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 The New York Times

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Friday, October 27, 2017

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“To me, it has always been clear that a dinner party is about what is said, not what is eaten,” writes Gabrielle Hamilton in [the introduction to this week’s Food Issue](#). “There would always be wine and salad and bread and stew; chocolate and fruit and nuts and sparkling cold duck. But those were just the props — the conduit for funny and real and meaningful conversations; the set pieces of a lively, engaged, lingering old-school dinner party. The one that I have been chasing ever since.”

With this in mind, we present a series of dinner parties conducted by our Eat columnists, with recipes to kick off convivial fetes in your own home. Sam Sifton’s flexible recipes for [steamed clams with jalapeño butter](#), [slab-bacon tacos and roasted sweet potatoes](#) ensure there’s always enough to make everyone welcome. Dorie Greenspan brings us a [Parisian dinner](#) that can be prepared mostly ahead of time, keeping you out of the kitchen and in the conversation. Tejal Rao extols the [leisurely pace of the fondue party](#). Samin Nosrat keeps her guests [in the action with a dumpling party](#). And Hamilton herself serves up [roast rabbit, leeks vinaigrette and deep-fried borek](#) — an idiosyncratic delight she assures us is worth the trouble.

Happy reading,

Jake Silverstein

Editor in Chief



Marcus Nilsson for The New York Times

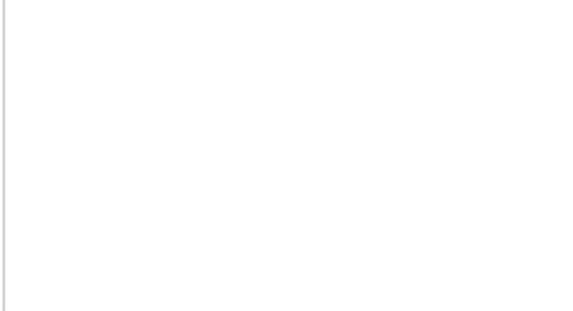
The Art of the Dinner Party

By GABRIELLE HAMILTON

When I invite you over, I mean it. I mean: Sit down. I will take care of you.



Dorie Greenspan purchasing food at an outdoor market in Paris.



John Kernick for The New York Times



A first course of steamed clams with jalapeño butter.



Peden & Munk for The New York Times

The Evening-in-Paris Dinner

By DORIE GREENSPAN

A menu of gravlax, roasted peppers with lemon ricotta, osso buco and poached pears fit for an evening that unfolds at leisurely pace and ends late.

The Expandable Feast

By SAM SIFTON

When all are welcome, you can lean on the flexibility of clams, slab-bacon tacos and roasted sweet potatoes.

When You're the Bad Guest

By AKHIL SHARMA

I was too miserable to be polite, even to my hosts.



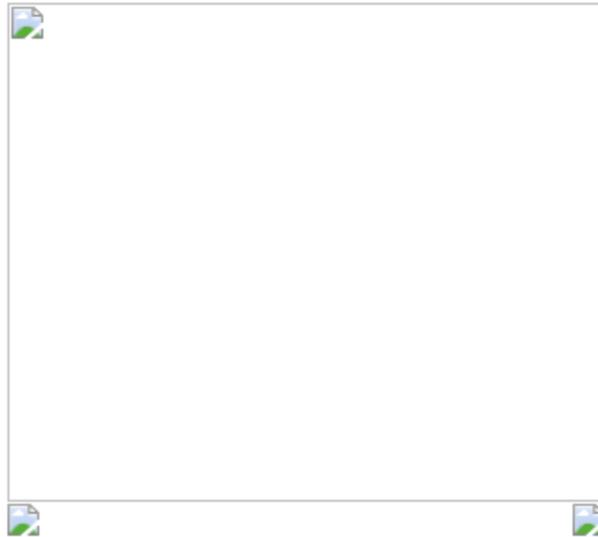
My No-Good, Very Bad Dinner Party

By SADIE STEIN

It was the first I had endeavored on my own. The experience was . . . formative.



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Paola & Murray for The New York Times

The Fondue Party

By TEJAL RAO

Easy preparation makes for more natural conversation.



Guests assemble mandu (Korean potstickers).

Ilona Szwarc for The New York Times

The All-Hands-On-Deck Dumpling Party

By SAMIN NOSRAT

Cooking together unfailingly puts everyone at ease, so when ████ in charge, the cooking is the party.



Anthony Atamanuik before and after being transformed into Trump.

Photographs by Gillian Laub for The New York Times

The Impossible Burden of Playing Donald Trump

By DAN BROOKS

Anthony Atamanuik of “The President Show” never wanted a Trump victory, but it has been great for his career. Now he must avoid the many pitfalls of mocking the man.

Asian Test-Prep Centers Offer Parents Exactly What They Want: ‘Results’

By ALICE YIN

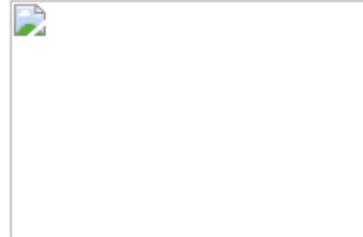
Like the “cram schools” of Asia, academies prepare students — many from immigrant families — for everything from █. exams to New York’s high school admissions test.



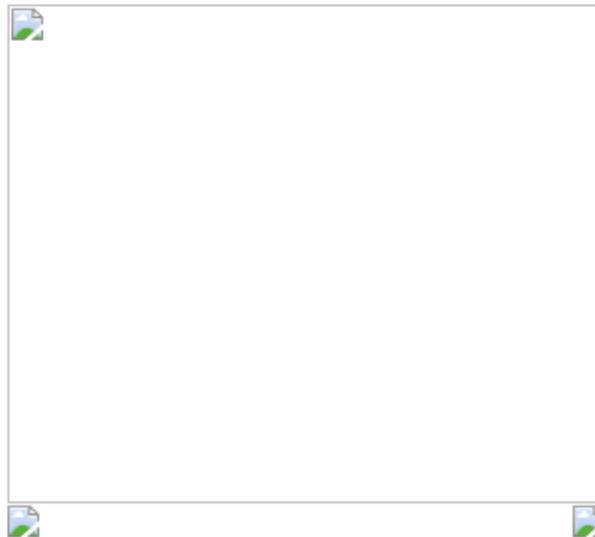
The Dinners That Shaped History

By JESSICA B. HARRIS, BEE WILSON AND BRENDA WINEAPPLE

A party that made Henri Rousseau famous, the gumbo that fueled the fight against segregation and the banquet that spoiled a presidential campaign.



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