-half
1 tsp vanilla
Half-and-half, to brush top of scones
Sugar, lightly sprinkle on top of scones

Directions:

Preheat oven to 400 degrees F. Cube butter and place back in refrigerator until ready to use. In a large bowl sift together the flour, sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Gently toss in fresh and freeze-dried strawberries and basil. Make a well in center of flour mixture; set aside.



In a medium bowl whisk together eggs, vanilla and the half-and-half. Add egg mixture to flour mixture all at once. Using a large spoon, gently stir just until moistened.

You will have crumbly yet sticky dough. Place the dough on a cold surface like granite if possible that is generously floured. Work all the dough pieces together into a ball. Don't over work the dough or you will have a tough scone. This is not dough that you knead like bread dough. Knead dough by folding and gently pressing it 5 to 7 times, turning dough a quarter turn after each fold. Lightly pat dough into a 3/4-inch-thick circle. Cut into heart shapes with cookie cutters and place on parchment lined baking sheet.

Brush hearts with additional half-and-half and sprinkle with sugar. Bake about 10-12 minutes or until golden. Serve warm. Refrigerate any leftover scones; reheat 15 seconds in microwave. Makes about 12 scones depending on size of heart shaped cutters.

Spring Veggie Frittata



Ingredients:

*1 pound asparagus
6 ounces button mushrooms*



*1 bag baby spinach
1 tbsp olive oil
1 clove garlic
1 shallot
1 small or 1/2 large zucchini*

*6 large eggs
1/3 cup 1% milk
1 tsp salt
1/4 tsp freshly ground black pepper
dash nutmeg
2 tbs chopped chives
1/2 cup shredded Mexican style cheese*

*1/4 cup freshly grated parmesan cheese
2 medium or 1 large tomato*

Directions:

Preheat the oven to 350 degrees.

Wash and trim asparagus and cut into 1-inch long pieces. Blanch asparagus in boiling water for 1-2 minutes and immediately shock in ice water. Drain and dry asparagus and set aside.

Clean and slice mushrooms. In a skillet, heat olive oil and sauté the mushrooms over medium heat for about ten minutes. While they cook, finely mince the garlic and shallots. Add the garlic and shallots to the mushrooms and continue to cook for about two minutes more. Cut the zucchini in half lengthwise and slice into thin, half-moon shapes. Add zucchini and spinach to the pan and sauté for 2 minutes. Remove the veggie mixture from the heat and set aside.

In a large bowl, beat together eggs, milk, salt, pepper, nutmeg, Mexican cheese and chives. Add veggie mixture to the egg mixture.



Lightly spray a 2-quart baking dish (11 x 7 x 1.5) with cooking spray. Pour the egg and vegetable mixture into the dish.

Thinly slice tomatoes and arrange on top of the egg mixture. Lightly sprinkle parmesan cheese, salt and pepper over the top and bake in the oven until set, about 30-35 minutes. If desired, place under the broiler for 2-3 minutes to brown the top.

Allow the frittata to cool before serving. Frittata can be made ahead and chilled, covered, overnight -- allow to come to room temperature before serving.

Pig Candy on a Stick

Recipe Courtesy of Libby Murphy, TwirlandTaste.com



Ingredients:

Bacon (strips of thick hickory or Applewood smoked)

Brown Sugar (enough to coat strips of bacon)

Dash chipotle powder

Dash cayenne pepper



Directions:

Coat uncooked bacon in some brown sugar, add seasonings to taste. Place on wooden skewers which have been soaked in water. Bake on a rack at 350 degrees for 25 - 30 minutes or until crisp. If you have the time, they can be cooked on the grill for extra smoky flavor.

Balsamic Roasted Red Skin Potatoes



Ingredients:

*2 tablespoons olive or canola oil
2 pounds small red potatoes, quartered
1 tablespoon finely chopped green onion
6 garlic cloves, minced
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed
1/8 teaspoon ground nutmeg
1/4 cup balsamic vinegar
3/4 teaspoon salt
1/4 teaspoon pepper*

Directions:

In a large nonstick skillet, heat oil over medium-high heat. Add the potatoes, onion and garlic; toss to combine. Add the thyme, rosemary



and nutmeg; toss well. Cook and stir for 2-3 minutes or until potatoes are hot.

Transfer to a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray or foil. Bake at 400 degrees F for 25-30 minutes or until potatoes are golden and almost tender. Add the vinegar, salt and pepper; toss well. Bake 5-8 minutes longer or until potatoes are tender.

Fruit Medley with Lime, Ginger and Mint



Ingredients:

*2 cups strawberries
2 cups peaches
2 cups blueberries
2 cups honey dew melon balls*

Dressing:

*3 tablespoons honey
3 tablespoons fresh lime juice
1 teaspoon lime zest
1 teaspoon fresh ginger, finely grated
3 tablespoons finely chopped fresh mint leaves*

Directions:

Place all of the fruit into a large bowl. In a small bowl, whisk the honey, lime juice, zest, ginger and mint. Right before serving, pour the dressing over the fruit and toss gently to combine.



Dessert

Flower Pot Cupcakes



Ingredients:

1 box cake mix of Mom's favorite flavor

Make cupcakes in regular size cupcake liners that will be placed inside the terra cotta flower pots before serving.

Frost the cupcakes to look like flowers in the above picture. OR



*Vanilla frosting
Chocolate cookies, crumbled
24 large green gumdrops*



48 large assorted gumdrops
48 pretzel sticks

Frost the cupcakes and lightly sprinkle with cookie crumbs to look like dirt.

To Make Flowers:

Press each gumdrop into a 1-1/4-in. circle. With scissors, cut each green gumdrop into four leaf shapes; set aside. Cut one end of each remaining gumdrop into a tulip shape. Gently press a pretzel into each tulip-shaped gumdrop. Don't put on pretzel too early or it gets soggy. Press two flowers into the top of each cupcake. Gently press 2 gumdrop leaves at base of pretzels. Yield: 2 dozen.

Happy Mother's Day

Decorations



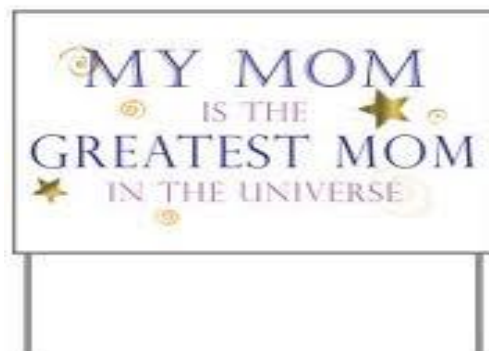
Creating the Mood

Centerpieces - Potted Spring flowers are the theme for Mother's Day. Plant small terra cotta or pastel painted pots with flowers the color of the rainbow and place on the center of the tables. Use one medium size pot or a grouping of 3 small pots on each table. Not only will the potted plants be beautiful but you can give them to each of the guests as a parting gift.



Tablescapes - An unexpected twist is to serve our simple menu on your very best china. That will add a special element to the party. If Mom is more casual, bright colored plastic plates with coordinating tablecloths and napkins will be very festive. Place a flower pot cupcake in the center of each guest's plate.

Love Signs - Make yard signs with "I Love My Mom", World Best Mom, I Love my Grandma", and #1 Mom and stick them in the ground leading up to the house and around the backyard. Have the kids letter the signs with bright colored markers and draw hearts and flowers on them. Staple the poster boards to a wooden garden stake and you have a homemade gift of love.



Happy Mother's Day

Music



Playing soft background music is perfect so that you don't overpower any conversations moms and daughters are having. Target has a wonderful selection of music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes under songs for Mom music. Start a playlist on Pandora you can revisit whenever you are in the mood to celebrate Mom!

A few classics to spark your imagination:

- 1. She's Somebody's Hero - Jamie O'Neal*
- 2. You are the Wind Beneath My Wings - Bette Midler*
- 3. Teach Your Children - Crosby, Stills, Nash, and Young*
- 4. I Love My Momma - Snoop Dog*
- 5. A Song for Mama - Boyz II Men*
- 6. Because You Loved Me - Celine Dion*
- 7. Hero - Mariah Carey*
- 8. I Am Your Child - Barry Manilow*
- 9. Mama - B.J. Thomas*
- 10. Oh Mother of Mine - The Temptations*
- 11. Through the Years - Kenny Rogers*
- 12. Unforgettable - Nat King Cole*
- 13. The Wonder of You - Elvis Presley*



14. *Turn Around* - Harry Belafonte
15. *What a Wonderful World* - Louis Armstrong
16. *You Are the Sunshine of My Life* - Stevie Wonder
17. *I Hope You Dance* - Leann Womack
18. *If I Could* - Barbara Streisand
19. *Kind and Generous* - Natalie Merchant



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Activities



Play "How Well Do You Know Your Mother/Daughter?" Write down questions for the pairs to answer about each other, such as "What time does your mother usually get up?" "What is your daughter's favorite TV show?" "What is your mother's favorite outfit?" "What does your daughter like to do after school?" Read the questions, have the pairs answer them on paper, then read the answers aloud to see which mother-daughter team knows one another best!



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Gifts



Mother's Day Coupon Book



Directions

*Purchase a Mother's day greeting card.
Buy about 5 sheets of paper in a complementary color to your greeting*



card. Cut the sheets of paper to the same length and width as the greeting card.

Punch 2 holes along the folded edge of the greeting card. Punch one hole 1 inch down from the top of the card and another hole 1 inch up from the bottom of the card.

Put the 5 cut sheets of paper inside the greeting card and mark where the punched holes are on the paper; punch out the holes on the paper. Think of 5 favors the kids can do for mom such as "I will make my bed this morning."

Write a favor and an illustration on each sheet of paper.

Assemble the paper coupons inside the greeting card.

Thread a ribbon through the holes on the card and tie a bow to secure the book together.

Place the greeting card book in its envelope and give it to mom on Mother's Day morning.

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Ready, Set, Go



The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.



One Month Before

- 1. Choose the date for your party. Make your guest list and send out invitations (usually 6-8 weeks before the wedding). Our **Party Planner** will help you get all your ideas for the party together.*
- 2. Decide what menu recipes you will use for your party. Check on what serving and decorating items you have on hand and what items you will need to purchase. If they are custom items, order them now. Use our **Party Plan Menu** to help you plan.*
- 3. Consider the areas for the party and any touch ups that may be needed.*
- 4. Make the questions for Mom/daughter game under the Activity.*

One Week Before

- 1. Make a list of all accessories, serving pieces and tableware you will need. Check for plates, tablecloth and napkins, glassware and utensils from your own collection that will tie into your color scheme or add to list of items to purchase.*
- 2. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.*
- 3. Shop for any non-food type items. Party favors (potted spring flowers), paper and pens for questions for Mom/Daughter Game and Mom Coupon Book. Buy terra cotta pots for cupcakes in addition to the ones potted with real flowers.*
- 4. Pot the Spring Flower Pots.*
- 5. Make the "Love Mom" Signs.*



6. Make the Mom Coupon Book.

1-2 Days Before

- 1. Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.*
- 2. Make the flower pot cupcakes.*
- 3. Chill champagne and make the peach mixture for the Bellinis.*
- 4. Make Pig Candy.*
- 5. Cut fruit for salad and orange wheels for Mimosas.*
- 6. Make scone dough and refrigerate until ready to bake.*

Day of the Party

- 1. Pick a time you must begin getting yourself ready and stick to it.*
- 2. Set up the bar area for champagne drinks and tea and coffee with glasses, mugs and napkins.*
- 3. Make frittata.*
- 4. Make Balsamic Potatoes.*
- 5. Bake scones.*
- 6. Decorate tables and place flower pot cupcakes in center of each plate.*
- 7. Review lists to make sure everything is ready.*
- 8. Get dressed in your party attire.*
- 9. Begin the music and have music playing the entire time.*



Once Guests Arrive

- 1. Greet your guests and show them to the champagne table.*
- 2. Mingle and chat with friends. Introduce people that have not met before and make the connection of how they know each other.*
- 3. Don't forget to take pictures!*
- 4. Serve brunch.*
- 5. Give each guest a slip of paper and explain the Mom/Daughter Game. Read the questions, have the pairs answer them on paper, then read the answers.*
- 6. Give Mom the Coupon Book.*
- 7. Remind the guests to take their party favor and thank them all for making Mother's Day so special!*

