Big Christmas Decorating Guide 2015/2016

30 STYLE TIPS to create your winter wonderland

4 steps Christmas styling • 30 Christmas Decorating tips
30 pages special • 40 photo inspirations • Christmas video



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Amaze your guests before they even enter the house! Dress up your entryway with WREATHS AND FESTIVE FIGURES.





Arrange a grouping of festive lanterns at your entryway for _ quick-and-easy holiday style.



DISCOVER LANTERNS

4 LOVE

TREND ALERT Use peacock feathers instead of traditional holiday wreaths.





Don't forget OUTDOOR FURNITURE! Have *throws* available to let Christmas guests know you have their comfort in mind.



SHOP WOOLLEN THROWS

6 LOVE HOME.



Set a Christmas

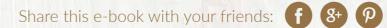




CHOOSE A THEME and build a story around it. Nature inspired, glitter and glam or classic red, white and green combinations are just a few to pick from.









Make your own custom napkin rings.









Transform your *cake plate* into an ADVENT WREATH.









Hang the chandelier at 60–70 cm above your dining table. This will give you the right brightness but won't make guests bumping their heads when they lean over to reach a dish.





EXPLORE CHANDELIERS ►



Prepare enough chairs for everyone to gather around the table. -





EXPLORE DINING CHAIRS



Have COOLED CHAMPAGNE always at hand.

DIY IDEA: You can style your chairs with festive ribbons.







GET IT HERE ►

BAKE WITH STYLE: KitchenAid stand mixer will knead dough just like in the best bakeries and look *super stylish* on your kitchen counter.







CHRISTMAS TIRAMISU

You will need:

- 250 ml Baileys or Amaretto
- 400 grams baby biscuits
- 2 large eggs
- 75 grams caster sugar
- 250 grams mascarpone cheese
- 250 grams ricotta cheese
- 2 ¹/₂ teaspoons cocoa powder

This is how it goes:

I. Mix the coffee with 175 ml alcohol in a bowl. Dip the biscuits into this liquid on both sides. Let them soak but avoid making them soggy.

2. Line the bottom of a 22cm square glass dish with a first layer of biscuits.

3. Separate the eggs, but keep only one of the whites. Whisk the two yolks and the sugar together until thick, then add the remaining 75ml of alcohol, mascarpone and ricotta to make a mousy mixture.

4. Whisk the single egg white until thick and add it to the mousy mixture. Spread half of this mixture on top of the layer of biscuits.

5. Repeat with another layer of soaked biscuits, and top with the remaining mousy mixture.

6. Cover the dish with cling film and leave in the fridge overnight. When you are ready to serve, push the cocoa powder through a small tea strainer to dust the top of the tiramisu.

• 9 teaspoons instant coffee dissolved in 350 ml cool water

Furnish Holiday

Living Room

With shorter days, it's time to maxin

daylight throughout your space.





With shorter days, it's time to maximize the natural light. Use mirrors to reflect



EXPLORE MIRRORS ►

Green, red and white is a holiday classic **1** that never goes out of style.



L • Dress up your floor. A large, soft and durable rug will keep you warm throughout the winter.



3. A boldly patterned cushion will ensure that neutral spaces don't feel cold.



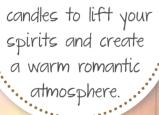
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Choose an ARMCHAIR in earthy colours, buy yourself a *good lamp* and wrap in a *warm plaid*.



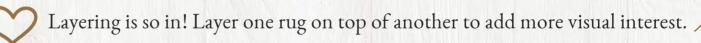








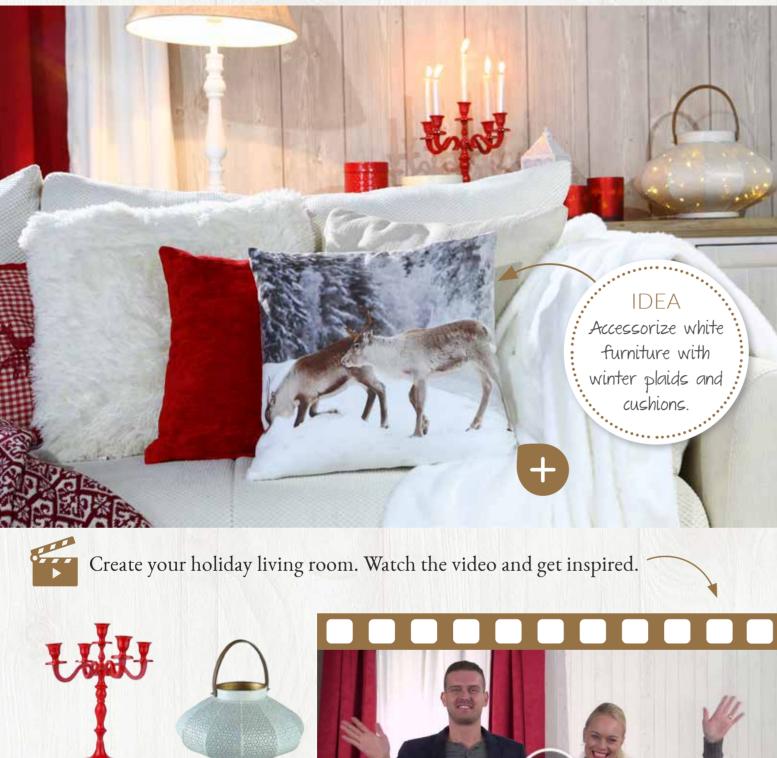








EXPLORE RUGS







SANTA'S GIN AND TONIC

Orange juice and cranberries will give classical gin and tonic combination a real holiday twist. Spoil your friends with it and save one for Santa if he drops by.

You will need:

C

- 1 orange rind strip
- I tablespoon fresh (or frozen) cranberries
- I teaspoon sugar
- 1 cup ice cubes
- 3 tablespoons gin
- 1 tablespoon fresh orange juice
- 0,8 dl tonic water
- Lemon mint leaves
- Cocktail shaker

This is how it goes:

cocktail shaker.

2. Add ice cubes, gin, and fresh orange juice. Cover with lid, and shake vigorously for half a minute.

3. Pour into a glass and top with tonic water and lemon mint leaves. Serve immediately.

I. Muddle orange rind strip, fresh cranberries, and sugar in a

Evoke Christmas

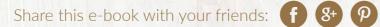


will help you create bright festive interiors.





24 LOVE HOME.





Christmas is all about bringing light to our homes! Large table lamps -





CANDLEHOLDERS AND LANTERNS create magical atmosphere.





26 LOVE **HOME**.







BROWSE VASES COLLECTION ►

MAKE YOUR OWN GIFT TAGS. Use a cookie cutter to trace the shape onto a deck of cards. Cut out and punch a hole in the top to string onto Christmas gifts or ribbons.





HEALTHY DOG TREATS

With all the good stuff on our holiday tables, our four-legged friends deserve a holiday snack as well! Make healthy dog treats and personalize them by writing his or her name on the cookie.

You will need:

- 130 g oat flour
- 130 g wheat flour
- 170 g unsalted peanut butter
- I tablespoon honey
- 1 large egg
- 2 dl water
- 2-3 pieces of chopped cooked bacon
- 1 shredded carrot

This is how it goes:

I. Preheat oven to 175° C.

2. Mix water, honey, bacon, carrot, egg and peanut butter in a bowl until it's well combined.

3. Add flour and mix it until you get dough. Add water if it is too dry or add flour if it is too wet.

4. Knead dough into ball and roll onto a floured surface 6 mm thick and cut with a bone shaped cookie cutter.

5. Personalize cookies by writing your dog's name on the dough, place on greased cookie sheet and bake for 15 minutes or until browned at the edges.

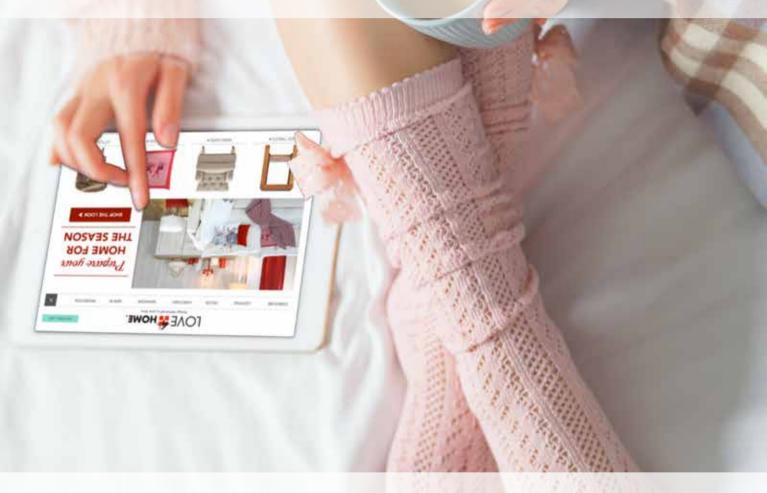
6. Use them within a week or freeze them.





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