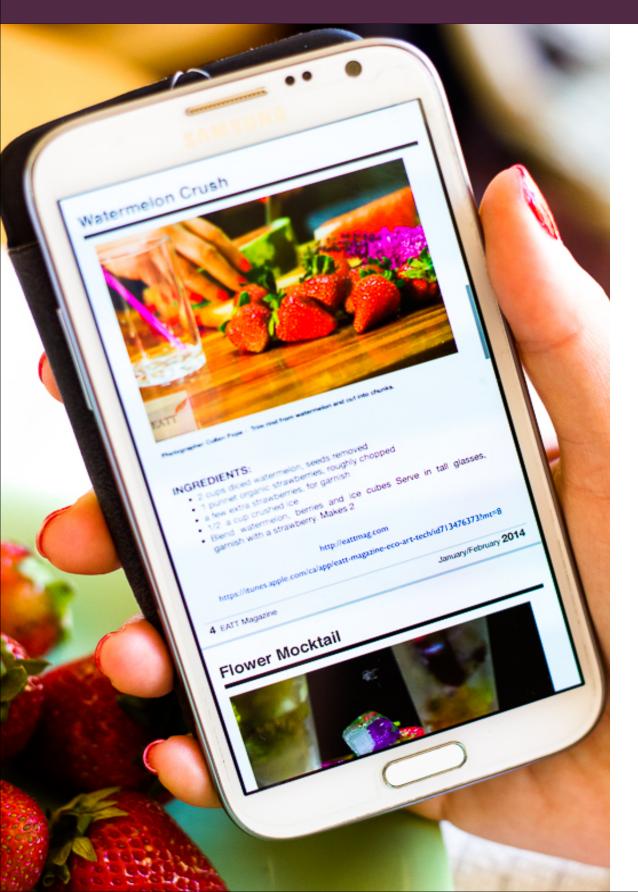
EATT MAGAZINE Free Food Feature

IPHONE, IPAD, ANDROID PHONE, ANDROID TABLET, MAC & PC



Perfect Party Mocktails Stylish Table Settings Holiday

Bubbles

This issue...



HAPPY NEW YEAR!

Easy Entertaining

By YVETTE CROZIER



IN FOOD TableTop Style

By YVETTE CROZIER



IN DRINKS Mocktails For Everyone

By YVETTE CROZIER

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Happy New Year!



Photographer Cullen Pope - Garden flowers, garlic braids and a few candles. Simple and stylish!

Christmas is my favorite time of year, but its easy to overindulge. As you party on into the New Year, its time to mix some mocktails. Drinks with fresh fruit, edible flowers and ice look stunning and are so easy to make. Perfect for kids, designated drivers, and anyone on a post-Christmas detox. Great for brunch too...When you do pop the champagne corks, why not try something a little different?

Don't forget to set the table! Think branches, fresh garden flowers and beautiful seasonal produce. Add a few candles and voila! Quick, simple and stylish...

Wishing you all a happy 2014!

Tag your Christmas Cocktail Photos on Instagram with EATT Magazine



Watermelon Crush



Photographer Cullen Pope - Trim rind from watermelon and cut into chunks.

INGREDIENTS:

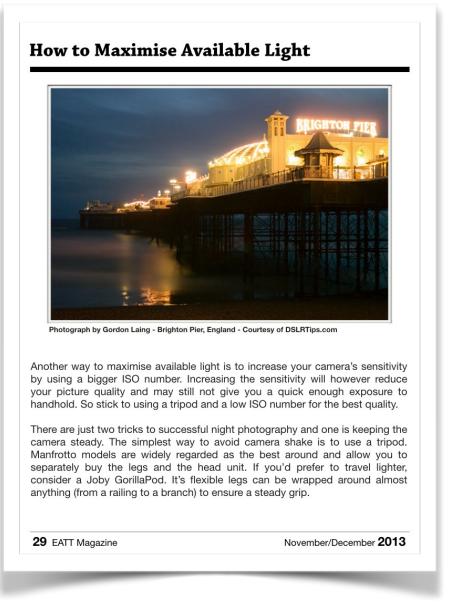
- 2 cups diced watermelon, seeds removed
- 1 punnet organic strawberries, roughly chopped
- a few extra strawberries, for garnish
- 1/2 a cup crushed ice

Blend watermelon, berries and ice cubes Serve in tall glasses, garnish with a strawberry. Makes 2

EATT magazine-The premiere Edition

<u>Bitcoin - Cocktails - Night Photography - Eco design - Mapology -</u> <u>The Northern Territory</u>

EATT Magazine for iPad & iPhone5



In this Issue of EATT:

- How to Buy Bitcoin
- How to take great photos at night
- Great Holiday Cocktails
- ECO Design The Permaculture Way
- Medical Mapology In the Studio with Pamela Bain
- Experience the Northern Territory

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Flower Mocktail



Photographer Cullen Pope - Add wow to your mocktails with edible flowers.

EDIBLE FLOWER ICE CUBES:

Freeze your favorite edible flowers in ice cube trays - try rose petals, nasturtiums, pineapple sage, lavender, pansies and marigolds. Violas, calendula, snapdragons, dahlias and bachelor's buttons are good too. And chive blossoms, if there are any in your garden...

A box of edible flowers (try your local market) makes many ice cube trays - with these on hand, you can mix drinks in no time! Pick up some organic cordial (we love elderflower) and some sparkling mineral water, and you're ready to go!

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Flower Mocktail



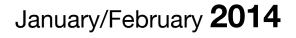
Photographer Cullen Pope - Top up with sparkling mineral water.

INGREDIENTS:

- Edible flower ice cubes
- Organic elderflower cordial
- Chilled sparkling mineral water

Add ice cubes to tall glasses. Splash in some cordial, then top up with mineral water. Serves a crowd!

Check out our Twitter feed and follow us on our Journey



Sparkling Hibiscus



Photographer Cullen Pope - add pizazz to your glass with edible Hibiscus flowers!

Bored of champagne cocktails? Wild hibiscus flowers add a real point of difference - especially by candlelight. Your guests will enjoy the hint of berry and rhubarb, and the dramatic blooming effect. Add a flower to each glass, plus a small drizzle of syrup. Top with your favorite sparkling wine, and serve.

Find Hibiscus flowers in syrup at your local deli or wine store, or at <u>www.wildhibiscus.com</u>

Click here to email this to a friend or family member

TableTop Style



Photographer Cullen Pope - bring the outdoors in with this green table setting.

Dress up your dining table with succulents, green leaves and fresh produce. Keep it simple. Start with your favorite table runner, add a branch from your garden, and few sprigs from your herb pots or favorite plants. Then place your accent piece - a pumpkin, a braid of garlic, or whatever looks good at the market. Scatter a few candles and you are done!

Think about the character of your living space, and the mood you wish to evoke. I wanted a casual, relaxed feel for my guests, so I chose a mixture of greens, lush foliage and earth tones.

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TableTop Style



Photographer Cullen Pope - Buddleia flowers, baby apples and tealight candles.

Keep your arrangements low, and add interest with fruit, vine cuttings or whatever is flourishing in your garden. These Buddleia flowers also go well with purple garlic braids, as you can see on page 3.

For this table setting, I wanted a fresh, lively style - lots of color and movement. The purple flower spikes add drama and curve beautifully - perfect to suggest warmth on a cool day, or add sizzle to a summer dinner for two.

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Instagram is here for you and we would like to see your Christmas cocktails







Premier Edition Free Food Feature



HAPPY HOLIDAYS!

Easy Christmas Cheer

By YVETTE CROZIER



IN FOOD Dips For Summer and Winter Drinks

By YVETTE CROZIER



IN SEASONAL DRINKS



Mulled Wine in Minutes

By YVETTE CROZIER

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