

Country Living

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IDEAS
FOR

Fall!

Fun New Ways
to Decorate
and Celebrate



FROM BLAH TO BEAUTIFUL!

**Must-See
Makeovers**



Apple Blossom Tart



Maple-Nut Pie

--X--
YOU COULD
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TRIP TO THE
CMA
AWARDS!
see page 18
--X--



Pumpkin Cheesecake



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Slow-Cooker
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Decadent Desserts



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CountryLiving

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ON THE COVER

Sweeten up your Thanksgiving spread with an assortment of fall desserts (see page 100). Photograph by Brian Woodcock; food styling by Marian Cooper Cairns; prop styling by Page Mullins.

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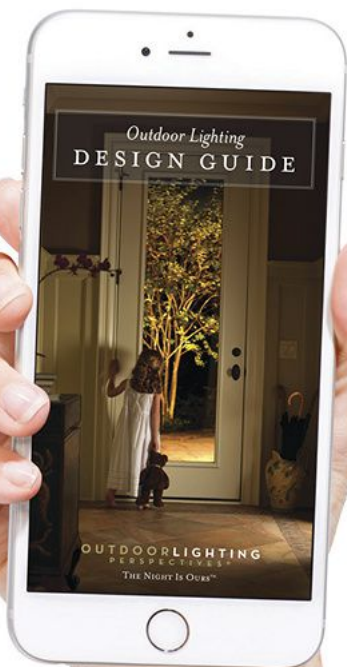
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2017 DESK CALENDAR

Time flies with artist Mary Gregory's country images of birds, feathers, and more. \$40 for 12 cards and stand; marygregorystudio.com/countryliving

Check out the new crop of goods designed exclusively for *Country Living* readers! Find them all at countryliving.com/generalstore.



GOD BLESS THE COUNTRY PRINT

New artwork by Deann Hebert evokes a patriotic spirit. \$65 for 8" by 8" (up to 48" by 48"); deanndesigns.com/countryliving

CHEF DOLL
Decked out in a limited-edition Thanksgiving dress, chef's hat, and canvas apron, Gracie Cat is all set to help in the kitchen. \$59 for 14" doll (includes mini pie pan and cookie cutter!); hazelvillage.com/countryliving



CRAFT KIT

This month's kit is a celebration of the Dresden Plate pattern. \$17 for 5" kit (easel \$3.50, other supplies available); minibarnquilts.com/countryliving



COFFEE TABLE

With classic details, the Catherine Round Table stands the test of time. \$1,399 for pine top and painted gray base; sweetelle.com/countryliving

meet a maker
SWEET ELLE
TORRANCE, CA

Lisa Faulkner, owner of handmade furniture company Sweet Elle, is proud of her team that produces quality made-in-the-USA pieces. "I work with California carpenters who are excited to be part of a boutique company," she says. "It's pretty wonderful that we can develop an idea on a whim, photograph it, and then people respond."



TABLE RUNNER

Dress up your table with a handmade quilted runner. \$125 for completed runner, \$15 for pattern; cortneyheimerl.com/countryliving



TREE SLICE SERVER

Serve holiday appetizers on a Heritage Maple Slice cut from Vermont maple trees. From \$195; www.farmhousepottery.com/collections/countryliving



EMBROIDERED NAPKINS

Serve up a smile with cheeky phrases like "Butter My Biscuit" stitched on wrinkle-resistant napkins. \$32 for set of four 15" by 15" napkins; belleandunion.com/countryliving

STYLING: JESSICA WILSON

editor's note



GETTING TO KNOW YOU

It wasn't until I was in my 20s that I learned the details of how my parents met. Of course I knew the broad strokes version—they met at a mutual friend's wedding—but I hadn't heard the details: They were both in the bridal party, they were paired up because they were both the tallest of the bunch, my mom's bridesmaid's dress was light blue... Suddenly, my parents, the same people who had been there for every major and not-so-major life event seemed strangely...distant. *How did I not know such important details of their lives? What else is there to know?*

That's partly why The Savor-Every-Moment Guide to Thanksgiving (page 87) is devoted to enjoying the day in ways well beyond the bird. Rest assured: You'll find undeniably delicious turkey recipes on page 90, but I have a feeling you already have a repertoire of must-have family recipes that makes an appearance at every [Insert Your Last Name] family holiday. The real meat and potatoes

of any family gathering is the good-for-the-soul banter (even bickering!) that takes place before, after, and during the breaking of the bread. So while planning this issue, I spent some time on the phone with Marjorie Hunt, a folklorist and curator at the Smithsonian Center for Folklife and Cultural Heritage, and we talked about the importance of taking the time to document family members' stories—both the obvious (“How I Met Grandpa”) and the unexpected (“That Time Uncle Bob and Uncle Ted Got into Fisticuffs Over a Girl”)—and *how* to document them. Marjorie makes a convincing case for pulling out your phone or a digital recorder at the Thanksgiving dinner table so that you can capture, for posterity, the happy sound track of your family gathered around the turkey. It's, of course, important in an objective, preserve-the-family-foodways sense, but I suspect its real value rests in this: Someday in the distant future, when you crave your mother's voice or your grandfather's laughter, you can make a trip back for seconds.

Stir up memories and conversation with old family photos at each place setting. See page 87 for more Thanksgiving day ideas.



Rachel

Rachel Hardage Barrett
EDITOR-IN-CHIEF
@RACHELHARDAGE



FIND THE HORSESHOE!

WIN A CUSTOM SOFA! If you find the horseshoe hidden in this issue*, go to countryliving.com/sweeps (see page 110 for details), and enter for a chance to win a \$1,000 credit to Interior Define.

(Retail value: \$1,000) *Not required for winning

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Add rustic elegance to your Thanksgiving table with this platter. \$58; shopterrain.com



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The CHECK List

COMPLETELY FUN, NO-OBLIGATION WAYS TO ENJOY THE COUNTRY THIS MONTH!



BRING THE OUTSIDE INSIDE

Set up camp in a cozy living room inspired by this image. (Turn the page to see how!)



PHOTOGRAPH BY THE MATTHEW SMITH/MOLLYJOGGER.COM.



The inspiration



1. WOOD STOVE

Small but mighty, this wood-burning stove is equipped to heat up to 2,200 square feet. \$977; hayneedle.com

2. GREEN PAINT

Escape to the pines with this down-to-earth "Calke" hue. farrowandball.com

3. STRIPED PILLOW

This 18"-by-18" feather-filled knit pillow has serious cabin cred. \$80; pendleton-usa.com

4. RED SOFA

As comfortable as it is sophisticated, this wagon-red sofa is a cush spot to set up permanent camp. \$1,300; interiordefine.com

5. STEAMER TRUNK

Stow away throws and blankets in this canvas-clad piece that doubles as a coffee table. \$1,850; restorationhardware.com

6. MUG

This stoneware is a sleek update to a fireside staple. \$12; shopburkelman.com

7. LOG BASKET

Keep firewood at the ready with this wicker storage. \$98; shopterrain.com

8. PLAID BLANKET

With woven wool on one side and plush sherpa on the other, this classic throw doubles up on coziness. \$160; mollyjogger.com

9. CANOE SHELVE

Park prized possessions on this 3'-tall canoe-shaped shelf made of galvanized steel. \$109; hayneedle.com



WIN THIS SOFA!
See page 8 for details.





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This resourceful Connecticut family has reinvented the iconic churn, making fresh-whipped butter easier than ever.

(\$240 for a 4-quart churn; churncraft.com)



The Frey Family



HOW IT WORKS

The whole process takes roughly 20 minutes.



STEP 1: Pour in up to 2 quarts of heavy cream—preferably at room temperature. Now screw on the lid and get crankin'!



STEP 2: Once thick clumps of butter form, strain buttermilk, rinse, and mold if desired. (You'll have about 16 ounces.)



STEP 3: Stir in mix-ins of your choice, from sweet to savory, and serve. "We throw 'Butter & Bubbles' tastings and pair crazy flavors with Champagne," says JoJo.

MEET THE FAMILY...

DAD HANNES, THE MONEY MAN

A former investment banker, the Swiss-born entrepreneur helped bring the sleek contraption to life.

DAUGHTER KIKI, THE BUSINESS DEVELOPER

Kiki followed her dad's footsteps into investment banking, and now she balances the duties of motherhood with the demands of achieving butter churn world domination.

MOM KRISTIN, THE INSPIRATION

Raised on a farm, Kristin hand-churned butter for years. (Shout-out to her childhood cow, Tranquility!) It was her search for a new churn that led to the realization that there was a need in the marketplace.

DAUGHTER JOJO, THE PR GURU

JoJo is happy to spread the word—and the butter—at live demos and events around the country, including the *Country Living* Fair in Rhinebeck, New York. (Be sure to say hello in 2017!)



Tufted Bench,
\$898; shopterrain.com



Shade Pendant, \$154;
seagulllighting.com
for stores



Flask, \$18;
jcrew.com

The same
gorgeous green,
spotted on our
June 1995 cover



Rolling Pin, \$22;
anthropologie.com



Blazer, \$198; jcrew.com

**Malachite
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togo.com](http://wallpapers
togo.com)



Emerald Leaves Art,
\$169; ballarddesigns.com

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Table Lamp,
\$212; [lamps
plus.com](http://lamps
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Large Pouch,
\$45; odeme.co



Lumbar Pillow, \$145;
ara-collective.com



Striped Basket,
\$145; [farandwide
collective.com](http://farandwide
collective.com)



Slipper Tub, \$3,795;
penhaglion.com



CELEBRATE COUNTRY MUSIC'S BIGGEST NIGHT

Mark your calendars! Brad Paisley and Carrie Underwood host the 50th anniversary of the CMA Awards on November 2 at 8 p.m. EST on ABC. Here's how to get in on the toe-tapping action.

WATCH FROM HOME...

Invite friends over for a down-home viewing party, complete with a guitar cheese board and Music City-themed napkins. (Stash toothpicks or cocktail stirrs in the water tower!)

Box Floor Pillow, \$230; loomdecor.com



Paper Plate, \$2 each; zazzle.com



Coasters, \$8 for 12; perpetualkid.com

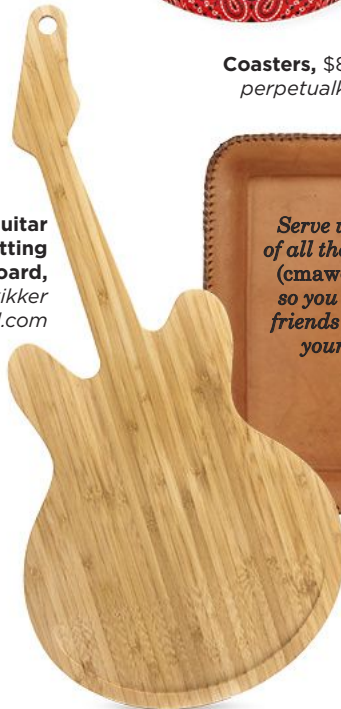


RAISE A GLASS!
This party cup is a chic nod to its cherry-red cousin.

Copper Cup, \$16; fredandfriends.com



Guitar Cutting Board, \$30; kikkerland.com



Leather Tray, \$175; jaysonhome.com

Serve up ballots of all the nominees (cmaworld.com) so you and your friends can make your picks!

Cocktail Napkins, \$58 for four; draperjames.com



Water Tower Container, \$62; shop.designideas.net

HELLO, DOLLY PUNCH

INSPIRED BY: Nine-time winner Dolly Parton

Stir together 2 Tbsp. **honey**, 3 dashes **Angostura bitters**, and 1/4 cup each fresh **orange juice** and **lemon juice** until honey is dissolved. In a pitcher or punch bowl combine honey mixture, 1/2 cup **Tennessee whiskey**, 1 liter chilled **ginger ale**, 1 bottle chilled **sparkling wine**, and **orange slices**.

...OR SEE IT LIVE!

Win two tickets to the show, two nights at the Gaylord Opryland Resort, and \$1,000 to cover transportation to Music City. Go to countryliving.com/cmaawards2016 to enter. (See page 110 for rules.)



Pretty Up The Porch

Spruce up your entry with these simple, seasonal, use-what-you-have ideas.

IF YOU HAVE A... WOODEN LADDER

Display a cozy blanket on each rung.

IF YOU HAVE A... GRAPEVINE WREATH

Dress it (or a pair) up by nesting nuts and apples in the lower half, then hang with 3-inch-wide burlap ribbon.

IF YOU HAVE A... BUSHEL BASKET

Repurpose it as a rustic planter.

BUNDLE UP WITH A BLANKET

Whether hung from a rung (see above) or shrugged around your shoulders, these throws keep things stylishly cozy.



Balthazar Throw
\$126; shiraleah.com



Izmir Luxe Throw
\$170; happyhabitat.net



Border Weave Throw
\$88; shopterrain.com



Kilim Throw
\$61; turkish-t.com

MY KIND OF COUNTRY



✓ GET TO KNOW...

Reba McEntire

After 30 years in the business, the country music legend isn't slowing down—she has a show at Caesars Palace in Las Vegas, a new line at Cracker Barrel (Rockin' R By Reba), and a brand new album, *Merry Christmas To You*.



COLLECTOR OF....

"I can't resist a cool pair of boots!" **Texas Tumbleweed Boots (1)**, \$325; gypsyville.com

BEST TURKEY DAY SIDE

"Sweet potatoes!" **Casserole Dish (2)**, \$100; crateandbarrel.com

ROCKER OR PORCH SWING?

"I love both, but I'm partial to my 'Reba' rocking chair with Cracker Barrel." **Rocking Chair (3)**, \$200; crackerbarrel.com

DRESSING ROOM MUST-HAVES

"My concert rider is simple: I just need Kleenex, water, a trash can, and a clock." **Wall Clock (4)**, \$33; dotandbo.com

WEEKEND UNIFORM

"Jeans and a sweater—that's when I'm home. When I'm working, it's show clothes!" **Fisherman Tunic Sweater (5)**, \$109; lbean.com

FAVORITE PASTIMES

"My new hobby is fishing, but I also love to travel. I'm going to Italy and France this fall!" **Weekend Bag (6)**, \$148; loandsons.com. **Gone Fishing Magnets (7)**, \$9; awesomecraftsupplies.etsy.com

THANKSGIVING DAY CONTRIBUTION

"I bring the paper plates! I'm usually flying from one state to the next, so by the time I get there, everyone's ready to eat." **Rose Paper Plates (8)**, \$7 for eight; masonjarmaven.etsy.com

SIP OF CHOICE

"Unsweet iced tea with Stevia and lemon on the side." **Tea Concentrate (9)**, \$18 for three; food52.com.



NICE CATCH!
These tiny magnets are also available as pushpins.



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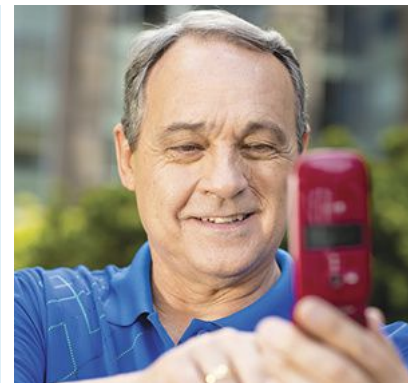


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thrill of the hunt

ANTIQUES, COLLECTIBLES, AND OTHER ONE-OF-A-KIND FINDS

In 1889, about 70 years after the invention of the camera obscura, Watson & Sons of London released this 8x10

Acme camera, a favorite among professional portrait photographers. Still in good working order, the antique find captures \$900.



THE COLLECTOR'S GUIDE

VINTAGE CAMERAS

From antique field models to pocket-size point-and-shoots, these flashy classics are ready for their close-up.

BACKGROUND WALLPAPERS COURTESY OF SPOONFLOWER.

1900–1919

By the turn of the century, cameras became more portable.

1. The **Expo Watch**, produced from 1905 to 1935, was designed to look like a pocket watch and is valued at around \$600. (A limited number later made in red, black, and blue go for a snappy \$1,000.)

2. The non-folding 4x5 field camera, known as the **Companion Camera** and marked GOC (Greenpoint Optical Company), was introduced in 1889 by E. & H.T. Anthony Company, which had acquired GOC. This 1901 version is valued at around \$600.

3. One of the most recognizable box-shaped cameras in American history, the **Brownie** was introduced by the Eastman Kodak Company in 1900 and quickly soared in popularity. At the time, it sold for a single dollar (plus 15 cents for a six-exposure film cartridge) and brought photography to the masses. In mint condition, an original Brownie can garner as much as \$1,300.



1920–1929

During this decade, cameras became more high-tech—think underwater and X-ray—in addition to becoming even more compact.

1. Voigtländer introduced its best-seller, the **Bessa**, which had a self timer, in 1929, and it stayed in production until 1956. It's easily recognized by its pop-up frame finder. Available in many sizes and with different modifications, all models are worth about the same (\$320), regardless of the year they were made.

2. Also in 1929, Kodak debuted its Art Deco-style **Petite**

Folding Camera, the first camera marketed specifically to women. Manufactured in a variety of colors, the pocket camera came complete with a matching case and today goes for a pretty \$600.

3. Still one of the most well-known names in photography, German company Leica introduced the Leica I in 1923 to immediate success. Later models, like the **Leica II**, produced in 1933, had a built-in range finder and slow shutter speeds, which allowed users to take photos in lower light environments. In good working order, this model is valued at \$2,500.



1930–1949

Advances like strobe photography and color-chrome film changed the landscape.

1. In 1939, Argus of Ann Arbor, Michigan, introduced the **C3**—a low-price 35mm model that made cameras even more accessible. It sold 2 million units during its 27-year run. Nicknamed “The Brick,” it holds a modest value of \$30.
2. Kodak designed a special folding camera in the 1930s for the Girl Scouts. Essentially a **Rainbow Hawkeye**, it’s worth \$800 complete with matching case. (Without the Girl Scout logo, it’s worth \$80.)
3. The **Beau Brownie No. 2A**, a special edition of the Brownie by designer Walter Dorwin Teague for Kodak, came in five colors. The rose-hued version seen here—sold only from 1930 to 1931—is valued today at \$450. More common colorways go for around \$150.
4. The **PDQ Model H** street camera, a common sight at amusement parks, was designed to take photos directly onto super-speed paper and develop in two minutes. Today, the find goes for \$300.

Special thanks to David Schwartz, curator of Camera Heritage Museum (cameraheritagemuseum.com) for allowing us to photograph his collection.

1950–1970

As camera ownership became universal, the range spanned both more disposable and more sophisticated.

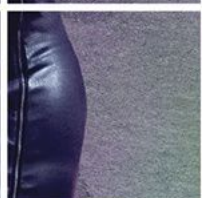
5. Known as the **Hit** camera, these pint-size pieces were novelties at carnivals and advertised in the back pages of comic books. A 1950s miniature goes for about \$30.
6. Also in the 1950s, Sawyers Inc. released the 33mm **View-Master Personal Stereo Camera**—valued today at \$600—that took personal 3D stereo photos that fit in View-Masters.
7. At the height of the Red Scare, this 1950s spy camera—known as the **Suzuki Optical Echo 8**—was used by the KGB. Very rare, this is a hot item at \$2,200.
8. The camera of choice for photo journalists in the '60s and '70s, Nikon’s **F Photomic FTN** retains high value at \$1,100. The same model made for the German market and labeled “Nikkor” is worth double.

TAKE



A

STAND



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What Is It? What Is It Worth?

Our antiques specialists
appraise your finds and collectibles.

"I saw this 'tramp art'
box online. What is
tramp art exactly?
And what were these
boxes used for?
Are they valuable?"
—K.D., SPRINGFIELD, MO



REPORTED BY LAURA KOSTELNY.



**WHAT IT IS:
TRINKET/STORAGE BOX**

“Tramp art is a style of folk art found throughout the world,” says Marsha Dixey of Heritage Auctions Gallery. Traditionally, the discarded wood from cigar boxes and wooden crates was notch carved with a simple tool like a pocketknife. She says that while some pieces date back to 1870, this one appears to be made closer to the early 20th century, and the small bits of damage to the top and right side might be problematic for some collectors.

**WHAT IT'S WORTH:
\$60**



“This clip was my father-in-law’s, and I would love to know if there’s any information about The Regal Press and if this piece has any value.”

—K.S., DENVER, CO

**WHAT IT IS:
INVOICE CLIP**

These organizational tools were hung on office walls back in the day, according to Heritage Auctions’ Marsha Dixey. She notes that The Regal Press can be found listed in the *Fur News Trade Notes* in 1907 as “real Fifth Avenue quality but not at Fifth Avenue prices.” Graphic clips go for up to \$100; your less detailed one would likely sell for less.

**WHAT IT'S WORTH:
\$15**

GUESS THE WORTH

An 1829 George IV sterling silver covered butter dish recently sold for a lot of bread. The final bid was:

- a) \$56 b) \$2,512 c) \$35,265

»» SEE PAGE 34 TO SEE IF YOU GUESSED CORRECTLY! ««



“This embroidered picture hung in my grandparents’ home since before I was born. The thread is a bit worn in places, and there’s no signature—only a pattern on the back. Can you tell me anything about it?”

—A.L., LIBERTY, TX

**WHAT IT IS:
ANTIQUE NEEDLEWORK**

According to appraiser Bene Raia, your silk thread-embroidered scene is likely of Chinese origin. Suzhou, one of four styles, dates back some 2,000 years and often depicts scenes from nature like flowers and birds. While yours was made a lot more recently, “the detailing is exquisite, and it looks to be in good condition,” she says.

**WHAT IT'S WORTH:
\$500**

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“I have a pair of Imari plates, and I would love to know when they were made, if they are rare, and if they have any value beyond the sentimental.”

—S.M., SEATTLE, WA

WHAT IT IS:
PORCELAIN DISHWARE

Japanese Imari porcelain refers to an area of Japan, not a specific manufacturer. *Antiques Roadshow*'s Marsha Bemko consulted with David Lackey, who says that your plates look late 19th or early 20th century, and that while your pattern is pleasant, it's simple. More detailed designs could be worth triple.

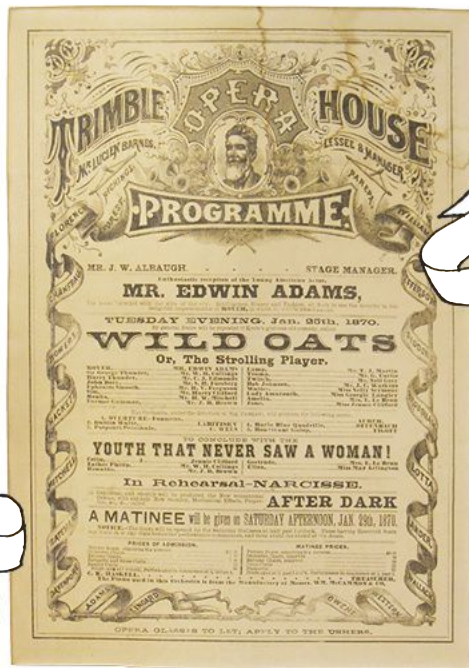
WHAT IT'S WORTH:
\$100 for the pair

GUESS THE WORTH

A circa 1880 silver and enamel cornucopia recently went for plenty at a recent auction. The bounty amounted to:

- a) \$385 b) \$2,569 c) \$14,669

»» CHECK BELOW TO SEE IF YOU GUESSED CORRECTLY! ««



“I bought this program from a Goodwill for \$4. I later discovered that the Trimble Opera House was opened in Albany, New York, in 1869. Does that add to its value?”

—M.J., DIXIE, GA

WHAT IT IS:
PLAYBILL

“The most important detail here is the performance of Edwin Adams, a noted ‘light comedian’ who later joined the acting company of Edwin Booth, brother of John Wilkes Booth,” says Heritage Auctions’ Marsha Dixey. Early stage programs were in demand 25 years ago, but many collectors have passed away.

WHAT IT'S WORTH:
\$35



“I inherited this Elgin watch from my father. I’m unfamiliar with the brand. What can you tell me about it? Does the company still make watches today?”

—R.R., LANCASTER, PA

WHAT IT IS:
POCKET WATCH

Heritage Auctions’ Marsha Dixey consulted with Jim Wolf, and he says that Illinois-based Elgin made 55 million watches between 1867 and 1956. Although your watch was likely made in 1915, these metal-cased models are very common. But for sentimental reasons, it’s worth your time keeping it in good condition.

WHAT IT'S WORTH:
\$100



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“I came across this elaborate rocking chair at an online auction. What can you tell me about the maker? Are these hard to find?”

—P.K., AMES, IA

**WHAT IT IS:
GLIDING ROCKER**

Your chair was made by the Heywood-Wakefield company, which formed at the turn of the last century when Heywood Brothers merged with Wakefield Rattan Company. “Signed pieces with original labels bring premium prices,” appraiser Bene Raia says. “Ornate models like this one are also hard to find.”

**WHAT IT’S WORTH:
\$4,000**



“We purchased this George A. Dickel Cascade jug at an auction. I believe it dates back to the 1800s. Can you confirm?”

—D.H., FAYETTEVILLE, NC

**WHAT IT IS:
WHISKEY JUG**

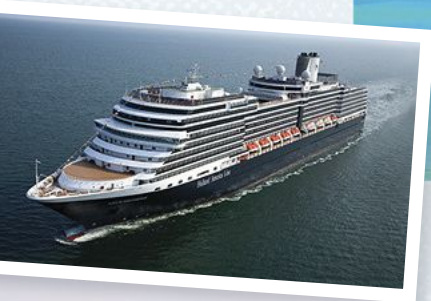
George Dickel’s Tennessee distillery produced beverages bearing his name beginning in the late 19th century. But appraiser Helaine Fendelman says that your jug looks to be machine-made in the 20th century, so its value is purely decorative.

**WHAT IT’S WORTH:
\$15**

MEET OUR COLLECTING PANEL

- MARSHA BEMKO, ANTIQUES ROADSHOW
- MARSHA DIXEY, HERITAGE AUCTIONS
- HELAIN FENDELMAN, APPRAISERS ASSOCIATION OF AMERICA
- BENE RAIA, RAIA AUCTIONEERS, INC.





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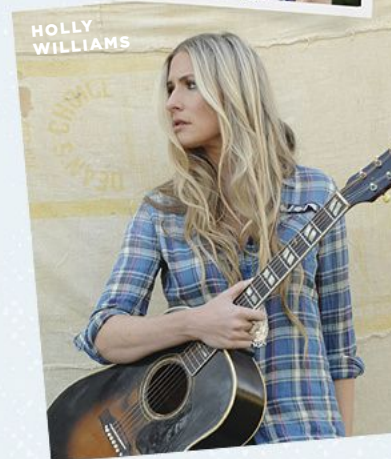
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← Carter is looking “sew” sporty in her vest.

THE COLLECTING LIFE —by— Mary Randolph Carter IN STITCHES

I have long collected embroidered pieces, but I confess that I’m a real dummy when it comes to identifying the differences between needleworks.

All I know is I have great admiration for the nimble fingers that take needle and thread and create all kinds of designs on different kinds of fabrications. I, for one, was a complete failure in my home ec class—barely able to finish my year-end project! Perhaps that’s why I can’t resist the handiwork that now decorates my walls, pillows, dish towels, and even my extraordinary vest swimming with fish.



CROSS-STITCHED MOTTO

This snail shares some advice we can all take to heart—unless of course, you’re aggressively hunting down funky treasures like this one, which I found at Hunter Bee (hunterbee.com) in Millerton, New York.



TIP: For equally charming tea towels, head to Embroidery Everywhere (embroideryeverywhere.etsy.com), which has a set for every occasion.

TWEETY TOWEL

Look closely, and you’ll see tiny x-shaped stitches that make up the feathers on this bold bird. I bought this towel years ago at Anthropologie (anthropologie.com) to camouflage a worn arm of a chair in our bedroom.

DOG PILLOW

A thoughtful friend who is well aware of my special love for black Labs (we had one named Charlie for 17 years) saw this hooked-wool, polka-dotted puppy pillow and thought of me.



FISH & GAME VEST

I can’t imagine who would have given up this needlepoint work of art but—lucky me!—I reeled in the ultimate sportsman’s trophy, adorned with charming hunting and fishing imagery, at a flea market.



TIP: Vests aren’t your thing? Try an embroidered cap or belt (countryclubprep.com).

COLORFUL MAP

The colors have nothing to do with the politics of these United States, which boast a splendid diversity of threads. I also borrowed this from the collection of my friends at Hunter Bee (hunterbee.com).



TIP: Start your own cross-stitch map highlighting stops around the globe (\$40; suck.uk.com).

FOLK ART PILLOWS

From my earliest days of collecting, I have always been drawn to small needlepoint pillows. The 7-inch geometric piece was likely a pincushion. The illustrated one dates from 1889, and it feels like a charming embroidered sketchbook of the most important things in the creator's life.



ALPHABET SAMPLER

I would give Mary Elizabeth Townend an "A" for her beautiful work. This sampler, created in 1828, is a celebration of the women who devoted hours pricking their fingers to become more proficient in household duties.



"I have a great admiration for the nimble fingers that take needle and thread and create all kinds of designs on different fabrications."

BIRD SANCTUARY

The person who painstakingly created this needlepoint masterpiece knew there's nothing better than bringing nature indoors. The only problem: Who wants to rob anyone of the pleasure of this lovely depiction by sitting in the chair?



SQUIRREL PORTRAIT

My little retreat (a former chicken coop!) is named "Squirrel Cottage" for all the furry, long-tailed creatures scampering about, so I'm always looking for more collectibles to "squirrel away" inside. This cross-stitch flea market find might just be the perfect addition to my menagerie.



COUNTRY LISTINGS

With at least five bedrooms apiece, these **SLEEP-A-CROWD HOMES** will give your extended brood plenty of room to spread its wings.



IT CAN BE YOURS!
Listed for \$359,000, this circa 1843 PINE MEADOW, CT, five-bedroom home has been beautifully updated and boasts two sprawling porches where you'll enjoy views of the adjacent brick carriage house. Agent: Mary New; bhhsneproperties.com

GUEST ROOM



Essentials

Make your loved ones feel right at home with these special touches.



Bouquet, From \$45;
thebouqs.com



Tray, \$30;
crateandbarrel.com



Candle, \$24;
aspenbaycandles.com



Slippers, \$42;
acorn.com

NORWALK, OH \$325,000 ▶

Celebrate the holidays with old-fashioned grandeur inside this circa 1854 **five-bedroom** home, where crown molding and intricate wood trim recall the elegance of yesteryear.

Agent: *Linda Armstrong; theateamsellshomes.net*



▲ YORK, PA \$269,900

This **seven-bedroom**, Second Empire-style home has plenty of room to roam—it sits on nearly 5 acres. Agent: *Jerry Pilgrim; pilgrimteam.com*



◀ WISCASSET, ME \$384,800

Your company will never want to leave the quaint **six-bedroom**, 19th-century Georgian. In addition to the gorgeous house, they're sure to appreciate the water views from the back deck.

Agent: *Bill Crocker; kw.com*

Wraparound porches and a pretty backyard are a big bonus.



SLEEPY EYE, MN \$349,000 ▶

Listed on the National Register of Historic Places, this **five-bedroom** circa 1901 home currently functions as a bed-and-breakfast. Agent: *Jennifer Kirby; historichomesofminnesota.com*



▲ STORY CITY, IA \$335,000

Cooking for a houseful of loved ones will be a snap, thanks to the well-appointed butler's pantry and gourmet kitchen in this **five-bedroom** charmer. Agents: *Traci and Bill Jennings; jenningsrealestateteam.com*

DERBY, CT \$295,500 ▶

Nothing could be finer than hosting Thanksgiving dinner next to a roaring fire in this **five-bedroom** manse's formal dining room. Agent: *Heidie Kassery; coldwellbankerhomes.com*

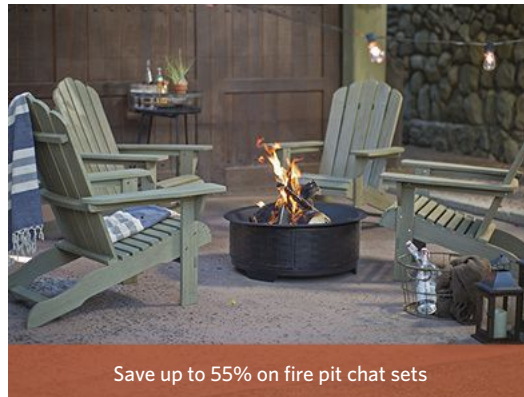


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INSPIRING IDEAS FOR IN AND AROUND THE HOUSE

2016 *Country Living* MAKEOVER TAKEOVER

Bed/Bath Before & After

In the third installment of our farmhouse fix-up, *Country Living* Style Director Page Mullins and singer-songwriter Holly Williams team up to tackle their biggest challenge yet.

AFTER ▲

From blah to beautiful! Turn the page to see how Page and Holly transformed the bathroom in this Tennessee farmhouse.

BEFORE

STYLING BY PAGE MULLINS.



CEILING PAINT:
Black Blue by Farrow & Ball. **TRIM: All White** by Farrow & Ball.
WALLPAPER: Country Living Toile in Green by Spoonflower. **FLOOR TILE: Cluny** by Granada Tile



PAINT CHIPS AND TILE, DAVID HILLEGAS.

THE BATHROOM

"I would describe the 'before' as bland and terrible," Holly says. "Everything was old—and not in a charming way."

WHAT THEY DID: **CARVED OUT MORE SPACE**

The team gutted the room, enlarged the window, and elongated the shower, now covered with 3-by-6-inch white subway tile (Lancaster Bianco; tilebar.com).

PILED ON THE PATTERN

"Holly has a gift of mixing patterns together," says Page. Case in point: green toile wallpaper + a graphic black-and-white tile. The small scale of the playful toile doesn't fight with the floor.

INSTALLED A CUSTOM VANITY

Holly worked with Omega Cabinetry (omegacabinetry.com) to create the perfect base for the Brockway cast-iron sink and Cannock faucets (both from kohler.com). Sleek Gatco Tavern mirrors and clean-lined Sutton sconces (both from lampsplus.com) complete the space.

ADDED STORAGE

A new curio cabinet provides a pretty display for towels from the Alexandra Linen Flower Collection (worldmarket.com), chosen by *CL* readers who voted online, and complements the vintage claw-foot bathtub, which Holly found on one of her antiques hunts.

Katie will amaze you with every precious "breath" and coo!

An amazing
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touch-activated
baby doll!



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ACTIVATED**



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*
* She
* coos!
*
* Feel her
* "heartbeat!"
*
* Feel her
* "breathe!"



So Truly Real[®], she responds to you!

Just one look from little *Katie's* big blue eyes is all it takes to fill your heart with love. Go ahead and pick her up—she's such a perfect fit for your waiting arms, you'll never want to let her go!

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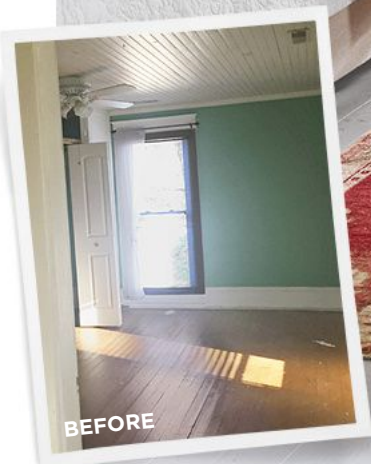
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CEILING AND WALL
PAINT: Downpipe
by Farrow & Ball.
FLOOR PAINT: Pavilion
Gray by Farrow & Ball.
SHADE FABRIC: Laser
in Champagne from
King Cotton; kingcottonfabrics.com



THE BEDROOM

“There was an awkwardly placed dividing wall, as well as old, smelly carpet and dated green and white paint,” says Holly.

**WHAT THEY DID:
TOOK OUT THE
WALL, REPAINTED
EVERYTHING**

Once the wall came down, the space was far less choppy, and a new coat of dark paint reinforced the cohesiveness of the once-divided room. “The

painters thought I was crazy to paint the ceiling, but I wanted the white bedding to really pop,” says Holly. (*Camelback Upholstered beds and P5 mattresses, selected by CL readers; available at sleepnumber.com*). A starburst chandelier, extra-wide nightstand, and stacked glass table lamp (*all from worldmarket.com*) add a modern edge to the space.



PORTRAIT, LESLEE MITCHELL; (OPPOSITE PAGE) FABRIC AND PAINT CHIPS, DAVID HILLEGAS.

CREATED A COZY SITTING AREA

Although the fireplace doesn't yet work ("It costs a fortune to fix!" Holly says), she created a warm reading nook around it with an antique French leather club chair and assorted flea market finds. Although new, the bar cart (*worldmarket.com*) blends right in and offers extra book storage, as well as a convenient spot to mix up a nightcap.



HOLLY WILLIAMS'S COUNTRY HOUSE MUST-HAVES

WALLPAPER

"Some people like to watch TV or get on Facebook. I like to look at wall coverings. It's a high-impact way to add personality to a space."

A CLAW-FOOT TUB

"Taking baths is my escape. I can't wait to soak in my tub once my girls [Stella June, age 2, and Lillie Mae Louise, age 8 months] have gone to bed."

SUBWAY TILE

"I use it in almost all of my renovation projects: kitchens, bathrooms, you name it. Tilebar's Lancaster tile has a worn-in, handcrafted feel to it that belies its very reasonable price tag."

CANDLES

"A staple at my shop White's Mercantile, the lightly musky Forest Fir candle by Linnea's Lights is a favorite, particularly during the holidays. It also hides the less pleasant smells that come with 100-year-old homes!"

GAMES

"Nothing beats having friends over and playing Monopoly for hours."

I Saved My Best Friend



Amanda Seyfried with
her adopted dog Finn



Join us.
Together, we can Save Them All.®

bestfriends.org/save

ASK A COUNTRY VET

Animal expert **DR. TRICIA EARLEY** answers your questions about chilly horses, blue-eyed kittens, toothy rabbits, and more.



Q My dog, Sammy, loves to eat the acorns that fall from our trees. I haven't seen any suspicious symptoms, but are they harmful?
-L.K., Dallas, TX

A Unfortunately, I am going to have to encourage your pooch to stop eating that particular treat on his outings. Acorns contain gallic acid and tannic acid, which can be harmful to dogs. Even though you may not be seeing the effects, acorns often cause mild to moderate gastrointestinal upset. More importantly, when swallowed whole, acorns have the significant potential of causing an intestinal

blockage. The stomach doesn't digest acorns easily, and they can become lodged in the small intestine. Not only would this be uncomfortable for poor Sammy, but it can also be life-threatening and require surgical removal. (Keep in mind that even acorn caps can cause an obstruction in small dogs.) If you find that Sammy just can't seem to resist the acorns in your yard, I'd recommend frequent raking to remove the temptation from the scene.

Q We recently moved, and the brutal winter weather has been quite an adjustment. Is it okay to exercise my horse, Champ, even when the temperature drops?

-J.S., Isanti, MN

A Unless you have some kind of a custom-made fleece jogging suit for Champ, I'd use caution in extreme cold weather, especially if he isn't used to the new climate. If you do choose to go out for a ride, be sure to spend time warming up, as Champ's tendons and ligaments are going to start off stiff in cold weather—and that means he'll be more susceptible to injury. If your horse becomes sweaty during exercise, remember that it's very important that he has a warm place to cool down and completely dry off so he doesn't get sick before being turned out to pasture.



BEST IN SHOW



Pet Picks

Let your pup partake in the Turkey Day feast—and football!—with these finds.



Turkey Toy,
\$20; muttonopolis.com



Thanksgiving Dinner Dog Food,
\$30 for 12 cans;
chewy.com



Pumpkin Biscuits,
\$11; barkshop.com



Plush Pie Slice,
\$15; leslysplushes.etsy.com



Game-Day Collar,
\$40; thesouthernpup.etsy.com

DOG: KRISTY NICHOL/GETTY IMAGES; HORSE: JOHN ELK III/GETTY IMAGES; DOG BISCUITS: SUSAN SCHMITZ/SHUTTERSTOCK



Have a pet question? Drop Dr. Earley a line at countryvet@countryliving.com.



Q We recently adopted the most beautiful blue-eyed kitten and named her Daisy. Now that she's around six months old, is it safe to assume her eyes will stay blue?

-V.M., Decatur, TN

A It takes kittens a good two weeks or so to open their eyes, and when they do, they're typically a blueish-gray. Owners get excited about the possibility of having a blue-eyed cat, but that eye color is not fully developed. During the first three months of a kitten's life, her eye color may continually

change as melanocytes—the cells in the iris that produce pigment—display a beautiful array of oranges, yellows, greens, or ambers. But after about six months of kaleidoscope eyes, the color finally settles. So good news! It sounds like enough time has passed, and Daisy is going to hang on to those Frank Sinatra-hued eyes.

Q I've had Sandy, an English bulldog, for nearly 11 years. As she grows older, should I alter her diet or add in supplements?

-S.S., San Gabriel, CA

A As Sandy reaches her golden years, choose a diet specific to seniors (ages 10 and up). Elderly dogs require food that's easy to digest. These special foods are typically lower in fat and rich in a high-quality protein. Sandy's diet should also include fiber and fish oils or another source of omega 3 and 6 fatty acids. (Fatty acids are good for the skin, heart, and joints.) Give her a glucosamine and chondroitin sulfate supplement for joint health, as arthritis is common in aging dogs. Most importantly, take your furry senior citizen for veterinary checks at least every six months.



Q My friend said that my new rabbit, Clover, may need her teeth trimmed from time to time. Is this true? Can I do it myself?

-A.H., Gresham, OR

A Bunny teeth are constantly growing. This is an adaptation, as a rabbit's primary diet is grass/hay, weeds, and other fibrous material, which act as a natural file on the teeth. Because rabbits in captivity are often fed diets that don't naturally buff the teeth, they may require dental care to keep those chompers trimmed. Clover should visit a rabbit-savvy veterinarian for an overall dental exam. If any of her teeth are overgrown, your vet will likely use a rotary tool to file them down. (This is often done under anesthesia.) To keep vet visits to a minimum, make sure to feed Clover a diet that is 80% timothy or orchard hay.



CAPTION THIS



Pet Photo

The writer of our favorite caption may have his or her words printed in an upcoming issue. Just e-mail us at countryliving@hearst.com between **October 4, 2016**, and **November 8, 2016**, to submit your clever caption.



**JULY/
AUGUST'S
WINNER**

"You're definitely my 'mane' squeeze!"

-S. MURPHY
GARDNER, MA

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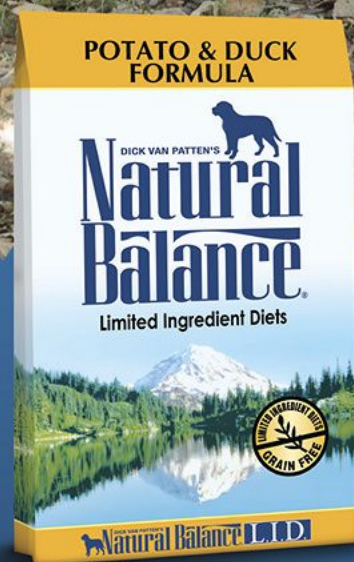
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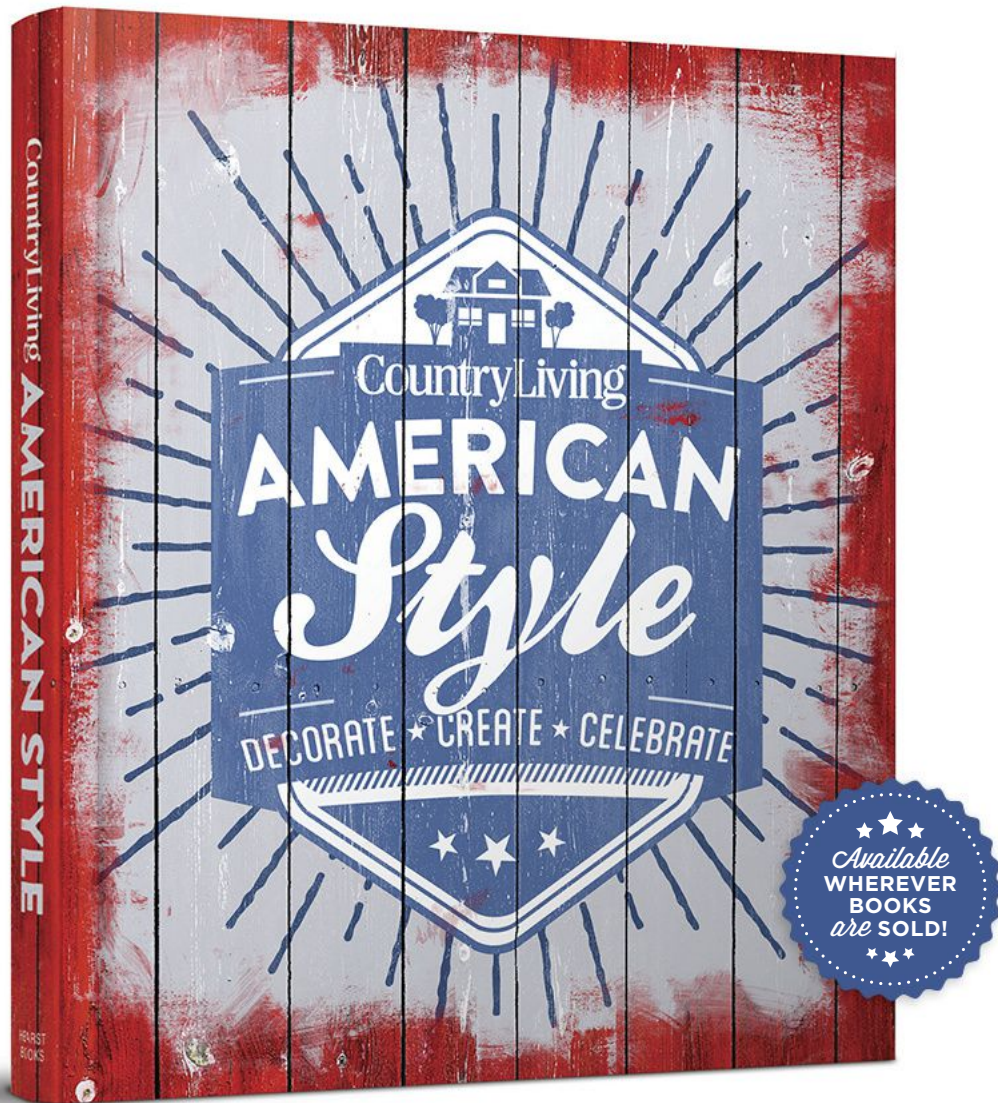
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November 2016



Download this
pattern at countryliving.com/cross-stitch.

(Our Copy Chief
Katie Bowlby stitched the
one you see here.)



TRUE GRIT

When a couple embarks on a five-year, floor-to-ceiling restoration of a 200-year-old home—after a two-year search to find “the one”—it’s pretty clear they’re in it for the long (over)haul. Here’s proof that patience pays off.

BY CAROLINE MCKENZIE PHOTOGRAPHS BY TARA DONNE
STYLING BY OLGA NAIMAN



Neil Frauenglass and George Case are not prone to rash decisions. When it came to finding their country home in rural New Hampshire, the Philadelphia-based couple was downright methodical in their hunt. “If there was a house we liked, we’d spend several weekends in the town just to make sure the setting was also a good fit,” says Neil. After nearly two years of searching, they found the “keeper”—a circa 1825 farmhouse with beautiful bones and seven fireplaces in a quaint village with 800 residents. But it needed some updating, and the restoration process was another test of patience. They spent the next five years going from room to room, meticulously addressing structural concerns (a crumbling fireplace) and replacing dated decor (shag carpeting). Wallpaper removal was particularly arduous but also a revelation: They found original horsehair plaster with a magnificent patina, as well as walls covered in bright milk paint. Throughout the process, they added their mix of antique and modern furniture and an assortment of rough-hewn accessories. Although the design enthusiasts hesitate to call the house “done,” they are content, for now, to enjoy the fruits—and fireplaces—of their labor.



LIVING ROOM

Set against the beautifully distressed plaster walls, the camelback sofa is just one example of the couple's antiquing tenaciousness. They fell in love with it at a local estate sale, but it wouldn't fit through the room's door. (The house had been remodeled so many times that the sofa was literally stuck in the parlor!) After placing the winning (and only) \$20 bid, the couple cut off the legs, shoved it through a window, and reassembled it in their New Hampshire living room. Now it and a pair of wing-back chairs are upholstered in a sophisticated black linen, which echoes the colors in their ancestral paintings.

DINING ROOM

George and Neil were initially stumped by what to do in this room. "It took selecting the millwork paint color to really figure out how it needed to be furnished," George says. "We had very traditional pieces in here at first, but then we realized that instead of trying to make it into a museum, we could give the room both a modern and historic feel. It's actually been a big lesson with the whole house." The buck, a New England antiques trip find, oversees holiday celebrations from above the mantel.

Charleston Gray
Farrow & Ball



“For the past 200 years, this home has only been owned by two families. We had to pull up a lot of 1970s shag carpet and wallpaper, but everything we wanted was there.”

KEEPING ROOM

The space just off the kitchen was the very last to be completed during the five-year restoration. “For a long time, we used it begrudgingly. The dark red brick was drab and completely uninviting,” says Neil. That all changed when they swathed the brick and paneling in a creamy coat of paint. Now it’s a space where they showcase some of their favorite flea market finds, including a Danish leather chair and part of an old shipping crate that they’ve hung on the wall (at right).



PERFECTLY IMPERFECT

An old wagon wheel with just the tiniest remains of spokes hangs above the fireplace, which they left untouched.

Shaded
White
Farrow & Ball



WHAT MAKES
OUR HOME

—  —
Country

Here's how Neil and George made a drafty and dated farmhouse feel warm and timeless.



COZY RUGS

"We continually move scatter rugs around our house." From \$62; wayfair.com



STREAMLINED LIGHTING

"We're drawn to industrial fixtures." \$339; allmodern.com



NODS TO NATURE

"It looks like a bunch of trappers live here." \$299; potterybarn.com



TIMELESS FURNITURE

"There's something about an ornate piece with a nice patina." \$2,249; ethanallen.com



KITCHEN

When George and Neil bought the home, they received advice from a friend: “Let the house speak to you.” They didn’t bargain on it screaming at them, but it did just that when the kitchen’s large fireplace began to crumble. They used the disaster as an opportunity to reconfigure the kitchen, which has smart built-ins and just enough space for an eating area featuring a scrubbed pine table and four 19th-century French chairs. Now restored, the fireplace casts a warm glow. Above it, the antique wood scarn, complete with 20 original spools of yarn, is a great conversation starter.



Old White
Farrow & Ball



The original fireplace was floor-to-ceiling red brick. When they rebuilt it after the crumbling incident, they used the old bricks for the fireplace box and added a large mantel. “It really feels like it’s the way it should have been in the first place,” George says.



MASTER BEDROOM

Neil and George had dreams of anchoring the master bedroom with an authentic rope bed, but after years of searching for the right one, they finally realized the style was just too small by today's standards. ("We have a lovely collection of them in the barn now," Neil says with a laugh.) The couple opted for an understated wooden headboard and looked to textiles—ticking-stripe pillows and old horse blankets complete with leather straps—to create the look they had envisioned.



The millwork on the fireplace is the only thing that remains unchanged in the room. "We had been trying to figure out what to do with it, but then we realized we loved it just the way it is," says Neil.

GUEST BEDROOM

Green was the last color that Neil and George had in mind for this room, but when they removed the wallpaper and discovered a verdant shade of milk paint, they knew it was meant to be. To keep the focus on the green, they added a simple pair of antique twin beds and one of the couple's many vintage wool rugs. "We have a bit of a scatter rug problem," says Neil. Across the room is a cozy reading nook (above), complete with a traditional English roll armchair and, on occasion, a roaring fire.



**PERFECTLY
IMPERFECT**

Neil was initially disappointed when he uncovered the green walls beneath layers of wallpaper, but he has grown to love both the color and the age-old vibe.



Golden Opportunity

When lifelong East Coasters moved 3,000 miles across the country to be closer to their grandkids, designer Maya Williams helped them outfit a California farmhouse with a New York state of mind.

BY LAURA KOSTELNY
PHOTOGRAPHS BY DOMINIQUE VORILLON
STYLING BY SUNDAY HENDRICKSON





The traditional farmhouse, complete with a gable roof and board-and-batten paneling, stands out from the typical Spanish-style architecture popular in Ojai, California.



Decorator's White
Benjamin Moore

1. Original Fireplace

Made of coveted Ojai stone, the fireplace surround adds a grounding element to the neutral room. "When we demoed the house, we covered up the fireplace and had a sign that read, 'Do not touch!'" says Maya.

2. English Antiques

A few of the homeowners' more refined family heirlooms—like the walnut rocker and various collectibles—are offset by more "California casual" pieces, such as the slipcovered sofa.

3. Reclaimed Wood

The hardy coffee table—"the grandkids can't damage it," says Maya—reinforces the sustainable vibe of the home.

4. High-Pitched Roof

The stable's steep lines, a staple of New England architecture due to brutal winters, mimics the roof of the main house.

For longtime East Coasters, even a farmhouse on 40 acres in Upstate New York couldn't compete with 11 grandchildren on the West Coast. So the couple opted to spend their golden years in the Golden State, on a 4-acre property in sunny Ojai, California. And while the house, which served as the area's first winery in the 1890s, offered plenty of history, it lacked the classic board-and-batten, Cape Cod-inspired character that the couple was accustomed to. So they assembled a dream team of architect Charles Samson, landscape designer Paul Hendershot, contractor Supan Builders, and interior designer Maya Williams and challenged them to design a traditional farmhouse with all the refinement, beauty, and warmth of an old East Coast home. "This house, with its classic, Shaker-style woodwork, is a departure from a lot of the Spanish architecture seen on the West Coast," says Maya. Fortunately, the designer's atypical east-meets-west approach pleased even the toughest, and tiniest, of critics—the grandkids.





Previously dilapidated, the arbor now features pomegranates and grapefruits and serves as a charming place to catch some shade.

5. Mellow Yellow

In both the kitchen and breakfast nook, Maya took a subdued approach to color with muted tones of classically California shades. The easy-breezy blockprint tablecloth (pomegranateinc.com) is the West Coast counterpoint to traditional bowback Windsor chairs (thosmoser.com).

The light-filled breakfast nook—no draperies here!—overlooks an impressive vegetable garden.





6. Textured Furniture

In the dining room, casual woven chairs (www.palecek.com) in a gray finish strike a California chord, while the custom-made walnut table evokes a farmhouse feel.

7. Timeless Tile

Drenched with sunshine from the three skylights, the kitchen features an equally sunny backsplash (walkerzanger.com). "The tile has such a classic quality—it feels like something that could have been here forever," says Maya.

8. Buttery Stove

In a sweetly retro shade of "Lemonade," the Viking range ups the sunny factor of the space.

9. Simple Cabinetry

Ample open shelving, classic Shaker-style cabinets, and bin pulls reinforce the room's country flair.





10

10. Organic Elements

Maya looked no further than the Topatopa Mountains for inspiration in the master bathroom. The earthy limestone floor (floroflosi.com) is embedded with fossilized rocks and shells. Hand-embroidered linen draperies in a soft shade of sand (chelseatextiles.com) add polish without distracting from the stunning scenery.

11. Salvaged Storage

Whether it's a "nightstand" made of stacked luggage in the kids' loft or a trunk at the foot of the guest room bed, antique travel pieces offer sensible spots to hide unsightly stashes.



11

WHAT MAKES THIS HOME



Country

Designer Maya Williams shares a few style staples of this relaxed-yet-refined California farmhouse.



YELLOW ACCENTS

"I don't think there's a color that's more iconically country."

Pillow cover, \$72; lesindiennes.com



TIMELESS FURNITURE

"You'll never second-guess a four-poster bed in mahogany wood."

Queen bed, \$3,329; ethanallen.com



POPS OF NOSTALGIA

"Here's hoping the grandkids grow to love Nancy Drew!"


Book; abebooks.com for similar



HORSES

"I find inspiration in the surroundings."

Bookends, \$41; houzz.com



The laser-cut lantern (vaughan designs.com) casts soft shadows on the walls at night



The Great Escape

For two antiques lovers with a soft spot for country life, a cramped Brooklyn loft is simply no match for a stunning 1700s farmhouse in Upstate New York. Here's how a weekend retreat turned into a full-time fixation.

BY JESSICA OTTE PHOTOGRAPHS BY DAVID A. LAND STYLING BY ANNA MOLVIK





**PERFECTLY
IMPERFECT**

The home's well-worn stair runner is a reminder of the guests who come and go. (Four-legged visitors surely appreciate the dog paintings lining the stairwell.)



One (of many) benefit to country life: good neighbors. Michael and Andrew loan out their barn to a farmer for hay storage and, in return, the farmer allows them to load up their 1988 Woody Wagoner with apples, peaches, and more from his 150-acre orchard.

Andrew Arrick and Michael Hofemann needed space. In 2006, the couple, along with their German wirehaired pointer, Matilda, were living in a 1,500-square-foot loft in Williamsburg, Brooklyn, and they found themselves wanting a little more room and a lot more tranquillity. “I think people get to that stage where the city is just too much,” says Michael. “It gets to you.” So when they found a listing for an 18th-century farmhouse near Hudson, New York, they couldn’t resist. “At the turn of the century, the place was an inn called The Locust Rest and Tea Stop,” Andrew says. “We liked it immediately, and did that thing you’re *not* supposed to do: We bought the first house we visited.” Situated on 4 acres, the 3,500-square-foot home initially served as an occasional weekend retreat, Andrew says. “But after a few years, we started to think, ‘How can we make this work full-time?’” So, in December 2012, the couple quit their jobs; sold the loft; adopted another pointer, Gunnar; and opened their Hudson-based home furnishings store, Finch (finchhudson.com). And even though the home is no longer a working inn, you’d never know it based on the steady stream of visitors that check in on the weekends.

LIBRARY

Michael and Andrew transformed this space—formerly a kids’ playroom—into a cozy reading room. First, they hired a local carpenter to install built-in shelves on three walls, which was no easy task in the 200-year-old home. “There is not a straight line in the house,” says Andrew. “The baseboard in one part of the room may be 6 inches taller than in another part of the room.” The couple then added a few well-appointed antiques—including a 1930s Danish leather chair (that they originally bought for their store) and a 1960s sofa featuring its original golden fabric—that blend seamlessly with the patterns found in the Oushak-style rug (abchome.com) and kilim-covered ottoman.



KEEPING ROOM

The couple reupholstered two 1940s American chairs and a pair of French Art Deco chairs in a hardy textile from Mood Fabrics (moodfabrics.com). "We have a lot of neutrals in the house, so we liked the idea of introducing denim blue here," Andrew says. The 1950s scroll iron-and-glass coffee table sits atop a vintage overdyed rug from F.J. Kashanian (fjkashanian.com). Flanked by bronze-and-porcelain French wall sconces from the 1920s, a vintage blue cabinet is a makeshift easel for *Woman in a Blouse* by Isaac Soyer.



DINING ROOM

The table was one of the first pieces Michael and Andrew purchased for their home. Found at Brimfield (brimfieldantiquefleamarket.com), its row of drawers provides a great place to stash table linens. Vintage folding chairs are more comfortable with cushions made from 19th-century German grain sacks. The couple painted the once gilt-gold chandelier with a white primer and added the understated St. Antoine by Farrow & Ball wallpaper, a 19th-century Danish painting, and vintage wall sconces from Andrew's father.



WHAT MAKES OUR HOME

— 🏠 —
Country

Comfortable furniture, stately antiques, and clean lines make for a sophisticated space that's not at all stuffy.



INVITING SEATING

"We want our guests to sit and stay for a while."
\$379; ikea.com



SWEDISH CLOCK

"What better way to keep time in the kitchen?"
creativecoop.com for stores



WOVEN RUG

"The easiest way to twirl up a room: a rug!" From \$18; hayneedle.com



PORTABLE CHAIRS

"Folding chairs give a reliably country flair."
\$94 for 4; target.com



KITCHEN

The family, including Matilda, enjoys breakfast daily at an industrial metal foundry table. The sign above the doorway hung in the home when it was a turn-of-the-century inn, and it was a gift from local relatives of the original owners. "Back in the day, you could stop here for a chicken dinner for \$1.99," Andrew says. The couple added a vintage porcelain double farm sink and re-faced all of the cabinets. The back entrance to the house was converted into a country pantry for collections of dishware and pitchers. Andrew and Michael installed a vintage set of cabinets in the center and had a carpenter build matching cabinets to surround it.

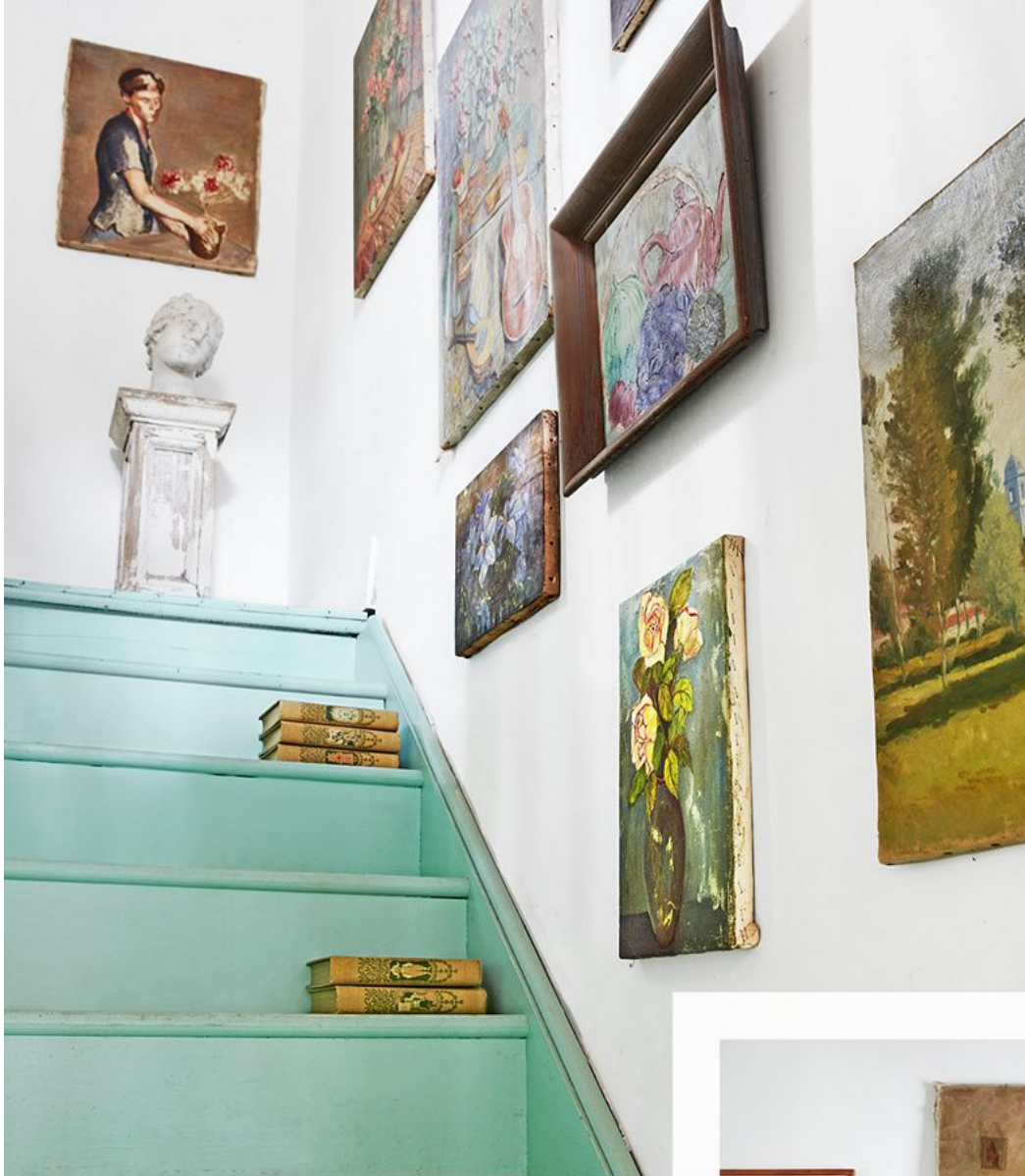


MASTER BEDROOM AND BATHROOM

Andrew's father is also an antiques dealer who runs Cottage & Garden (cottageandgardennewport.com) in Newport, Rhode Island, with his partner. He gifted both the cute sailor figurine and the collecting gene to his son. Says Andrew, "I love vintage mirrors, and what better place to showcase them than the bathroom. Some are shaving mirrors; another was salvaged from an old car." In the adjacent bedroom (below), the couple added a modern touch with a sleek white four-poster bed draped in an 1800s coverlet and opted for his-and-his bookcases rather than traditional stands.



"We generally buy what we like without much evaluation of provenance or market value. It's a mix of thrift store, flea market, and auction finds."



ATTIC BEDROOM

The third-story guest suite offers a cozy home to items culled from local estate sales, including the spool bed and sweet framed needlepoint. It's also yet another place to display the couple's cherished oil paintings. "I'd guess we have about 40 oil paintings throughout the house, although it's hard to say because some haven't even been hung yet!" says Andrew.





Kettle Cooked



BBQ FLAVOR SO RICH *and* SMOKY
you can almost HEAR IT SIZZLE.

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THE SAVOR-EVERY-MOMENT GUIDE TO
Thanksgiving

The fourth Thursday of November is about the food, yes, but if your Instagram-worthy turkey comes at the expense of enjoying time with the people you love most, it's not worth ruffling your feathers. This year, do yourself a favor with blessedly simple recipes that deliver on flavor while still allowing you time to, say, sneak a nip of bourbon with grandpa or draw stick-people pilgrims with the nieces. While you're at it, be sure to soak up the holiday's underrated moments, from the frenzied, we're-out-of-[blank] grocery store run to dish duty (yes, *dish duty*). By the time the day ends, you'll feel full in more ways than one.

--X--X--X--

PRODUCED BY
Charlyne Mattox

PHOTOGRAPHS BY
Brian Woodcock

PROP STYLING BY
Page Mullins

RECIPES AND FOOD STYLING BY
Marian Cooper Cairns

In With the Old
*Let the holiday
serve as an excuse to
celebrate your most
sentimental collectibles.
(See page 91 for
more pewter.)*



**Personalize
Place Settings**

*Use old family
photos to help guests
find their seats—
and to inspire
“remember when”
banter.*



--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--

THE PERFECTLY IMPERFECT THANKSGIVING TABLE

A table set with mismatched plates, linens, and silver collected over time is, quite fittingly, as beautifully hodgepodge as the people who will soon surround it.

--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--

Stop and Savor... THE HOMETOWN GROCERY STORE RUN

The day after Thanksgiving may be known as Black Friday, but shoppers in pursuit of last-minute grocery staples know the evening before Thanksgiving as “Ack! Wednesday”—as in “Ack, I forgot the water chestnuts” or “Ack! We’re out of mini marshmallows.” And while the mad, beat-down-the-doors scramble for that last can of Libby’s canned pumpkin is not particularly glamorous, there is something beautiful about unexpected run-ins with long-lost acquaintances—the childhood friend you haven’t seen in years, the high school English teacher who coached you through *Beowulf*, or the sweet church organist who asks if you’re still playing the piano. You emerge from the chaos with both the canned pumpkin and a sense of gratitude for people who, after all these years, still remember you—even if they forgot to buy water chestnuts. Turns out Memory Lane can be found on Aisle Three.

Turkey Roulade Three Ways

MAKES 8 servings
WORKING TIME 30 minutes
TOTAL TIME 1 hour, 25 minutes

2 boneless, skinless turkey breasts (3 1/2 to 4 pounds total)

Kosher salt and freshly ground black pepper

1 recipe Take-Your-Pick Filling

1 1/2 tablespoons canola oil

1. Preheat oven to 425°F. Line a rimmed baking sheet with foil and fit with a wire rack.
2. Butterfly breasts crosswise, being sure not to cut all the way through. Place a piece of plastic wrap over one open breast, and pound to a rect-

angle about 12-by-14-inches (1/4-inch thick). Season with salt and pepper. Repeat with remaining breast.

3. Spread half of desired filling onto one breast, pressing to adhere. Tightly roll from one long side and secure with butcher’s twine. Tuck ends under and tie lengthwise with butcher’s twine. Repeat with remaining breast and filling. Rub roulades with oil, dividing evenly. Season with salt and pepper.

4. Bake on prepared baking sheet until an instant-read thermometer inserted in the thickest part reads 165°F, 40 to 45 minutes. Let stand 10 minutes before slicing.

Take-Your-Pick Filling

Each filling recipe makes enough for 1 roulade recipe.

1. Fennel-Apple

Cook 1 chopped **fennel bulb** and 2 each chopped **Honeycrisp apples** and **shallots** in 2 Tbsp. **unsalted butter** in a large skillet over medium heat, stirring occasionally, until golden brown, 10 to 12 mins. Stir in 2 Tbsp. each chopped **fresh tarragon** and **fennel fronds**. Season with **kosher salt** and freshly ground **black pepper**.

2. Bacon-Mushroom

Cook 4 slices chopped **thick-cut bacon** in a large skillet over medium heat until crisp, 6 to 8 mins. Remove to a plate with a slotted spoon, pour off all but 1 1/2 Tbsp. drippings. Add 1 lb. chopped assorted **mushrooms** to drippings; cook, stirring occasionally, until lightly browned, 8 to 10 mins. Add 1 bunch chopped **scallions** and 1/3 cup chopped **fresh flat-leaf parsley**; cook, stirring occasionally, until scallions are tender, about 2 minutes. Stir in 1/4 cup **dry white wine**; cook until wine evaporates, 3 to 4 mins. Stir in 3 Tbsp. **seasoned bread crumbs**. Season with **kosher salt** and freshly ground **black pepper**.

3. Sausage-Corn Bread

Cook 8 oz. **Italian sausage** (casing removed) in a large skillet over medium-high heat, breaking it up into small pieces with a wooden spoon, until no longer pink, 5 to 7 mins. Stir in 2 minced **garlic**

cloves; cook 1 min. Add 2 cups crumbled **corn bread** and 1 Tbsp. chopped **fresh thyme**. Remove from heat, and stir in 1/2 cup **chicken stock**. Season with **kosher salt** and freshly ground **black pepper**.

Sweet Onion & Herb Gravy

MAKES 3 cups
WORKING TIME 1 hour
TOTAL TIME 1 hour, 10 minutes

6 tablespoons unsalted butter
1 sweet onion, chopped
2 garlic cloves, chopped
1/3 cup all-purpose flour
6 cups chicken stock
3/4 cup dry white wine
2 tablespoons chopped fresh flat-leaf parsley
2 tablespoons chopped fresh chives
1 tablespoon chopped fresh thyme

Kosher salt and freshly ground black pepper

1. Melt butter in a large straight-sided skillet over medium-high heat. Add onion, and cook, stirring occasionally, until golden brown, 10 to 12 minutes. Add garlic, and cook 1 minute. Sprinkle flour over onion, and cook, whisking, until flour is golden brown, 1 minute.
2. Slowly whisk in stock and wine. Cook, whisking often, until reduced to 3 cups or until gravy reaches desired thickness, 45 to 50 minutes.
3. Strain through a fine mesh sieve; discard solids. Stir in parsley, chives, and thyme. Season with salt and pepper.

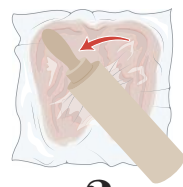
HOW TO Roll a Roulade

Don’t be intimidated by the fancy-sounding name.



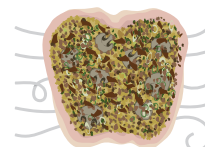
1

Butterfly turkey breast crosswise, being sure not to cut all the way through. Open like a book.



2

Place a piece of plastic wrap over one breast and pound (using a meat mallet or rolling pin). Repeat with remaining breast.




3

Place 5 (10-inch) pieces of butcher’s twine under breast, spacing evenly. Spread filling on breast, pressing to help adhere. Tightly roll up breast.



4

Tie twine, trimming excess. Tuck ends under. Tie 1 (25-inch) piece of twine lengthwise to help secure.



Turkey Roulade
Three Ways
and Sweet Onion
& Herb Gravy

IN WITH THE OLD
**HEIRLOOM
PEWTER**

Dull, polished, or somewhere in between, pewter servingware has an understated sort of elegance. And while it's often referred to as "the poor man's silver," we think it adds a decidedly noble touch to the Thanksgiving table.

Start Collecting:
elsiegreen.com



ELK COVE, CALERA, AND ROEDERER ESTATE WINES, DAVID HILLEGAS.

Save the Cork
 Jot down the year and you'll have a Turkey Day token.



IN WITH THE OLD
CORKSCREWS
 There should be some ceremonial significance—"pop" and circumstance!—to the uncorking of a wine bottle, and antique corkscrews (these range in date from 1870 to 1930) romanticize the ritual. (Tip: Collect a new one every year, then tie placecards on them at future feasts.) **Start Collecting:** andreburgos.com

HOW TO
Serve the Perfect Wine
 Here are six expert-vetted, turkey-compatible picks to save you the 15 minutes of deliberation in the wine aisle.



RED
SAVE: Josh Cellars Legacy Red Blend, \$15; available nationally
SPLURGE: Elk Cove Pinot Noir, \$27; available nationally



WHITE
SAVE: H&M Hofer Gruener Vetliner, \$15; available at Whole Foods
SPLURGE: Calera Chardonnay, \$20; available nationally



BUBBLY
SAVE: Calixto Cava, \$12; available at Whole Foods
SPLURGE: Roederer Estate Sparkling Wine, \$25; available nationally

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Rosemary
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IN WITH THE OLD
IRONSTONE
The iconic earthenware comes in a wide variety of shapes and sizes, from stately platters to hardy casserole dishes, and its milky shade provides the perfect quiet backdrop for vibrant cranberry red, sweet potato orange, and the other delightful hues of the day. **Start Collecting:** replacements.com



A glass bowl filled with a thick layer of white yogurt, topped with fresh blueberries. Below the yogurt is a layer of granola. A small packet of Kellogg's Raisin Bran Granola is placed on the granola. The granola consists of golden-brown clusters, raisins, and almonds.

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Crunchy Granola Clusters • Plump Raisins • Sweet Honey
Oh, yes we did. Also in *Cranberry Almond*.



--X--X--X--X--X--X--X--X--X--X--X--X--X--

5-INGREDIENT* SIDES

Here's what you'll save with these blessedly uncomplicated recipes: money, time, and counter space. Oh, and, while you're at it, you might as well save room for seconds.

**Butter, oil, salt, and pepper not included*

--X--X--X--X--X--X--X--X--X--X--X--X--X--

Rosemary Monkey Bread Stuffing

MAKES 8 servings
WORKING TIME 20 minutes
TOTAL TIME 1 hour, 10 minutes

1. Cook 1 chopped **sweet onion** and 4 ribs sliced **celery** in 4 Tbsp. **unsalted butter** in a large, straight-sided skillet over medium heat, stirring occasionally, until tender and golden brown, 8 to 10 mins. Transfer to a bowl; cool 5 mins. Whisk in 1 cup **chicken stock** and 2 **large eggs** until combined. Season with 1 tsp. **kosher salt** and 1/2 tsp. freshly ground **black pepper**. Stir in 1 1/2 lbs. **rosemary focaccia** (cut into 1- to 1 1/2-inch cubes).
2. Transfer to a buttered 9-inch springform pan. Bake at 375°F until golden brown, 35 to 40 mins. Cool 5 mins; run a knife around outer edge of stuffing, then remove ring. Serve warm.

**If you can't find rosemary focaccia, use plain focaccia and add 1 1/2 Tbsp. chopped fresh rosemary.*

Brussels Sprouts Gratin

MAKES 8 servings
WORKING TIME 25 minutes
TOTAL TIME 1 hour, 10 minutes

1. Boil 3 lbs. **Brussels sprouts** (trimmed and halved) in a large pot of boiling salted water until crisp-tender, 5

to 8 mins. Drain and run under cold water to cool; spread, in a single layer, on a paper towel-lined baking sheet; dry completely.

2. Cook 3 chopped **garlic cloves** in 2 Tbsp. **unsalted butter** in a large saucepan over medium heat until fragrant, 1 min. Sprinkle with 1/4 cup **all-purpose flour**; cook, whisking, 1 minute. Slowly whisk in 2 cups **half-and-half**. Simmer, whisking often, until thickened, 6 to 7 mins. Remove from heat and whisk in 6 oz. grated **Gruyère cheese** (about 1 1/4 cups); fold in Brussels sprouts. Season with **kosher salt** and freshly ground **black pepper**.
3. Transfer to a buttered 3-quart baking dish. Top with 3 oz. grated **Gruyère cheese** (about 3/4 cup). Bake at 375°F until bubbly and top is golden brown, 25 to 30 mins. Let stand 5 minutes before serving.

Slow-Cooker Mashed Potatoes

MAKES 8 servings
WORKING TIME 20 minutes
TOTAL TIME 5 hours, 20 minutes

1. Cook 4 lbs. **russet potatoes** (peeled and cut into 1-inch pieces), 4 cups **chicken stock**, and 1/2 tsp. **kosher salt** in a covered 4- to 5-quart slow cooker until potatoes are

tender, on high for 2 1/2 to 3 hours or on low for 4 to 5 hours.

2. Drain and return potatoes to slow cooker. Add 1 cup **sour cream** and mash to desired consistency. Fold in 1/3 cup sliced **fresh chives** and 1/2 cup warm **milk** (add more milk to loosen if desired). Season with **kosher salt** and freshly ground **black pepper**. Serve topped with chopped **fresh chives**. Serve warm.

Sweet Potato-and-Cauliflower Salad

MAKES 8 servings
WORKING TIME 20 minutes
TOTAL TIME 50 minutes

1. Toss together 1 1/2 lbs. small **sweet potatoes** (cut lengthwise into 1/2-inch wedges) and 1 small head **cauliflower** (cut into florets), 3 Tbsp. **olive oil**, and **kosher salt** and freshly ground **black pepper** on a rimmed baking sheet. Roast at 425°F, tossing once, until golden, 25 to 30 mins; cool.
2. Whisk together 4 Tbsp. **olive oil**, 3 Tbsp. **sherry**

vinegar, and **kosher salt** and freshly ground **black pepper** in a bowl. Add 8 cups **tern mixed lettuces**, 2/3 cup **pomegranate seeds**, and roasted vegetables; toss to coat. Serve immediately.

Cranberry-Grape Sauce

MAKES 8 servings
WORKING TIME 5 minutes
TOTAL TIME 20 minutes

1. Cook 1 chopped **shallot** in 2 Tbsp. **olive oil** in a large skillet over medium-high heat until soft, 1 to 2 mins. Add 2 cups each **fresh cranberries** and **seedless black grapes** (halved); cook, stirring occasionally, until cranberries just begin to burst, 3 to 4 mins.
2. Add 1/2 cup **ruby port** and 1/4 cup **fresh orange juice**; cook, stirring occasionally, until cranberries have burst and sauce is thickened, 10 to 12 mins.
3. Stir in 2 tsp. **orange zest**. Season with **kosher salt** and freshly ground **black pepper**. Serve warm or at room temperature.

Stop and Savor...

THE ALL-GROWN-UP KIDS' TABLE

You may have graduated to the "big" table decades ago, but somehow being around family puts us back in the roles of our youth. You, your siblings, and your cousins might have kids of your own, or you may run a company or be a best-selling novelist, but when the family breaks bread together, you will always be the girl who spent her beach vacation in headgear. Inevitably, someone will try and make you laugh during the blessing. But with all of the responsibilities of adulthood, it's nice to know there's one place where you will always be a kid, and where a cousin knows just how to get your goat. No matter how big you get.



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Visit SUCCESSRICE.COM to get this Cheesy Chicken & Rice Casserole recipe.



LOAVES

Wurzelbrot Rustic Loaf, \$5; theswissbakeryonline.com. **Semolina with Golden Raisins and Fennel Loaf**, \$5; amysbread.com

STORE-BOUGHT BREADS

Need something delicious to sop up the other goodness on your plate? These loaves, rolls, and biscuits will rise to the occasion.

ROLLS

Pepperidge Farm Multi-Grain Rolls, \$4; at *grocery stores*. **Sister Schubert's Clover Leaf Dinner Rolls**, \$4; at *grocery stores*. **Onion Pockets**, \$18; elizabar.com. **Dinner rolls**, \$5; at *Coscto*. **Original King's Hawaiian Sweet Rolls**, \$4; at *grocery stores*

BISCUITS

Cranberry Cherry Pistachio Biscuits, \$48 for 12; mamabiscuit.com. **Nine Sons Rising Buttermilk Biscuits**, \$5; available at *Whole Foods*. **Cheese Biscuits**, \$10 for 12; janesbiscuits.com

IN WITH THE OLD BREAD BOARDS & BREAD BASKETS

The collector's equivalent to a carb addiction is the seemingly insatiable desire to acquire mass quantities of beautiful wood and wicker vessels that add warmth and rusticity to the table.
Start Collecting: omerohome.com

GIVE THANKS
FOR

Apple Pie + Cheesecake

BAKED APPLE PIE CHEESECAKE

Prep Time: 30 min. | Total Time: 7 hours 10 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 3 Granny Smith apples (about 1 lb.), peeled, sliced
- 1-1/4 cups sugar, divided
- 1-1/2 tsp. ground cinnamon, divided
- 1-1/4 cups graham cracker crumbs
- 1/4 cup old-fashioned or quick-cooking oats
- 2 Tbsp. butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 tsp. vanilla
- 4 eggs

MAKE IT

COOK apples, 1/4 cup sugar and 1/2 tsp. cinnamon in saucepan on medium heat 6 min. or until apples are tender, stirring frequently. Cool.

HEAT oven to 325°F. Combine graham crumbs, oats, butter, remaining cinnamon and 2 Tbsp. of the remaining sugar; press onto bottom of 9-inch springform pan.

BEAT cream cheese, vanilla and remaining sugar in medium bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended.

SPREAD half the apples over crust to within 1/2 inch of edge; cover with cream cheese mixture. Refrigerate remaining apples until ready to use.

BAKE cheesecake 1 hour to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

DRAIN remaining apples just before serving cheesecake. Arrange apples on top of cheesecake as shown in photo.

THE HOLIDAYS ARE

Made WITH





Apple Cider Donuts
page 101



Butterscotch-Banana Trifle
page 101



Old-Fashioned Brioche Bread Pudding
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Pumpkin Cheesecake with Cookie Crust
page 101

Garnish with Leaves
Just use pie dough scraps and leaf-shaped cookie cutters. Bake at 350°F until golden.

Upside-Down Orange-Cranberry Cake
page 102



Spice Layer Cake
page 106



Sweet Potato Snickerdoodles
page 106

FALL DESSERTS

No matter where you fall on the sweets spectrum, you'll find a new favorite in this assortment.

Apple Cider Donuts

MAKES 12 servings
WORKING TIME 45 minutes
TOTAL TIME 1 hour, 45 minutes

- 1 cup granulated sugar
- 1 tablespoon ground cinnamon
- 3 cups apple cider
- 2 large eggs
- 6 tablespoons butter, melted and cooled
- 3 1/2 cups all-purpose flour, spooned and leveled, plus more for work surface
- 2/3 cup packed light brown sugar
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons apple pie spice
- 1 (48-ounce) bottle canola oil

1. Combine granulated sugar and cinnamon in a paper bag; shake to mix.
2. Boil cider in a large skillet over high heat until reduced to 1 cup, 15 to 20 minutes. Cool completely. Whisk together eggs, butter, and reduced cider in a bowl.
3. Beat flour, brown sugar, baking powder, salt, baking soda, and pie spice with an electric mixer until combined, 30 seconds. Beat in cider mixture just until moistened. Cover and chill at least 1 hour.

4. Heat oil in a large pot over medium heat to 365°F. Line a baking sheet with paper towels. Divide dough in half. Working with one half at a time, on a floured work surface, roll dough to 1/2-inch thick and cut into circles with a floured 3-inch doughnut cutter. Repeat with remaining dough, rerolling scraps once.
5. Fry doughnuts and holes, in batches, until golden brown, 45 seconds to 1 minute per side. Drain on prepared baking sheet 30 seconds. Gently toss warm doughnuts in cinnamon sugar.
6. Serve warm or at room temperature.

Butterscotch-Banana Trifle

MAKES 8 servings
WORKING TIME 45 minutes
TOTAL TIME 4 hours, 45 minutes

- 1 1/2 cups whole milk
- 1/3 cup all-purpose flour, spooned and leveled
- 6 large egg yolks
- 5 tablespoons unsalted butter
- 3/4 cup packed dark brown sugar
- 1 teaspoon kosher salt
- 1 1/2 cups half-and-half
- 2 teaspoons pure vanilla extract

6 medium ripe bananas (about 2 pounds)

- 1 tablespoon fresh lemon juice
- 1 (1-pound) loaf pound cake, cut into 3/4-inch cubes
- 2 cups sweetened whipped cream

Banana chips and broken toffee candy, for garnish

1. Fill a large bowl with ice, top with a medium bowl and a fine-mesh sieve. Whisk together milk, flour, and egg yolks in a separate bowl until smooth.
2. Melt butter in a medium saucepan over medium heat. Stir in sugar and salt and cook, whisking constantly, until sugar is foamy and melted, 2 to 4 minutes. Remove from heat and let cool 2 minutes. Whisk in half-and-half and milk mixture. Return pot to medium-low heat and cook, whisking constantly, until pudding thickens, 6 to 8 minutes. Remove from heat; stir in vanilla. Strain into prepared bowl.

3. Let pudding stand, stirring occasionally, until chilled, 20 to 30 minutes. Peel bananas, and cut into 1/4-inch-thick slices; toss with lemon juice.
4. Place one-third of cake and bananas in a trifle bowl; top with 2/3 cup pudding. Repeat two more times. Top with sweetened whipped cream. Cover and chill, at least 4 hours and up to 24 hours.
5. Serve garnished with toffee candy and banana chips.

Pumpkin Cheesecake with Cookie Crust

MAKES 8 servings

WORKING TIME 55 minutes
TOTAL TIME 12 hours, 25 minutes

- 12 pecan sandie cookies, plus more for garnish
- 1/2 cup roasted salted pecans, plus more for garnish
- 3 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar
- 3/4 teaspoon kosher salt, divided
- 3 (8-ounce) packages cream cheese, at room temperature
- 1 (8-ounce) container sour cream, at room temperature
- 1 cup packed light brown sugar
- 4 large eggs, at room temperature
- 1 (15-ounce) can pure pumpkin puree
- 2 teaspoons pure vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg

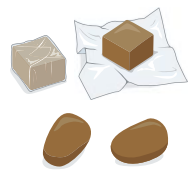
Sweetened whipped cream, for serving

1. Preheat oven to 350°F with the rack in the middle position. Pulse cookies and pecans in a food processor until finely ground, 10 to 15 times. Add butter, granulated sugar, and 1/4 teaspoon salt and pulse until well combined, 5 to 7 times. Press cookie mixture firmly into bottom of a 9-inch springform pan.
2. Bake until edges begin to brown, 10 to 12 minutes. Cool completely on a wire rack. Wrap outside of pan with aluminum foil. Reduce oven temperature to 300°F.
3. Beat cream cheese, sour

HOW TO

Ace the Caramel Acorn

Serve these little bites on their own or as a garnish to countless fall desserts (including the Spice Layer Cake, left).



1

Shape packaged caramels into acorns.



2

Dip tops of acorns into melted dark chocolate.



3

Coat chocolate in finely crushed stick pretzels.



4

Insert a 3/4-inch piece of stick pretzel into the top to create a stem.

Stop and Savor... THE DINNER CONVERSATION

Don't you wish you could bottle the moments spent around the family table—the anecdotes shared by your grandfather and, even better, the resultant howls of laughter from grandma, his partner in crime? Written-down, this-happened-when memories are important, but there's something to be said for documenting not only the content of a story, but *the way it is told*. The process needn't be formal—in fact, it's better if it isn't, says Marjorie Hunt, folklorist and curator for the Smithsonian Center for Folklife and Cultural Heritage, who has spent more than 35 years devoted to the art of storytelling. Here, she shares tips for capturing your own priceless piece of oral history.

1 Lay It All On the Table. Place a digital recorder (Dictopro, \$60; *amazon.com*) in the center of the table and let family members know you want to capture the conversation during the meal. “Pretty soon, no one will notice the recorder,” says Marjorie.

2 Spark Conversation. “Objects are memory capsules—they unlock stories,” she says. Place old family photos at each place setting [see page 88]. A simple question like “Grandpa, who's that guy on your right?” will likely yield a wonderful anecdote.

3 Embrace Unexpected Turns. Don't worry about an agenda. This is about capturing your family tales—the good-hearted teasing, the raucous laughter—as opposed to hard-core fact-finding. There are things you may not even know to ask, and that's the beauty of letting the conversation unfold.

4 Ask About Recipes. “Thanksgiving is a natural time to discuss food traditions,” says Marjorie. For example, when *did* Aunt Claire's Pumpkin Pie become the heralded family recipe? Even juicier: Who did she dethrone to take the title? Marjorie also suggests recording the kitchen cacophony as the meal is prepared. “I recorded my mom as she made pureed chestnuts, a dish she learned to cook after she married my father in France, and it led to wonderful tales about their early married life.”

5 And If All Else Fails... “Stories about vacation mishaps always seem to generate lots of laughter,” says Marjorie. Another go-to: “What's the most trouble you ever got into?” “Stories about mischief-making seem to be popular with my family,” says Marjorie. “I'm one of four kids, and we were pretty rambunctious!”

cream, and light brown sugar on medium speed with an electric mixer until blended and smooth, 1 to 2 minutes. Add eggs, one at a time, beating until incorporated after each addition. Add pumpkin, vanilla, cinnamon, ginger, nutmeg, and remaining 1/2 teaspoon salt, beating just until blended. Pour batter into crust.

4. Bake until edges are set but center is still wobbly, 1 hour 10 minutes to 1 hour and 20 minutes. Turn oven off. Let cheesecake stand in oven, with door closed, 1 hour. Remove from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove ring of pan.) Cool completely on a wire rack, at least 1 hour. Cover and chill, at least 8 hours.

5. Remove ring and bottom of pan, and transfer cheesecake to a serving plate. Top with whipped cream and garnish with cookies and pecans.

Old-Fashioned Brioche Bread Pudding

MAKES 8 servings
WORKING TIME 25 minutes
TOTAL TIME 2 hours

Cooking spray

2 cups half-and-half

1 cup whole milk

5 large eggs

1 cup granulated sugar

4 tablespoons unsalted butter, melted

3 tablespoons bourbon

1 tablespoon orange zest, plus 2 tablespoons orange juice

2 teaspoons pure vanilla extract

1 teaspoon bitters (such as Peychaud's)

1 teaspoon kosher salt

1 (16-ounce) loaf brioche, cut into 1-inch cubes

1 1/2 cups frozen pitted cherries, halved

2 tablespoons turbinado sugar

1. Preheat oven to 350°F. Lightly grease 8 (10-ounce)

ramekins. Whisk together half-and-half, milk, eggs, granulated sugar, butter, bourbon, orange zest and juice, vanilla, bitters, and salt in a bowl.

2. Arrange bread cubes and cherries in prepared ramekins. Slowly pour egg mixture over bread, dividing evenly. Cover and let stand 1 hour.

3. Sprinkle turbinado sugar over bread pudding, dividing evenly. Bake until puffed and golden brown, 30 to 35 minutes. Serve warm.

Upside-Down Orange-Cranberry Cake

MAKES 8 servings
WORKING TIME 30 minutes
TOTAL TIME 1 hour, 40 minutes

1 1/2 cups all-purpose flour, spooned and leveled

1/4 cup yellow cornmeal

1 teaspoon baking powder

1 teaspoon kosher salt

1/2 teaspoon baking soda

2 teaspoons orange zest, plus 1 orange peeled and cut into rounds

3/4 cup buttermilk

2 large eggs

3/4 cup packed light brown sugar

3/4 cup unsalted butter, divided

2 teaspoons grated fresh ginger

1 (10-ounce) package fresh or frozen cranberries

3/4 cup granulated sugar

1 teaspoon pure vanilla extract

1. Preheat oven to 350°F with the rack in the lowest position. Whisk together flour, cornmeal, baking powder, salt, and baking soda in a bowl. Whisk together orange zest, buttermilk, and eggs in a separate bowl.

2. Melt brown sugar and 1/4 cup butter in a 10-inch, oven-proof skillet, over medium heat. Stir in ginger and cook, stirring, until fragrant, about 1 minute. Remove from heat and arrange orange slices and cranberries on top of brown sugar mixture.



IN WITH THE OLD ROLLING PINS

Making your grandmother's famous pecan pie with the same humble tool that she used to roll out a lifetime of dough is the next best thing to having her in the kitchen. Beautifully utilitarian, these hardworking tools give new meaning to the term "crusty." **Start Collecting:** us.gratefulgoose.com.



Grape Slab Pie
page 106



Apple Blossom Tart
page 108



Maple-Nut Pie
page 108



IN WITH THE OLD PIE SERVERS

Is there any collectible that harbors as many happy memories as a pie server? From baptisms to birthdays, holidays to homecomings, a passed-down pie server has likely laid witness to life's sweetest moments.

Start Collecting: *sterling source.com*



One easy recipe, all the cookies you can Dream Up



✂ CUT OUT OR TAKE A PICTURE OF THIS RECIPE

Country Crock® Make it Yours™ Cookie Recipe

Ingredients

- 1 cup Country Crock®
- 1 to 2 cups of your choice of mix-ins
- ¾ cup packed brown sugar
- ¾ cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 2 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 tsp. baking powder
- ¾ tsp. salt
- ¼ tsp. baking soda

Directions *Makes approximately 4 dozen cookies*

Preheat oven to 375°. Mix brown sugar, granulated sugar, Country Crock®, egg, egg yolk, and vanilla in a large bowl until well mixed. Stir in flour, baking powder, salt and baking soda until blended (dough will be soft and creamy).

Add mix-ins (such as chocolate chips, sprinkles, nuts, dried fruit, etc.) into the dough until every spoonful of dough has some of the delicious mix-ins.

Drop dough by rounded tablespoonfuls onto ungreased baking sheets 3-inches apart. Bake 10 to 12 minutes until edges are lightly golden. Cool 1 minute on wire rack; remove from baking sheets and cool completely.



Find mix-in inspiration
at CountryCrock.com

3. Beat granulated sugar and remaining 1/2 cup butter on medium speed with an electric mixer until fluffy, 1 to 2 minutes. Beat in vanilla. Reduce mixer speed to low and beat in flour mixture and buttermilk mixture alternately, beginning and ending with flour mixture, just until flour is incorporated. Spread over oranges and cranberries.
4. Bake until a toothpick inserted in center comes out clean, 40 to 50 minutes. Cool in skillet on a wire rack 10 minutes, then invert onto a serving platter to cool.
5. Serve warm or at room temperature.

Sweet Potato Snickerdoodles

MAKES 32 sandwiches
WORKING TIME 30 minutes
TOTAL TIME 2 hours, 30 minutes

- 4 cups all-purpose flour, spooned and leveled
- 3/4 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 3 1/2 teaspoons ground cinnamon, divided
- 1 cup unsalted butter, at room temperature
- 1 cup canned sweet potato puree
- 2/3 cup confectioners' sugar
- 2 teaspoons pure vanilla extract
- 1 1/2 cups granulated sugar, divided
- 2 large eggs
- 1 (13.4-ounce) can dulce de leche

1. Whisk together flour, salt, baking soda, cream of tartar, and 2 teaspoons cinnamon in a bowl.

2. Beat butter, sweet potato puree, confectioners' sugar, vanilla, and 1 cup granulated sugar on medium speed with an electric mixer until fluffy, 1 to 2 minutes. Add eggs, one at a time, beating until blended after each addition. Reduce speed to low and beat in flour mixture, just until flour is incorporated. Cover and chill at least 2 hours and up to 2 days.

3. Preheat oven to 375°F. Line two baking sheets with parchment paper. Stir together remaining 1 1/2 teaspoons cinnamon and 1/2 cup granulated sugar in a bowl. Roll dough into balls (about 1 tablespoon each). Roll balls in cinnamon sugar, and arrange, 2 inches apart, on prepared baking sheets.

4. Bake until just golden around bottom edges, 10 to 12 minutes. Cool on baking sheets for 1 minute, then transfer to wire racks to cool completely.

5. Spread dulce de leche on the flat side of half of the cookies, dividing evenly. Sandwich with remaining cookies.

Spice Layer Cake

MAKES 8 servings
WORKING TIME 30 minutes
TOTAL TIME 1 hour, 40 minutes

Cooking spray

- 3 cups all-purpose flour, spooned and leveled, plus more for pans
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon

- 1 teaspoon ground cardamom
 - 1/4 teaspoon ground cloves
 - 1/4 teaspoon ground nutmeg
 - 1 cup unsalted butter, at room temperature
 - 1 cup packed light brown sugar
 - 3 large eggs
 - 1 cup unsulphured molasses
 - 1 1/4 cups buttermilk
- Cinnamon-Cream Cheese Frosting**

Caramel Acorns and Piecrust Leaves, for garnish (see pages 100 and 101)

1. Preheat oven to 350°F. Grease and flour 3 (8-inch) round cake pans; line with parchment paper, and grease paper.

2. Whisk together flour, salt, baking powder, baking soda, ginger, cinnamon, cardamom, cloves, and nutmeg in a bowl.

3. Beat butter and brown sugar on medium speed with an electric mixer until light and fluffy, 1 to 2 minutes. Add eggs, one at a time, beating until incorporated after each addition. Beat in molasses. Reduce mixer speed to low and beat in flour mixture and buttermilk alternately, beginning and ending with flour mixture, just until flour is incorporated. Divide batter among prepared pans.

4. Bake until a toothpick inserted in centers comes out clean, 30 to 35 minutes. Cool in pans on wire racks for 10 minutes, then invert onto wire racks to cool completely.

5. Place one layer on a cake plate and frost top with 3/4 cup frosting. Repeat two

more times. Add a thin layer of frosting to sides.

6. Garnish with Caramel Acorns and Piecrust Leaves.

Cinnamon-Cream Cheese Frosting: Beat 8 oz. cream cheese, 1/2 cup (1 stick) room temperature unsalted butter, 1 1/2 tsp. pure vanilla extract, 1/2 tsp. kosher salt, and 1/4 tsp. ground cinnamon on medium speed with an electric mixer until smooth, 2 to 3 mins. Gradually beat in 5 cups confectioners' sugar, scraping down bowl as needed, until well blended and smooth.

Grape Slab Pie

MAKES 8 servings
WORKING TIME 25 minutes
TOTAL TIME 3 hours
(not including piecrust)

All-purpose flour, for work surface

- 4 recipes All-Purpose Piecrust (page 108)
 - 2/3 cup granulated sugar
 - 1/4 cup cornstarch
 - 1 tablespoon chopped fresh rosemary
 - 1 teaspoon finely grated lemon zest, plus 1 tablespoon lemon juice
 - 1/2 teaspoon kosher salt
 - 1/4 teaspoon freshly ground black pepper
 - 3 1/2 pounds seedless black grapes
 - 1 large egg, lightly beaten with 1 teaspoon water
 - 3 tablespoons turbinado sugar
- Piecrust Leaves, for garnish (see page 100)**

1. Preheat oven to 350°F. Press 2 disks of dough together. On a lightly floured

HOW TO Make an Apple Flower

If you can slice a piece of fruit, you can make the striking rosette on page 104.



1

Slice apples; toss with sugar and spices. Let stand until soft.



2

Spread cream cheese mixture on bottom of crust.



3

Fan out 4 or 5 apple slices and place along edge of crust.



4

Repeat, moving inward as you go, until the shell is completely full.

finds and favorites

Your guide to events, promotions, products, and online resources.



Jared Allen's Homes For Wounded Warriors

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Country Crock's Make it Yours™ Cookie Recipe

One easy recipe, all the cookies you can dream up! Country Crock's Make it Yours™ Cookie Recipe makes the perfect base cookie dough. Customize the recipe by adding 1-2 cups of your favorite mix-ins (such as chocolate chips, sprinkles, nuts, potato chips). It's time to have a little more fun in the kitchen and whip up new creative combinations the whole family will love! Need inspiration to get started? Visit CountryCrock.com

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surface, roll dough to a 15-by-20-inch rectangle. Transfer to a jelly roll pan and trim to a 1-inch overhang. Refrigerate 15 minutes.

2. Whisk together granulated sugar, cornstarch, rosemary, lemon zest, salt, and pepper in a bowl. Add grapes and toss to coat. Add lemon juice and toss to combine. Transfer grape mixture to bottom crust and refrigerate while you roll out top crust.

3. Press remaining 2 disks of dough together. On a lightly floured surface, roll remaining dough to a 15-by-20-inch rectangle. Cut dough on the diagonal into 2-inch-thick strips. Lay strips diagonally across top of pie, pressing to seal at edges. Freeze 15 minutes.

4. Brush top of pie dough with egg wash and sprinkle with turbinado sugar. Bake until filling is bubbling and crust is golden brown, 60 to 70 minutes. Cool on a wire rack.

5. Garnish with Piecrust Leaves.

Apple Blossom Tart

MAKES 8 servings

WORKING TIME 1 hour, 10 minutes

TOTAL TIME 3 hours, 15 minutes

3 large (about 1 1/2 pounds) Pink Lady apples, cored and cut into 1/8-inch-thick slices

1/4 cup packed light brown sugar

1 1/2 teaspoons apple pie spice

1/4 cup plus 2 tablespoons granulated sugar, divided

1 1/4 teaspoons kosher salt, divided

1 (8.8-ounce) package spice cookies (such as Biscoff)

3 tablespoons unsalted butter, melted, plus 1 1/2 tablespoons, cut into pieces

1 large egg white

1 (8-ounce) package cream cheese, at room temperature

2 tablespoons confectioners' sugar

2 tablespoons apple jelly, melted

1. Preheat oven to 350°F.

Toss together apples, brown sugar, pie spice, 1/4 cup granulated sugar, and 3/4 teaspoon salt in a bowl. Let stand 45 minutes, gently tossing every 15 minutes, until apple slices are soft and pliable.

2. Meanwhile, pulse cookies in a food processor until finely ground, 10 to 12 times. Add melted butter, egg white, remaining 2 tablespoons granulated sugar, and 1/2 tsp. salt; pulse until well combined, 6 to 8 times. Press cookie mixture into bottom and sides of a 10-inch tart pan. Bake until edges are beginning to brown, 10 to 12 minutes. Cool completely.

3. Stir together cream cheese and confectioners' sugar in a bowl until smooth. Spread cream cheese mixture on bottom of crust.

4. Drain apples, discarding any accumulated juices. Arrange apples in an overlapping circular pattern, starting on the outside edge and continuing in a snug spiral shape until you reach the center (see page 106). (You may have a few apples leftover.) Dot with cut-up butter.

5. Bake until apples are just tender, 45 to 55 minutes. Cool, on a wire rack, at least 1 hour. Brush apple jelly over tart.

6. Serve at chilled or at room temperature.

Maple-Nut Pie

MAKES 8 servings

WORKING TIME 20 minutes

TOTAL TIME 2 hours, 15 minutes (not including piecrust)

All-purpose flour, for work surface

1 recipe All-Purpose Piecrust

4 cups coarsely chopped raw nuts

1 large egg

2 teaspoons pure vanilla extract

1/4 cup plus 1 1/2 tablespoons whipping cream, divided

1/2 cup packed light brown sugar

1/2 cup pure maple syrup

1/2 cup unsalted butter

1 teaspoon flaked sea salt (such as Maldon), divided

2 ounces bittersweet chocolate, chopped

1. Preheat oven to 375°F with the rack in the lowest position. On a floured surface, roll dough to a 13-inch circle. Transfer to a 9-inch pie plate; fold edges under to align with the rim of the plate; crimp. Chill at least 15 minutes.

2. Toast nuts, in a single layer, on a baking sheet, stirring once, until lightly toasted, 5 to 7 minutes. Cool completely.

3. Whisk together egg, vanilla, and 1/4 cup cream in a bowl. Bring brown sugar, maple syrup, butter, and 1/2 teaspoon salt to a boil in a medium saucepan over medium-high heat. Stir in toasted nuts. Quickly stir in cream mixture. Pour hot filling into crust.

4. Bake until filling is bubbling in the center, 25 to 30 minutes. Cool, on a wire rack, at least 1 hour.

5. Microwave chocolate and remaining 1 1/2 tablespoons cream, stirring at 20-second intervals, until melted and

smooth, about 1 minute. Drizzle over pie, and sprinkle with remaining 1/2 teaspoon salt.

All-Purpose Piecrust

MAKES enough for one single-crust pie

WORKING TIME 15 minutes

TOTAL TIME 2 hours, 15 minutes

1 1/4 cups all-purpose flour, spooned and leveled

1/2 teaspoon kosher salt

1/2 teaspoon sugar

1/2 cup cold unsalted butter, cut up

2 tablespoons ice-cold water

1. Whisk together flour, salt, and sugar in a bowl. Cut in butter until mixture resembles coarse meal with several pea-size pieces remaining. Add water, 1 tablespoon at a time, using a fork to pull dough together into a crumbly pile (add up to an additional 2 teaspoons of water, if needed).

2. Wrap dough in plastic wrap. Use the plastic to flatten and press dough into a disk. Refrigerate until firm, at least 2 hours.

Stop and Savor... DISH DUTY

Any other time of the year, washing dishes can feel like the most tedious chore. And when you see the stack of plates and cheese-crusted casserole dishes after the biggest meal of the year, it's natural to want to get the heck out of dodge. But this post-prandial ceremony offers the perfect opportunity to spend some quality time, elbow-to-elbow, with your favorite relative at the sink. As the rest of the family retires to watch football or goes for a walk, dish duty becomes a quietly intimate moment. You're left alone, busy with mindless work, and free to talk in-depth about the family history you're a little foggy on, or to get the real scoop on that boy who broke your niece's heart. (Jerk.) Wash. Dry. Put away. It's essentially a free therapy session where your outlook—and glassware—becomes crystal clear. And you can rest assured you won't be interrupted. Because there's no way anyone is going to accidentally wander in to help do the dishes.

--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--

THE LEFTOVERS

Day-old mashed potatoes simply look more appetizing in retro refrigerator dishes that feature happy, harvest-inspired colors and patterns.

--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--x--

Pick a Pattern
from top to bottom:
Butterfly Gold
(yellow), Spring Blossom
(olive), and Butterprint
(turquoise)



IN WITH THE OLD
PYREX
Granted, food storage technology has evolved since the iconic country collectible made its public debut in 1915, but there's something about putting your great aunt's signature casserole in a sleek, newfangled snap-and-seal that just feels...wrong.
Start Collecting: Look for a "Pyrex Swap" near you.

resource guide

YOUR GO-TO GUIDE FOR REPLICATING THE LOOKS IN THIS ISSUE



WHAT IS IT?
WHAT IS IT WORTH?
PAGE 31 Tramp art box; drewpritchard.co.uk. **PAGE 34** Watch; krisztiswatches.etsy.com. **PAGE 36** Rocking chair; newel.com



TRUE GRIT
THROUGHOUT Historic restoration expert, Dave Belluscio; 603-835-6264. **Antiques**, Bowerbird & Friends; 603-924-2550. Stone House Antique Center; 802-875-4477. Windham Antique Center; windhamantiquecenter.com. **PAGE 62** Living room paint, Mole's Breath; farrowandball.com. **PAGE 63** Dining room paint, Charleston Gray; farrowandball.com. **PAGE 66** Kitchen paint, Old White; from farrowandball.com. **PAGE 67** California duvet and shams in optic white; libecohomestores.com.



GOLDEN OPPORTUNITY
THROUGHOUT Interior design by Maya Williams; mayawilliamsdesign.com. **Architect**, Charles A. Samson; [\[architect.com\]\(http://architect.com\). **PAGE 71** Front deck swing; \[uwharriechair.com\]\(http://uwharriechair.com\). Wooden bench; \[abeautifulmesshome.com\]\(http://abeautifulmesshome.com\). **PAGE 72** Basket; \[tumbleweedanddandelion.com\]\(http://tumbleweedanddandelion.com\). Large pillow; \[pineconehill.com\]\(http://pineconehill.com\). Sitting room rug; \[michaelian.com\]\(http://michaelian.com\). Coffee table; \[fourhands.com\]\(http://fourhands.com\). Tufted wingback; \[hickorychair.com\]\(http://hickorychair.com\). Various books; \[booksbythefoot.com\]\(http://booksbythefoot.com\). **PAGES 74-75** Kitchen chairs; \[thosmoser.com\]\(http://thosmoser.com\). Yellow pillows; \[surya.com\]\(http://surya.com\). Banquette fabric; \[rosetarlow.com\]\(http://rosetarlow.com\). **Tablecloth and napkins**; \[tumbleweedanddandelion.com\]\(http://tumbleweedanddandelion.com\). Vintage clock, wicker basket, amber jug, and green metal toolbox; \[agouraantiquemart.com\]\(http://agouraantiquemart.com\). Amber stem glasses; \[surlatable.com\]\(http://surlatable.com\). Dining room chandelier; \[paulferrante.com\]\(http://paulferrante.com\). Bistro chairs; \[www.palecek.com\]\(http://www.palecek.com\). Upholstery fabric; \[rosetarlow.com\]\(http://rosetarlow.com\). Dining table; \[sarreid.com\]\(http://sarreid.com\). Shiraz curtain fabric; \[peterdunhamtextiles.com\]\(http://peterdunhamtextiles.com\). Grass cloth wall covering; \[kneederfauchere.com\]\(http://kneederfauchere.com\). Dining room rug; \[pattersonflynnmartin.com\]\(http://pattersonflynnmartin.com\). Range in Lemonade; \[vikingrange.com\]\(http://vikingrange.com\). Kitchen tile; \[walkerzanger.com\]\(http://walkerzanger.com\). Kitchen runner; \[jaipuriliving.com\]\(http://jaipuriliving.com\). **PAGE 76** Bathroom curtain fabric; \[chelseatextiles.com\]\(http://chelseatextiles.com\). Sconces; \[visualcomfort.com\]\(http://visualcomfort.com\). Runner; \[dashandalbert.com\]\(http://dashandalbert.com\). Olive bucket; \[agouraantiquemart.com\]\(http://agouraantiquemart.com\). Iron bed; \[charlesprogers.com\]\(http://charlesprogers.com\). Yellow pillow; \[madurahome.com\]\(http://madurahome.com\). Twin quilt; \[pineconehill.com\]\(http://pineconehill.com\). Striped rug; \[pattersonflynnmartin.com\]\(http://pattersonflynnmartin.com\). Vintage suitcases; \[abeautifulmesshome.com\]\(http://abeautifulmesshome.com\). Ceramic lamp; \[markschilling.etsy.com\]\(http://markschilling.etsy.com\). Vintage children's books; \[agouraantiquemart.com\]\(http://agouraantiquemart.com\). Nancy Drew books; \[thepinkroom.etsy.com\]\(http://thepinkroom.etsy.com\). **PAGE 77** Paint, Decorator's White; \[benjaminmoore.com\]\(http://benjaminmoore.com\). Curtain fabric; \[thomaslavin.com\]\(http://thomaslavin.com\). Sconces; \[visualcomfort.com\]\(http://visualcomfort.com\). Rug; \[pattersonflynnmartin.com\]\(http://pattersonflynnmartin.com\). Linen bedding; \[parachutehome.com\]\(http://parachutehome.com\). Green throw; \[tumbleweedanddandelion.com\]\(http://tumbleweedanddandelion.com\).](http://samson</p></div><div data-bbox=)



THE GREAT ESCAPE

THROUGHOUT Carpentry, Steffen Hyder; hyderfrontier.net. **Antiques**, Finch Hudson; finchhudson.com. Red Chair; redchair-antiques.com. Colonia; coloniaantiques.etsy.com. Regan & Smith; reganandsmith.com. **PAGE 78** Green vintage throw; hammertown.com. **PAGE 80** Vintage striped pillow; hammertown.com. **PAGE 82** Vintage glasses and white plates; redchair-antiques.com. **PAGE 85** Brown-and-beige striped throw; hammertown.com.



THE SAVOR-EVERY-MOMENT GUIDE TO THANKSGIVING

PAGE 88 Runner fabric, Dutch Stripe in Saffron; michaelsmithinc.com. **PAGE 91** Dorset fabric in Ink; rosetarlow.com. **Goblet**; match1995.com. **PAGE 94** Individual casserole dishes; food52.com. **PAGE 98** Toile Des Lapins fabric in Yellow; nicholasherbert.squarespace.com. **PAGE 100** Berry & Thread Glassware cake pedestal; juliska.com.

RULES FROM PAGE 8 FIND THE HORSESHOE CONTEST. NO PURCHASE NECESSARY TO ENTER OR WIN. Find the Horseshoe Sweepstakes November 2016. Sponsored by Hearst Communications, Inc. Beginning October 4, 2016, at

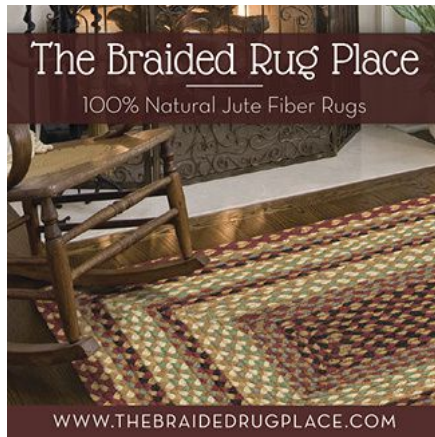
12:01 AM (ET) through November 8, 2016, at 11:59 PM (ET), go to countryliving.com/win on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. Optional: Entry may include the page number where the hidden horseshoe appears in the November 2016 issue of *Country Living*, available via subscription as early as October 4, 2016, and at newsstands approximately October 11, 2016, to November 8, 2016, while supplies last (exact dates may vary depending on newsstand). Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. One (1) Winner will receive one (1) \$1,000 store credit for Interior Define furniture, valid toward purchase of any piece of furniture. Total ARV: \$1,000.00. Odds of winning will depend upon the total number of eligible entries received. Open to the legal residents of the 50 United States and the District of Columbia, who have reached the age of majority in their state or territory of residence at time of entry. Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at countryliving.com/win.

RULES FROM PAGE 18 NO PURCHASE NECESSARY TO ENTER OR WIN. *Country Living* CMA Awards 2016 Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning October 4, 2016, at 12:01 AM (ET) through October 19, 2016, at 11:59 PM (ET), go to countryliving.com/cmaawards2016 on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. One (1) winner will receive two (2) tickets to the Country Music Awards on 11/2/16 in Nashville, TN, a two (2) night stay 11/1/16-11/2/16 at the Gaylord Opryland Resort, and a \$1,000 gift check which may be used toward travel. Total ARV: \$1,960 Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Must have reached the age of majority (specifically, this is age 18 in all U.S. states and the District of Columbia, except in Alabama, Delaware, and Nebraska, where it is 19, and Mississippi, where it is 21) and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at countryliving.com/cmaawards2016.

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