



NOVEMBER 2005

IN THE COUNTRY

Thanksgiving Troubleshooting

Finicky guests won't gobble up the standard fare? They'll be grateful for these new holiday-meal traditions. **By Francine Maroukian**

FRESH CRANBERRIES Ripe crimson berries, harvested on the **CENTENNIAL CRANBERRY FARM** in Michigan's Upper Peninsula, are shipped without ever having been frozen. Some of the original vines on the farm, which the House family has run for nearly 130 years, still produce cranberries. Here's our recipe for Simple



Cranberry Conserve: Place $\frac{1}{2}$ cup chopped walnuts and 2 tbsp orange zest in a heat-proof bowl. In a saucepan, bring 1 cup water, 1 cup sugar and $\frac{1}{2}$ cup red-currant jelly to a boil. Add 3 cups cranberries, and simmer gently until the berries begin to burst, about 10 minutes. Add 2 tbsp orange juice and pour hot mixture over the walnuts. Cool to room temperature and refrigerate. Makes about 2 $\frac{1}{2}$ cups. *Five-pound bag of cranberries, \$10 plus shipping. 877-333-1822; centennialcranberry.com.*

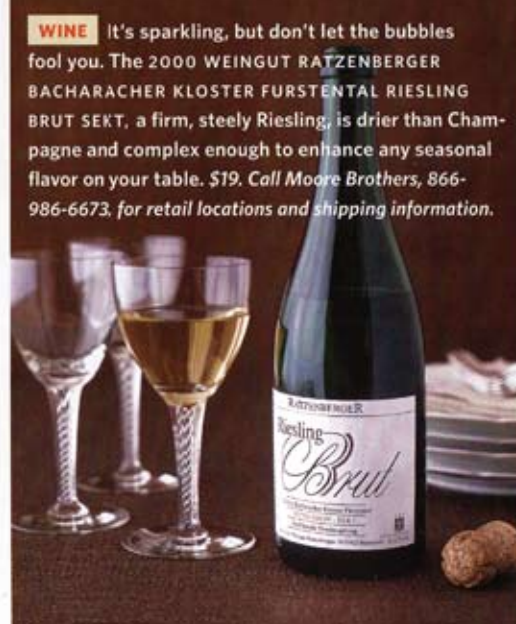


LEFTOVERS Be a hero, not just a houseguest, with **ZINGERMAN'S Turkey Rescue Kit**—leftover turkey and assembly required. Loaves of crusty farm and chewy rye bread, two-year-old sharp cheddar and nutty sliced Swiss cheese, plus jars of Dijon and tangy yellow mustard, are packed in a cylindrical wooden crate along with a pound each of homemade coleslaw and red-skin-potato salad. Plan ahead so that the gift arrives before you do, and you're likely to be greeted with your own Thanksgiving Day parade. \$90 plus shipping. 888-636-8162; zingermans.com.

AN OLD-FASHIONED TURKEY Banish that factory-farmed big bird. Tasty farm-raised historical breeds like the Bourbon Red and American Bronze are available through Heritage Foods USA. *From eight to nineteen-plus pounds at \$99 to \$189, including shipping. 212-980-6603; heritagefoodsusa.com.*



DESSERT Don't like pumpkin pie? Consider (from top) a four-pint pack of Thanksgiving flavors—creamy pumpkin and chestnut gelati and cranberry and concord-grape sorbets—from New York's **IL LABORATORIO DEL GELATO** (\$60 plus shipping; 212-343-9922; laboratoriodelgelato.com). All-natural **HOPE'S COOKIES** include chocolate chip, oatmeal raisin and the coconut-and-macadamia-nut-packed Royals (box of 16, \$18.95 plus shipping; 800-545-4891; pageneralstore.com). Candy meets cake in **FANCIULLA'S** spiced panforte, studded with toasted nuts and candied orange peel (7 oz, \$8.25; 1 lb 14 oz, \$35.25 plus shipping; 718-596-5060; fanciullafoods.com).



WINE It's sparkling, but don't let the bubbles fool you. The 2000 **WEINGUT RATZENBERGER BACHARACHER KLOSTER FURSTENTAL RIESLING BRUT SEKT**, a firm, steely Riesling, is drier than Champagne and complex enough to enhance any seasonal flavor on your table. \$19. Call Moore Brothers, 866-986-6673, for retail locations and shipping information.