

Make Your '60s Dinner Party a Success

11 *MAD MEN*-ERA ENTERTAINING TIPS FROM *THE UNOFFICIAL MAD MEN COOKBOOK*

1. Don't invite more people than your entertaining space can comfortably hold.
2. Choose your guests wisely. How you mix your guests can be as important as how you mix your drinks.
3. Greet every guest at the door.
4. Chill your cocktail glasses before guests arrive. This not only helps cool drinks quickly, it's classy.
5. If you're trying out a new dish or cocktail, give it a test run before you serve it to guests.
6. Don't offer more than three types of mixed drinks, unless you hire a professional bartender. Have nonalcoholic alternatives available for those not indulging.
7. Show some imagination. Peanuts from a can and potato chips from a bag do not a cocktail party make, even with killer cocktails.
8. Pass the hors d'oeuvres twice, then let guests help themselves. Trays may be set wherever they will be easily accessible to guests.
9. The cocktail hour should be limited to one hour if dinner is being served, even if guests are late.
10. If dinner is to follow, plan your hors d'oeuvres with that in mind. If the dinner is rich, keep the hors d'oeuvres light; if the dinner is light, go richer and more plentiful on the hors d'oeuvres. Avoid serving foods featured in your main course as hors d'oeuvres.
11. Avoid dishes that call for split-second timing, such as soufflés, to reduce stress and culinary calamities.