## Etiquette News



NAUEP Monthly E-Newsletter



## NAUEP FALL MEMBERSHIP DRIVE

NAUEP is excited for the end-of-the-year membership drive. Position yourself for the New Year and join the leading etiquette association in the nation serving underserved communities.

#### **BENEFITS INCLUDE:**

www.nauep.com

- Monthly Etiquette Roundtable
- Discounts on Events and Products
- Access to Consultant's University
- Eligibility for National Committees
- Ongoing Training Certifications
- Access to Membership Page and much more...

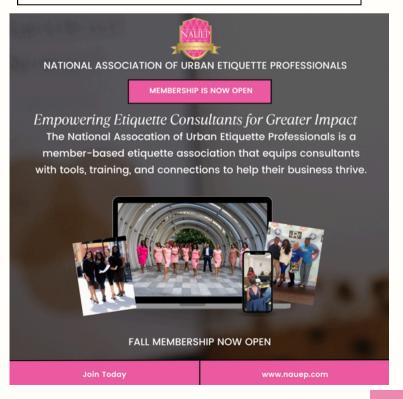
#### NAUEP NATIONAL ETIQUETTE CONFERENCE EXCEEDS EXPECTATIONS

On October 18-19th, etiquette professionals from across the nation converged on the city of Dallas for an exclusive etiquette experience that included workshops with the nation's leading etiquette experts.

Thank you to everyone who attended and to our sponsors, speakers, and awesome conference planning committee.

The NAUEP luxury conference is a bi-annual event, but we invite you to join us in **Atlanta, Georgia, June 13-14, 2024, for our Etiquette Retreat** for a time of rejuvenation, connection, and fun.

#### CHECK OUT THE CONFERENCE HIGHLIGHTS



# Celebrate Thanksgiving with Homemade Cranberry Sauce

#### **INGREDIENTS**

- <sup>2</sup>/<sub>3</sub> cup (133 g) sugar
- 1/3 cup (67 g) light brown sugar, tightly packed
- 1/3 cup (78 ml) water
- <sup>2</sup>/<sub>3</sub> cup (157 ml) orange juice
- 12 oz (340 g) cranberries rinsed and picked through
  bad/bruised cranberries

#### **COOKING INSTRUCTIONS**

- Combine sugars, water, and orange juice in a medium-sized saucepan over medium heat. Stir occasionally until sugars are dissolved, and bring to a boil.
- ¾ cup (133 g) sugar, ⅓ cup (67 g) light brown sugar, tightly packed, ⅓ cup (78 ml) water ,⅔ cup (157 ml) orange juice
- Add cranberries and return to a boil.
- 12 oz (340 g) cranberries
- Reduce heat to a simmer and continue to cook cranberries, stirring occasionally, 10-15 minutes or until all or most berries have burst (careful, there is some splatter) and the mixture is slightly reduced. The longer you cook your cranberries the thicker your mixture will be, but it will also thicken up after standing.
- Transfer mixture to a bowl and allow it to cool for at least 20 minutes at room temperature.
- Cover and refrigerate at least 2 hours before serving.

#### REGISTER TODAY FOR CONSULTANT UNIVERSITY





#### **DAHLIA ASHFORD**

2025 NAUEP Membership Director



NAUEP is proud to announce the instillation of Dahlia Ashford as the 2025 NAUEP National Membership Director. Dahlia is the Director of Diversity, Equity, and Inclusion one of the nation's most prestigious colleges, and a commited member of the National Association of Urban Etiquette Professionals. Dahlia works with students to prepare them for college and to enter the world of business with class. Welcome Dahlia, we look forward to your vision for the prestigious members of NAUEP.



#### NAUEP HONORS ELAINE SWANN

#### **Etiquette Professional of the Year**

During the 2024, NAUEP National Etiquette Conference, Elaine Swann, owner of the Swann School of Protocol was recognized as Etiquette Professional of the Year. Elaine is the leading and most nationally recognized lifestyle and etiquette expert in the country.

She is the founder of The Swann School of Protocol an institution committed to enriching the lives of individuals through the instruction of etiquette and social courtesies. Her latest book, Let Crazy Be Crazy, is on bookshelves now.

NAUEP celebrates Elaine for her amazing work in the field of etiquette.

## Create a Welcoming Environment for the Holidays



signature dishes or snacks that reflect traditional holiday flavors can also make your gathering special. Perhaps a platter of freshly baked cookies, roasted chestnuts, or a cheese board with seasonal fruits and nuts can add a delightful touch.

Finally, consider the seating arrangements to ensure everyone feels included and part of the celebration. A few thoughtful touches can transform your gathering into a memorable and joyful experience, filled with laughter, love, and the magic of the holiday season.

As the holiday season arrives and loved ones come together to celebrate, if you're hosting, you can create a warm atmosphere for your guests with a few thoughtful touches.

Consider starting with some **cozy lighting** by using candles or string lights to set a gentle glow throughout your space. You can also **play soft, festive music** in the background to enhance the mood. **Decorate your home with seasonal accents** like wreaths, garlands, or a beautifully adorned tree to bring the spirit of the holidays inside.

In addition to the ambiance, think about offering a selection of comforting beverages, such as hot cocoa with marshmallows, spiced apple cider, or mulled wine, to welcome your guests with warmth. Preparing a **few** 



## NAUEP Etiquette Retreat

#### **Summer 2025**



## New Book Series for Girls 7-11 Years Old



Lady Trenette Wilson is proud to announce the release of the Bougie Girl Chronicles, a series of books that follows the bougie life of Nyah Bridges and her friends as she attends the Ellen Stein Finishing School.

Follow the tween antics of Nyhah, Sydney, Monica, and all the bougie girls as they adjust to a new environment and learn what it takes to become a young lady.

No gossip, boys, or turn up are the rules, but the bougie girls find themselves breaking the rules.



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