

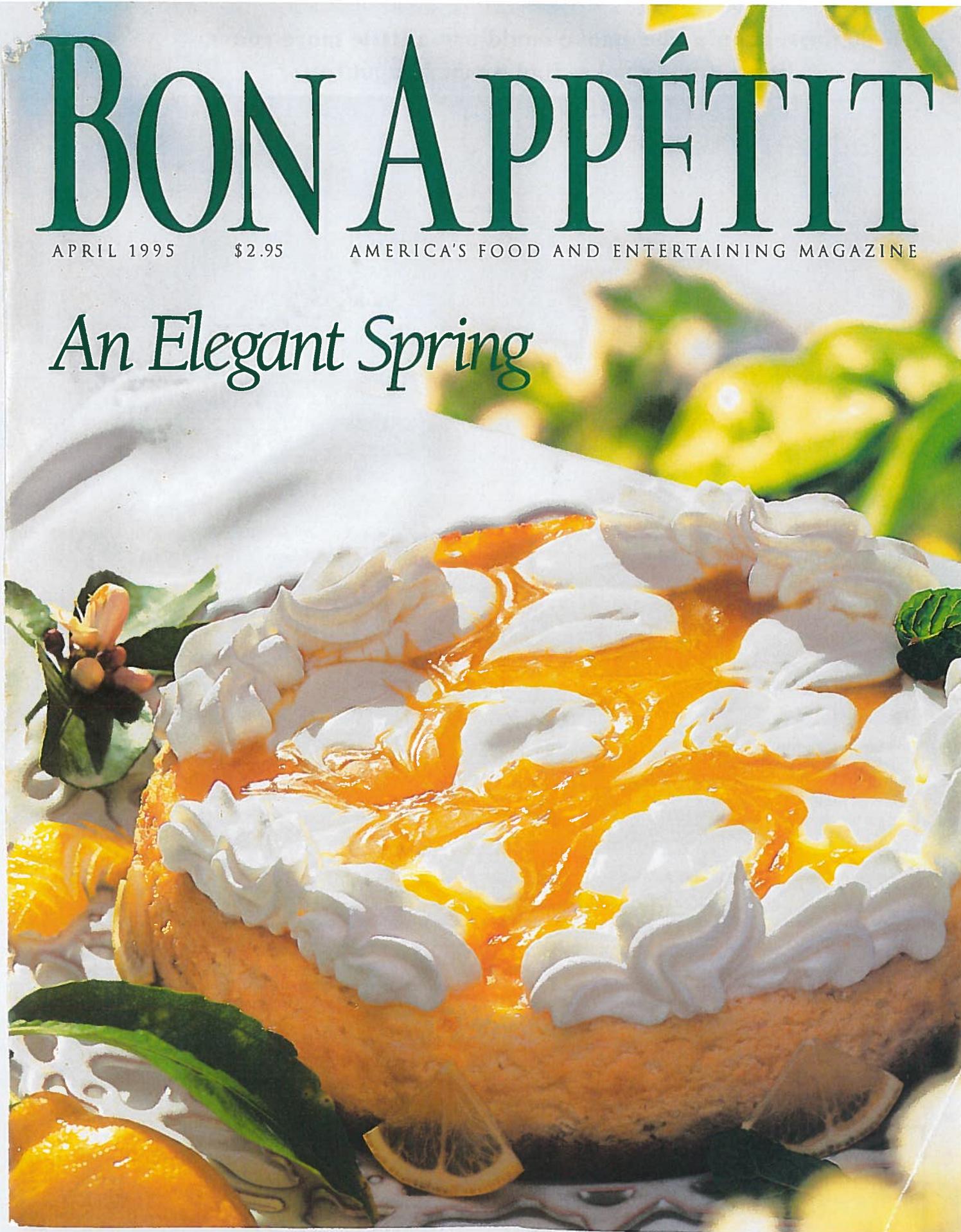
BON APPÉTIT

APRIL 1995

\$2.95

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

An Elegant Spring



ENTERTAINING WITH STYLE

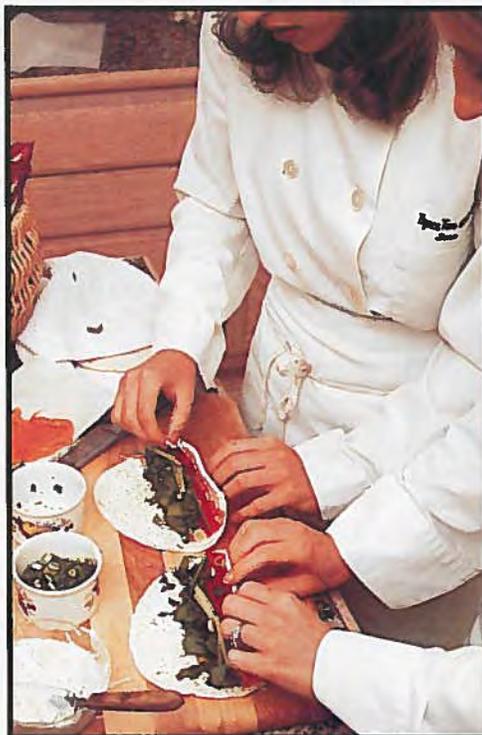
Cocktails by the Bay

What do twin San Francisco caterers do when it's time to entertain at home? They keep it simple, they make it fun and they do it all with style.

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On Friday, sisters Sara Corpening and Mary Barber spend most of their time in the kitchen doing prep work for the party. On Saturday night, they spend most of their time in the living room relaxing and enjoying the company of their guests (above). Grilled chicken skewers with red pepper pesto (opposite, top) are among the many delicious hors d'oeuvres the sisters are offering. (How do you tell them apart? At right, Mary's hair is pulled back.)



Mary and Sara have a surefire party plan. The legwork starts on Wednesday, when they do their shopping (top left), and continues on Thursday, when they go to the flower mart and arrange flowers at home (top right). On Friday and Saturday, they don their chef's whites and prepare a few dishes, like the smoked salmon roulades with watercress and cucumber (top center and opposite, top). And for this special occasion, they put the accent on *special* by using striking platters to showcase the appetizers, including the roulades (above left) and caraway corn bread with apricot, bacon and jalapeño jam (above right).



COCKTAIL PARTY FOR TEN

VODKA AND CRANBERRY SPRITZERS

CHAMPAGNE COCKTAILS

BAKED SPRING ROLLS WITH
CHILI PEANUT SAUCE

GRILLED CHICKEN SKEWERS WITH
RED PEPPER PESTO

SMOKED SALMON ROULADES WITH
WATERCRESS AND CUCUMBER

PIZZA WITH STILTON AND
CARAMELIZED ONIONS

CARAWAY CORN BREAD WITH
APRICOT, BACON AND JALAPENO JAM

CRABMEAT, CORN AND CUMIN SALAD
IN ENDIVE SPEARS



WHILE MOST PEOPLE DREAM OF HAVING AN EXTRA PAIR OF hands to help out when entertaining, that fantasy is a reality for Sara Corpening and Mary Barber. These twin sisters, owners of a San Francisco catering company called Thymes Two, spend so much time cooking together that when one of them gives a party, it usually ends up being a joint effort. This Saturday night is no exception. Even though Mary is a guest of honor—this cocktail party is a celebration of her recent marriage—she is doubling as a co-chef and co-host.

But she won't have to work too hard because these women know how to keep things running smoothly. "First, we keep our guest list small. We've invited only our closest friends for this special occasion," says Sara. "Ten is a number large enough to be festive, yet small enough to minimize stress."

Once the invitations have been accepted, the twins devise their plan on the Tuesday evening before the party. First they draft a schedule, spreading the chores throughout the week; then they create an eclectic menu with southwestern, Asian and Mediterranean flavors.

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