

Parade

SUNDAY, NOVEMBER 20, 2022 | PARADE.COM

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GATHER

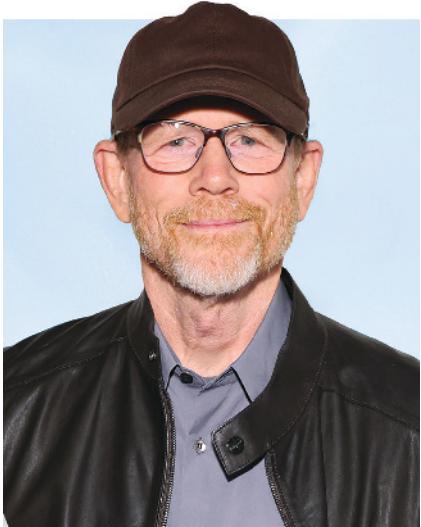
'ROUND

SIMPLE
WAYS TO MAKE
ENTERTAINING
A JOY

P. 10
HOLIDAY
APPETIZER
BOARD



WALTER SCOTT'S Personality



WALTER SCOTT ASKS...

RON HOWARD

It's hard to say which is more unbelievable—that Ron Howard is 68 years old or that he doesn't have more Lifetime Achievement Awards. After all, if Howard had just stuck to acting, he'd still be considered an icon thanks to his turns as Opie in *The Andy Griffith Show* and Richie Cunningham in *Happy Days*. But what he really wanted to do was direct, and his output over the past 40-plus years—including his most recent, *Thirteen Lives*, a true-life drama about a soccer team trapped in a flooded Thailand cave—has been flat-out amazing. Howard was honored at the 25th Savannah College of Art and Design (SCAD) Savannah Film Festival this year with the Lifetime Achievement in Directing Award.

How do you attribute your success behind the camera? A lot of it has to do with being in the right place at the right time with the right ideas. But it also helped to connect with [co-producer] Brian Grazer and navigate the system together. We formed our production company, Imagine Entertainment [in 1985], and knew we could get good work done. That was huge. To sustain that relationship is rare and a gift.

What are some of your career highlights? Winning the Oscar [for *A Beautiful Mind* in 2002] was a remarkable thrill. The first time that Brian and I saw lines around the block for *Splash* [in 1984]—that was this life-affirming moment. But oh, man, I will never forget the wrap party for [1977's] *Grand Theft Auto* in a dive bar next to the racetrack where we had just completed the Destruction Derby sequence. I remember dancing with my wife and saying, "You know, I love this even more than I thought I would." And as soon as I saw the movie cut, I realized I had a hell of a lot to learn!

Which of your movies is ripe for a remake? I'm always thinking about doing more with the format of [1989's] *Parenthood*. We've talked about theater, doing another movie or even applying it to other cultures. Occasionally people talk about doing something with [1985's] *Cocoon* and [1991's] *Backdraft*.

CAREER HIGHS

Grand Theft Auto (1977)
Splash (1984)
Cocoon (1985)
Parenthood (1989)
Backdraft (1991)
Apollo 13 (1995)
A Beautiful Mind (2001)
The Da Vinci Code (2006)
Frost/Nixon (2008)
In the Heart of the Sea (2015)
Solo: A Star Wars Story (2018)



Howard's harrowing true-story drama *Thirteen Lives* is now streaming on Amazon.

COMING SOON

The Shrinking of Treehorn (Netflix)

Howard's first animated feature is based on a 1971 children's book by Florence Parry Heide. In it, a boy named Treehorn begins to shrink a bit each day—and no one around notices.

Jim Henson Project (Disney)

Howard will be producing and directing this Henson-family approved documentary about the creator of *The Muppets*, *Sesame Street* and more.



Why take on a project like your recent *Thirteen Lives*? I felt the timing was perfect. What these people achieved in this rescue was an object lesson in international cooperation and just ignoring political, ideological and religious differences. It was just the right thing to do.

Where do you go from here? [Brian and I are] always trying to look at storytelling in different ways and find new partners for collaboration. That excites us more than anything. **P**



CLOCKWISE FROM TOP LEFT: CINDY ORD/GETTY IMAGES FOR SCAD; VINCE VALETTI/METRO GOLDWYN MAYER PICTURES; BETTMANN/GETTY IMAGES; UNIVERSAL PICTURES/GETTY IMAGES; MICHAEL Ochs Archives/Gamma-Rapho via Getty Images; BENJAMIN/SYGMA/GAMMA-RAPHO via Getty Images; POOL

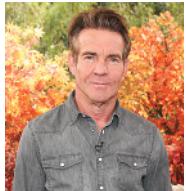
The Parade Don't Miss List



Strange World (Nov. 23 in theaters)

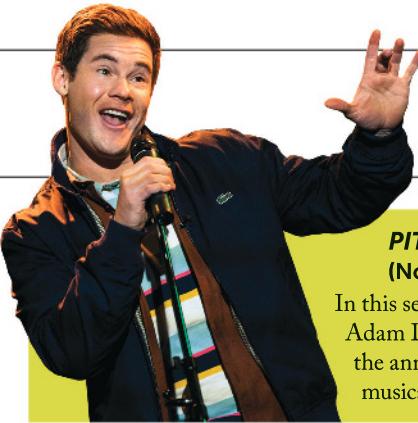
Dennis Quaid is Jake Gyllenhaal's father in Walt Disney Animation Studios' *Strange World*. Inspired by the works of Edgar Rice Burroughs and Jules Verne, it follows three generations of the Clade family who overcome their differences while exploring a wondrous and oftentimes hostile world.

"It's about being authentic," said Quaid, 69, who saw every Disney movie when he was a kid. "To be asked to do a Disney movie is an honor," he says. "The movies point to something that you don't really have words for, but that we all have inside us and connect with. That's what [Walt] did for me."



Sammy begins making films at home, much to the delight of his supportive, piano-playing mother Mitzi, based on Spielberg's late mother Leah, and played by Williams.

"Steven opened his family history and his heart to me," the four-time Oscar-nominated actress, 42, said. "He gave me unlimited access to his memories of her. He let me get to know her through him." Mitzi is not a one-dimensional character, Williams says. "She is not limited to her role as his mother. She is a woman in her own right and that's what just blew me away—what a feast they had written for her. She is allowed these careening passions and emotions without judgment, which I find to be incredibly honest and lifelike."



Here's what's on our radar for the week ahead. Go to Parade.com/entertainment for more.

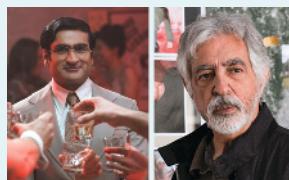
PITCH PERFECT: BUMPER IN BERLIN (Nov. 23, Peacock)

In this series spinoff of the popular *Pitch Perfect* movies, Adam DeVine, 38, is back as Bumper Allen. This time the annoying and entertaining Bumper is pursuing his musical dreams in Germany.

Welcome to Chippendales (Nov. 22, Hulu)

The name Chippendales has become synonymous with male striptease dancers sporting hard abs and bow ties. But there's a dark side to the tale of how the empire was built, which is being revealed in this mini-series. The true-crime saga is the story of how Somen Steve Banerjee (Kumail Nanjiani), an Indian immigrant, became the unlikely founder of Chippendales and how his pursuit of the American dream led to murder and betrayal.

"Steve did create a space where women could express their sexuality loudly, [which] obviously is still an issue," said Nanjiani, 44. "However, that was not why he created that space. He was trying to just make money. He hit on a great idea at just the right time. And then he used the feminism angle when he needed to, to become more successful."



THE FABELMANS (Nov. 23 in theaters)

Loosely based on Steven Spielberg's early life in post-World War II Arizona, *The Fabelmans* starring Michelle Williams and Paul Dano begins with Sammy Fabelman (Gabriel LaBelle) falling in love with movies after seeing *The Greatest Show on Earth*.

Criminal Minds: Evolution (Nov. 24, Paramount+)

On Thanksgiving, fans of *Criminal Minds* can enjoy two episodes of this series reboot, which will explore what the Behavioral Analysis Unit has been up to since we last saw them in 2020. The newest challenge for David Rossi (Joe Mantegna), Penelope

Garcia (Kirsten Vangsness), Emily Prentiss (Paget Brewster), Jennifer "JJ" Jareau (A.J. Cook), Luke Alves (Adam Rodriguez) and Tara Lewis (Aisha Tyler)? Tracking down a prolific killer who has been on the loose since 2005. "Our show gives a realistic aspect to what these real men and women do," said Mantegna, 75. "We have to thank God that we have [people] who really do this job, and we're giving you a snapshot of what they deal with every day."



Disenchanted (Nov. 18, Disney+)

Will "be careful what you wish for" be the theme of this sequel to *Enchanted*? We're eager to find out and to see some of our favorites, including Amy Adams, Patrick Dempsey, Idina Menzel, James Marsden and newcomer Maya Rudolph.

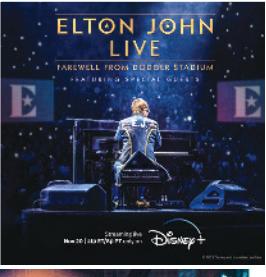
continued on page 4

ELTON JOHN LIVE: FAREWELL FROM DODGER STADIUM

(Nov. 20 on Disney+)

This exclusive livestream of the Rocket Man's concert at Dodger Stadium in Los Angeles is the final stop on his "Farewell Yellow Brick Road Tour."

Before tuning in, check your Elton John IQ with this trivia about the multi-Grammy Award-winning British singer-songwriter who turned 75 this year.



What was Elton John's birth name?

REGINALD DWIGHT

He changed it when he became a solo act in homage to two members of his former band Bluesology: saxophonist Elton Dean and vocalist Long John Baldry.

John's tribute to Princess Diana, "Candle in the Wind" (1997) is in the Top 5 best-selling singles of all time in the U.K. and the U.S.



1992 was the year that John founded the Elton John AIDS Foundation, following the death of his friend, Queen front man **Freddie Mercury**.



1000+

That's how many pairs of glasses John is reported to own. What's the attraction?

As a teen he began wearing specs to look more like Buddy Holly. At the time, he didn't even need glasses.



John and his longtime songwriting partner **Bernie Taupin** met when they both answered an ad looking for songwriters for Liberty Records.

John's song "Philadelphia Freedom" was a tribute to tennis star **Billie Jean King**.



John began teaching himself piano at age 7 and, at age 11, won a scholarship to the Royal Academy of Music.



John has 10 godchildren, including John Lennon's son **Sean Ono Lennon**, Elizabeth Hurley's son, Damian, and David and Victoria Beckham's sons Brooklyn and Romeo.

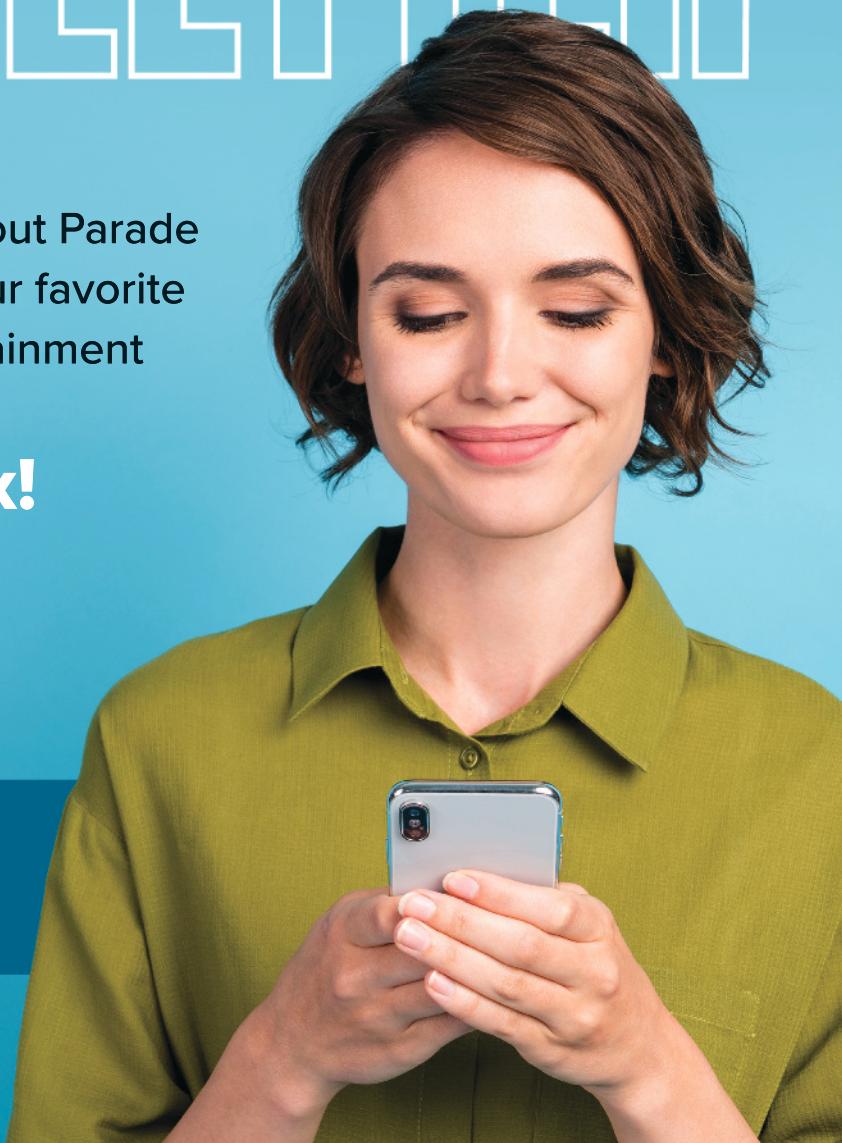
Parade

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Picks

GREAT GIFTS

for Foodies

Who on your holiday list doesn't love cooking, or eating—or just hanging around in the kitchen? Delight your favorite foodies with these ingredients, tools and books. Go to Parade.com/blackfriday for more shopping deals.—Alison Ashton



If you've ever watched an episode of *Top Chef*, you've seen Hedley & Bennett's colorful, sturdy and functional aprons. Their fun collection includes themed collaborations, like **THE BEATLES X H&B.** \$105, hedleyandbennett.com



Give the gift of Hollywood glamour with Memphis-based **Phillip Ashley Chocolates**, which have been featured at the Oscars, Emmys and Grammys after-parties. From \$30, phillipashleychocolates.com

Taco Tuesday gets a major upgrade with recipes from *Mi Cocina* by Rick Martinez. The highly praised book features 100 authentic regional dishes from throughout Mexico. \$24, amazon.com



The **Urban Map** rocks glass features an intricate etched map of one of 38 major North American Cities. \$18/each, uncommongoods.com



Superstar chef Yotam Ottolenghi made harissa, the versatile Middle Eastern chile pepper paste, a must-have in home pantries. New York Shuk's **HARISSA COLLECTION** includes five varieties, from classic to floral-spiced rose. \$54, nyshuk.com



Handmade in California, these **BACK BAY POTTERY GARLIC & HERB BOWLS** are great for salad dressing and double as garlic graters and herb strippers. \$30, etsy.com

For foodies that are kind of a big "dill," consider the **OFFBEAT PICKLE BOX.** \$90, mouth.com





Finally a solution for where to put that bacon grease! The **AYESHA CURRY HOME COLLECTION BACON GREASE CAN** is a cute, convenient storage receptacle. \$25, jcpenney.com

(Serious) New Cook by Leah Su Quiroga and Cammie Kim Lin takes a global-cuisine approach to teaching kitchen newbies the basics with recipes for arepas, sushi and egg drop soup alongside old-school standards like waffles and pot pie. \$38, amazon.com



Boasting three varieties of their cult-classic dried noodles, Chili Crunch, organic soy sauce and Savory Seasoned Salt, **Momofuku's Bestseller Pack** comes with all the fixings to build a first-rate Asian-style noodle bowl at home. \$65, shop.momofuku.com

A stylish cocktail shaker is an instant home bar upgrade, especially if it's the Coppermill Kitchen **CMK Vintage Inspired Cocktail Shaker & Jigger**. \$175, coppermillkitchen.com



BARRYMORE BY ANGELA WEISS/AP/VIA GETTY IMAGES

With the **Siligrams Customizable Ice Cube Tray**, you can choose from text, a monogram or logo in several sizes and even mix and match designs. From \$30, siligrams.com



The versatile **Beautiful 9-Quart TriZone Air Fryer by Drew Barrymore** boasts a big, family-friendly capacity, plus the option to cook two different foods at two temperatures. \$142, walmart.com



Gift recipients can throw a mini-s'mores party with the ROUND FIRE CONCRETE TABLETOP FIRE PIT.
\$50, amazon.com



Here's a dish towel perfect for the "queen" of your kitchen.
THE QUEEN ELIZABETH RAINBOW OUTFIT TEA TOWEL.
\$19, sheshow.com



Books WE LOVE

Available in bookstores and online

MESSY FAMILIES, HOLIDAY EDITION

If holiday gatherings have you searching for sanity-saving strategies, try these books about dysfunctional families—you may just feel better about your own.

—Elizabeth Held



If the main characters of *A Proposal They Can't Refuse* (Harlequin) don't marry each other, their grandfathers promise to sell the building that houses both of their businesses. A romcom that delivers heat, humor and heart? We're in. \$16

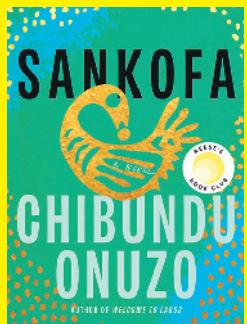


Michael Leviton recounts growing up in a family that never told lies (an "honesty cult") in *To Be Honest* (Abrams Press), a memoir filled with laugh-out-loud moments and cringe-worthy passages as Leviton tells the truth no matter the cost. \$26

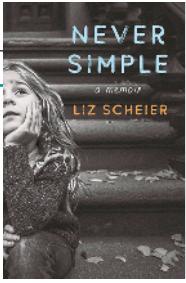


In *Dava Shastri's Last Day* (Grand Central Publishing) by Kirthana Ramisetti, a terminal illness has forced one of the wealthiest women in the

In *SANKOFA* (Catapult) by Chibundu Onuzo, Anna is a 40-something-year-old mixed-race woman in Britain who discovers her absent father is the leader—some may say dictator—of a West African nation. It's a beautiful and propulsive exploration of identity, belonging, race and colorism. \$26



Liz Scheier's gripping memoir, *NEVER SIMPLE* (Henry Holt & Co), about growing up with a mother who is a masterful liar, alternates between humor and heartbreak. \$27



world to summon her children to a remote island, where she discloses the news of her health and announces she's already leaked her death to the press. Pick this up for an inventive plot, complex family dynamics and what it means to leave a legacy. \$28

Three months after the Queen's death, royal biographer Andrew Morton (who wrote the bombshell 1992 book, *Diana: Her True Story*) is back with *The Queen* (Grand Central Publishing), a comprehensive, behind-the-scenes look at the sovereign's relationship with her husband, children, grandchildren, corgis, horses and more. \$30

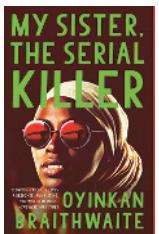


After college, Chrysta Bilton learned her father was a prolific sperm donor, leaving her with dozens of half-siblings. Bilton's memoir, *Normal Family* (Little, Brown and Company), chronicles that shocking

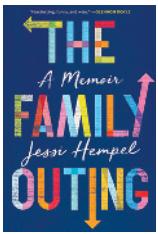
experience, a childhood with her lesbian mother and her

own nuclear family, to show there's no such thing as "normal." \$29

Korede is used to cleaning up her sister Ayoola's messes—literally; she cleans up bloodstains from Ayoola's murders. But after Korede learns Ayoola is eyeing her crush, she must reckon with her sister's deadly actions and consider what she can do to prevent them in *My Sister the Serial Killer* by Oyinkan Braithwaite. \$16



Jessi Hempel's family excelled at keeping secrets, until they all came out—she and her father as gay, her sister as bisexual, her brother as transgender and her mother as the survivor of a traumatic experience with an alleged serial killer. *The*



Family Outing (HarperOne) is a searing memoir about transformation and the costs of secrecy. \$28

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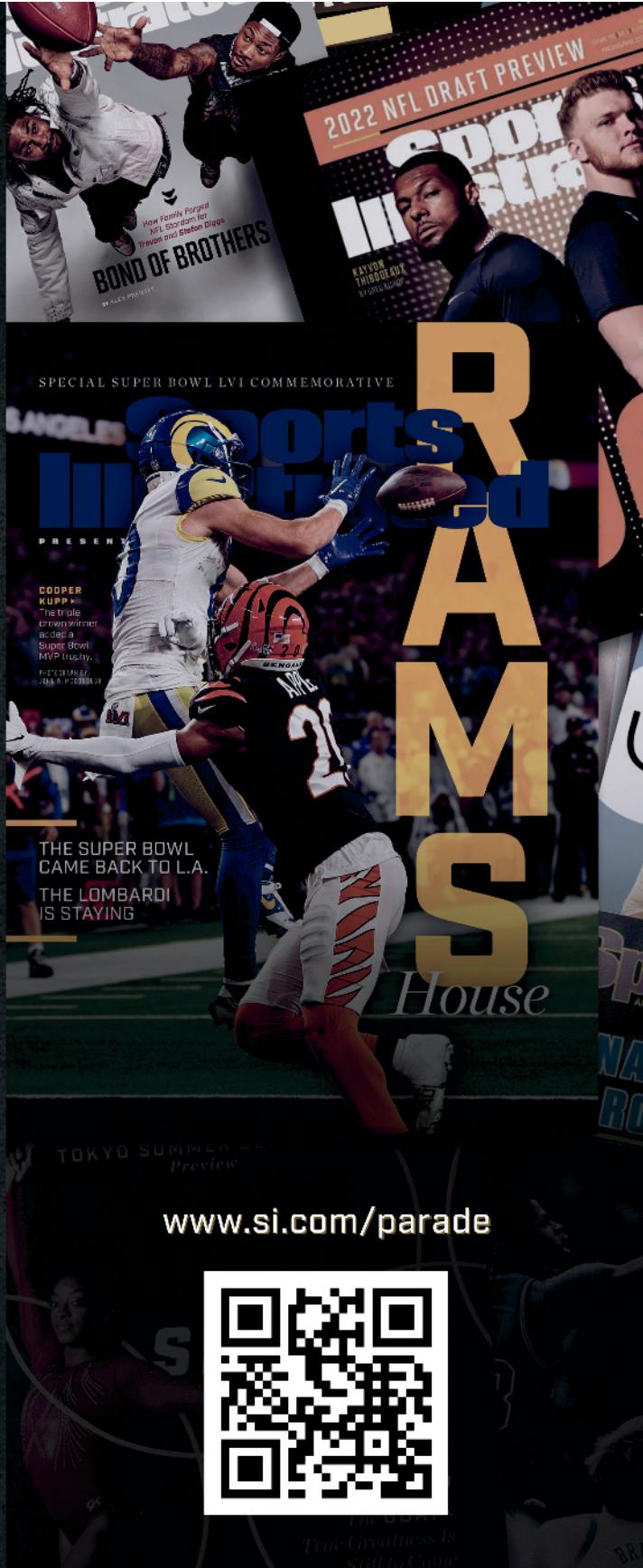


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ALL ABOARD!

by

ALISON ASHTON

Entertaining is a breeze (and super tasty) with our delicious platters, just right for your next holiday cocktail gathering, brunch, movie/game night, or dinner party. We've shared some recipes, or you can build a gorgeous board with your favorite store-bought treats. Gather 'round!



►
These Smoked Almond and Sharp Cheddar Wafers are irresistible!

photography by
MARK BOUGHTON

styling by
TERESA BLACKBURN

Whipped
Pumpkin-Goat
Cheese Dip is the
perfect spread

APPETIZER BOARD

Get into the holiday mood with a charcuterie board that's so much more. To your classic offering of meat and cheese, add crunchy and creamy with crisp cheese wafers, spiced nuts and whipped pumpkin dip (recipes at right) paired with tart cranberry or fig chutney. Use herbs and seasonal decorations to dress it all up—and dig in!

Use your favorite **COOKIE CUTTERS** to create festive cheese shapes



SMOKED ALMOND AND SHARP CHEDDAR WAFERS

These savory wafers, from the new cookbook *Preppy Kitchen* by John Kanell, the man behind the popular blog of the same name, are a winner on our Holiday Appetizer Board and make a great cocktail nibble. Kanell recommends sticking with a sharp cheddar cheese for "better cheesy flavor once baked," and you can opt for a smoked cheese for even more smoky flavor. "Try using other savory-flavored almonds like wasabi or salt-and-vinegar for a twist on these cheesy crackers," he says.



In a food processor, pulse $\frac{3}{4}$ cup **smoked almonds** until finely chopped. Add 1 $\frac{1}{4}$ cups all-purpose flour, 8 oz shredded **sharp cheddar cheese**, 2 tsp **cornstarch**, $\frac{1}{4}$ tsp **kosher salt** and $\frac{1}{4}$ tsp **cayenne pepper**. Process until mixture is crumbly and well combined. Add $\frac{1}{2}$ cup (1 stick) cold **unsalted butter**, cubed; process until mixture resembles large breadcrumbs. With processor running, slowly add 2 Tbsp **whole milk**. Continue mixing until a dough ball starts to form.

Turn dough out onto a lightly floured work surface; knead a few times to form a ball. Divide dough in half; shape each piece into a 2-inch-round log. If desired, place $\frac{1}{4}$ cup **poppy seeds** in an even layer on a dinner plate. Roll outside of each log in poppy seeds. Tightly wrap each log in plastic wrap. Chill at least 2 hours and up to overnight.

Preheat oven to 350°F. Line a baking sheet with parchment paper.

Slice 1 dough log into $\frac{1}{8}$ -inch-thick rounds. Place rounds 1 inch apart on prepared baking sheet. Pierce center of each round with fork. Bake 14–17 minutes or until golden brown on bottom. Cool 2 minutes on baking sheet. Transfer to a wire rack; cool completely. Repeat with remaining dough log. Store cooled wafers in an airtight container for up to 4 days. **Makes about 50 crackers.**

WHIPPED PUMPKIN-GOAT CHEESE DIP

You can make this dip up to 2 days ahead and refrigerate.

Spoon 1 (15-oz) can **pumpkin puree** into a paper towel-lined colander. Let stand 20 minutes.

In a medium bowl, combine pumpkin; 1 (4-oz) pkg **goat cheese (or feta)**; 1 Tbsp **extra-virgin olive oil**; 1 Tbsp **lemon juice**; 1 tsp **minced fresh rosemary**; 2 cloves **garlic**, grated; and **kosher salt** and **freshly ground black pepper**, to taste. Using a hand mixer fitted with a whisk attachment, whip until light and creamy. Transfer dip to a serving bowl. Sprinkle with $\frac{1}{2}$ tsp **minced rosemary**. **Makes about 2 cups.**

Figure 1-2 ounces of **MEAT AND/OR CHEESE** per person for an appetizer, 2-4 ounces for a light meal



SPICED CANDIED WALNUTS

Add these lightly candied nuts to an appetizer or cocktail board. They're also delicious crumbled over ice cream or yogurt. Go with pecans, if you prefer them!

Preheat oven to 400°F. Spread 8 oz walnut halves in a single layer on a baking sheet. Bake 8–10 minutes or until toasted, stirring once.

In a small bowl, combine 2 Tbsp **brown sugar**; 2 Tbsp **butter**, melted; $\frac{1}{4}$ tsp **ground coriander**; $\frac{1}{4}$ tsp **cayenne pepper**; and **kosher salt** and **freshly ground black pepper**, to taste.

Remove baking sheet from oven. Drizzle with butter mixture, tossing to combine. Spread in a single layer. Bake 5 minutes. Cool completely. Store in an airtight container up to 5 days. **Makes about 2 cups.**

MOVIE NIGHT BOARD

Here's the perfect platter for your *Elf* or *Die Hard* holiday viewing party—or for your next Scrabble tournament. We paired a colorful combo of movie candy—Red Vines, M&Ms, Raisinets, Reece's Pieces and more—with store-bought mini pizza bagels and two kinds of easy-to-whip-up flavored popcorn.



Tangy **DILL PICKLE POPCORN** is a great foil for sweets

DILL PICKLE POPCORN

We call for a simple DIY seasoning blend. But if you find dill pickle popcorn seasoning at your supermarket or online, substitute that for an even faster treat.

In a small bowl, combine 1 tsp dried dill, $\frac{3}{4}$ tsp salt, $\frac{1}{8}$ tsp ground coriander, $\frac{1}{8}$ tsp dry mustard, $\frac{1}{8}$ tsp onion powder and $\frac{1}{8}$ tsp garlic powder.

In a medium saucepan, combine 2 Tbsp canola oil and $\frac{1}{3}$ cup popcorn kernels. Cover; cook 5 minutes or until popcorn finishes popping, shaking pan occasionally. Pour popcorn into a large serving bowl. Drizzle with 4 Tbsp butter, melted, tossing to coat. Season to taste with dill mixture. Makes 6 cups.

BROWNED BUTTER FRENCH ONION POPCORN

Crispy French-fried onions (straight from the can!) give this upscale popcorn extra crunch.

In a medium saucepan over medium-high, melt 4 Tbsp butter. Cook 1-2 minutes or until butter is browned and smells nutty. Pour butter into a small bowl; set aside.

Wipe out pan. Add 2 Tbsp canola oil and $\frac{1}{3}$ cup popcorn kernels. Cover; cook 5 minutes or until popcorn finishes popping, shaking pan occasionally. Pour popcorn into a large serving bowl. Drizzle with browned butter, tossing to coat. Season to taste with salt and freshly ground black pepper. Add 2 cups crispy French-fried onions, 2 Tbsp finely grated Parmesan and 1 Tbsp minced parsley; toss to combine. Makes 8 cups.

This is like **FRENCH ONION SOUP** in a popcorn!

Visit PARADE.COM/BERRY for a festive three-ingredient cocktail.

COCKTAIL BOARD



Add some color and class with an Agate Cheese Board from anthropologie.com (\$78)

We made upscale pigs in a blanket for this elegant cocktail spread, but everything else is purchased, from the Marcona almonds and the cheese log to the cooked shrimp. Perfect for drinks before dinner or even as a small meal.

Our pigs in a blanket are inspired by the movie *Shrek the Halls!*



PIGS IN A BLANKET

Adapted from *The Christmas Movie Cookbook* by Julia Rutland, the recipe for this classic cocktail snack is inspired by *Shrek the Halls*, in which a scene features The Three Little Pigs literally tucked under a blanket.

In a small bowl, combine $\frac{1}{3}$ cup bacon jam, pepper jelly or orange marmalade and $\frac{1}{4}$ cup coarse-grain Dijon mustard. Cover; refrigerate until ready to serve.

On a floured surface, unfold 1 (17.3-oz) pkg frozen puff pastry, thawed. Cut each sheet of pastry into 4 rectangles. Lightly spread or brush half of each rectangle with $\frac{1}{4}$ cup coarse-grain Dijon mustard. Arrange 2 (12-oz/4-link) pkgs cooked chicken-and-apple sausages along mustard-brushed edges; roll up, pressing seams to seal. Brush rolls with 1 large egg, lightly beaten; sprinkle evenly with 3 Tbsp everything bagel seasoning. Freeze 10 minutes. Cut each roll diagonally into 5 pieces. Freeze 30 minutes.

Preheat oven to 400°F. Line 2 baking sheets with parchment paper, nonstick foil or silicone baking mats. Arrange pigs in a blanket on prepared pans. Bake 20-25 minutes or until golden brown. Serve warm with mustard-jam dipping sauce. **Makes 40.**

These handy
**ITALIAN
OLIVEWOOD
APPETIZER PICKS**

are from
surlatable.com
(\$20 for a set of 8)



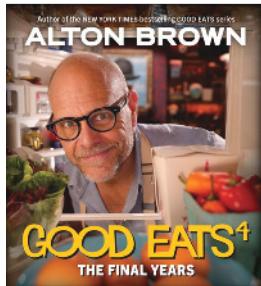
► We served our eggs with just a bit of pepper but they're also delicious with a sprinkle of everything bagel seasoning



► Store-bought herbed cream cheese is an easy cheat

BRUNCH BOARD

Bagels, lox and herbed cream cheese anchor this brunch spread that also includes cucumber, sliced avocado, grapes, tomatoes and capers. Take it over the top with these recipes for candied bacon, pickled onions and Alton Brown's steamed eggs.



ALTON'S HARD-COOKED EGGS

In his latest book, *Good Eats: The Final Years*, culinary guru Alton Brown says steaming, not boiling, is the best way to hard cook eggs that are easy to peel with a creamy (not rubbery) white. It's a simple way to cook a lot of eggs at once.

Fill a medium saucepan with 1 inch of water and bring to a boil.

Place 6 large eggs in a folding steamer basket. Carefully lower basket into saucepan. Cover; cook 11 minutes for a set egg with a slightly creamy yolk. Transfer eggs to a large bowl of room-temperature water. Let stand a minute or until cool enough to handle. Peel; halve with a sharp knife. Serve sprinkled with salt and pepper, everything bagel seasoning or sesame seeds. Makes 6.



If bacon is delicious,
CANDIED BACON
is even better!

SMOKY-SWEET CANDIED BACON

Crunchy, sweet bacon dresses up a brunch board or is a nice cocktail snack—especially with bourbon-based sippers.

Arrange rack in top third of oven. Preheat oven to 375°F.

In a medium saucepan, bring 3 cups granulated sugar and 3 cups water to a boil, stirring occasionally to dissolve sugar. Add 1 (12-oz) pkg bacon. Cook 5 minutes or until bacon appears cooked around edges. Drain bacon on paper towels; let stand until cool enough to handle.

Set a wire rack in a sheet pan; spray with non-stick cooking spray. In a shallow baking dish, combine 1 cup packed brown sugar, $\frac{1}{2}$ tsp dry mustard and $\frac{1}{2}$ tsp freshly ground black pepper. Dredge bacon in sugar mixture (if desired, thread bacon on bamboo skewers); arrange in a single layer on prepared sheet pan. Bake 15-17 minutes or until crisp, turning halfway through. Cool completely. Store in an air-tight container up to 3 days. Makes 14 pieces.

Go to
PARADE.COM/ONIONS

for the recipe for these quick-pickled red onions.



Vault



TIME TO TALK

Turkey!

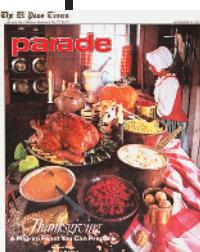
Amidst all the hubbub of our everyday lives, it's easy to forget what Thanksgiving is truly about. Over the decades, *Parade* employed its November issues to refocus readers' attention on heartwarming stories of gratitude and celebrations of American food, traditions and history. Here are a few cover stories that did just that, taking us back to simpler times and the real meaning of Thanksgiving.

—Anne Krueger

"Thanksgiving—A Pilgrim Feast"

NOVEMBER 19, 1978

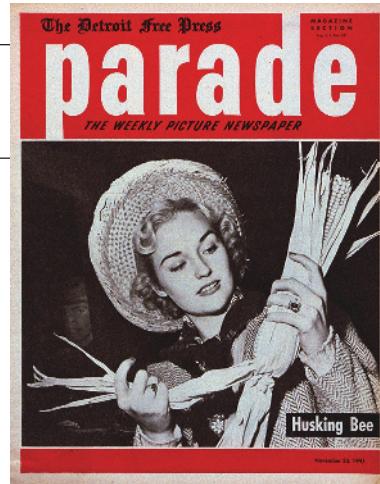
America's longest and strongest food tradition is relived in Thanksgiving dinner, according to this *Parade* article that extols getting back to the basic foods that the Pilgrims first enjoyed. The feast created by food editor Sylvia Schur was displayed in the hearth-warmed kitchen of the colonial-era Van Cortlandt Manor in Croton, New York. The mansion was built in 1732, 57 years before George Washington proclaimed Thanksgiving Day for his new nation. In 1863, Abraham Lincoln set aside an official date for the holiday (the last Thursday in November). Today we celebrate on the fourth Thursday of the month.



"Alex Haley Says Thank You"

NOVEMBER 21, 1982

Author Alex Haley recalls a Thanksgiving at sea in 1943. After preparing a turkey meal for sailors aboard the USS Murzim, he had an epiphany: he had never told the important people in his life, "thank you." That night the coastguardsman wrote his father, grandmother and a school principal, each of whom had given him gifts of time or wisdom that shaped him. He was humbled when they wrote back and thanked him for the acknowledgment. Nearly 40 years after that night, Haley wrote about his ongoing gratitude practice and shared his wish for the nation: "Find the good," he told *Parade* readers, "and praise it."



"Husking Bee"

NOVEMBER 23, 1941

The corn-husking bee was born in Midwestern cornfields in the 1880s when farmers, tired of the solitary task, invited their neighbors to join them at harvest. Prizes were given to the fastest huskers, followed by square dances and dinner. The bee had become an "American sporting event... drawing more spectators than any other U.S. sport," *Parade* reported. Railroads organized trains from cities to farmlands for the annual event. "There in settings of November splendor, the man from the city may become a farm boy again and may relive the autumns of youth."

"The Real Plymouth"

NOVEMBER 18, 1979

In honor of Thanksgiving, *Parade* visited Plimoth Plantation, a non-profit institution in the town of Plymouth, Massachusetts. The spelling is "Plimoth" because William Bradford, the only person to leave a first-person account of life in the colony, spelled it that way, says writer Bill Ryan, who said that meeting history face-to-face via the Plantation's reenactments was an enlightening experience. Visitors are still welcome at the Plantation, now called Plimoth Patuxet (plimoth.org) to get a "living history" lesson of two distinct cultures—the colonial English and the Wampanoag people.



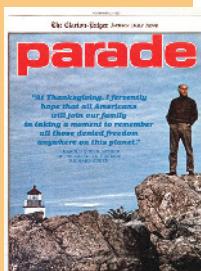
"A Reason to Give Thanks"

NOVEMBER 23, 1980

"When Richard was released, that was our real Thanksgiving," says Harold Queen about the July day in 1980 when his son—who survived 250 days of captivity in the U.S. Embassy in Tehran—was freed. The last

time the family (parents Harold and Jeanne, and younger brother Alexander) had been together was Thanksgiving 1978, before Richard, then 27, headed

to Tehran. Now the Queens were gathering again. "At Thanksgiving, I fervently hope that all Americans will join our family in taking a moment to remember all those denied freedom anywhere on this planet," Harold told *Parade*. The family gave thanks for Richard, grateful he was regaining his strength (he was released because of health issues that turned out to be multiple sclerosis) and returning to embassy work. Two months after Queen's Thanksgiving wish, the remaining U.S. hostages were freed.



Ask Marilyn

BY MARILYN VOS SAVANT



WHEN WE SUFFER A MINOR ACCIDENT SUCH AS BUMPING A KNEE INTO A TABLE LEG, WHY DOES IT HELP TO RUB THE PAINFUL AREA?

—Larry B., Columbia, S.C.

The theory is that vigorously rubbing or shaking the affected body part causes physical sensations that interfere with the pain signals reaching the brain, thus reducing their impact. Notice that pain often seems worse at night, partly because nothing else is attracting our attention. The opposite of that phenomenon is the way pain may be temporarily diminished by a high level of attention to something else, such as taking a test or being on an important phone call.

Pain is normal, and while we may wonder how extreme pain can possibly serve any useful purpose, we shouldn't wish for the pain-free life experienced by people with an extremely rare condition known as congenital insensitivity to pain. As children, they don't learn to protect their bodies from harm because they feel no pain when they cut themselves with scissors, touch a flame or jump from a

high place. By the time they're adults, despite extensive supervision, affected individuals typically have accumulated multiple injuries, broken bones and health issues that otherwise would have been detected.

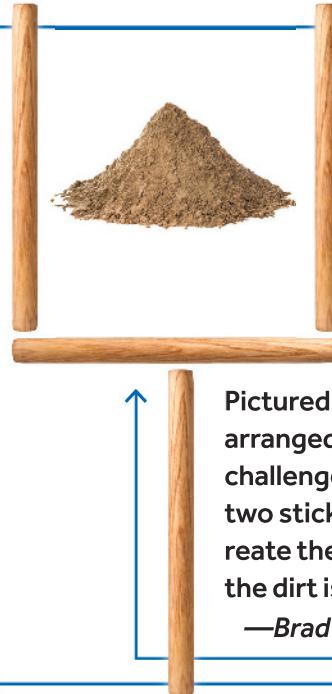
Find solutions to Marilyn's puzzles and this week's Numbrix on the next page!



Send questions to
marilyn@parade.com

For more Numbrix puzzles, go to
Parade.com/numbrix.

Classic Ask Marilyn



The Shovel Puzzle

February 6, 1994

Pictured are four sticks arranged like a shovel. The challenge is to move only two sticks so that you recreate the shovel shape, but the dirt is no longer in it.

—Brad Lemley, Bath, Maine

The Flashlight Question

April 3, 2010

Say that your favorite flashlight batteries are sold in two-packs and four-packs. You watch as a store clerk hangs six packages of them on 12 hooks. Later, he notes that he hung 200 batteries in all. How many two-packs are in stock?

—Leo Tschirhart, Ann Arbor, Mich.



Numbrix®

November 20, 2022

51	50	49	48	43	42	3	4	5
52	53	54	47	44	41	2	1	6
57	56	55	46	45	40	9	8	7
58	59	66	67	38	39	10	11	12
61	60	65	68	37	28	27	14	13
62	63	64	69	36	29	26	15	16
81	80	79	70	35	30	25	18	17
76	77	78	71	34	31	24	19	20
75	74	73	72	33	32	23	22	21

The Flashlight Question

To solve the problem, start with x as the number of two-packs and y as the number of four-packs.

We know that $x + y = 72$ because the clerk hung six packages on each of 12 hooks.

We also know that $2x + 4y = 200$, the total number of batteries.

Now you can solve for x.

$x + y = 72$, so $y = 72 - x$ and $2x + 4y = 200$, so:

$$2x + 4(72 - x) = 200$$

$$2x + 288 - 4x = 200$$

$$288 - 2x = 200$$

$$2x = 88$$

$$x = \underline{44}$$

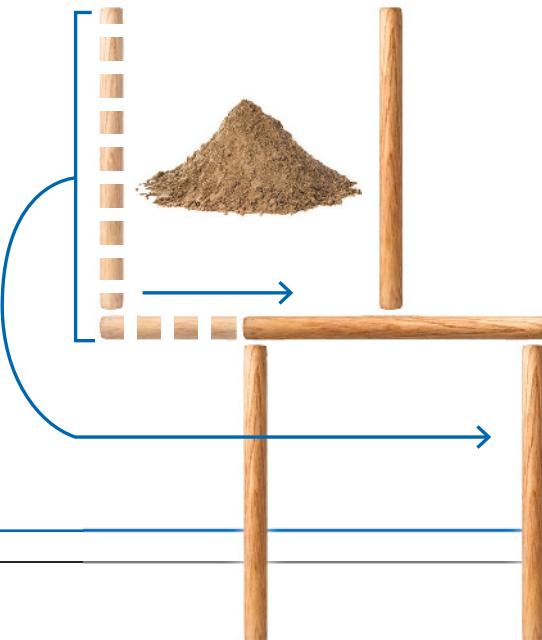
The answer is 44 two-packs.



The Shovel Puzzle

Slide the horizontal post to the right until it is at right angles to the bottom vertical post. Remove the top left vertical post and put it on the other end of the horizontal post.

Voila!



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