



How to Throw the Ultimate New Year's Eve Party in Your Own Home

Throw the ultimate New Year's Eve Party with some fun DIY and homemade appetizers and cocktails.

GUESTS

Creating a Facebook event gives you an easy and time-friendly manner to invite all of your guests.

BUDGET

A budget-friendly party is easy when you create a list of your essentials and determine the amount you want to spend. Make your party a potluck to keep the cost down.

FOOD AND BEVERAGES

Light appetizers and a mouth-watering dessert is all you need to keep your guests happy. Look online for creative, easy-to-make cocktail and mocktail ideas.

DECORATIONS

Make use of your Christmas lights and create a dazzling atmosphere for you and your guests. Check out www.Buzzfeed.com for 51 DIY projects for your perfect New Year's Eve Party.

PARTY SUPPLIES

Make a list of all your party necessities. Be sure to include food, utensils, party decorations, and any props for your guests. Remember to stock up on toiletries.

MUSIC

Spotify and Pandora are great tools to help set the mood for the rest of the night. Create a playlist beforehand or choose your favorite station to keep the night going.

ICE BREAKERS

Ice Breakers are a great way to get your guests acquainted and feeling comfortable. Create a DIY photo booth or introduce a fun game for your guests. Look online for a list of party games.

PARTY FAVORS

Goodie bags are a great way to thank your guests for coming! They can be simple and homemade.



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December Calendar

12/12 – 20: Hanukkah

12/21 – Winter Solstice

12/25 – Christmas

12/31 – New Year's Eve



Feng Shui Your Holidays

Feng Shui is an ancient Chinese technique to enhance the flow of energy and create a balanced environment. Keep your stress levels low and add some Feng Shui to your holidays.

Feng Shui – Basics

Each home has its own energy map, called a Bagua. It is important to place your Christmas tree in an appropriate Bagua for your home.

Once your Bagua is located, find the best spot and favorable colors for your decoration.

Each Bagua is associated with its own color. The fire element promotes the use of warm colors in the winter. Candles, Christmas lights, or your fireplace are some ways to increase the fire element in your home.

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If you're thinking of buying or selling a home, please call me for a **FREE** consultation and property assessment.



Christmas Sugar Cookie Pie

Ingredients

- 1 pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix
- ½ cup butter, softened
- 1 egg
- ¼ cup red, green and white candy sprinkles
- 1 ½ cups powdered sugar
- 3 tablespoons butter, softened
- ½ teaspoon vanilla
- 3 to 4 teaspoons milk
- Assorted holiday candies such as red and green chocolate candies or candy canes

Directions

1. Heat oven to 325°F. Spray bottom only of 9-inch pie plate with cooking spray.
2. In large bowl, mix cookie mix, ½ cup softened butter and egg with spoon until soft dough forms. Stir in candy sprinkles. Press dough in bottom of pie plate.
3. Bake 33 to 38 minutes or until center is set and edges are golden brown. If needed, cover edges of cookie with foil to keep from overbrowning. Cool completely, about 1 ½ hours.
4. In medium bowl, beat powdered sugar, 3 tablespoons softened butter, the vanilla and 3 teaspoons of the milk with electric mixer on low speed until smooth and creamy. If necessary, add additional milk to make frosting easy to spread.
5. Spread frosting over cookie pie. Decorate top of frosted cookie as desired with assorted holiday candies. To serve, cut into wedges.

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