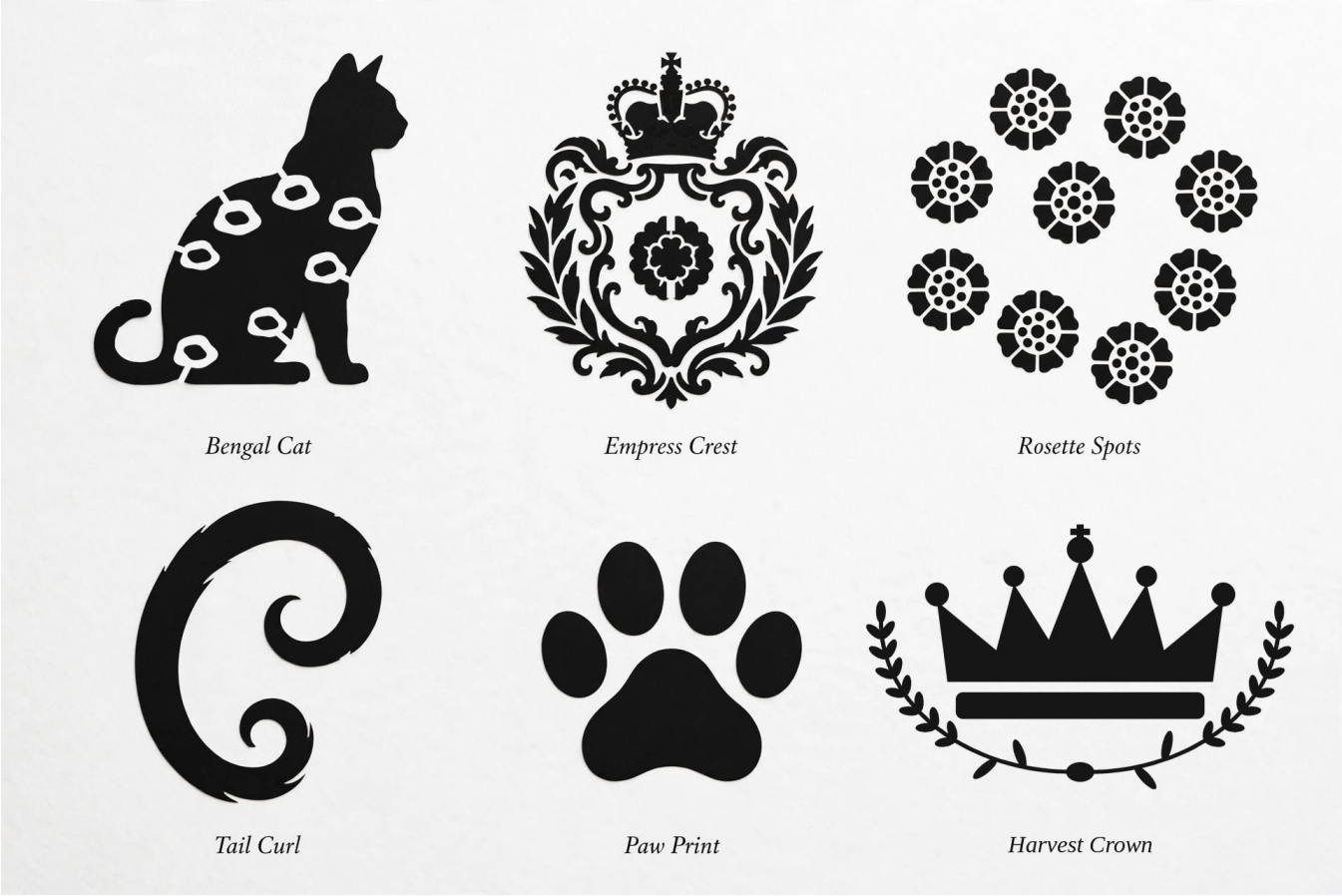
OF THE EMPRESS

The Table Collection

Of the Empress No. 11 — The Host's Edition • November 2026 • Cut-Ready Version

6 Free Thanksgiving Stencils + a Kids' Table Bonus — Bengal Cat • Empress Crest • Rosette Spots • Tail Curl • Paw Print • Harvest Crown • Bengal Turkey



Cut-ready: thin white strips (bridges) hold the inner pieces of the Bengal Cat and Empress Crest in place. All stencils are one color. Print on 110 lb cardstock. Cut out only the black areas with an X-Acto knife. Hold the stencil flat against the surface, dust from 6 inches above, lift straight up.

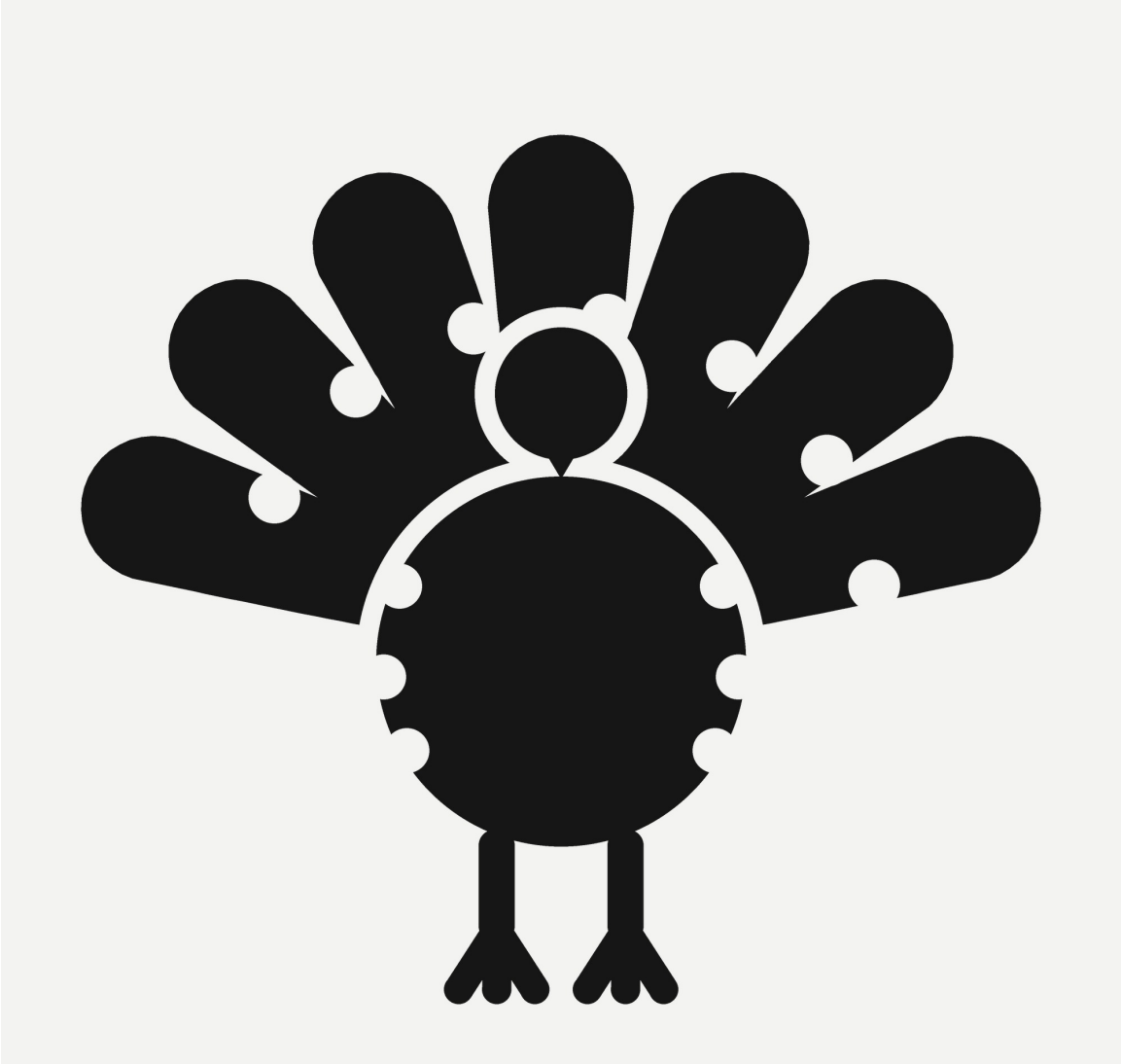
CUTTING NOTE: Cut out the black areas only. Leave every white strip uncut — these bridges are what keep the rosettes on the Bengal Cat and the ring around the crest's center flower attached. They show as fine lines in your finished design.

EDIBLE GOLD: On anything that will be eaten, use only gold dust, spray, or paint labeled **edible**. Products labeled "non-toxic" or "for decoration only" are not meant to be eaten.

OF THE EMPRESS

Kids' Table Bonus

The Bengal Turkey — big shapes, easy to cut



Big, rounded shapes with no tiny pieces: cut along the outline with kids' scissors. The round notches are the Bengal spots.

GROWN-UPS: Print this page on cardstock. Kids can cut the outline with safety scissors; a grown-up handles any X-Acto cutting. Leave the thin white ring around the head and body uncut — it is what makes the turkey shape show.

SMALLER VERSION: For cookies and mugs, print this page at 50% scale.

HOW TO USE — ALL 7 STENCILS

One Distance Rule for Everything: Hold stencil FLAT against the surface and dust from 6 INCHES above through a small tea strainer. Lift straight up. Never slide sideways. This rule applies to lattes, pies, butter, napkins, and cookies — no exceptions.

1. BENGAL CAT — Lattes, Cappuccinos & Pie Tops

- **For a latte:** Make drink, let foam settle 20 seconds until matte, not shiny. Lay stencil flat on rim — don't press into foam. Dust with cocoa from 6 inches above, light even layer. Lift straight up. Each rosette shows as a cocoa spot with a light foam ring around it — that's the Bengal detail.
- **For a pie:** Lay flat on chilled, unbaked top crust, dust with cinnamon sugar or powdered sugar from 6 inches above, then bake.
- **Pro Tip:** Film this one in real-time. It's the most satisfying lift.

2. EMPRESS CREST — Butter, Napkins & Place Cards

- **For butter:** Chill block until hard, slice flat pat. Place crest flat on top, dust with paprika or edible gold dust from 6 inches above. Lift and place on small gold plate.
- **For napkins / place cards:** Place stencil FLAT on cream linen napkin or card. Dust with cocoa or mist with edible gold spray from 6 inches above. For cards, trace crest lightly with fine gold pen after stenciling.
- **Pro Tip:** Use sparingly — one per place setting is enough. This is your old-money detail.

3. ROSETTE SPOTS — Scatter, Cookies & Table Runner

- **How to:** Place stencil flat across white table runner, pie, or tray of sugar cookies. Dust with cocoa for brown rosettes, or matcha for green-gold on emerald velvet, from 6 inches above. Move, rotate, dust again — don't line up perfectly. Real Bengals aren't symmetrical.
- **For cookies:** Dust before baking for baked-in rosette, or after with powdered sugar for snow effect.
- **Pro Tip:** Use the Rosette Spots last to fill gaps. Dust it once over your finished table runner or cookie tray for a scattered, editorial finish — it ties all 5 stencils together.

4. TAIL CURL — Pie Vents, Cookies & Cocktail Foam

- **For pie vents:** Lay Tail Curl flat on top crust and cut around inside of curl with knife. When it bakes, steam escapes through curl shape and it holds.
- **For cocktails:** Float thin foam on espresso martini or whiskey sour, lay stencil flat on glass rim, dust with cocoa from 6 inches above.
- **Pro Tip:** This is your Thanksgiving pie Reel. Film the cut, not just the dust.

HOW TO USE — CONTINUED

5. PAW PRINT — Cookies, Butter & Kids' Table

- **Note:** This stencil prints as one solid black shape. Any gold you see in finished photos is added by hand after you lift the stencil.
- **For cookies:** Place stencil flat, dust with powdered sugar or cocoa from 6 inches above.
- **For butter:** Same as crest, but use turmeric for golden paw.
- **For hot chocolate:** Dust with cinnamon on whipped cream from 6 inches above — melts slower than cocoa and keeps shape for photos.
- **For the Kids' Table:** Little hands can use this one too. Let kids dust their own hot chocolate or sugar cookies with cinnamon or powdered sugar. Use a paper plate underneath, keep the stencil flat with one adult hand while the child shakes the strainer from 6 inches above, and let them add the edible gold dot themselves with a toothpick — it's the safest, most forgiving stencil for little hands.
- **Pro Tip — Gold Accent:** After lifting, add a tiny dot in the center with edible gold paint and a toothpick. That's the signature Of the Empress detail.

6. HARVEST CROWN — Pies, Rolls & Cider

- **For a pie:** Center the crown flat on a fully cooled pumpkin or pecan pie and dust with powdered sugar from 6 inches above. Warm pie melts the sugar, so wait until it is cool.
- **For dinner rolls:** Lay flat on rolls before baking and dust lightly with flour from 6 inches above.
- **For hot cider or lattes:** Lay flat on the rim and dust with cinnamon from 6 inches above.
- **Pro Tip:** Make the crown pie your centerpiece. It is the one guests will photograph.

7. BENGAL TURKEY — Kids' Table Bonus

- **Trace and color:** Kids trace the turkey onto paper placemats and color in their own Bengal spots.
- **Pancakes, cookies, and hot chocolate:** Print at 50%, lay flat, and dust with cinnamon or powdered sugar from 6 inches above.
- **Pro Tip:** Let each child sign their placemat. It doubles as a keepsake.

YOUR REEL + POST PLAN



Hero shot: Bengal latte with cocoa stencil, charcoal linen, emerald velvet, gold spoon. Place card reads Of the Empress Bengal Cattery — Thanksgiving • 2026.

30-SECOND REEL ORDER

1. Bengal Latte lift (5 sec) — the satisfying reveal
2. Tail Curl pie cut (5 sec) — the clever one
3. Harvest Crown on pie (4 sec) — the showpiece
4. Crest on butter (4 sec) — the luxury detail
5. Rosette scatter on cookies (4 sec) — the fast one
6. Bengal Turkey at the Kids' Table (5 sec) — the cute one
7. Final table shot (3 sec) — all 7 together

CAPTION TO COPY

“Of the Empress No. 11: The Host's Edition. 6 free stencils for your Thanksgiving table, plus a Kids' Table turkey. Which one are you using first?”

Save this for Thanksgiving. Link in bio for the printable PDF. Tag @oftheempresscattery so we can share your table.

PRINTING CHECKLIST

• Print Pages 1 and 2 for cutting — Pages 3 to 5 are your instructions

• Use 110 lb cardstock, matte side up

• If you laminate, cut after laminating so edges stay sealed

• Do NOT cut the white bridges — they keep the cat's rosettes, the crest's center ring, and the turkey's outline intact

• Store flat in a folder so the Tail Curl doesn't bend