

PENNSYLVANIA'S OFFICIAL

WINE SPIRITS

QUARTERLY

BASIC
TRAINING:
WHISKEY 101

THINK PINK!
Rosé Champagnes

PLUS: SOUTH
AMERICAN WINES
HOLIDAY GIFT GUIDE

*Holiday
Classics*

A toast to the '20s

HOLIDAY 2007

FREE

A MOVEABLE FEAST

Serving quick-bite finger foods such as Speakeasy Steak Sliders makes it easier for guests to balance their drinks with appetizers.

ACCESSORIES INCLUDE GOLD TRIM GLASS, CRATE & BARREL, KING OF PRUSSIA (610-354-9600; CRATEANDBARREL.COM); RED SQUARE PLATES AND REED AND BARTON SILVER PITCHER, BOTH NEIMAN MARCUS (610-354-0500; NEIMANMARCUS.COM).



It could be the draw of dashing Jay Gatsby, or perhaps the allure of "It Girl" Clara Bow, but time has yet

to quell our love affair with the '20s. The vibrant decade of flappers and fêtes is also celebrated as a golden age of cocktails, with glamour and style meted out by the glass. Now, the retro libations that first fueled the cocktail craze are in vogue again, along with modern twists on classics such as the sidecar and gin martini. "The great cocktails have made a comeback: the gin martini, the Manhattan, the Rob Roy, gimlets," says John Friedman, former category manager at the Pennsylvania Liquor Control Board. "People are entertaining more with higher-end cocktails, trading up and drinking better."

ACCESSORIES INCLUDE MARC BY MARC JACOBS OMBRE DRESS, VINTAGE EARRINGS, AND MOYNA PEWTER CLUTCH, ALL KNIT WIT, PHILADELPHIA (215-564-4760; KNITWITONLINE.COM); STUDIO MILAN WHITE DINNER JACKET, VENTRESCA, DOYLESTOWN, (215-348-3139; VENTRESCA.COM); MEN'S ARMANI DRESS SHIRT, NEIMAN MARCUS (610-354-0500; NEIMANMARCUS.COM); AND COCKTAIL SHAKER, CRATE & BARREL, KING OF PRUSSIA (610-354-9600; CRATEANDBARREL.COM).

So Perfect Together

BALANCE IS KEY WHEN IT COMES TO pairing cocktails and hors d'oeuvres, Nolant says. He teams the Samba Caipiriñha, a lively sugar cane-based cachaça cocktail that became Brazilians' drink of choice in the 1920s, with Big Eye Tuna American Sashimi.

"With a bold cocktail, you need a delicate taste in your food," he says. "The idea is to create harmony."

Choosing foods that are finger friendly or easily speared with a fork or stick can help guests balance their cocktails. "You want to offer your guests something they can eat easily, something that doesn't require a knife," Wirkkala says.

When Josh Johnson, chef at Olive or Twist in Pittsburgh, entertains at home, he frequently serves grilled baguette slices topped with a Gorgonzola cheese spread and a bit of arugula. "It's quick to prepare, easy to handle and a great match with the Big Cheese martini, which has olives stuffed with blue cheese," he says.

Johnson urges home chefs to strive for simplicity, serving no more than five or six hors d'oeuvres that can be made in advance. "If you want to go beyond that, it's better to hire someone," he says. "Otherwise, you aren't going to have fun at your own party."

For home entertaining, McCall recommends hiring a bartender if you expect more than 20 guests, preferably one who will also help clean up after the party. Deck out the bartender in a classic white dinner jacket to enhance the retro feel. "A theme makes it more fun," Wirkkala says. "For the 1920s, you could ask people to dress like the characters in *The Great Gatsby* and have silent movies playing in the background."