



==== The =====

*Hester & Cook*

==== Guide to  
Mother's Day =====



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# For your table

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Mother's Day is a chance to celebrate some of the most important women in our lives: moms! Whether it's your own mother or one you've found along the way, everyone loves being treated to a beautiful meal, made more special with a classic spring table setting. The soothing blues and greens of our Hydrangea Story bring an air of calm to this day of rest, and this classic flower is available much of the year to add some extra life to your setting.

In the language of flowers, hydrangeas mean gratitude, grace, and beauty, making them the perfect sentiment for a Mother's Day celebration. They can also represent abundance with their many blooms, adding to the celebratory nature of your setting: sometimes, more is more! We love combining real blooms with their paper counterparts to create a layered setting bursting with beautiful hues.

## Other Flowers We Love

*baby's breath, delphinium, seeded eucalyptus, chrysanthemums, queen anne's lace*

While the setting shown works on a table, it can easily be adapted for a buffet-style breakfast or even a breakfast in bed! Aligning placemats in a long row along the buffet, with one under each dish, is a great way to make this setting work for a breakfast bar. If you're limited on space, turn the placemats vertically and fold over your bar's edge to create more room. If you're bringing your mom breakfast in bed, cut down a runner to line your tray table, then create your setting on top. Don't forget a bud vase with a single bloom to complete the look!



## Featured Products

BLUE LATTICE RUNNER

BLOOMING HYDRANGEAS PLACEMAT

DIE-CUT HYDRANGEA PLACEMAT

HYDRANGEA PLACE CARD

HYDRANGEA TABLE ACCENT

HYDRANGEA TABLE CARD

*Great for writing a menu for your guests!*

# For your breakfast



Start your day with a beautiful breakfast! Use our suggested menu below to create a lovely meal.

## Mother's Day Breakfast

Chive & Gruyere Omelet

*recipe below*

Fresh Fruit

*May is the start of strawberry season, so be sure to pick up these beauties at their sweetest!*

Croissants

*save time with croissants from a bakery picked up the day before!*

Cooking for a crowd? Change up your omelet into an elegant soft scramble so you can make multiple servings at once. Use a 3:2 ratio (3 eggs to 2 TB of milk) depending on how many servings you need, then add beaten eggs to a pan with butter and cook over medium heat, stirring constantly. Add cheese, top with chives and serve.

## Chive & Gruyere Omelet

2 EGGS

2 ½ TB BUTTER

½ C GRATED GRUYERE OR FONTINA

SALT & PEPPER

1 TB CHOPPED FRESH CHIVES

- 1 Whisk eggs in a bowl until well combined, but do not overbeat.
- 2 Melt one tablespoon of butter in a pan over medium-low heat. When it starts to foam, pour in the eggs, moving the pan in a circular motion to help create an even layer.
- 3 Use a small spatula or chopstick to swirl eggs in a figure-eight pattern, creating small curds; be sure to scrape the sides as well.
- 4 Your eggs are done when they are set on the sides and barely runny in the middle about 2-3 minutes. Remove from the heat and sprinkle cheese and a pinch of salt down the center of the eggs.
- 5 Flip one edge of the omelet over the center. Slide a half tablespoon of butter into the pan to melt under the omelet.
- 6 Flip the other edge of your omelet over the center, then slide out of the pan to plate seam-side down. Top with the remaining half tablespoon of butter and sprinkle with chives; serve hot.

*Adapted from Antoni Porowski for the New York Times*



# For your glass

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Cheers to your mom, and to you this cocktail batches beautifully for a crowd! Pre-mix all non-sparkling ingredients if you need to make a large amount, then top each glass with prosecco and sparkling water as you serve.

## == Strawberry Rhubarb Spritz ==

*½ OZ. BANG CANDY STRAWBERRY RHUBARB SYRUP*

*1.5 OZ. GIN*

*3 OZ. DRY PROSECCO*

*1 OZ. (SPLASH) SPARKLING WATER*

- 1 Add ice to a wine glass until it is nearly full.
- 2 Pour in Strawberry Rhubarb Syrup, gin, and prosecco.
- 3 Add a splash of sparkling water, garnish the glass with a strawberry.



## Mocktail Time!

*Replace the gin and prosecco with lime or orange sparkling water.*



# For your gift

Our Mother's Day Gift Guide is here to add classic elegance and fun to your celebration! All items below are available online as well as in our three stores if you want to shop local this season.



1 BURLEIGH BLUE ARDEN DINNERWARE

2 IN BLOOM HEAVYWEIGHT COTTON BAG

3 APPLES & PEARS TEA TOWEL

*Wrap her favorite wine in the towel!*

4 VINTAGE SILVER-PLATE BUTLERS TRAY

5 FARMERS' MARKET RECIPE CARDS

6 RIALTO LIMONCELLO GLASSES

7 WHITE MARBLE LAZY SUSAN

8 VINYL RUG

*Shop more patterns in store and online to find the perfect fit for her style.*

9 CHEESE & WINE PAIRING BOOK

*Pair wine and a few cheeses with the book for a great Mother's Day gift package*

10 MOUTH BLOWN CLEAR VASE

*Add her favorite flowers to the vase!*

# For your mom

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A sweet sentiment is the perfect finishing touch to any celebration. Print this card and add a few of your favorite things about your mother, then slip into a gift bag or beside her breakfast to add a personal message to your party. Use the printed marks to trim your card to size.





# Thanks!

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Thanks for celebrating with us we believe there's always a moment to celebrate and are thrilled to be part of your special moments together, from brunches to birthdays and beyond. We love seeing how you use our products to showcase your personal style, so be sure to tag us with #hctablestyle. Happy Mother's Day to you and yours!