

romarkoffson

BUANDER





HALLOWEEN: THE SEQUEL

Feeling the post-Halloween blues? Keep the party going by celebrating Day of the Dead November 1-2,

says chef Marcela Valladolid, author of the cookbook Fresh Mexico. The Latin-American festival brings families together to remember lost loved ones—but it's no somber occasion. "It's a time for rejoicing and lots of food," says Valladolid.

- DECORATE WITH BRIGHT COLORS AND PLENTY OF FLOWERS. Traditionally, they're placed on the table and front door as a tribute to the departed. Valladolid loves reusable, handmade Mexican paper ones (\$14 for 6, directfrommexico.com).
- GO FROM SWEET TO SPICY. Celebrators believe the strong flavors and aromas entice spirits, Valladolid says. She nibbles on cooked chiles between bites of dinner: Squeeze a time and some salt on a fresh poblano and grill it whole.
- INVITE GUESTS OVER FOR A BIO, FAMILY-STYLE DINNER with lots of different courses. Setting time aside to celebrate is an honorary gesture to those who have passed.

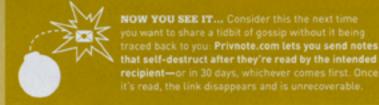




CENTERPIECE OF THE MONTH

at first light

After spending all day stuffing, mashing and roasting, the last thing you want to worry about on Thanksgiving is decorating. Thankfully, dressing a table can be easy with this superfounder and head designer of Rosanna Inc.



🎇 rosanna's idea

Pile strings of white holiday lights into colored glass vessels and turn them upside down on the table. (No tinted vases? Place colored lights in clear containers instead.) After dinner, just uncoil the lights and hang them up as your first holiday decorations.