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FIRST TOUR
AS A MOM

AMAZING
PHOTOS!

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New
Details



FELICITY
HUFFMAN

Facing Her Fate

The actress prepares for prison—
and focuses on healing her family
alongside husband William H. Macy

October 7, 2019

\$5.99



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"Whether I'm throwing a big party or just sitting down for dinner alone, I want my home to be stimulating and fun," says Goldberg (in her New York City apartment).

"Matchy-matchy is not my thing. Take whatever you've got at your house, and have a party!"

"Start at the bottom tier, then work your way up to the sweets," says Goldberg.

THE ENTERTAINER

Whoopi Goldberg

When Goldberg hosts a dinner party, she refuses to be stuck alone in the kitchen all night. "I think the best thing you can do is invite somebody who will cook with you, or else order a pizza," she says. "I'll wash the dishes. I'm good at that."

And while she does have a limited cooking repertoire—she handles the Thanksgiving turkey (a Butterball with Pepperidge Farm boxed stuffing and four sticks of butter for basting), for example—she's very interested in the plates that everything is served on. "I love to collect stuff," the *View* cohost, 63, says. "I've discovered this interest

I have in things that go on a table. I didn't grow up in a household where Grandma left silver, but I want to leave silver."

In her new book *The Unqualified*

Hostess, Goldberg provides a practical road map for those who doubt their hosting abilities—emphasizing the importance of showing off your personal style (like mixing troll dolls with fancy china). "Don't let anybody make you believe you're doing it wrong," she says. "There's only what makes you happy."

'I DON'T WANT PERFECTION ON THE TABLE. I WANT A STORY'

"I love antique tablecloths," she says.

People

SO Food Faves!

Warning: You're about to get very hungry. That's because our annual food special is here with all the crave-worthy celebrity recipes, snacks and desserts that are taking over the culinary world. Plus, our list of the best pies in every state

By ANA CALDERONE, SONAL DUTT and SHAY SPENCE

LAURIE FRANKEL



20 SNACK Lunchables Natural

With slices of slow-roasted turkey breast, white cheddar cheese, crackers and a chocolate cookie, it's a great option for your kid's lunch box or a mini meal on the playground. \$2.69; target.com



21 GROCERY Brandless

The online supermarket sells high-quality foods and kitchen tools without brand-name labels, so prices start at just \$3 for everything from almond butter and pasta sauce to parchment paper and grilling tongs. brandless.com

22 PODCAST 'The Dave Chang Show'



Mixing food, pop culture, science and politics, the Momofuku chef debates which tomatoes are best in a BLT, interviews stars like *Patriot Act* host Hasan Minhaj and reveals his own struggles with mental health—all through his forthright, funny and unfiltered lens.

23

DONUTS Krispy Kreme

The chain has been serving melt-in-your-mouth donuts for more than 80 years, and when the "Hot Now" sign is on, we still come running. While Krispy Kreme's classic glazed never goes out of style, it's been expanding the offerings to include limited-edition varieties like pumpkin spice with cheesecake filling and cake-batter-stuffed rings.



Extra-Virgin Olive Oils for Every Use

EVOO is often the foundation of a dish, so start building with the good stuff



24

California Olive Ranch: Destination Series
For Every Day: Buttery and smooth, it's just as good in dressings as in the frying pan. \$14, californiaolive.com



25

Bono Val Di Mazara Sicilian Organic
For Cooking: This light oil has a delicate, neutral flavor that won't overwhelm other ingredients. \$12, amazon.com



26

Nudo Olio D'Oliva
For Salads: Grassy and silky with a hint of heat at the end, it's ideal for fresh ingredients or dipping bread. \$20, nudoadopt.com



27

Brightland: Alive
For Gifting: It looks and tastes special! Heirloom olives are hand-picked and -milled before the oil is poured into pretty UV-powder-coated bottles. \$37, brightland.co



28

Gaea Fresh
For Finishing: It's pressed within three hours of harvest for freshness. Drizzle it on pasta, cooked meats and vegetables. \$20, gaeaolive.com

CLOCKWISE FROM BOTTOM LEFT: STEFANIE KEENAN/GETTY IMAGES; ISTOCKPHOTO/GETTY IMAGES; OSCAR MAYER; BRIAN HAGIWARA/FOODPIX/GETTY IMAGES; GETTY IMAGES; GAEA; BRIGHTLAND; NUDO ADOPT; BONO DI SICILIA; CALIFORNIA OLIVE RANCH