



## EPISODE #2 – PARTY PLANNING LIKE A PRO

Dorothy Maras

Pebble Beach Food & Wine Festival

**ABOUT THIS EPISODE:** Party planning and holiday dinners got you stressed out? Help is on the way! Whether you're a rookie Thanksgiving dinner host or a seasoned holiday dinner diva, this episode will help you plan like a pro. Enjoy this informative and sometimes funny episode as host Nickie

Jurado chats with Dorothy Maras, lead Culinary Producer at Pebble Beach Food and Wine Festival about all things party planning. Dorothy is a world-class food world insider, having worked as a sous chef, certified sommelier, food column author, and above all, a Rockstar "Chef Whisperer." Happy entertaining!

**Dorothy Maras Facebook:** <https://www.facebook.com/dmaras1>

**Pebble Beach Food & Wine Festival:** <https://www.pbfw.com/>

**Los Angeles Food & Wine Festival:** <https://www.lafw.com/>

*"...That's what you need to get across to the person at home who's attempting to do a big event at their home for Christmas or Thanksgiving or New Year's Eve. . . it is challenging but not impossible!" [10:002]*

## SHOW NOTES, RESOURCES & LINKS

### TOPICS DISCUSSED

- **BREAKING INTO THE BUSINESS:** Dorothy shares how she got into the business and became a "Chef Whisperer" [4:48]
- **HOSPITALITY:** Hospitality and the meaning of giving great hospitality.  
*"Hospitality is in its cleanest form. It is just a welcoming and making people feel comfortable and feeding them and nurturing them, which is something very primal."* [11:25]

### STEPS TO PLANNING A GREAT EVENT: Highlights

- **#1 TIP – DON'T STRIVE FOR MAGAZINE PERFECTION!!** Be yourself and "do you." [15:35]  
*"The reality is that the glossy magazines are paying a lot of money to a food stylist, to a chef, to an ingredient specialist, to a lighting specialist to create a scene that actually does not exist."* [16:37]

## STEPS TO PLANNING A GREAT EVENT: *Highlights Continued . . .*

- **WHERE TO BEGIN:** Break it down to its parts (quote + time code)
- **KNOW YOUR ENVIRONMENT:** Take into consideration your environment, space, and table size. *“Knowing your environment, I think is so empowering. And one thing that you mentioned when we were first talking was in that environment, know how your guests are going to move through the environment.”* [12:58]
- **MENU PLANNING:** **Keep it simple** to execute it well! [15:57] Consider hors d'oeuvres that are not temperature sensitive. A premade **signature cocktail** that you make in a batch and is easy to pour. *“Keep it very simple. You can dress it up. It's easy to outsource pieces of what you're doing, especially for a Thanksgiving meal. Outsource things that are time consuming and other people can do better than you.”* [21:27]
- **KNOW YOUR AUDIENCE:** Take into consideration your audience and their preferences. (quote + time code about knowing what your family eats)
- **DESIGNING YOUR LIFE MENU:** Nickie introduces her concept of compiling your own “life menu.” *“I believe from the bottom of my heart...design your own life menu from the time you go to college or you take your first job, start compiling the dishes that you're good at. Like learn to be good at 20 things and call it a day!”* [19:59]
- **SETTING UP FOR SUCCESS:** Set your table in advance. Count your cooking gear, plates, service spoons, etc. *“I do it usually the night before, the night before, because I want to make sure I have all the serving pieces. All of the glassware, everything where it needs to be. And I'm not looking for that while I'm trying to engineer what's coming out kitchen.”* [18:16]
- **SHOPPING LISTS, PORTIONS AND WHAT TO BUY:** Draw up your menu, number of guests, then determine how much you need to cook and ingredients to buy. Develop a THOROUGH shopping list by categories. [24:47] On calculating portions. [31:40]
- **INVOLVE YOUR GUESTS:** Involve your guests in the experience and give them something to do. *“My mom, who was very good at entertaining, always told us that people like to feel useful. And so to include them not say, oh, just sit down and I'll do everything, we can do that to a certain degree. However, you know, if somebody is good at something, let them chop something. Let them whip the whipped cream...”* [13:21]
- **PRINT THE MENU:** Printing the menu pays homage to the dishes and guest contributions. [36:26] Nickie also discusses how this can help you photograph your cooking process and capturing “notes for next year.” [38:53]
- **PLAN OUT YOUR STOVE TOP:** Planning out your stove top and which pan/pot will go where and at what time will help divert disaster. Dorothy explains the details of this planning. [47:27]
- **HOLDING FOOD SAFETY ZONE:** Nickie and Dorothy discuss the holding food danger zone: 40 – 140 degrees Fahrenheit. [55:54]

## CLOSING QUESTIONS

### WHAT DOROTHY IS DRINKING.

**Fresca and Rosé!** *“I admit that I love Fresca. I know, I know. I know. But it still exists. And it's really, really good. It's tart. It's refreshing. Fresca is my go to when it comes to if I want something, you know, to quench my thirst. Rosé because it's light and goes along with a lot of different foods.”* [1:05:41]

### WHAT'S MAKING DOROTHY HAPPY IN THE CULINARY WORLD.

**Brave and courageous women in the culinary world!** *“What makes me happiest is that I see a lot of young women who are brave and courageous and they are doing great things in the culinary world and they are not sitting back on their heels and letting other people run over them. This makes me happy.”* [1:06:48]

### DOROTHY'S FAVORITE GIFT(S) TO GIVE A FRIEND OR COLLEAGUE.

**Soup or a breakfast item.** *“...Two things, actually. Soup or something for breakfast, because if somebody spent a lot of time making dinner for you and so forth, the next morning, wouldn't it be nice if there was some nice little baked goods or maybe a quiche?”* [1:07:54]

## RESOURCES + LINKS

- [À la minute](#)
- [When to cook every dish for Thanksgiving \(Delish.com article\)](#)
- [How to Manage Limited Oven Space \(Washington Post article\)](#)
- [Planning your stove top \(diagram\)](#)
- [Club 19 at the Lodge Restaurant](#)
- [FDA Cooking temperatures for beef, poultry, and pork \(Source: FDA. Printable in English and Spanish\)](#)
- [Meat and poultry temperature guide \(Source: Food Network\)](#)
- [Meals on Wheels](#)
- [Chef Daniel Boulud](#)
- [Count Audoin de Dampierre, Champagne Comtes de Dampierre](#)
- [The Chateau of Dampierre-en-Yvelines](#)
- [Chef Jacque Pepin \(Facebook link\)](#)
- [Holding Food Danger Zone: 40-140 degrees Fahrenheit \(Source FDA. Printable in English\)](#)
- [Soup tureen \(selections on Amazon\)](#)
- [Instant read meat thermometer \(selections on Amazon\)](#)
- [Turducken \(image from Whole Foods\)](#)
- [Miraval Rose](#)
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