

Dear Baby Shower Hostess,

We understand that planning and hosting a baby shower can be an overwhelming task. So that is why we are going to help. Your days of being a stressed out, overworked, unable to enjoy the event hostess days are over.

We want you to relax and be inspired by our cutest baby shower guide ever.

Weather you are a family member, friend or co-worker we can help you plan a amazing baby shower.



Start Planning

Now a baby shower is usually held during the last two months of pregnancy. But keep in mind that some soon to be parents prefer a shower after the baby is born so that the new baby can be the guest of honor. Make sure to find out what the new parents would prefer.

Invites

Invites should be sent at least 3 weeks in advance to friends and family. You should make contact with her significant other or family to obtain a list of people to invite. This is also the time you will decide if children and men are going to be allowed to attend.

Theme

A party theme can be fun and make the event and all of your thoughtfulness a great touch.

Food

This is very important. Make sure to choose foods that are easy to prepare and can be eaten without sitting down for a full course meal. Also food that will do well sitting out for a couple hours as people tend to like to snack. We have included a couple food and drink ideas to help ease the stress.

Mint Lemonade

Ingredients

Serves 4 to 6

- 1/4 cup sugar for simple syrup
- Ice cubes
- 1 2/3 cups freshly squeezed lemon juice
- 2 tablespoons julienned mint, plus leaves for garnish
- 1 lemon, sliced 1/4-inch thick, plus more for garnish

Directions

1. In a small saucepan, combine sugar and 1/4 cup water. Bring mixture to a boil, stirring until the sugar has dissolved. Remove from heat. Let stand until completely cool.
2. In a large pitcher half-filled with ice, add 2 cups water, lemon juice, simple syrup, mint, and lemon slices. Stir to combine. Serve over ice. Garnish with mint leaves and lemon slices.

Cranberry Sparkler

Ingredients

Makes four 8-ounce servings

- 1/4 cup red sanding sugar
- 2 cups cranberry juice, chilled
- 2 cups sparkling apple cider, chilled

Directions

1. Spread sanding sugar on a plate. Soak two paper towels with cold water; place on another plate. Press the rim of each serving glass on paper towels and then into sugar.
2. Fill each glass with 1/2 cup cranberry juice and about 1/2 cup sparkling cider. Serve immediately.

Raspberry Lemonade

Ingredients

Makes about 12 cups

- 8 cups (2 quarts) ginger ale
- 3/4 cup powdered lemonade mix
- 4 cups (16 ounces) frozen raspberries
- 4 cups ice

Directions

1. In a large pitcher or punch bowl mix the ginger ale and lemonade mix. Before serving, stir in the raspberries and ice.

Pretty in Pink Punch

Ingredients

- 1 large tub of soft vanilla ice cream
- 1 2-liter of strawberry soda
- 1 package frozen crushed strawberries

Directions

Allow strawberries to thaw and ice cream to soften. Add most of the ice cream. Next add the strawberries and strawberry soda then stir. Add more ice cream to the top.

Pregnancy Punch

Ingredients

- 1 2 liter sprite or ginger ale
- 2 8-oz packages of frozen strawberries
- 1-1/2 gallon cherry lime-aide sherbet

Directions

Place thawed strawberries and sherbet in bottom of punch bowl then add sprite or ginger ale.

Pregnancy Punch

Ingredients

- 2 cups sugar
- 2 quarts water
- 2 packages cool-aid cherry or strawberry
- 1 quart ginger ale
- 1 48 ounce pineapple juice

2. Directions

3. Mix all of the ingredients except the ginger ale. Chill then add ginger ale just before serving. Make an ice ring out of sprite, oranges or lemons.

Deviled Eggs

Ingredients

Makes 1 dozen

- 8 large eggs
- 1/2 cup mayonnaise
- 1 teaspoon grainy Dijon mustard
- 1 1/2 teaspoons sherry vinegar
- Coarse salt and freshly ground pepper
- 1 teaspoon chopped fresh flat-leaf parsley
- 1 teaspoon chopped fresh thyme, plus sprigs and leaves for garnish
- 1 teaspoon finely chopped fresh chives, plus snipped chives for garnish

Directions

1. Prepare an ice-water bath. Put eggs in a medium saucepan. Cover with water by 1 inch. Bring to a boil over medium-high heat. Cook, gently stirring as water begins to boil, 2 minutes. Cover, and remove from heat. Let stand 10 minutes. Transfer to the ice-water bath to cool.
2. Peel eggs; halve lengthwise. Reserve 4 of the egg-white halves for another use. Pass yolks through sieve into a medium bowl using the back of a spoon. Stir in mayonnaise, mustard, and vinegar. Season with salt and pepper. Stir in herbs.
3. Transfer yolk mixture to a pastry bag fitted with an open-star tip (such as Ateco #825). Pipe mixture into whites, filling to 1/2 inch over surface. Garnish with herbs. Eggs can be refrigerated in an airtight container, up to 3 hours.

Jicama Citrus Salad

Ingredients

Serves 4

- 1 red grapefruit, peel and pith removed
- 1 navel orange, peel and pith removed
- 3 tablespoons freshly squeezed lime juice
- 4 1/2 teaspoons finely chopped fresh cilantro, plus leaves for garnish
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon coarse salt
- 1 small jicama, (about 1 1/4 pounds), peeled and cut into thin matchsticks
- 1 medium Granny Smith apple, cut into 3/4-inch chunks
- 1 Kirby cucumber, peeled and cut crosswise into 1/4-inch-thick rounds

Directions

1. Working over a large bowl, carefully carve out sections of grapefruit and orange from membranes using a paring knife, letting sections fall into bowl and reserving membranes. Transfer juices to a small non-reactive bowl; squeeze membranes into bowl. Discard membranes.
2. Add lime juice, cilantro, red pepper flakes, and salt to the small bowl with the juices; stir to combine. Add jicama, apple, and cucumber to the large bowl with the fruit. Pour juice mixture over fruit mixture. Gently toss to coat. Let salad stand for 10 minutes before serving.

Endive Spears with Shrimp, Avocado, and Grapefruit

Ingredients

Serves 10 to 12

- 1 pink grapefruit, peel and pith removed
- 1 avocado, peeled and pitted
- 1 teaspoon freshly squeezed lemon juice
- 1 pound cooked shrimp
- 4 heads Belgian endive (about 8 ounces)
- Salt and freshly ground black pepper
- 3 fresh tarragon

Directions

1. Using a small paring knife, remove sections from grapefruit. If sections are too large, cut in half crosswise. Set aside.
2. Slice avocado into 1/8-inch-thick slices; cut slices into 1-inch lengths. Toss in bowl with lemon juice, and set aside.
3. Cut shrimp into bite-size pieces; set aside.
4. Trim bottoms from endives; separate spears. Place a grapefruit section on top of each endive spear. Top with piece of avocado, then shrimp. Season with salt and pepper; garnish with tarragon. Repeat with remaining ingredients. Serve immediately.

Radish Tea Sandwiches

Ingredients

Serves 4

- 1/2 bar (4 ounces) cream cheese, room temperature
- 8 slices (sandwich-size) whole-grain pumpernickel bread
- 4 large red radishes, ends trimmed, halved and thinly sliced
- Coarse salt and ground pepper
- 4 leaves Bibb lettuce, or butter lettuce, ribs removed

Directions

1. Spoon 1 tablespoon cream cheese in center of each slice of bread, spreading to the top and bottom, leaving a 3/4-inch border on sides. Layer half of bread slices with radish slices, overlapping slightly.
2. Sprinkle lightly with salt and pepper; top with lettuce and remaining bread slices (cream cheese side down) to make 4 sandwiches. With a serrated knife, trim off crusts; cut each sandwich in half. Serve.

Cucumber Sandwiches

Ingredients

1 pound of cucumbers
1 8-ounce package cream cheese, softened
1 1/2 teaspoon mayonnaise
1/8 tsp seasoned salt
1 loaf multi grain bread
parsley sprigs

Directions

Cut cucumber in half horizontally. Peel, seed and shred one half of the cucumber. Measure a 1/3 cup of shredded cucumber. Slice the remaining cucumber for garnish. Cut slices in half and set aside. Combine cream cheese, mayonnaise and seasoned salt, mixing until blended. Stir in shredded cucumber. Cut two 2-inch rounds from each bread slice. Spread each bread slice with 1 teaspoon of the cucumber spread. Garnish each sandwich with a thin slice of cucumber and a sprig of parsley. Recipe makes 48 sandwiches. This is the perfect recipe for a baby shower tea.

Cucumber and Olive Appetizers

INGREDIENTS

1 large cucumber
1 (3 ounce) package cream cheese, softened
1/4 cup blue cheese salad dressing
1 (1 pound) loaf cocktail rye bread
15 pimento-stuffed green olives, chopped

DIRECTIONS

Using the tines of a fork, score the unpeeled cucumber lengthwise on all sides. Slice the cucumber into 1/4-inch thick rounds.
In a small bowl, combine the cream cheese and blue cheese dressing. Spread the cheese mixture on the rye bread slices. Top with a slice of cucumber and a slice of olive.

Games

It is pretty much a tradition to play a couple of those cheesy games at a baby shower. You know the ones like the toilet paper game where you guess how big the new mom's stomach is. Ok so she is already feeling self-conscious about the weight gain and how big she has gotten. Lets not add insult to injury to the poor mom by saying she is bigger then she is. How about

Guests write their favorite names for boys and girls on slips of paper that are dropped in jars for the parents' consideration.

Blindfold Diapering: (Materials- blindfold, baby life-size doll(s), diapers). One of the funniest baby shower games is for the women break into teams (up to five persons per team). Each team has a doll, blindfold and diapers. The object is for each participant to place the blindfold on, take the current diaper off the doll and place the new one on while blindfolded. After the first person finishes diapering, they run to the next team-mate who places the blindfold on and has to do the same. The first team to finish diapering wins!

Whose Water Breaks First: (Materials - small size plastic babies, Clear disposable cups that will fit the plastic babies). Prior to the day of the baby shower, fill each of the cups with water enough to cover the plastic baby toys at least halfway (since they may float). Place the cups in the freezer until frozen stiff (you need to prep the night before). The day of the baby shower party, give a cup to all the women who attend the shower as they arrive. Whoever can melt the water the quickest or their water breaks gets the prize. The baby shower attendees can try to melt by blowing hot air on it or putting it in the sun (everything goes, let them get creative). It's a game that everyone can play at the baby shower no matter what age or physical limitation they may have.

Favors

Baby shower party favors are one of those nice touches at the baby shower. It's common for the host or hosts to give small, thoughtful baby shower favors to each of the guests to thank them for coming. These are small gifts that are in addition to the game prizes that some guests may have won during the shower. Some hosts like for the favors to tie in with the theme of the shower, but it's up to you!

Please check out our amazing and cost effective baby shower favors that people with treasure forever.

Last But Not Least

Sit back and enjoy the company, and your amazing party planning abilities. We will never tell that we helped. 😊