

# Serve it up Sassy!

## Wedding Style

Kick up your “red high heels” and dust off the cowboy boots, it’s not a hoe down but a Southern “all girl” bridal shower.

The theme for this shower was sparked when bride-to-be and former beauty queen Mckenzi Hurt posed for an engagement photo in her red high heels with fiancé Tyler McEwen in his cowboy boots.

The shower was hosted by a dear family friend, Karen Gingras, who spared no expense for this event. The couple could feel the deep love in every detail. Guests were greeted with a festive “all girl” room adorned in red and teal colors. Red roses arranged in various sized pink & cream hat boxes, mirrors, and perfume bottles, sat on each round table as the centerpiece. Nestled between two windows was a dessert buffet dressed as a girl’s vanity. There were double tall cream buffet lamps with sparkling prisms, standing in attention on both sides of the table, and keeping in theme, a black oval mirror was hung between the lamps that reflected the smiling faces of each guest as they selected the mini treats. To complete the look, a zebra bench sat at the center front of the vanity table.

The dessert buffet displayed various sized and shaped hat boxes posing as cake pedestals. On a large vanity tray were butter cookies cut into various shapes including hand held mirrors adorned with red swirled wafer paper\*, lipstick tubes, and monogrammed nail polish bottles. But the show-stopper was the three- inch red high heel butter cookies. Other creative foods were habanera blossoms in jumbo cupcake liners, raspberry brownie squares with a zebra chocolate



Photographs by Rikki Cassell Photography

edible transfer sheet\*, meringues with cherry curd, mini cream puffs and éclairs, and mini powder puff chocolate dipped filo shells filled with marshmallow whipped cream and cream cheese filling. To create the “powder puffs,” pink cotton candy was torn into small pieces and positioned to one side of the filling. The delicacies, sweet treats and mini edibles for this event satisfied every palate.

Not to be outdone, the beverage center included a coffee bar complete with flavored syrups and toppings. Cranberry punch was served in the great grandmother’s beautiful cut glass mid century bowl. Sparkling red edible “jewels” glistened around the bowl’s base. The bride stepped out in style by wearing a red off the shoulder tea dress. That is Southern Style with a capital S. Even her shoes were red “high heels” with a zebra strap. Tyler got laughs when he suggested his cowboy boots could help shape up the décor. Everyone kicked up their heels and helped create special memories for the special couple. Inspired by the shower, one young lady, Sydney, is already planning ahead. “This is exactly what I want when I have my bridal shower,” she said. Mckenzie and Tyler are living their dream. As they celebrate their second anniversary it looks like another shower is in the forecast, not a rain shower but for baby McEwen.



# Make a Statement, Make it Sassy and Make it Yours!



Liz Bushong is an expert in the three-dimensional art of entertaining. She transforms simple dining occasions into beautiful and memorable moments by adding a touch of her own “sassy” style. She makes elegance easy for her audience and encourages them to

add their own Sassy touch to make it unique. Liz is famous for creating her own version of a beautifully presented table-scape – which she calls a SassyScape™ -and she also creates magic beyond the dining experience. In 2009 and 2010, she was selected from thousands nationwide to be part of an elite team of 100 professionals entrusted with decorating the White House for the Holiday. In 2011, she was part of seven-person team selected to decorate the Tennessee Governor’s Mansion for the holiday.

Liz has been featured as the monthly guest chef on Daytime Tri-Cities, television show on WJHL, the CBS Affiliate for the Tri-Cities Area of Virginia, Kentucky, Tennessee and West Virginia. She is also the creator and host of her own one-hour seasonal television show called “Serve it up Sassy!” for the same market, which aired in 2011.

She has a Bachelor of Science Degree in Consumer and Family Sciences from Purdue University and an Associate in Applied Science degree in Fashion Design from The Fashion Institute of Technology in New York. She is also certified in Decorative Finishes and has been trained as a Master Gardener. Liz is the author of the Just Desserts and Sweets & Savories cookbook. Liz turns dessert into the fifth

basic food group and features recipes for her signature specialty, delicious “mini-desserts and appetizers.”

Liz makes her home in Johnson City, Tennessee. She continues to perfect her sassy approach to turning simple dining occasions into beautiful and memorable moments.

by Liz Bushong, Serve it up Sassy!™