

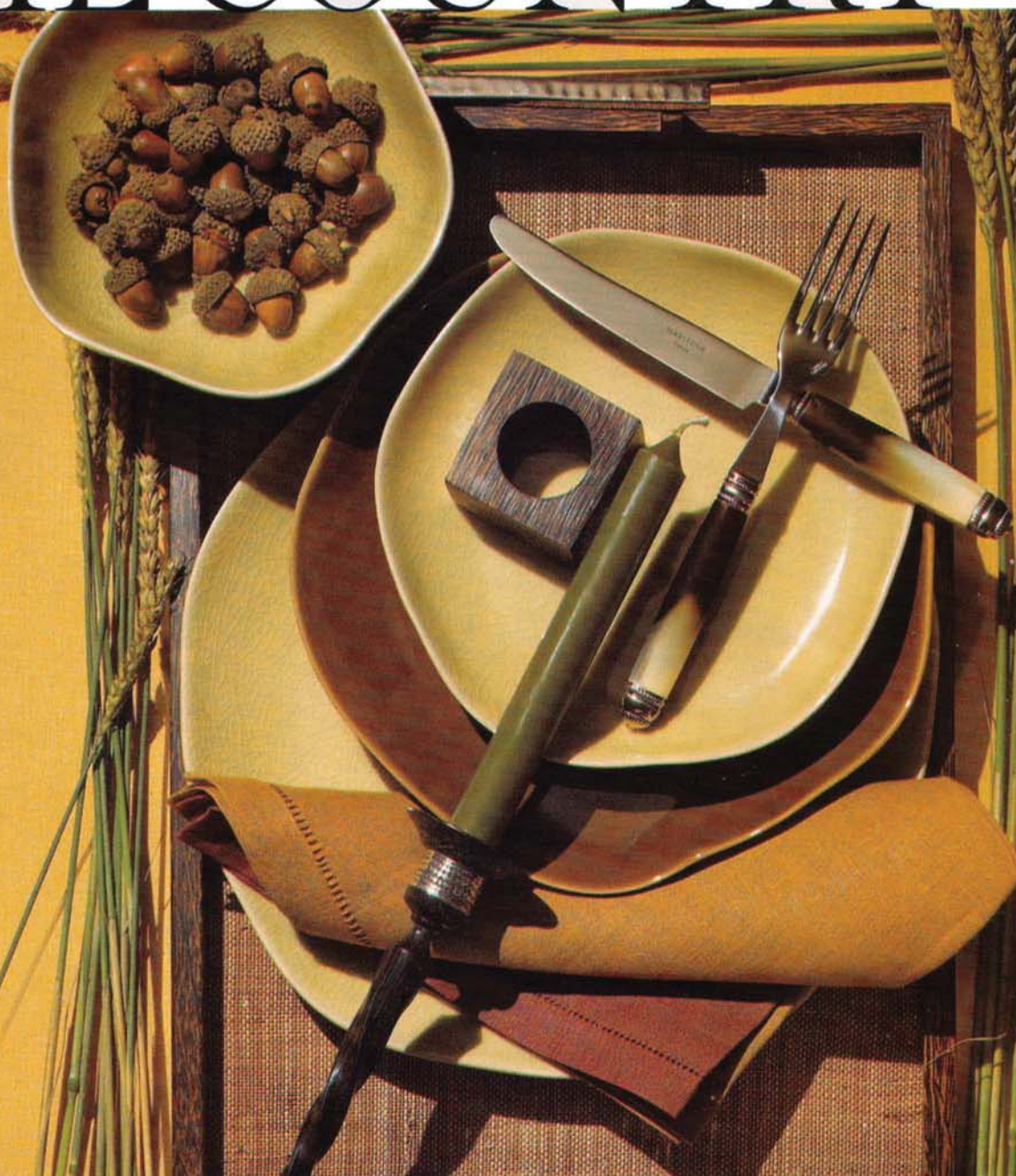
IN THE COUNTRY

GIVING THANKS WITH STYLE

We asked several consummate hosts to share their ideas for creating a tasteful Thanksgiving celebration.

SETTING THE TABLE

To serve the holiday meal, **Marcela Sheridan** and **Atticus Lyon**, cofounders of the tabletop brand **Atticus** (361-865-3534; atticushome.com), propose using stoneware dishes and bowls in Sand and Driftwood from their Pacific line (\$22–\$34), square napkin rings from their Lola collection (\$45 for a set of four) and a rectangular tray from their Shimmer offerings (\$150). To finish the chic look, they like **Mariposa's** Recamier faux-horn flatware (\$188 for a five-piece setting; 800-788-1304; mariposa-gift.com), **John Hardy's** Black Palm Wood candlestick (\$350; at Neiman Marcus stores, 800-365-7989; neimanmarcus.com), **Sferra's** Festival dinner napkin in Curry (\$39 for a set of four; 800-336-1891; sferralinens.com), **Alexandre Turpault's** dinner napkin in Rosewood (\$22; at the Elegant Egg Cup, NYC, 212-288-2660) and **Frette's** I Lini tablecloth in Mustard (\$1,100; 800-35-FRETTE; frette.com). >106



IN THE COUNTRY *Giving Thanks With Style*

(continued from page 103) Sheridan, the company's head designer and a trained metalsmith, and Lyon, its CEO and a former investment banker (both pictured at right), established their company in 2006. They live and work at their ranch in Schulenburg, Texas—about an hour outside Austin—which is also where they host an annual Thanksgiving dinner for friends and family. Sheridan favors her Pacific line of stoneware for the holiday table because its “simple shape and understated luxury” speak to the “earthy elegance” she associates with Thanksgiving.

