

The New York Times

three-pound milk and dark chocolate turkey sits nine and a half inches high. Just be sure to keep it in a cool place until you're ready to serve it: *Centerpiece Chocolate Turkey*, \$75, bissingers.com.



TO ROAST

The British Turkeys Are Coming

▼ For several generations, KellyBronze heritage turkeys have been bred in England and preferred by chefs like Jamie Oliver. In 2014, the company established a 130-acre farm in Crozet, in the Blue Ridge Mountains of Virginia, and it is the only commercial turkey farm that holds a Department of Agriculture license to dry-age and hand-pluck its birds. The free-roaming pampered turkeys, more flavorful than the average bird, are available somewhat more widely this year, always fresh, from the company's website and, for New Yorkers, at Dickson's Farmstand Meats in Chelsea

Market: *KellyBronze Turkeys*, kellybronze.co.uk, \$100.40 for eight pounds to \$301.20 for 24 pounds. Order before Nov. 14 for delivery west of the Mississippi, before Nov. 15 for delivery east of the river; *Dickson's Farmstand Meats*, \$13.35 a pound, available for pre-order for pickup on Nov. 20 and 21, *Chelsea Market*, 75 Ninth Avenue (15th Street), 212-242-2630, dicksonsfarmstand.com.



TO FILL

Put Aside The Plastic Glassware

▲ Don't even think of plastic glassware for Thanksgiving dinner. If your head count exceeds your glass count for this or any other coming celebration, the new line of stemware from Korin, the company that specializes in Japanese knives and utensils, could help. The glasses, in two designs and multiple sizes, are \$3.99 each. At that price, you can even buy Champagne flutes and classic martini glasses. They're said to be "break resistant," though we did not put that claim to the test. But the glasses are dishwasher-safe: *Korin*, 57 Warren Street (Church Street), 800-626-2172, korin.com/barware.



TO NIBBLE

Savory Cookies To Whet the Appetite

▲ In a way, Anna Harrington was one of the lucky ones. When Pilotworks, a chain of incubator kitchens, suddenly closed last month, it left 175 small food producers in New York and elsewhere without professional kitchen space. Ms. Harrington, who makes savory and sweet cookies called the Rounds, was scheduled to begin working at Pilotworks in Brooklyn, but it closed two days before she was going to start. She found a different commercial kitchen. "I am in much better shape than the producers who have been in there for a long time and have to move all of their things on very short notice," she said. "The only nice



san-olive, Cheddar-chive and anchovy-scallion: *The Rounds*, \$35 per box of 45, theroundsnyc.com.



TO SET

Add Warmth With Linen Runners

▲ Skip the tablecloth, or even the place mats. These new linen runners, nearly 8 feet long (90 inches) and 16 inches wide, will smarten your holiday table the way a great belt or tie might enhance your outfit. They come in autumnal tones — "merlot" and "curry" — with contrasting edging, but if your tastes are more neutral, there's also "oat." And they won't break the budget. The runners are a collaboration between Hedley & Bennett, which makes aprons and chef wear, and Parachute, a home goods company: *Table runners*, \$49, *Parachute Home*, 129 Grand Street (Crosby Street), parachutehome.com, hedleyandbennett.com.

TO BAKE

Never Butter A Muffin Tin Again

▼ Oh, the baking! For parties, it's often best to make small bites to serve as hors d'oeuvres and desserts. Silpat, the French company that produces nonstick baking mats and molds, has just introduced a collection for baking diminutive muffins, loaves, madeleines and Bundts, along with regular-size muffins. They're made from food-grade silicone mesh (no greasing required),



MARK WEINBERG FOR THE NEW YORK TIMES (CENTER-PIECE); SONNY FIGUEROA/THE NEW YORK TIMES (GLASSWARE); SAVORY COOKIES); PATRICIA WALL/THE NEW YORK TIMES (MUFFIN TIN); TONY CENCICOLA/THE NEW YORK TIMES (TABLE RUNNERS)

