

*The Ultimate*  
*Holiday Planner*



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Kids can help make these cookies on Christmas Eve or any time throughout the season. Visit the Recipe Finder on [marthastewart.com](http://marthastewart.com) for more holiday favorites.

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HOLIDAY MENU

*Menu*

*Cranberry, Tangerine, and Pomegranate Punch*



*Roasted Turkey Breast with Fennel-Herb Stuffing*



*Maple-Glazed Smoked Vermont Ham*



*Butternut-Squash Crumble*



*Green Beans with Panfried Shiitake Mushrooms*



*Cranberry, Sour Cherry, and Grapefruit Chutney*



*Cheddar-Cheese-and-Sage Biscuits*



*Pear Tart with Vanilla-Bean Crème Anglaise*

## HOLIDAY PLANNER

The holidays don't have to be a frenzy of last-minute preparations. Our planner eliminates guesswork, ensuring an enjoyable season—even for the host.

TASK	TASK
<b>FIRST WEEK OF DECEMBER</b> <ul style="list-style-type: none"><li>Shop for gifts; start making handmade gifts.</li><li>Make plum pudding and fruitcake.</li><li>Begin baking holiday cookies and making candies.</li><li>Plant paper-whites for holiday blooms; plant extras to give as gifts.</li><li>Print out holiday-card address list; make new additions, and update list on computer.</li><li>Begin writing your holiday newsletter.</li><li>Purchase craft supplies for gift wrapping, gift tags, and ornaments.</li><li>Mail holiday cards and gifts to family and friends overseas.</li></ul>	<b>FOURTH WEEK OF DECEMBER</b> <ul style="list-style-type: none"><li>Compose a shopping list for Christmas dinner, and purchase all non-perishables. Wait until the day before Christmas to purchase salad greens, fresh bread, or seafood.</li><li>Select and set aside Christmas CDs.</li><li>Purchase wine for Christmas dinner. (See page 10)</li><li>Make or purchase any last-minute gifts.</li><li>Finish wrapping gifts. <a href="http://www.marthastewart.com/page.jhtml?&amp;type=content&amp;id=channel1305">www.marthastewart.com/page.jhtml?&amp;type=content&amp;id=channel1305</a></li><li>Order roast, goose, or turkey from butcher for Christmas dinner.</li><li>Make holiday flower arrangements and centerpieces.</li><li>Iron tablecloths and napkins for Christmas dinner. (See page 12)</li></ul>
<b>SECOND WEEK OF DECEMBER</b> <ul style="list-style-type: none"><li>Plan holiday menus for entertaining.</li><li>Mail invitations for New Year's Eve open house.</li><li>Shop for holiday cards, or begin making your own.</li><li>Make stockings.</li><li>Make Christmas ornaments.</li><li>Make wreaths and garlands. (See page 11)</li><li>Make gingerbread house.</li><li>Hang wreaths.</li><li>Decorate house, inside and out, for holiday entertaining.</li><li>Purchase or make candles for the holiday table.</li><li>Make pomander holiday gifts.</li></ul>	<b>DECEMBER 24, CHRISTMAS EVE</b> <ul style="list-style-type: none"><li>Have children put out cookies and milk for Santa Claus. (See page 3)</li><li>Stuff stockings after the little ones have gone to bed.</li></ul>
<b>DECEMBER 26, HANUKKAH BEGINS AT SUNDOWN</b> <ul style="list-style-type: none"><li>Invite family and friends to a Hanukkah dessert buffet.</li><li>Fry up a batch of potato latkes.</li><li>Celebrate Hanukkah with a plate of doughnuts.</li><li>Light the first candles on the menorah.</li></ul>	<b>DECEMBER 25, CHRISTMAS DAY</b> <ul style="list-style-type: none"><li>To simplify writing thank-you cards later, make a list of the gifts you receive and the people who gave them to you.</li></ul>
<b>THIRD WEEK OF DECEMBER</b> <ul style="list-style-type: none"><li>Mail holiday cards and gifts to family and friends.</li><li>Purchase poinsettias.</li><li>Unpack Christmas lights and ornaments; check lights.</li><li>Bring Christmas tree home from tree farm or lot.</li><li>Bake and decorate holiday cookies.</li><li>Light and decorate Christmas tree.</li><li>Make gift tags and bows, and start wrapping gifts.</li><li>Choose holiday table linens, china, and silverware.</li><li>Prepare hot chocolate and cookies for carolers.</li><li>Polish silverware and serving pieces.</li></ul>	<b>WEEK BEFORE NEW YEAR'S</b> <ul style="list-style-type: none"><li>Save and organize ribbons and boxes.</li><li>Launder holiday table linens.</li><li>Purchase champagne for New Year's Eve.</li><li>Create an hors d'oeuvres menu for New Year's Eve.</li></ul> <b>NEW YEAR'S EVE</b> <ul style="list-style-type: none"><li>Host open house.</li></ul> <b>WEEK AFTER NEW YEAR'S</b> <ul style="list-style-type: none"><li>Remove, pack up, and store all ornaments, decorations, and lights.</li><li>Take down wreaths and garlands; add them to compost pile.</li><li>Arrange for recycling of Christmas tree, or use it for mulch or for covering perennial beds.</li><li>Write thank-you notes using the list you made on Christmas Day.</li></ul>

## COOKIES FOR SANTA

### BLACK FOREST COOKIES

MAKES 36

PREP TIME: 40 MINUTES

TOTAL TIME: 1 HOUR 40 MINUTES

For the best flavor, be sure to use the highest-quality chocolate you can find.

1 cup all-purpose flour (spooned and leveled)
2 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
8 ounces semisweet or bittersweet chocolate, chopped
1/2 cup (1 stick) unsalted butter, cut into small pieces
1/2 cup granulated sugar
1/4 cup packed dark-brown sugar
2 large eggs
1 package (about 12 ounces) semisweet chocolate chunks
1 1/2 cups dried cherries

1. Preheat oven to 350°. Line three baking sheets with parchment paper; set aside. In a medium bowl, whisk together flour, cocoa, baking powder, and salt; set aside.
2. Place chopped chocolate and butter in a large heatproof bowl set over a pan of simmering water; stir until melted and smooth. Remove from heat; whisk in sugars, then eggs, until smooth.
3. Whisk in dry ingredients just until combined (do not overmix). Fold in chocolate chunks and dried cherries; press plastic wrap directly onto surface of dough, and refrigerate until firm, 30 to 45 minutes.
4. Drop mounds of dough (equal to 2 level tablespoons), about 2 inches apart, onto prepared sheets. Bake just until edges are firm (but not darkening), 11 to 13 minutes. Cool on baking sheets 1 to 2 minutes; transfer to a wire rack to cool completely.

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### COCONUT COOKIES

MAKES 36

PREP TIME: 40 MINUTES

TOTAL TIME: 1 HOUR 40 MINUTES

Our coconut cookies are a cross between a coconut macaroon and a chewy butter cookie. Using a food processor makes the dough a snap to prepare.

1 package (14 ounces) sweetened shredded coconut (5? cups)
1 cup sugar
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup (1 stick) chilled unsalted butter, cut into small pieces
1 large egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour (spooned and leveled)

1. Preheat oven to 350°. Set aside 2 loosely packed cups of coconut on a plate. Place remaining coconut in a food processor along with sugar, salt, and baking powder; process until finely ground. Add butter, and process just until no lumps remain. Add egg and vanilla; process just until smooth. Add flour; pulse until a crumbly dough begins to form, scraping sides of bowl as needed (do not overmix).
2. Forming 5 or 6 at a time, scoop level tablespoons of dough, and place in reserved coconut. Roll into balls, coating with coconut.
3. Arrange balls, about 2 inches apart, on baking sheets. Bake until lightly golden, 23 to 25 minutes. Cool on baking sheets 1 to 2 minutes; transfer to a wire rack to cool completely.

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## CRANBERRY, TANGERINE, AND POMEGRANATE PUNCH

SERVES ABOUT 20

You will need sixty cranberries and twenty bamboo skewers to make swizzle sticks. Choose the size of the skewers based on the size of your serving glasses. Use a citrus reamer, juicer, or press to extract the pomegranate juice; strain liquid through a fine sieve set over a bowl, and discard solids.

1 bag (12 ounces) fresh cranberries,  
for swizzle sticks

1 bunch mint, for swizzle sticks

2 cups freshly squeezed pomegranate juice  
(about 5 pomegranates)

3 cups freshly squeezed tangerine juice  
(about 7 tangerines)

5 cups cranberry-juice cocktail

2 bottles (750 ml each) sparkling wine or  
Champagne

1. Spear 3 cranberries alternately with 2 mint leaves on each wooden skewer. Place skewers on a baking sheet; cover with damp paper towels, and refrigerate up to 1 hour.

2. In a large punch bowl, stir together fruit juices. Fill the glasses with ice, and ladle about 1/2 cup punch into each glass; top with sparkling wine. Garnish each glass with a swizzle stick.

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## MAPLE-GLAZED SMOKED VERMONT HAM

SERVES 15 TO 20

One to two hours before baking, remove the ham from the refrigerator and let it come to room temperature.

1 smoked bone-in ham (10 to 12 pounds),  
room temperature

1/2 cup apricot jam

2 tablespoons Dijon mustard

3/4 cup pure maple syrup

2 tablespoons dark rum

1 garlic clove, minced

Fresh bay leaves, for garnish (optional)

Kumquats, for garnish (optional)

1. Preheat oven to 350°. Place ham on a roasting rack in a large roasting pan. Cover tightly with foil. Bake, rotating pan halfway through, 4 hours.

2. Meanwhile, make glaze: In a small saucepan, heat jam until liquefied. Strain through a fine sieve into a small bowl; discard solids. Stir in mustard, maple syrup, rum, and garlic.

3. After 4 hours, remove ham from the oven, and brush with glaze. Continue baking the ham, glazing every 15 minutes, until an instant-read thermometer inserted into thickest part of the ham (avoiding bone) registers 140°, about 1 hour more. Remove from oven, and transfer to a carving board or platter. Garnish ham with bay leaves and kumquats, if desired. Slice thinly around the bone, and serve hot or at room temperature.

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## ROASTED TURKEY BREAST WITH FENNEL-HERB STUFFING

SERVES 6 TO 8

*This recipe can be doubled or tripled to serve larger groups; if you expect guests to arrive throughout the day, roast the turkey breasts at thirty- to forty-five-minute intervals.*

4 tablespoons unsalted butter	Coarse salt and freshly ground pepper
1 large onion, finely chopped (about 12 ounces)	1 whole boneless turkey breast (about 6 pounds)
2 garlic cloves, minced	2 tablespoons olive oil
1 small bulb fennel (about 8 ounces), trimmed and finely chopped	1 blood orange, thinly sliced, for garnish (optional)
11 slices (1/2 inch thick) country bread, trimmed of crusts and cut into 1/2-inch cubes (about 5 cups)	
1 tablespoon fresh thyme	
2 tablespoons coarsely chopped fresh rosemary, plus sprigs for garnish (optional)	
1/2 cup coarsely chopped fresh flat-leaf parsley	
2 1/4 to 3 1/4 cups homemade or low-sodium canned chicken stock	

FOLD

1. Melt butter in a large skillet over medium heat. Add onion and garlic, and cook, stirring occasionally, until onion is soft and translucent, about 4 minutes. Add fennel; cook, stirring, until tender, about 4 minutes. Transfer mixture to a large bowl. Stir in the bread, thyme, rosemary, parsley, and 1 1/4 cups stock. Season with salt and pepper. Set stuffing aside.

2. Preheat oven to 375°. Place the turkey, skin side down, on a clean work surface. Using a sharp knife, remove the tenderloins. To butterfly the turkey, slice vertically through the right side of breast, starting at thickest part and slicing almost to edge without cutting through (it should resemble a book, with a flap in the middle). Spread open, keeping both sides attached, and gently press down to flatten. Repeat on left side of breast. Cover with plastic wrap. Using a meat mallet or heavy skillet, pound meat until thickness is uniform.

3. Season turkey with salt and pepper, then spread stuffing lengthwise down middle. Fold both sides of turkey over stuffing. Using kitchen twine, tie turkey at 1-inch intervals to completely encase stuffing and form a long cylinder.

4. Transfer the turkey to a roasting pan. Pour 1 cup stock into pan. Brush turkey with oil, and season with salt and pepper. Roast, basting with pan juices every 30 minutes, until well browned and an instant-read thermometer inserted into thickest part of the turkey registers 165°, about 1 3/4 hours. If the skin begins to get too dark, loosely tent pan with foil (add remaining 1 cup stock if pan gets too dry). Transfer the turkey to a carving board, and let rest 20 minutes before slicing. Garnish with rosemary sprigs and orange slices, if desired. Serve hot or at room temperature.

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## BUTTERNUT-SQUASH CRUMBLE

SERVES 8

You can make this recipe through step two up to one day in advance; cover it with plastic wrap and refrigerate. The crumb topping can also be made one day ahead; store it separately in an airtight container in the refrigerator.

3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces, plus more for dish

1 teaspoon table salt

3 tablespoons extra-virgin olive oil

2 large egg yolks

3 small butternut squash (about 4 pounds total), peeled and cut into 3/4-inch chunks

3 to 4 tablespoons ice water

Coarse salt and freshly ground pepper

2 large shallots, thinly sliced

1/4 cup coarsely chopped fresh flat-leaf parsley

1/2 cup homemade or low-sodium canned chicken stock

1 1/2 cups all-purpose flour

3/4 teaspoon sugar

2 tablespoons fresh thyme

FOLD

1. Preheat oven to 375°. Generously butter a 10-inch round gratin dish; set aside. Heat 1 tablespoon oil in a large skillet over medium-high heat. Add half the squash, and season with coarse salt and pepper. Cook, stirring occasionally, until well browned, 8 to 10 minutes. Transfer to prepared dish. Repeat with another tablespoon oil and remaining squash; and transfer to prepared dish. Set aside.

2. Reduce heat to medium; add remaining tablespoon oil and the shallots to skillet. Cook, stirring frequently, until the shallots are lightly browned, 3 to 5 minutes. Transfer the shallots to baking dish along with parsley and stock; stir well to combine. Cover dish tightly with foil, and bake, stirring occasionally, until squash is just tender, about 30 minutes.

3. Meanwhile, place flour, sugar, thyme, and table salt in a food processor; pulse to combine. Add butter, and process until mixture resembles coarse meal. Whisk together the yolks and 3 tablespoons ice water in a small bowl; add to flour mixture. Pulse until the mixture just comes together. If crumble is too dry, add remaining tablespoon ice water.

4. Remove the squash from oven, and remove foil. Arrange the crumble on top. Return to oven, and bake until the topping is golden brown and the squash is very tender, about 30 minutes. Serve warm or at room temperature.

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## CRANBERRY, SOUR CHERRY, AND GRAPEFRUIT CHUTNEY

SERVES 8

1 bag (12 ounces) fresh or frozen (thawed) cranberries
3/4 cup sugar
2 tablespoons cider vinegar
1/4 teaspoon ground cardamom
Pinch of ground cloves
Pinch of salt
1/2 cup dried sour cherries
2 ruby-red grapefruits, pith and peel removed, separated into sections

In a medium saucepan, combine the cranberries, sugar, vinegar, cardamom, cloves, and salt. Stir to combine well. Place over medium heat; cook, stirring constantly, until the cranberries just begin to burst and soften, about 5 minutes. Turn off heat; stir in the cherries, and transfer to a medium bowl. Let cool completely, then gently mix in grapefruit. Cover with plastic wrap, and refrigerate until ready to serve, up to 5 days.

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## GREEN BEANS WITH PANFRIED SHIITAKE MUSHROOMS

SERVES 6 TO 8

Coarse salt
1 1/2 pounds green beans, stem ends trimmed
1/2 cup plus 1 tablespoon olive oil, plus more as needed
3/4 pound shiitake mushrooms, stemmed, wiped clean, and thinly sliced
Freshly ground pepper

1. Bring a large saucepan of water to a boil; add salt. Prepare an ice bath; set aside. Working in two batches, cook the green beans in boiling water until crisp-tender, 3 to 5 minutes. Using a slotted spoon, plunge beans into ice bath to stop the cooking. Drain, and pat dry; set aside.
2. Heat 1/2 cup oil in a large skillet over high heat until hot but not smoking. Working in batches so as not to crowd skillet, add mushrooms, and season with salt and pepper. Cook, stirring frequently, until golden and crisp, 2 to 3 minutes. Using a slotted spoon, transfer mushrooms to paper towels to drain. Add more oil as needed for subsequent batches.
3. Reduce heat to medium. Add beans and remaining 1 tablespoon oil; season with salt and pepper. Cook, tossing, until the beans are heated through, about 3 minutes. Transfer to a large serving dish. Add mushrooms; toss to combine. Serve warm or at room temperature.

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## CHEESE AND SAGE BISCUITS

MAKES ABOUT 16

You can freeze these biscuits once they've been baked, wrapped well, up to one week. Thaw on counter, and serve.

4 cups all-purpose flour, plus more  
for work surface

4 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon sugar

1/2 teaspoon paprika

1 cup (2 sticks) chilled unsalted butter,  
cut into small pieces

3 cups grated cheddar cheese (9 ounces)

2/3 cup thinly sliced fresh sage

2 cups buttermilk

1 large egg, lightly beaten

1 tablespoon heavy cream

1. Preheat oven to 375°. In a medium bowl, whisk together flour, baking powder, baking soda, salt, sugar, and paprika. Using a pastry blender, cut in butter until the mixture resembles coarse crumbs. Stir in cheese and sage. Pour in the buttermilk, and stir with a fork until mixture just comes together to form a sticky dough. On a lightly floured work surface, with lightly floured hands, pat dough into a 1-inch-thick round.

2. Using a 2 1/2-inch biscuit cutter dipped in flour, cut out the biscuits as close together as possible. Transfer to a baking sheet. Repeat with remaining dough.

3. In a small bowl, stir together egg and cream. Lightly brush top of each biscuit with egg wash. Bake, rotating baking sheet halfway through, until golden brown, 20 to 30 minutes. Transfer the biscuits to a wire rack. Serve warm or at room temperature.

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## PEAR TART

MAKES 1 FOUR-BY-THIRTEEN-INCH TART

3/4 cup whole blanched almonds  
(about 4 ounces)

1/2 cup (1 stick) unsalted butter,  
room temperature

1/2 cup sugar, plus more for sprinkling

1 large egg

2 tablespoons heavy cream

1/4 teaspoon pure almond extract

Almond Tart Shell (recipe follows)

1 ripe but firm red Bartlett or Comice pear,  
cored and cut into 1/4-inch-thick slices

Vanilla-Bean Crème Anglaise, for serving  
(recipe follows)

1. Preheat oven to 350°. Spread almonds in a single layer on a rimmed baking sheet; toast in oven until light golden and fragrant, 7 to 10 minutes. Let cool completely, then finely grind in a food processor. Set aside.

2. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed until light and fluffy, about 1 minute. Add almonds, egg, cream, and extract; beat until well combined, about 2 minutes.

3. Using a small offset spatula, spread filling in cooled tart shell. Arrange pear slices, overlapping them slightly, on top of filling. Generously sprinkle with sugar; place tart on a baking sheet. Bake until filling is slightly puffed and golden brown, about 35 minutes. Transfer to a wire rack to cool. Serve warm or at room temperature with crème anglaise on the side.

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## ALMOND TART SHELL

MAKES 1 FOUR-BY-THIRTEEN-INCH SHELL

1/4 cup whole blanched almonds  
(about 1 1/4 ounces)

1 cup plus 2 teaspoons all-purpose flour,  
plus more for work surface

1/4 teaspoon baking soda

1/8 teaspoon salt

1/2 cup (1 stick) unsalted butter,  
room temperature

1/2 cup sugar

1 large egg yolk

1/4 teaspoon pure vanilla extract

1. Preheat oven to 350°. Spread the almonds in a single layer on a rimmed baking sheet; toast in oven until light golden and fragrant, 7 to 10 minutes. Let cool completely, then finely grind in a food processor. Set aside.

2. In a small bowl, whisk together flour, baking soda, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar until smooth and light, about 1 minute. Add almonds, egg yolk, and extract, and beat on medium speed until well combined. With mixer on low speed, gradually add flour mixture, beating until just combined to form a dough. Turn out onto plastic wrap; pat into a flattened rectangle. Wrap, and refrigerate until firm, at least 1 hour or overnight.

3. Reheat oven to 350°. On a work surface that is lightly floured, roll out dough to a 6-by-16-inch rectangle, about 3/8 inch thick. Fit into a 4-by-13-inch rectangular tart pan with a removable bottom. Trim flush with edge of pan. Prick bottom of dough all over with a fork. Chill until firm, about 15 minutes.

4. Place tart pan on a baking sheet; bake until crust starts to brown around the edges, 13 to 14 minutes. (Dough will be slightly puffed in spots.) Transfer to a wire rack. Using a metal spatula, gently press on dough until it is smooth and flat. Let cool completely.

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## VANILLA-BEAN CRÈME ANGLAISE

MAKES ABOUT 2 CUPS

4 large egg yolks

1/4 cup sugar

Pinch of salt

1 vanilla bean, split lengthwise

1 cup milk

3/4 cup heavy cream

1. Prepare an ice bath, and set aside. In the bowl of an electric mixer, whisk egg yolks, sugar, and salt on high speed until pale yellow and very thick. Set aside.

2. Scrape the vanilla seeds into a small saucepan, and add bean, milk, and cream. Bring just to a boil. Remove from heat.

3. On low speed, gradually pour half the hot milk mixture into yolk mixture, then pour yolk mixture into saucepan. Cook over medium-low heat, stirring constantly with a wooden spoon, until thick enough to coat back of spoon and hold a line drawn by your finger, about 5 minutes. Pass mixture through a fine sieve into a bowl. Place bowl in prepared ice bath, stirring occasionally, until chilled. Use immediately, or refrigerate, covered, up to 3 days. Gently whisk before using.

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## WINE GLOSSARY

WHITE WINES	TASTE	FOOD	NOTES
<b>PINOT GRIGIO</b> <b>PINOT GRIS</b> <i>light bodied</i>	These wines can be crisp and dry or rich and sweet, depending on the region in which the grapes are grown: Those from northern Italy are light, crisp, and dry, whereas those from France's Alsace region are rich with a honey flavor.	The drier wines go well with mushroom dishes, vegetable quiches, and smoked salmon; the sweet wines are best with foie gras and rich pâtés.	Gris and Grigio are French and Italian, respectively, for "gray," referring to the grayish hue of the Pinot grapes from which the wines are made.
<b>RIESLING</b> <i>light bodied</i>	These wines typically develop the fruity flavor of peaches and apricots, with hints of honey and spices.	Roasted pork and lamb; is a must with Thai and Vietnamese foods.	Rieslings range from very dry to very sweet, depending on the age of the grape used (the older the grape, the sweeter the wine).
<b>SANCERRE</b> <i>medium bodied</i>	Reminiscent of grapefruit and tart green apples, with a mineral tang.	Fish, shellfish, goat cheese.	Like other wines made from the Sauvignon Blanc grape (this one is exclusive to the Loire Valley town of Sancerre), this is best drunk within a few years of bottling.
<b>SAUVIGNON BLANC</b> <i>medium bodied</i>	Dry, grassy, with berry flavors.	Its pungency and high levels of acidity make Sauvignon Blanc best for pairing with equally acidic foods (lemon- or tomato-based dishes, salads with vinaigrette); and with rich dishes that need the acid to reduce their intensity (cream sauces and soups, cheese dishes, duck, and coconut milk-based curries).	Sauvignon Blanc does not age well; it should be drunk within a year of bottling, or it will lose its distinctive fresh, brisk flavor.
<b>CHARDONNAY</b> <i>full bodied</i>	Rich, often oaky; contains apple, melon, and lemon flavors.	This versatile white goes well with most foods, especially chicken, salmon, and shellfish.	Chardonnay grapes grown in cool climates produce lighter, fruitier wines, whereas those from warm climates produce wines with fuller, more buttery flavors.
RED WINES	TASTE	FOOD	NOTES
<b>PINOT NOIR</b> <i>medium bodied</i>	Wines made from the Pinot Noir grape have a rich, fruity flavor with hints of spice.	Meat or game; it is also the most reliable red to serve with fish, such as tuna or poached salmon (served either hot or cold).	The Pinot Noir grape prefers a cooler climate, or it will produce wines with an overly jammy flavor. This grape is also used to make France's famed Burgundy wines.
<b>CABERNET SAUVIGNON</b> <i>full bodied</i>	Deep in color, a bit tannic, and rich in flavor; vanilla, oak, chocolate, and black currant.	Full-flavored meat or game dishes, lamb, and poultry.	It is widely praised as <i>the</i> wine to drink with red meat.
<b>MERLOT</b> <i>full bodied</i>	These fruity wines are low in tannin and have a smooth, sweet flavor with hints of black currant, cherry, and mint; often described as "Cabernet without the pain" (referring to its lack of tannic bite).	Pork, turkey, grilled meats, and tuna.	Merlots from northern Italy have a lighter body (and should be drunk young) than those from Washington state, Chile, and Bulgaria—which have a fuller, plummier flavor.
<b>SYRAH</b> <i>full bodied</i>	These richly flavored wines contain hints of black pepper, raspberries, and blackberries.	Rich foods such as goose, duck, pork, game, sausage, and hard cheese.	Syrah grapes are called Shiraz in Australia.
<b>ZINFANDEL</b> <i>full bodied</i>	Hints of blackberry, cherry, and black pepper are often detected in this versatile wine.	Italian, Asian, Mexican, spicy Indian, and barbecued foods.	Be careful not to confuse the robust red Zinfandel with white Zinfandel, a sweetish rosé that is not well suited to drinking with food.

## POMEGRANATE WREATH



### Pomegranate Wreath

Mark that the year has come full circle by hanging a halo of burnished fruit and silver-green leaves. Pomegranates, eucalyptus, and bay leaves are symbols of hope, healing, and celebration.

To make the wreath last the entire season, use artificial fruit, as we did; fresh eucalyptus and bay leaves will dry nicely on the wreath form. For a pearly shimmer, dust the pomegranates with mica powders, which are sold at art-supply stores.

## POMEGRANATE WREATH

### MATERIALS

Branches of bay leaves, at least 30

Branches of eucalyptus, at least 30

Scissors

16-inch circular wire wreath frame

Floral wire

Wire cutter

2 soft-bristle brushes: 1 small, 1 large

12 plastic pomegranates

Water-based sizing solution

Mica powders, russet and gold

Dust mask

Floral pins

Flat ribbon

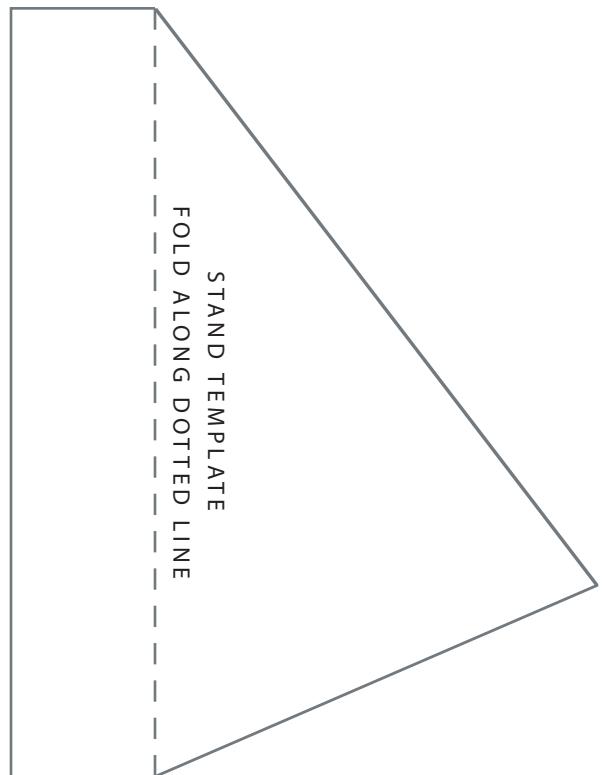
### MAKING THE WREATH

1. Cut laurel and eucalyptus branches into 7-inch pieces; cluster them into bundles of 4 pieces each. Lay a bundle on the wreath form, and wrap floral wire tightly around stems and form. Add another bundle, overlapping previous one by half; continue to wrap wire around stems. Repeat, adding bundles all the way around. Knot wire end, and cut.

2. Use small brush to coat each pomegranate with sizing. Let dry about 10 minutes, until tacky. Use wide brush to sweep mica powder over each pomegranate (wear a dust mask). To create different hues, vary the amount of powder you apply.

3. Pierce the end of each pomegranate with a floral pin, pushing it all the way through until 1/8 inch sticks out like a staple. Cut floral wire into 12-inch pieces; loop pieces through "staples." Attach pomegranates to frame by wrapping and weaving floral wire between leaves. Hang wreath with ribbon.

## CLIP-ART CRAFT: SNOWMAN FAVOR



### Snowman Favor How-to

Print our template (left) on a color printer, then glue onto card stock. Cut out snowman with scissors or a utility knife. Staple center of a short length of ribbon between mittens to be used as gift-bag tie. Photocopy stand template (above), enlarging 150 percent; trace onto card stock. Cut out; fold along dotted line. Use a glue stick or double-sided tape to attach narrow strip to snowman's back, aligning it with the bottom edge. Fill a cellophane bag with candy. Tie it closed with the ribbon so bag rests on table; thread bells and name tag on ribbon, and tie bow.

## STAIN FIRST AID

STAIN	WASHABLES	NONWASHABLES
GREASE (butter, oil, mayonnaise)	Start with a combination solvent. Follow up with mineral spirits or an oil solvent if necessary.	Use an oil solvent, then dab with cool water; dry flat.
PROTEIN (blood, egg, grass)	Soak bloodstains in cold salted water first. Use detergent. If necessary, flush with vinegar or hydrogen peroxide, using an eyedropper, to remove color.	Use dishwashing detergent, dab with cool water, and blot out excess moisture; dry flat.
FRUIT & VEGETABLE (juice, jam)	Start with denatured alcohol. Using an eyedropper, flush with vinegar to remove remaining color, then dishwashing detergent to remove residue.	Same as for washables, using water sparingly. Even if you can't see stain, point out area to dry cleaner, since any sugar that remains can caramelize when dry-cleaned.
LIPSTICK	Use a combination solvent to remove grease. Using an eyedropper, flush with vinegar or a mild bleach to remove remaining color.	Use an oil solvent to remove grease. Dab with vinegar to remove remaining color. Dab with cool water; dry flat.
RED WINE	Use denatured alcohol; then, with an eyedropper, flush with vinegar for remaining color. For sturdy fabric, coat area with salt, hold over a bowl or the sink, and pour very hot water through the fabric from above.	Use denatured alcohol. Dab with vinegar to remove remaining color. Dab with cool water; dry flat.
WHITE WINE	Flush with water, and wash as you normally would.	Dab with cool water; dry flat. Point out to dry cleaner, even if spot is not visible, since any sugar that remains can caramelize when dry-cleaned.
TEA	Using an eyedropper, flush with lemon juice to remove color, then stronger bleach if necessary. For sugar, flush with water. For milk, follow up with a combination solvent.	Dab with lemon juice to remove color. For sugar, dab with water. For milk, follow up with an oil solvent.
COFFEE	Using an eyedropper, flush with vinegar to remove color. For sugar, flush with water. For milk, follow up with a combination solvent.	Dab with vinegar to remove color. For sugar, flush with water. For milk, follow up with an oil solvent.
WAX OR GUM	Use ice to freeze wax or gum, or place item in freezer; scrape or crack off as much as you can, then use an oil solvent or mineral spirits to remove residue.	Same as for washables.
CHOCOLATE	Start with a combination solvent for grease, then follow up with a digestant for protein, if necessary.	Start with an oil solvent for grease. Dab with vinegar for color if necessary. Dab with cool water; dry flat.
SAUCES (tomato, ketchup, barbecue)	Scoop off excess. Use a combination solvent for grease. Then, using an eyedropper, flush with vinegar for color.	Scrape off excess, if necessary. Use an oil solvent for grease, then dab with vinegar for color. Dab with cool water; dry flat.
MUSTARD	Flush with ammonia solution, then wash with dishwashing detergent.	Try dabbing with vinegar; you may need to go to the dry cleaner.
VINAIGRETTE	Use a combination solvent for grease; then, using an eyedropper, flush with vinegar for color.	Use an oil solvent for grease, then dab with vinegar for color. Dab with cool water; dry flat.
SOY SAUCE	Start with water and dishwashing detergent. Using an eyedropper, flush with hydrogen peroxide for remaining color.	Use water and dishwashing detergent sparingly, then dab with vinegar for remaining color. Dab with cool water; dry flat.
MUD	Shake or scrape off residue. For large areas, presoak in a solution of warm water and laundry detergent. For small areas, use a combination solvent. Follow up with vinegar or peroxide if necessary.	Shake or scrape off residue. Use dishwashing detergent and water sparingly. Dab with vinegar for color.
BALLPOINT INK	Rub glycerin into area; let stand fifteen to twenty minutes, and wash with dishwashing detergent. Or spray with inexpensive hair spray, and flush with water.	Rub glycerin into area, and let stand fifteen to twenty minutes. Use dishwashing detergent and water sparingly. Dab with cool water; dry flat.
FELT-TIP INK	Flush with denatured alcohol using an eyedropper; wash with dishwashing detergent.	Rub glycerin into area; let stand fifteen to twenty minutes, then use alcohol. Dab with cool water; dry flat.