

For Immediate Release
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flavorsandmore.com

October Flavors And More online magazine is all about food as a metaphor for special holidays, love, family and friends who gather to share the pleasures of the table.

November is the month that kicks off the big fall and winter holidays for Americans. Thanksgiving is the holiday, more than any other, where food becomes a metaphor (a delicious one) for love, family and friends. Beloved heritage recipes reign in kitchens all over the country as seasoned cooks teach novice ones how to carry on family food traditions. Tables gleam with family silver and centerpieces of gourds, Indian corn and autumn flowers in shades of gold, russet and amber. Bowls of stuffing are on every table and this month in **Flavors And More**, Chef Judi Gallagher stirs the pot of the great stuffing/dressing debate – whether to stuff the turkey before it goes into the oven or to bake the stuffing separately from the bird. She looks at both sides of the question and then offers several tempting stuffing recipes – including a vegetarian one – you’ll want to add to your repertoire.

And what wines to serve? Doc Lawrence has the answers in an article about which wines to serve with what dishes for the coming holidays. All of them are American. “Thanksgiving is homecoming, an affirmation of family, friends and reunion,” says Doc. “Wines have an important place here so I’m sharing some of my personal selections and the reasons why some work better than others with the traditional dishes of November and December.”

Seven V. Philips has Part II of his comprehensive feature on kitchen counter tops. Which surface material should you choose? Don’t make that decision until you read Steven’s piece.

Marsha Fottler looks at a huge trend in restaurant menus – the minimalist menu. Descriptors are gone, just a list of ingredients. What does this mean for you as an unsuspecting diner? And if you don’t know what a Vorpall Blade is, check out Alec Harding’s story on his very own Vorpall Blade, acquired in Key West and meant to be used on lobsters. Be afraid, be very afraid.

Cookbook reviews, recipes, advice on home entertaining, trends in the food industry, culinary memoirs and so much more in the November issue.

Flavors And More is a monthly online cooking magazine dedicated to the pleasures of the table realized through recipes, libations, travel, books, gardens, entertaining and insightful features that celebrate food and all those who gather together to share meals and memories. When you have an appetite for a bountiful buffet of useful stories by an award-winning staff, we have what it takes to satisfy that hunger. We are **Flavors And More** and you can find us at flavorsandmore.com. Read, enjoy, subscribe and post a comment.

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