

The Ultimate Thanksgiving Planner



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THANKSGIVING MENU

Menu

Spice-Cured Turkey

•

Spice Butter

•

Apple-Chestnut Stuffing

•

Chopped Beet Salad with Feta and Pecans

•

Cranberry Sauce with Dried Cherries

•

Mashed Potatoes and Celery Root

•

Honey-Roasted Squash

•

Homemade Ginger Beer

•

*Pear-Cranberry Upside-Down Cake
with Old-Fashioned Vanilla Ice Cream*

THANKSGIVING PLANNER

Thanksgiving doesn't have to be a frenzy of last-minute preparations. Our planner eliminates guesswork, ensuring an enjoyable meal—even for the host.

TASK

EARLY NOVEMBER

Choose a menu, or use the one included with this planner.
Select wines from our glossary.

If you're ordering a fresh turkey, do it now; if you're buying a frozen turkey, you still have time, but don't wait until the last minute. Remember:
It's best to allow four to five days for it to thaw.

Floral centerpieces finish off a well-set table. Florists are busy this time of year, so order flowers well in advance.

FOUR DAYS BEFORE THANKSGIVING

Start defrosting a frozen turkey in the coldest part of the refrigerator (at the back).

Compose a shopping list, and purchase all non-perishables. Wait until the day before Thanksgiving to buy salad greens, fresh bread, or seafood.

If you're baking pies for dessert, make the dough for the crust, roll it out flat, lay it into pie plates, and freeze. If you plan to serve the pies with homemade ice cream, you can prepare it today.

TWO DAYS BEFORE THANKSGIVING

Prepare the serving pieces, plates, flatware, glasses, etc.

If using cloth napkins or tablecloths, iron them now.

Make the cranberry sauce; a couple of days in the refrigerator will give the flavors time to develop.

Cut and cube the bread for the stuffing, and set the cubes out in a single layer on a baking sheet.

ONE DAY BEFORE THANKSGIVING

Pick up a fresh turkey from the market.

Prepare the stuffing, but leave out any raw eggs until you stuff the bird. Refrigerate.

Make the brine for the turkey.

Defrost pie dough; assemble and bake pies.

Peel the potatoes, then refrigerate them in a pot of cold water.

Make the vegetables and side dishes that require baking, such as casseroles, and reheat them tomorrow; or assemble them today, and cook them right before dinner.

Set the table tonight or first thing in the morning.

TASK

THANKSGIVING DAY

9:30 A.M.

Remove the turkey from the refrigerator, allowing it to sit for ninety minutes to two hours at room temperature.
Add the eggs to the stuffing recipe now.

11:15 A.M.

Preheat the oven, and stuff the turkey.

11:30 A.M.

Put the turkey in the oven, basting it every half hour.

12:00 P.M.

Chill the white wine.

1:00 P.M.

Make the mashed potatoes. Closer to dinnertime, place them in a heatproof bowl and set them at the back of the stove over simmering water.

3:00 P.M.

Prepare the coffee, but do not brew it until about twenty minutes before it will be served.

4:00 P.M.

Check the temperature of the turkey at the thigh, which is the thickest part. If the thermometer reads 180°, remove the turkey from the oven. If not, check the temperature every fifteen minutes until the bird is done.

4:15 P.M.

The turkey will need to sit for thirty minutes prior to carving. Take advantage of the break to make the gravy and any last-minute vegetables.

4:30 to 5:00 P.M.

Call everyone to the table. Start the coffeemaker just before sitting down.

DAY AFTER THANKSGIVING

Use our Stain Chart to help clean your holiday table linens and other household fabrics.

SPICE-CURED TURKEY

SERVES 12 TO 14

FOR THE BRINE:

- 4 cups coarse salt
- 5 cups sugar
- 2 carrots, peeled and cut into 1-inch pieces
- 2 celery stalks, cut into 1-inch pieces
- 2 onions, cut into 1-inch pieces
- 2 leeks, cut into 1-inch pieces and cleaned of all sand
- 3 bay leaves
- 1 head of garlic, cut in half crosswise
- 2 tablespoons whole black peppercorns
- 1 tablespoon ground cumin
- 2 teaspoons crushed red-pepper flakes
- 1 teaspoon cloves
- 2 teaspoons whole allspice
- 8 cups water

It may seem like a bit of trouble to brine the turkey, but it is well worth it: This is the best turkey we've ever tasted. If you don't have a stockpot large enough to hold the turkey, you can use a new plastic tub instead. It is helpful to have an extra refrigerator to brine the turkey, as it will take up a lot of space.

FOR THE TURKEY AND GRAVY:

- 1 eighteen- to twenty-pound organic turkey
- 1 recipe Apple-Chestnut Stuffing (recipe follows)
- 1 recipe Spice Butter, softened (recipe follows)
- 1/2 cup apple cider
- 3 tablespoons all-purpose flour
- 3 cups homemade or low-sodium store-bought chicken stock

1. Make the Brine: In a large stockpot, combine salt, sugar, carrots, celery, onions, leeks, bay leaves, garlic, peppercorns, cumin, red-pepper flakes, cloves, and allspice. Add the water, and bring to a boil. Remove from heat. The brine needs to cool completely before the turkey is soaked in it: It can be made a day ahead or chilled over an ice bath.
2. Rinse turkey under cold water; pat dry. Place in stockpot, breast side down. Add brine and enough water to cover. Cover the stockpot, and refrigerate overnight. Remove turkey from brine; drain.
3. Preheat oven to 425°. Fill cavities with stuffing, being careful not to pack too tightly. Secure skin over neck cavity with toothpicks or skewers, and tie legs together with kitchen twine. Rub turkey generously with spice butter, and place on a rack in a roasting pan.
4. Place in oven, and roast 30 minutes. Baste, rotate pan, and reduce oven temperature to 350°. Continue basting every 30 to 45 minutes, until temperature taken in thickest part of the thigh registers 180°. 3 1/2 to 4 hours. Once turkey is well browned, cover with foil, in sections, if necessary to prevent overbrowning. Remove foil for last 30 to 60 minutes, to crisp skin. Allow turkey to rest 30 minutes before carving. While turkey is resting, remove stuffing.
5. To make gravy, pour liquid from the roasting pan into a gravy skimmer; set aside. Place the roasting pan on the stove over medium-high heat; deglaze with 1/2 cup apple cider, using a wooden spoon to scrape up bits stuck to the pan. Set aside.
6. In a small saucepan, combine 3 tablespoons of reserved fat from pan and flour; cook 3 to 4 minutes, until browned. Add reserved apple-cider mixture, stock, and any separated juices from pan. Cook over medium heat until thickened. Serve.

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FOLD

APPLE-CHESTNUT STUFFING

SERVES 12 TO 14

To save time on Thanksgiving Day, you can complete the first three steps and chop onion and celery the day before. If you use shelled chestnuts, chop, then proceed with step 2.

2 cups chestnuts (12 ounces in the shells, 8 ounces shelled)

1 loaf rustic Italian or French bread (about 1 pound)

2 cups prunes, coarsely chopped (12 ounces)

1 cup apple cider

3 tablespoons unsalted butter, plus more for baking dish

1 large red onion, finely chopped

2 celery stalks, cut into 1/4-inch dice

2 green apples, cored, cut into 1/4-inch dice

2 large eggs, lightly beaten

1/2 cup heavy cream

3 tablespoons freshly chopped sage

Coarse salt and freshly ground pepper

FOLD

1. Preheat oven to 350°. Using a chestnut knife or a small paring knife, make an incision about 1/8 inch deep through the shell and into the flesh of the chestnut almost all the way around the circumference of the nut. Transfer to a chestnut pan or rimmed baking pan. Roast in the oven until the chestnuts are tender, about 35 minutes. Turn the oven off. Leaving the pan with the chestnuts in the oven, remove several at a time. Working quickly, place 1 chestnut in a towel, and, holding both, peel the chestnut while still hot. Remove and discard the shells and inner skin; coarsely chop, and set aside.

2. Remove crusts from bread, and set aside. Cut bread into 1-inch cubes. Place in a single layer on two baking sheets, and toast in the oven until dry, 5 to 7 minutes. Set aside to cool. Place reserved crusts in the bowl of a food processor, and pulse until coarse crumbs are formed.

3. Place prunes and apple cider in a small saucepan, and bring to a boil over medium-high heat. Reduce to a simmer, and cook until all liquid has been absorbed, 20 to 25 minutes. Set aside.

4. Melt butter in a large skillet over medium heat, and add chestnuts, onion, half the celery, and half the apples. Cook until onion is translucent, about 7 minutes. Set aside to cool.

5. In a large bowl, combine bread cubes and crumbs, prune mixture, chestnut mixture, remaining celery, remaining apples, eggs, heavy cream, and sage. Stir to combine. The juices from the brine will season the stuffing; stir before serving.

6. Stuffing can be baked in turkey until its temperature reaches 165°. Excess stuffing can be seasoned with salt and pepper and baked in a buttered baking dish, covered, at 350° for 30 minutes and then uncovered for an additional 10 minutes.

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RECIPES

SPICE BUTTER

MAKES 1 CUP

1 cup (2 sticks) unsalted butter, softened
2 teaspoons coarse salt
1 teaspoon freshly ground black pepper
1 teaspoon dried thyme
1 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon crushed red-pepper flakes
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg

Combine butter, salt, pepper, thyme, cumin, garlic powder, red-pepper flakes, allspice, cloves, and nutmeg in a bowl. Beat on medium with an electric mixer or by hand until thoroughly combined. Refrigerate until ready to use, for up to 4 days.

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CHOPPED BEET SALAD WITH FETA AND PECANS

SERVES 12 TO 14

We used several varieties of beets—including golden globe and Chioggia—for a colorful salad, but you may use any variety you like.

1/2 cup pecans
4 bunches small beets (16 to 20 beets)
3 tablespoons cider vinegar
3 tablespoons olive oil
4 ounces feta cheese, crumbled
2 tablespoons freshly chopped flat-leaf parsley, plus sprigs for garnish
Coarse salt and freshly ground pepper

1. Preheat oven to 350°. Place pecans on a baking sheet, and toast until fragrant, about 10 minutes. Transfer to a bowl to cool. Coarsely chop, and set aside. Raise oven temperature to 450°.

2. Trim greens and long roots from beets. Wrap in 2 to 3 aluminum-foil packets, dividing beets according to size. Place in oven, and roast until tender, 45 to 60 minutes, depending on size of beets. Using paper towels to protect your hands, wipe the skins from the beets. Cut into wedges, and transfer to a serving bowl.

3. Drizzle vinegar and olive oil over beets; toss to coat (beets can be made ahead). When ready to serve, add feta, parsley, pecans, and salt and pepper to taste; toss to combine. Garnish with parsley sprigs.

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RECIPES

CRANBERRY SAUCE WITH DRIED CHERRIES

MAKES 3 CUPS

You can substitute dried cranberries or raisins for the dried cherries in this recipe.

3 1/2 cups cranberries (one 12-ounce bag)

3/4 cup dried cherries

1/2 cup finely chopped shallots

2 tablespoons red-wine vinegar

Zest and juice of 1 orange (about 1/2 cup)

2 teaspoons grated ginger, peeled

3/4 cup packed light-brown sugar

Combine cranberries, cherries, shallots, vinegar, orange zest and juice, ginger, and brown sugar in a medium saucepan, and cook over medium heat until cranberries pop. Reduce heat to low; cook, stirring occasionally, until cranberries release their juices, about 15 minutes. If the cranberry sauce becomes too thick, add water until the desired consistency is reached. Transfer to a bowl to cool.

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MASHED POTATOES AND CELERY ROOT

SERVES 12 TO 14

If you prefer a completely smooth texture, you may pass the potatoes and celery root through a food mill or ricer after they have been cooked.

4 pounds Yukon gold potatoes

1 pound celery root

1 cup heavy cream

6 tablespoons unsalted butter

1 tablespoon coarse salt

1/4 teaspoon freshly ground pepper

1. Peel potatoes, and cut into 1-inch pieces. Peel celery root using a paring knife, following the shape of the root. Cut into 1/2-inch pieces. Place potatoes and celery root in a small stockpot with enough water to cover, and bring to a boil over high heat. Reduce to a simmer, and cook until tender, about 10 minutes. Drain, return to pot; place over low heat to dry out.

2. Combine cream, butter, salt, and pepper in a small saucepan, and place over medium heat until butter is melted and mixture comes to a simmer. Pour over potato mixture, and combine, using a potato masher, until fluffy and smooth.

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RECIPES

HONEY-ROASTED SQUASH

SERVES 12 TO 14

We looked for small squash and served them cut in half. You may quarter larger squash if necessary. Using various types of squash makes an attractive presentation.

8 squash, such as kabocha, acorn,
delicata, and buttercup

4 tablespoons unsalted butter

3 tablespoons honey

1 1/2 teaspoons thyme leaves

Coarse salt and freshly ground pepper

1. Preheat oven to 450°. Cut squash in half, and remove seeds using an ice-cream scoop or large spoon. Arrange them, cut side up, on a baking sheet.

2. Place butter, honey, and thyme in a small saucepan, and heat over medium heat until melted and thoroughly combined. Using a pastry brush, coat the squash with butter mixture. Sprinkle with salt and pepper; roast for 30 to 35 minutes, until golden brown and tender.

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HOMEMADE GINGER BEER

MAKES 16 CUPS

This ginger beer is very spicy. Adjust the amount of lime juice and sugar to your taste.

2 pounds ginger, cut into 1-inch pieces

1 gallon boiling water

1 1/2 cups freshly squeezed lime juice
(about 8 limes)

1 1/2 cups superfine sugar

Place ginger in the bowl of a food processor, and process until finely chopped. Transfer to a large pot or bowl, and add the boiling water. Allow to stand for 1 hour. Drain through a fine sieve lined with a double thickness of damp cheesecloth. Discard solids. Add lime juice and sugar, and stir to dissolve.

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RECIPES

PEAR-CRANBERRY UPSIDE-DOWN CAKE

MAKE ONE 10-INCH CAKE

12 tablespoons (1 1/2 sticks) unsalted butter

1 3/4 cups firmly packed light-brown sugar

3 firm but ripe pears, such as Anjou

Juice of 1 lemon

1 cup cranberries

2 1/2 cups all-purpose flour

2 1/2 teaspoons baking powder

1/2 teaspoon table salt

1/2 teaspoon cinnamon

1/4 teaspoon ginger

3 large eggs

1 cup milk, room temperature

1 recipe Old-Fashioned Vanilla Ice Cream (recipe follows)

1. Preheat oven to 350°. Combine 6 tablespoons butter and 3/4 cup brown sugar in a medium skillet, and cook over medium-high heat, stirring constantly, until melted and thoroughly combined, about 6 minutes. Pour into a 10-by-2-inch professional round cake pan.

2. Peel pears, core, and slice into 1/2-inch-thick wedges. Coat with lemon juice, and arrange on top of brown-sugar mixture in a spiral pattern around edge of pan. Fan out slices in center. Sprinkle 1/2 cup cranberries over pears, and set aside.

3. Sift flour, baking powder, salt, cinnamon, and ginger together in a medium bowl, and set aside. Combine remaining 6 tablespoons of butter with remaining cup brown sugar in the bowl of an electric mixer, and beat until well combined. Add eggs, one at a time, beating after each addition. Add milk alternately with flour mixture, beginning and ending with flour; beat until smooth. Stir in remaining 1/2 cup cranberries; pour over fruit in pan. Bake until a tester inserted into the center of cake comes out clean, about 40 minutes.

4. Transfer to a wire rack to cool for 15 minutes. Run a knife around edges and invert onto a serving platter. Serve with homemade ice cream.

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OLD-FASHIONED VANILLA ICE CREAM

MAKES ABOUT 2 QUARTS

4 cups heavy cream

1 1/2 cups sugar

Pinch of salt

2 tablespoons pure vanilla extract

2 cups milk, or half-and-half

In a large bowl, whisk together all ingredients. Transfer to an ice-cream maker, and freeze following manufacturer's instructions. Store in an airtight container in the freezer.



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WINE GLOSSARY

WHITE WINES	TASTE	FOOD	NOTES
PINOT GRIGIO PINOT GRIS <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.
RIESLING <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).
SANCERRE <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.
SAUVIGNON BLANC <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.
CHARDONNAY <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
PINOT NOIR <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.
CABERNET SAUVIGNON <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.
MERLOT <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.
SYRAH <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.
ZINFANDEL <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.

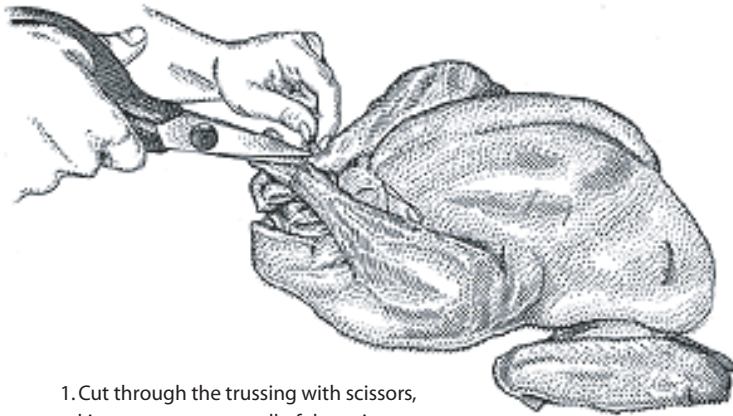
HOW TO CARVE A TURKEY



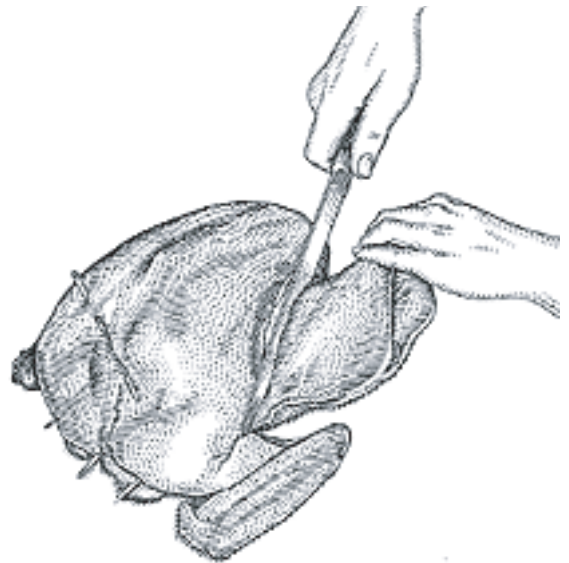
While a whole roasted turkey is an impressive sight, so is a well-arranged platter of sliced meat—and carving the bird before placing it on the table will make serving easier. To prepare for carving, have the following equipment ready:

- Warm serving platter
- Pair of kitchen scissors
- Flexible and sharp 10-inch slicing knife (a serrated blade will tear the meat)
- Carving fork for arranging and serving the meat

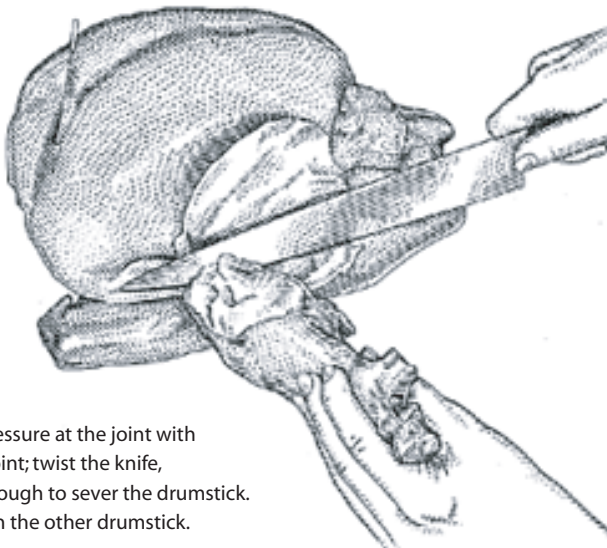
Before carving the turkey, let it stand at room temperature for 20 to 30 minutes to allow the juices to saturate the meat; then transfer the turkey from the roasting pan or presentation platter to a carving board (use layers of paper towels or two clean kitchen towels to protect your hands from the heat). The best way to hold the turkey steady is to use your hand—a carving fork doesn't provide the same grip and will pierce and tear the flesh.



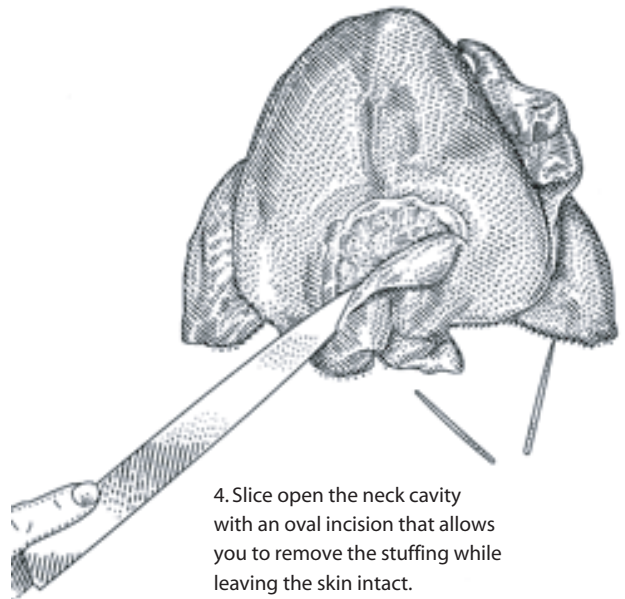
1. Cut through the trussing with scissors, taking care to remove all of the string.



2. Remove the drumsticks first. Place the knife against the thigh, and cut down to expose the leg's second joint.

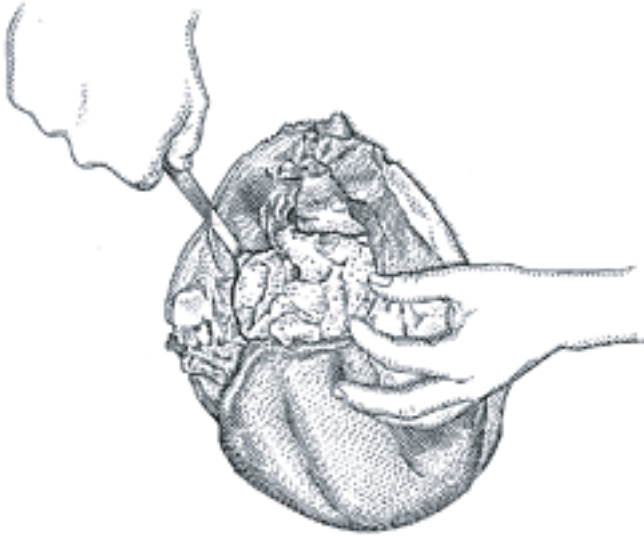


3. Apply pressure at the joint with the knife point; twist the knife, and cut through to sever the drumstick. Repeat with the other drumstick.



4. Slice open the neck cavity with an oval incision that allows you to remove the stuffing while leaving the skin intact.

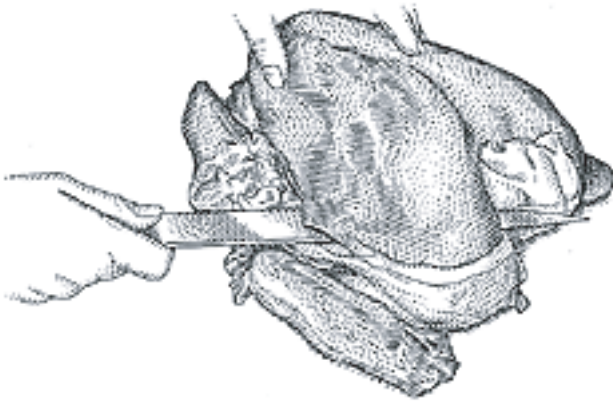
HOW TO CARVE A TURKEY



5. Use a long-handled spoon to scoop out the stuffing from the body cavity; transfer it to a serving bowl.



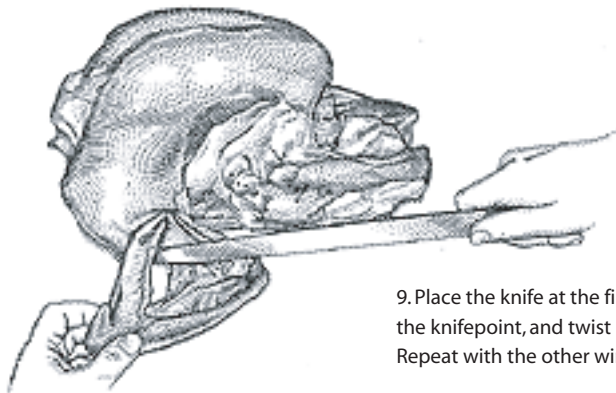
6. Slice the thigh meat from the bone (the dark meat should be tender from resting in the juices). Repeat on the other side.



7. Place the knife horizontally at the bottom curve of the bird's breast, and slice in toward the rib cage to create a "guide cut." Then make a slice from the top down alongside the rib cage. Be sure to cut carefully.



8. Cut vertically through the breast meat to create medallion slices, being careful to preserve some of the skin on each slice. Repeat steps 7 and 8 on the other side of the breast.



9. Place the knife at the first wing joint; insert the knifepoint, and twist it to sever the wing. Repeat with the other wing.

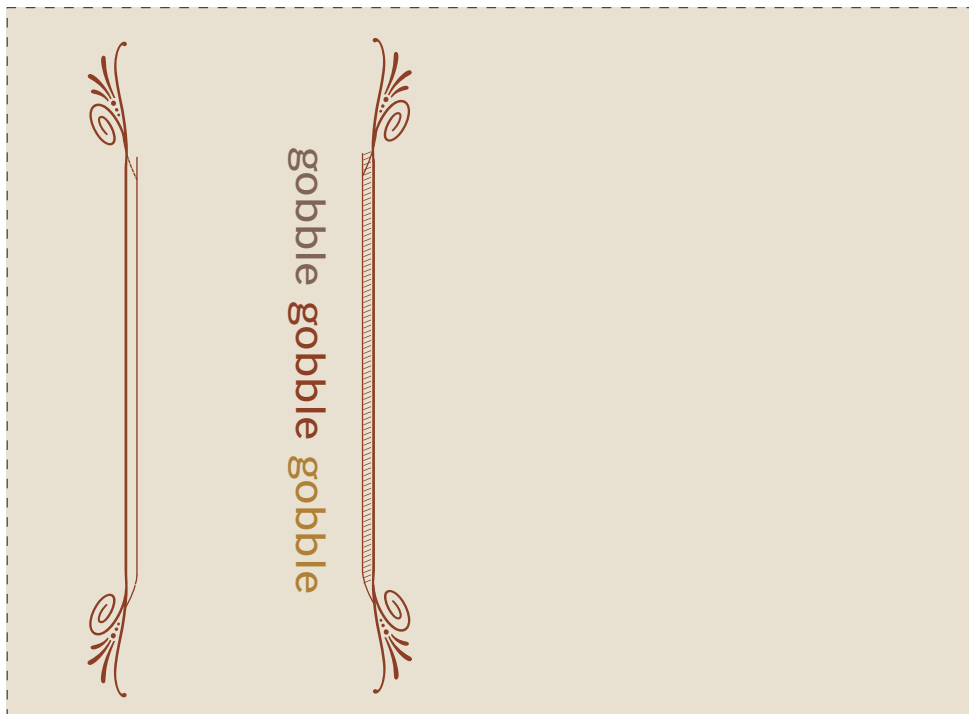
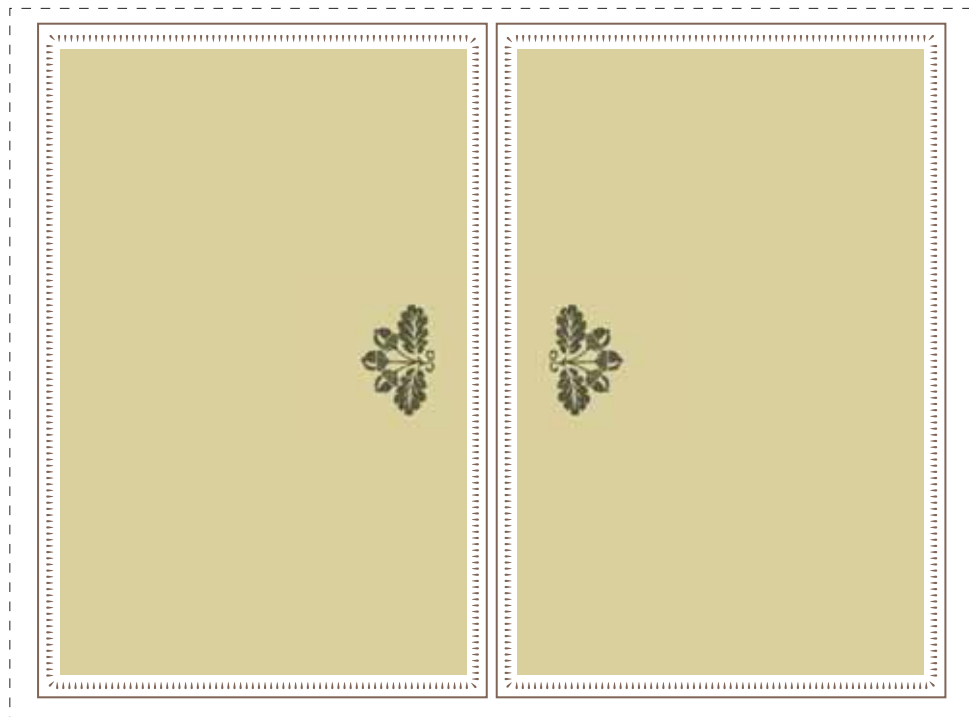
CLIP-ART CRAFT: THANKSGIVING PLACE CARDS



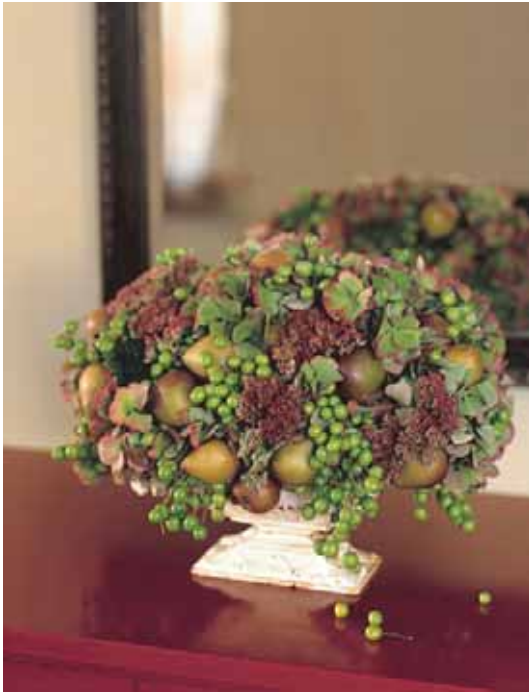
Print these templates on a color inkjet printer. Use 67-pound paper stock in cream or another neutral color. Cut cards out following dotted blue lines. Handwrite guests' names (after checking spellings). To 'tent' place cards, simply fold them in half and stand them upright. For flat cards, use double-sided tape to affix card to colored construction paper that's 1/4 inch larger on all sides to create a frame around the outside edge.



CLIP-ART CRAFT: THANKSGIVING PLACE CARDS



FLOWER ARRANGEMENT



Fall Fruit and Flowers

Cascading over the rim of a weathered urn, selections from the late-fall cutting garden are supplemented with fruit from local farmers' markets in this beautiful arrangement.

Materials

Hydrangeas
Sedum
Dates
Seckel pears
Footed urn or bowl
Knife
Floral shears
Floral foam
Wooden skewers

Use a knife to trim the dry foam so it fits inside the vessel; it should protrude 1 to 2 inches above the rim. Place foam in a water-filled basin or sink; as soon as it is completely submerged, remove and place in vessel. Condition flowers by cutting stem ends on an angle with a sharp knife and standing them in deep water, almost level with the flower heads. Remove from water after a few hours, and shorten stems to 1 1/2 to 2 inches. Pierce each pear on one side with the pointed tip of a wooden skewer. Starting at one end of the oasis, insert hydrangea and sedum stems; punctuate with pears, and fill in any gaps with dates.



GOOD THING: MAKING THE MOST OF LEFTOVERS



Shepherd's Pie

Next-day leftovers can be enjoyed all at once when combined in a delicious take on shepherd's pie.

This dish requires little effort, and you won't have to make any extra trips to the grocery store—just use whatever you have on hand from the day before. Make individual servings or one big pie. We filled the bottom of a pie dish with stuffing (for a firm, rich base) then added layers of cranberry sauce, sliced turkey, and vegetables. Drizzled with gravy, topped with creamy mashed potatoes—sweet or regular—and baked, this pie brings together the wonderful flavors of a holiday meal.

THANKSGIVING-LEFTOVERS SHEPHERD'S PIE

SERVES 4 TO 6

To bake individual pies, use six ten-ounce ramekins, and reduce cooking time to twenty to thirty minutes.

3 cups cooked stuffing

1 cup cranberry sauce, plus more for topping (optional)

1 pound sliced cooked turkey

10 ounces glazed carrots (or another leftover vegetable)

4 to 6 tablespoons gravy

3 to 4 cups mashed potatoes

1. Preheat oven to 350°. In a 9- to 10-inch pie plate, mound stuffing on bottom; layer with cranberry sauce, turkey, and carrots. Drizzle with gravy; spread potatoes over surface to sides of dish. Top with more cranberry sauce, if desired.

2. Place pie on a baking sheet, and bake until heated through and potatoes are golden, 35 to 40 minutes. Let cool slightly.

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 the 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.