Thanksgiving
65 delicious recipes including the perfect turkey

BEST NEW HOLIDAY BAKING IDEAS
mini pies, sweet-salty cookies & more

WINE LOVERS’ GUIDE TO HOLIDAY PARTY PLANNING
America’s great new airport restaurants
ETIQUETTE FOR A NEW ERA

The 18th edition of Emily Post’s Etiquette is updated for a generation more familiar with Facebook than finger bowls, courtesy of Post’s great-great-granddaughters, Anna and Lizzie Post. Some of their tips:

PHOTO OPS

“When taking photos of a dish at a restaurant, the key is to snap the picture and put the camera away,” Anna says. “But if you’re somewhere you wouldn’t photograph your friends, don’t shoot the food.”

FOOD ALLERGIES

“I think it’s nice for a party host to ask about allergies,” says Lizzie. “But it isn’t about accommodating everyone’s likes and dislikes. We’re not talking ‘I don’t like parsley, but rather real dietary restrictions.”

E-THANKS

“It’s OK to send an email thank-you or even a thank-you text after a casual dinner party,” says Anna. “But it’s not a holiday or you’ve been to someone’s family home for dinner, it’s time to get out the pen and paper.”

RECIPE

sipping tea

Third-generation tea blender Emeric Harney (left) of Harney & Sons created this tea cocktail with drinks technologist Dave Arnold.

**Darjeeling Unlimited**

**TOTAL: 5 MIN - MAKES: 6 DRINKS**

In an ice-filled shaker, combine 3/4 cup cold Darjeeling tea, 3 ounces lavender, 3/4 ounce simple syrup, 1 ounce fresh lemon juice and a pinch of salt. Shake. Strain into a rocks glass garnished with a lemon twist and serve.

NEXT-GEN WINES

These bottles have serious pedigrees: They’re all made by children of great California winemakers.

2009 ETHAN GRENACHE ($40)

Bob Lindquist is the father of Santa Barbara wine. Now his son Ethan is trying his hand with terrific bottlings like this fruit-dense Grenache.

2009 EVOLVE MOUNT VEDER CABERNET SAUVIGNON ($30)

Mike Benziger, whose family started Sonoma’s eco-winery Benziger in the 1970s, makes this inky Napa Cab with his friend Ben Flajnik.

2009 ROCK WALL STAGECOACH ZINFANDEL ($40)

Shauna Rosenblum makes this raspberry-rich Zinfandel and more in an old San Francisco airplane hangar with help from her father, Zin guru Kent Rosenblum.

2008 TAKEN NAPA VALLEY CABERNET SAUVIGNON ($50)

Josh Phelps and Carlo Trinchero still work at their families’ wineries, but the two (who met in kindergarten) launched their own brand, Taken, last year.