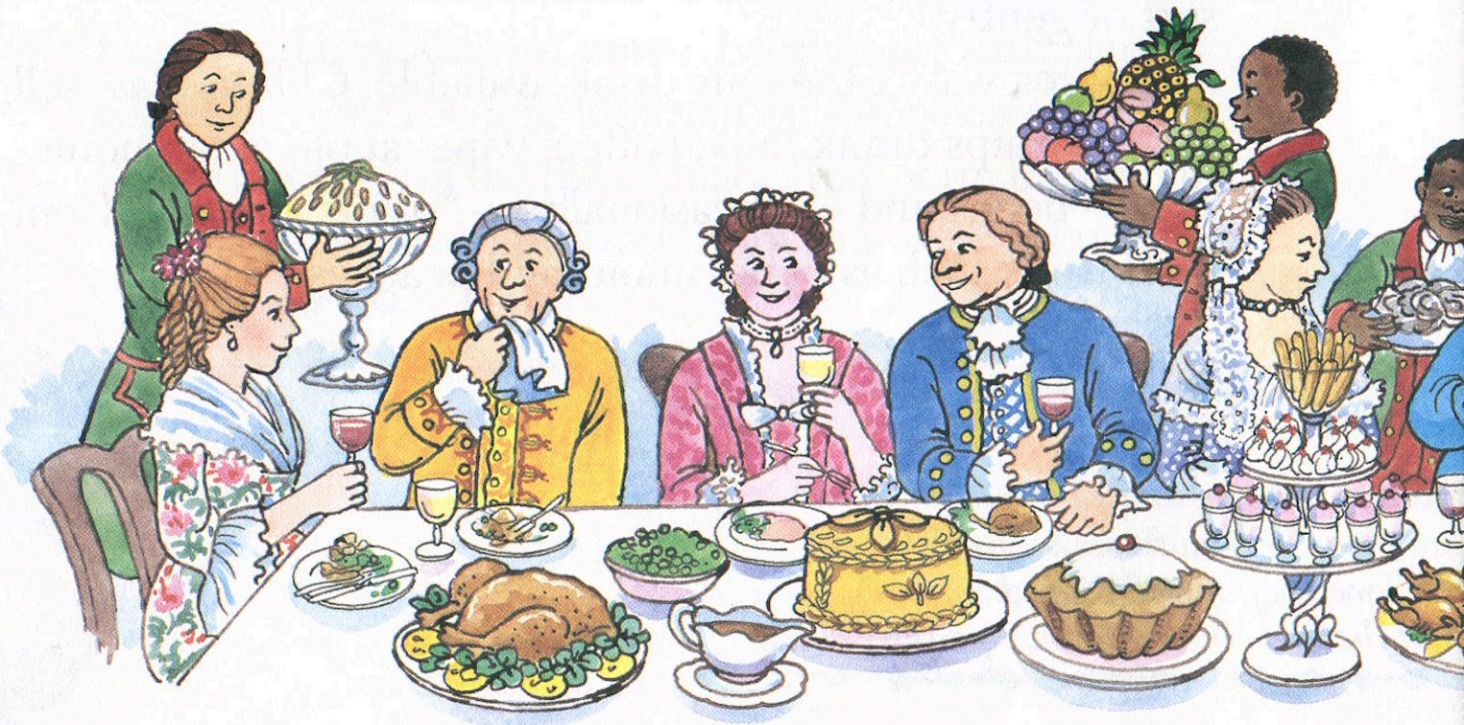


## *Was there such a thing as party food?*

Ordinarily folks made special foods for holidays and birthdays. They had picnics and covered-dish suppers where everyone brought something. The “something” might be anything from a freshly caught fish to a rabbit stew, a ham, or a fresh fruit pie.

Plantation owners and other gentry went all out for a party. A wedding or other celebration often lasted for several days. During that time, there was a constant stream of food and drink laid out on big banquet tables. Breakfast,





dinner, and supper for guests were all huge meals. Wealthy people felt that if they served only one main course they would look “hard up” — that is, poor. So there were often five or six different kinds of meats, fish, and fowl, and lots of wine, beer, cider, rum, and brandy for the grown-ups.

You also had a choice of several desserts — pies, cakes, candy, and perhaps a *trifle*, a rich cake made of jelly roll, custard, cream, rum, and wine. (Although it was called a *trifle*, it was anything but!)

If your parents gave a big party or *ball*, you and the other children would have eaten in another room and been waited on by servants.

