

GOBBLE, GOBBLE, OINK, OINK, CLUCK, CLUCK, QUACK, QUACK

Thanksgiving is the favorite holiday of most men. There are no gifts to buy, no cards to send, and no months-long, commercialized runup that culminates with maxed-out credit cards. It's just a day of food, football and family.



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InSites

As if the day weren't good enough as it is, somebody — most likely a man — invented the turducken. For those of you who have been living under a rock for the last 25 years, a turducken is a chicken stuffed into a duck, which is then stuffed into a turkey and roasted.

It's the ultimate in gluttony.

Or so I thought. This being America, we're not content to rest on our laurels. On the website bacontoday.com (that's right, there's a website devoted to all things bacon), there's a recipe for the turbaconducken. It's a "traditional" turducken wrapped in five pounds of bacon. Would you like a coronary with that?

It used to be that only turkeys had to fear Thanksgiving. Now anything with feathers or a curly tail needs to lay low for the holidays. For this we give thanks.

Following are some sites with helpful tips for those whose holiday won't involve multiple animals being stuffed inside one another:

Thanksgiving.betterrecipes.com

Let's start with the most important element of the holiday — the food. This site is actually part of a larger site called Better Recipes, which is part of the Better Homes and Gardens family. It's a collection of recipes sent in by users that covers all the traditional dishes, as well as some specialties like low-carb or diabetic-friendly recipes.

There's basic instructions for cooking a turkey, nicely illustrated with photographs. All the side dishes, including appetizers and desserts, are also covered. The recipes all have a basic description, a list of ingredients, preparation instructions and the number of servings the dish yields. Many are also accompanied

by photos.

Viewers can comment on recipes, or share them via Facebook, Twitter or e-mail. You can join the site for free, which allows you to create your own recipe file and receive a newsletter, but you don't have to join to see the recipes. There are tabs at the top of the page that take you to sections with a featured daily dish, a recipe contest with cash prizes and a daily contest where you can win kitchen utensils.

A search function allows you to look for specific recipes. The site is professionally done and supported by big-name advertisers such as Campbells and Ragu.

www.gayot.com

After the food, the wine is the next most important part of the meal. The Gayot (pronounced guy-OH) website bills itself as "the guide to the good life." It consists of reviews of restaurants, hotels and other lifestyles subjects.

Clicking on either the "Top 10" or "Wine" tabs will take you to a page with a link for the "Top 10 Thanksgiving Wines." The list follows (there's more information on each wine on the website):

SPARKLING

1. Domaine Chandon Blanc de Noirs **Price:** \$22
2. Argyle Winery 2006 Brut **Price:** \$28

WHITE

3. Peninsula Cellars 2007 Pinot Blanc **Price:** \$17
4. Darcie Kent 2009 Grüner Veltliner **Price:** \$18
5. Mirassou Winery 2008 California Sauvignon Blanc **Price:** \$12
6. Hyde Vineyard 2007 Carneros Chardonnay **Price:** \$55

RED

7. Niner Wine Estates 2007 Bootjack Ranch Merlot **Price:** \$24
8. Ravenswood Winery 2008 Vinters Blend Petite Sirah **Price:** \$10
9. Chappellet Vineyard 2007 Signature Cabernet Sauvignon **Price:** \$46

DESSERT

10. Dashe Cellars 2007 Dry Creek Valley Late Harvest Zinfandel **Price:** \$24

Thanksgiving2010.net

Of course there's more to Thanksgiving than eating and drinking. It's a time to get together with family and friends, including those that you don't get to see all year. This site is filled with tips to help you organize the chaos and entertain the visiting masses.

There are step-by-step guides that break down the preparations into man-

ageable chunks. There's also suggestions for activities, crafts and decorations. There's Thanksgiving history and trivia, as well as travel tips. It's all presented in a well-designed, organized package.

Enjoy the holiday, and don't think about Christmas until Thanksgiving is over.

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