



## America's Best Make-Ahead Party Foods

Gleaned from local cookbooks across the country, these scrumptious recipes are planned for make-ahead ease. by Amy Chatham Scott.

A new-found appreciation for American products, designs, and cooking has been one of the most exciting and satisfying trends of the 80's. Along with the enjoyment of regional cooking specialties has come a new demand for local cookbooks. Compiled from the kitchens of community women and well-tested by those same good cooks, these books, originally intended for local sales, are finding a national market interested in sharing the best recipes from many areas.

Perhaps the best known of these locally produced cookbooks are those of the women's service leagues across the country, whose cookbooks are a major fundraising source for educational and charitable projects. Last Christmas, members of the Boston area Junior League celebrated the reprinting of their own cookbook by helping us compose a cocktail buffet menu featuring the best make-ahead recipes from local cookbooks across America. (To order the cookbooks by mail, see *Where to Find It*, page 61.)



Photograph by James Scherer.

foils, and stuff cherry tomatoes and Belgian endive — things that would get soggy if finished the day before. That will leave you with several hours in the afternoon to relax.

An hour before guests arrive, bake the Brie en Croûte. Counting down to 15 or 20 minutes before guests arrive, put mushrooms and bread in the oven and fry green chili and crab won tons.

These last minute preparations are not tricky and, with the afternoon to take care of all other details, should not be unenjoying. Do recruit your husband foods out in their serving dishes and to be on hand to greet any early arrivals.

To ensure that you will be the cool and collected hostess, keep the table decoration simple, too. For instance, loose branches of greenery add to the festive air of the table and cost nothing to cut from your yard.

You need not fret if you don't have enough matching platters or serving pieces, either. Cover those that are not

chased at specialty groceries, or clip Kents palm from your houseplants. Even a pretty napkin can help disguise an odd china pattern. Look through your collections, baskets, pottery, or found objects for pieces that will make unusual serving platters. Here, the Hot Mulled Wine is served in a collection of silver baby christening cups.

Though parsley is handy, look for a clipping of fresh herbs or blooms from non-toxic houseplants or cut flowers as a more innovative garnish that requires no more time.

For a more attractive table, stay away from one food per platter. At our party, Maple Barbecued Sparrheads and Stuffed Brussels Sprouts, Green Crab Won Tons and Picante Sauce, Stuffed Cherry Tomatoes, Stuffed Belgian Endive, Marinated Brussels Sprouts, Oven-Smoked Trout, and Sesame Cheese Omelette are beautifully combined on another platter. Thus, in Yankee spirit, you can be frugal in time and expenses and still make an elegant showing.

**Hot Mulled Wine**  
Chilled Filet of Beef with Hot Herb Bread and Sour Cream Dressing  
Maple Barbecued Sparrheads  
Shrimp Tree with Sherried Shrimp Dip  
Oven-Smoked Trout\*  
Caviar Mousse Roger\*  
Green Chili Won Tons\*  
Picante Sauce\*  
Crab Won Tons\* Plum Sauce  
Brie en Croûte\*  
Sesame Cheese Omelette\*  
Spinach-Stuffed Mushrooms\*  
Marinated Brussels Sprouts\*  
Stuffed Belgian Endive\*  
Stuffed Cherry Tomatoes\*  
Cocoanut Pound Cake\*  
Lemon Curd\*  
Wine Coffee



Hingham is one of the mid-18th-century residential sites. It was the home of Mr. and Mrs. Bernard E. Yestre. Photograph by Richard Cheek. Pl. II. Spire of the Second Parish Church (see Pl. VII).



## History in towns Hingham, Massachusetts

BY MONIQUE B. LEHNER AND MINXIE J. FANNIN

The 1980's has been a celebratory decade for Hingham, Massachusetts. In 1981 the Old Ship Meetinghouse commemorated three hundred years of continuous religious services. In 1984 Derby Academy, one of the oldest educational institutions in the country, had its bicentennial. The town celebrated its 350th anniversary in 1985, and this year marks the 75th anniversary of the founding of the Hingham Historical Society. Time has been kind to this lovely coastal town located south of Boston and north of Plymouth. Settled in the seventeenth century, its agricultural and maritime development occurred in the eighteenth century while commerce and manufacturing came to the town in the early nineteenth century. Today Hingham has grown into a suburb of Boston tempered by an awareness of its history and architectural heritage of more than 125 colonial and 165 Federal buildings.

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The Gingerbread House at 59 Cottage Street has indeed been a source of inspiration for various forms of art and magazine articles. This charming house is known for its unique architectural style and intricate details.