

28 THEMES FOR A FESTIVE PARTY:

Flea Market Décor presents

Vintage Celebrations

*Birthdays,
Weddings,
Backyard
Gatherings
and
Holidays*

385 Ways to Celebrate Year Round

WITH TABLESCAPES, RECIPES AND DIY CRAFTS

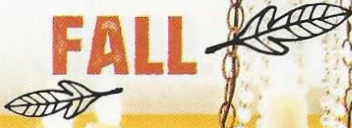


SUMMER 2016 • DISPLAY UNTIL 08/02/16
ENGAGED ENTERTAINMENT • \$9.99 US



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FALL



AN

UPCYCLED

Harvest

Layers of Love

No fall vignette is complete without the season's mascot: the pumpkin. Several colorful varieties are arranged here, including a steely blue-green Jarrahdale. The centerpiece is an antique, tarnished-to-perfection prize cup holding a stack of pumpkins layered with fall foliage.

CELEBRATE AUTUMN WITH A SEASONAL VINTAGE TABLESCAPE.

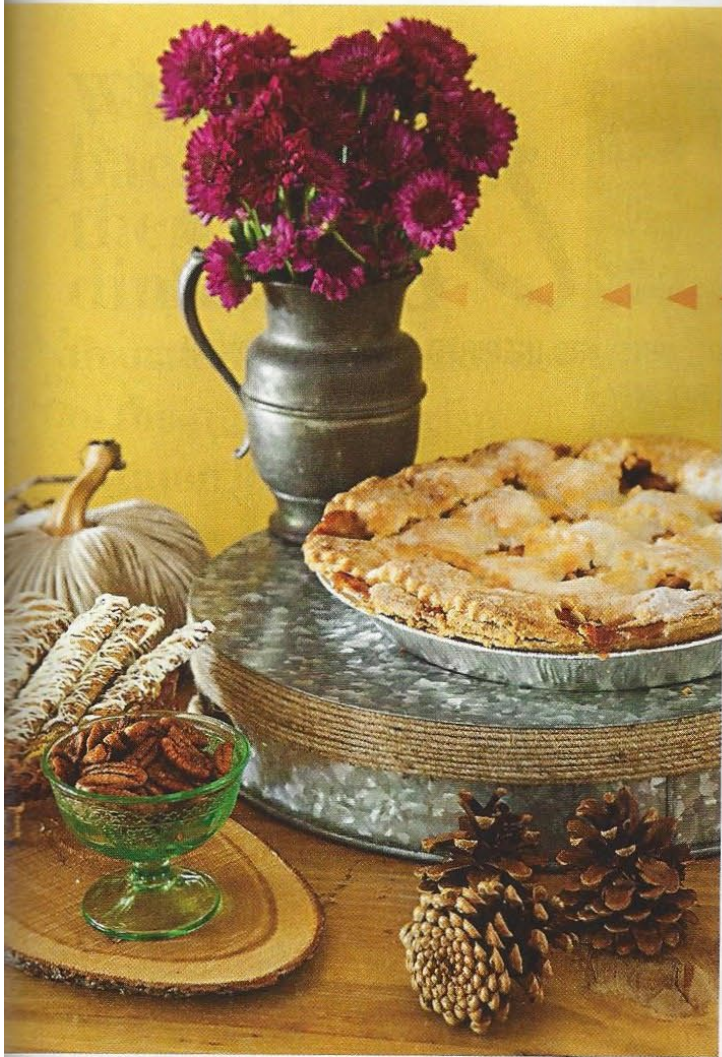


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Autumn is a time of celebration—a time to give thanks for nature's bountiful harvest and other blessings in life.

The season also makes a perfect excuse to throw a party, especially when all the pumpkin, pecan and cranberry treats are back on the market.





SUGAR AND SPICE AND EVERYTHING NICE

BAKE THIS EASY, SAVORY TREAT AS A SNACK FOR YOUR GUESTS.

SPICED PECANS

| What you'll need |

1 teaspoon salt
 ½ teaspoon ground cumin
 ½ teaspoon cayenne pepper
 ½ teaspoon cinnamon
 ½ teaspoon dried ground orange peel
 4 cups pecan halves
 4 tablespoons butter
 ½ cup packed brown sugar
 2 tablespoons water

| What you'll do |

- | 1 | Line a baking sheet with parchment paper and set it aside.
- | 2 | In a small bowl, combine the salt, cumin, cayenne pepper, cinnamon and orange peel. Set it aside.
- | 3 | In a medium skillet, cook the pecan halves over medium heat for 4–5 minutes, or until they start to brown and smell roasted.
- | 4 | Add the butter and stir until it melts. Add the salt mixture and stir; then add the brown sugar and water. Continue to stir until the mixture thickens and sticks to the pecan halves.
- | 5 | Transfer the nuts to the prepared baking dish and use a fork to separate the pieces. Let them cool completely before storing them in an airtight container.

PACK SOME PUNCH

SPICE THINGS UP WITH THIS DELICIOUS, REDOLENT MULLED CIDER.

SWEET WASSAIL

| What you'll need |

2 oranges, unpeeled
 40–50 allspice cloves
 1 (64-ounce) carton cranberry juice
 1 (64-ounce) carton apple juice
 4 cinnamon sticks
 ¾ cup sugar

| What you'll do |

- | 1 | Preheat the oven to 250°F.
- | 2 | Poke the allspice cloves into the oranges. (You could even create a pattern with the cloves for effect.)
- | 3 | Place the oranges on a baking sheet, and bake them in the oven for 10–15 minutes or until they are warmed through.
- | 4 | In a slow cooker or large pot, combine the juices, cinnamon sticks and sugar. Add the oranges, and heat until the mixture is just under a boil. Bring the heat down to a low simmer for about 1 hour before serving.

