

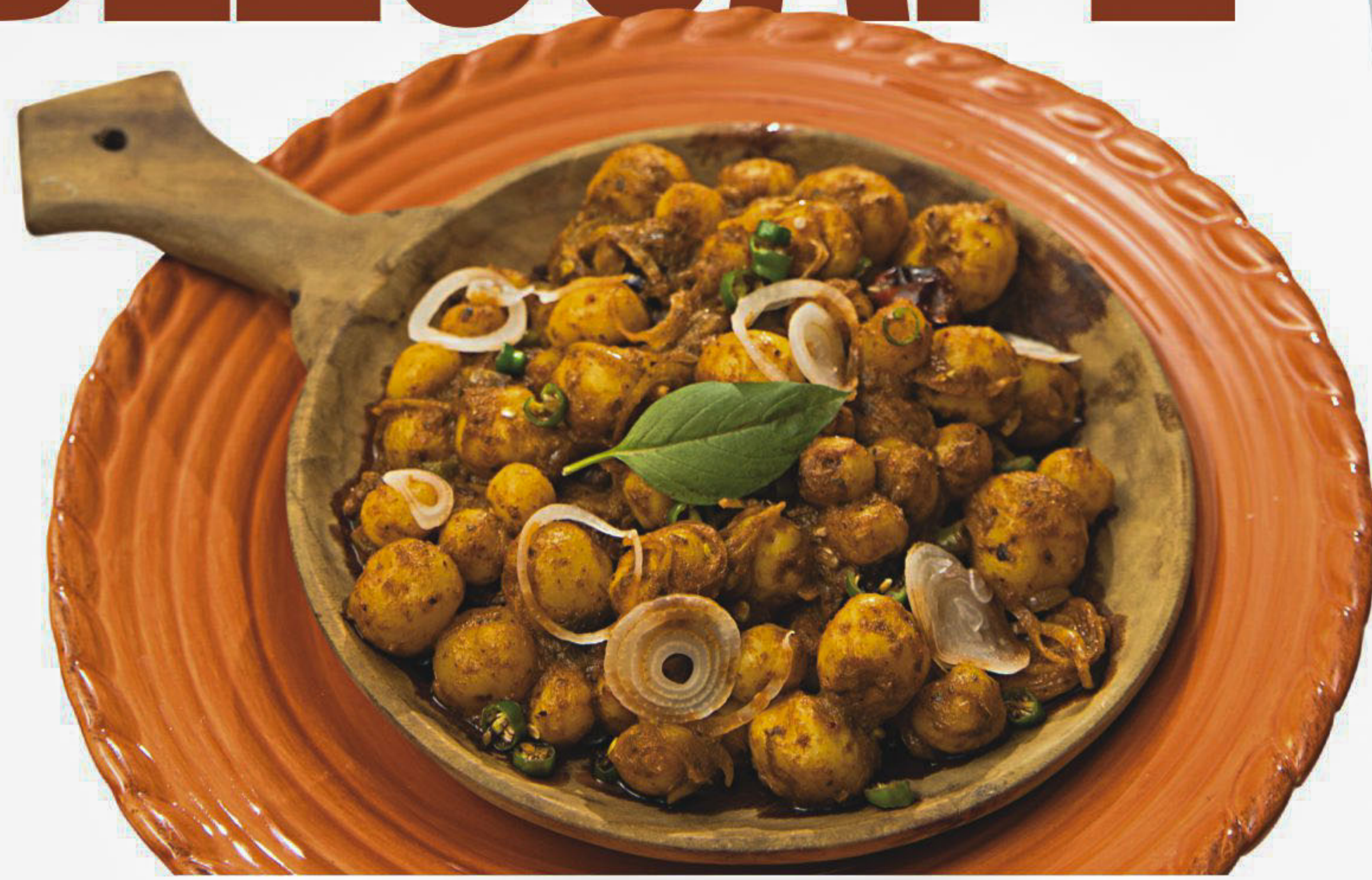


LIFE STYLE

Whimsical TABLESCAPE

Eid-ul-Azha is coming and that means a lot of dinner dates, lunch time gatherings, brunches, garden parties, soirees or whatever you want to call it!

There is no denying that the preparation begins much earlier than the actual event. The recipes are downloaded; spices stocked up, even the pots and pans are washed and dried for the umpteenth time.



The menus are finalized over and over again only because we are very particular and passionate about our food. Nothing can go wrong. Absolutely nothing!

But what most of need to realise is that cooking is only half the task. There is also the food décor, the home décor and the table décor. An experienced cook will always tell you that ornamentation of the cuisine is extremely important and sometimes as vital as the taste itself.

So, if you have not thought much about it yet, maybe it's about time that you did. And of course, here's some ideas.



THE DESHI STYLE

Spice up a spontaneous get together with cheerful colours, local patterns, motifs and any unusual finds which you are tempted to try. Table cloth made out of nakshikatha or grameen check looks splendid as lunchtime tablespreads. You can use handmade terracotta clay plates and glasses to give out a more authentic feel. Culturally we are attracted to vivid hues and vibrance – lots of it. If you want your guests to feel 'at home' then there's no alternative to bold tones.

THE COLOURS ARE IMPORTANT

Select rich gemstone hues to even out the geometrical patterns or stripes. FYI – graphicblack and white stripes are super trending in 2018; to

balance out the look and make it appear more welcoming, designers insist on using muted jewel tones in the backdrop.

DIVERSITY

Any get-together becomes remarkable if the guest list is diversified. Same thing can be said about the table décor. Rather than going for a cohesive look; use block printed tablecloths, banana leaves as placemats and rattan chargers. This should stir up immediate interest!

FESTIVE FLOWERS

August has welcomed summer with all its vengeance! All's not dreadful if you consider the bounties; Krishnochura, Jarul, Copper Cod, Mangoes, Lychee, Black Plums...

Table décor looks cheerful and hospitable when augmented with these special flowers and fruits. The plus point: superbly cheap and easy to procure.

THE MINI GARDEN

If you can't enjoy your party outside then maybe the best way to make merry is to bring nature back into the house. To be frank, not many of us have the luxury to throw a party in the wilderness especially when we live amongst all that is concrete. In that case we can bring IN the outdoors with potted plants, nature inspired china, branch candlesticks and fresh flowers bouquets.

A ROYAL CUISINE

Surely, a complex dining menu like Dumpukht Biryani served with Afghani Kebab calls for a dining experience that is majestic. In such a case we can layer our way into magnificence with gold or silver plates, white roses, gilded candles and yellow toned glasses. A combination of all these should give out a lovely glow, greeting guests with open arms.

VINTAGE IT IS!

Before splurging on brand new china

and décor items; look out for antiques online, at special stores in Gulshan 2 or at your local thrift shop. Mix and match properly and you have got yourself a fine look that guests will appreciate more than brand new silverware.

PLACECARDS

Even though we are not very familiar with placecards, it makes all the difference in a table setting done properly. There is an age old saying that a place card in quirky handwriting has more value than any sort of printed calligraphy. So if you were slightly sceptical about writing anything on your own, give it a try and enjoy the amused looks making rounds.

RUNNERS AND TABLE CHARGERS

Never underestimate the power of a little shimmer. Drape a gold mesh runner down the centre of a table and place light objects on it like flower vases. Team it up with golden placemats and table chargers and you have got yourself a table set for the king and the queen.

FINAL SOLUTION – THE BUFFET

Cooking for and hosting a party is hard enough already, you don't need to make it even more complicated; if decorating is not your game. Relax! Cut out the complicated rituals of serving and let your guests help themselves to whatever is on the menu.

That being said, we must remind that after you have nailed all the details go through everything just one more time. Make sure to let go after that and enjoy the party instead.

As experts always say – 'Plan everything, do everything and then sit back and enjoy!'

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Food and styling: RBR

