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VIEW

Style Ethics

EDITOR: TONNE GOODMAN

PILGRIM'S PROGRESS
THE GREGOR JENKIN RECYCLED-STEEL TABLE IS SET WITH TERRAFIRMA PLATTERS AND HEATH CERAMICS SERVING BOWLS FIRED IN ENERGY-EFFICIENT KILNS, LES INDIENNES ORGANIC-COTTON NAPKINS HAND-BLOCKED WITH NATURAL DYES, A VETRO VERO RECYCLED-GLASS GOBLET, AND A LOCALLY GROWN ARRANGEMENT BY EMILY THOMPSON FLOWERS. PHOTOGRAPHED BY CHAD PITMAN.



Thanksgiving often is an endurance event ending in a tryptophan-induced coma, so this November let us give thanks for those returning to a more, well, Puritan approach. Like Jean-Georges Vongerichten, who whipped up a feast inspired by his ABC Kitchen's commitment to local, sustainably sourced dining. "Our philosophy is all about getting back to our roots, cooking the way our grandparents once did, and tracing where things come from—farm-to-fork," he says. (Even the New York City restaurant's auberge-chic decor passes muster: Mismatched antique silverware was found at estate sales, salvaged wooden tables are decorated with wildflowers, and menus are printed on recycled cardboard.)

A locavore holiday may sound like a challenge to orchestrate at home, but not really: "No matter where you live, there's

almost always a farmer's market, roadside stand, or grocery where you can find free-range turkeys, locally grown fruits and vegetables, and seasonal herbs," explains Vongerichten, who, with the help of chef Dan Kluger, prepared a maple-bourbon-roasted organic turkey; popcorn-bread stuffing with chili flakes from Oak Grove Plantation (a New Jersey farm fueled by solar panels); seasonal vegetables, including rutabaga and caramelized Brussels sprouts; and a sweet potato-and-marshmallow soufflé. For dessert, there's a chocolate cake with malted ganache and candied pecans served with whiskey-caramel sorbet, cinnamon doughnuts with pear jam, and Honeycrisp-apple turnovers (recipes available at vogue.com). "This is how I do Thanksgiving at my weekend house in Waccabuc, New York," says Vongerichten, "and probably not too far from how the Pilgrims would have done it, too." —LINDSAY TALBOT