

The American Thanksgiving Dinner and Its Cost

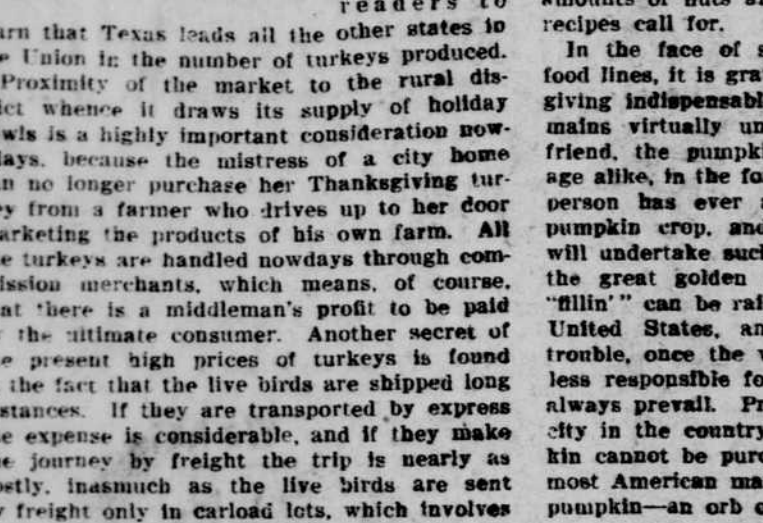
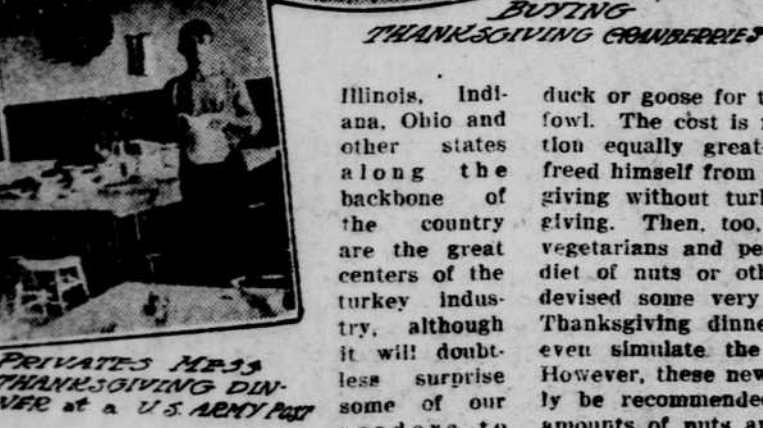
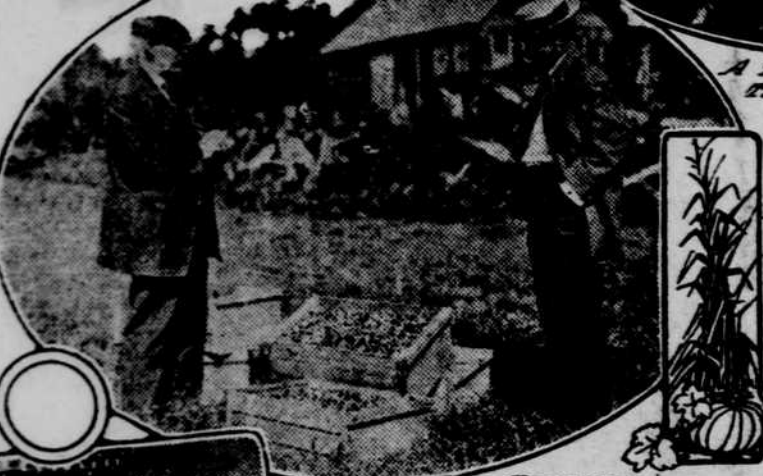


STEADILY growing in significance year by year and in the fame of its appetizing attributes the American Thanksgiving dinner has become very much of an institution. It might almost be said that it has become more of an institution than the American Thanksgiving itself. At least if the feast does not overshadow the holiday at home it does in foreign parts. For, he is known, the American Thanksgiving dinner is now eaten "around the world," and in these detached realms of American soil or settlement the dinner is decidedly the most important feature of the program, for, of course, there is no football game and no matinee such as many Americans rely upon for Thanksgiving diversion, and in the case of many of the exiles who observe Thanksgiving overseas there is not even a Thanksgiving religious service such as is universal at home.

It is not merely, either, that the officers and men of our army and navy have introduced the Yankee Thanksgiving dinner to bright lands long in ignorance of its delights. To be sure the epicurean blue-jackets and the like in khaki have been responsible for much of this gastronomic "missionary work," but it is also a fact that American diplomatic and consular officials, and indeed all classes of Americans resident abroad, have done their share to preserve all the traditions of the Thanksgiving dinner as a reality in every transplanted home. Especially, where there is a little "American colony" in an alien environment, is the Thanksgiving dinner right jealously guarded.

But whereas the American Thanksgiving dinner has been winning its way around the world it has likewise come to enjoy more and more prestige at home. The one jarring note in any present-day eulogy of the Thanksgiving dinner is to be found in its greatly increased cost over the expense involved for a corresponding menu a few years since. No person who grasped the import of the "high cost of living" issue in the recent political campaign can fail to realize that the matter is a very grave one to the average housekeeper, and especially when it obtrudes itself in connection with a holiday repast which ought to be an occasion for care-free feasting instead of domestic perplexities.

The one consolation, if not compensation, in this situation is to be found in the knowledge that our Thanksgiving dinners in this day and generation are vastly better than the like holiday spread of years gone by. It is not so much that the dishes that go to make up the bill of



A STAND-BY OF THE THANKSGIVING MENU

cient for at least a couple of pies—for the modest sum of four or five cents. The newspapers have given prominence this year to the exploit of an Indiana farmer who has raised a pumpkin as large around as a wagon wheel and weighing 150 pounds. However, the record in pumpkin growing is claimed by a Colorado planter, who gets credit for producing a few years ago a pumpkin weighing more than 300 pounds.

Cranberries are a Thanksgiving commodity the price of which fluctuates widely in different years. And yet we feel that we must have them, almost without regard to price, for if Thanksgiving is incomplete without the turkey, certainly the turkey is incomplete without the cranberry sauce. Cranberries are cultivated to any extent in only three states, namely, Massachusetts, Wisconsin and New Jersey, and the producing area being thus restricted it naturally follows that when there comes a lean year the shortage of the ruddy berries is quickly reflected in the price. However, cranberries are never so very much of an extravagance because it requires such a modest portion to make up a batch of cranberry sauce. When cranberries are plentiful they sell wholesale as low as \$2 per barrel, but a few years ago, when there was a cranberry famine, the price went as high as \$20 per barrel.

The business side of the problem of supplying a Thanksgiving dinner for the American people is by no means the least interesting phase of this subject. The city of Chicago alone receives during the week or ten days before Thanksgiving as many as half a million turkeys, valued in the aggregate, at wholesale prices, at much more than a million dollars. From Cape Cod, Mass., the greatest cranberry growing district, there are shipped each autumn more than one-third of a million car loads of cranberries, and the major portion of this harvest finds its way to Thanksgiving dinner tables. Many car loads of celery from Michigan and other states swell the total cost of our Thanksgiving dinner to millions.

the rental of a special type of car for the journey and pay for the services of a man who is sent along to feed the birds en route.

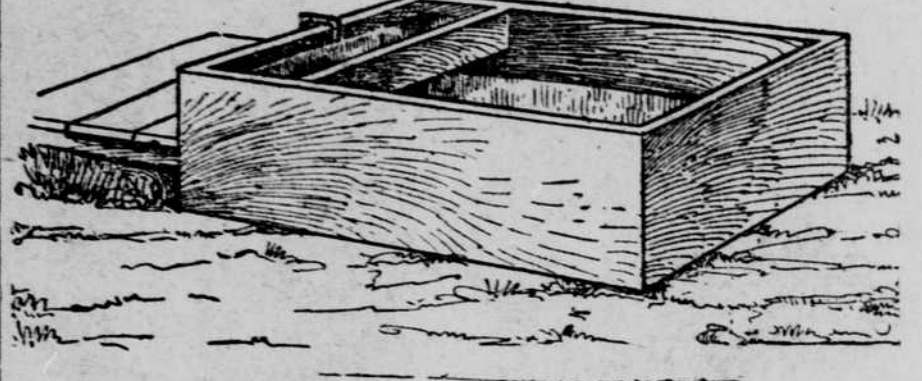
Owing to the mounting prices of turkey and an occasional shortage of supply—although there is no prospect of a turkey famine this year—has induced an increasing number of families all over the country to substitute chicken, duck or goose for the regulation Thanksgiving fowl. The cost is much less and the satisfaction equally great—once a householder has freed himself from the tradition that Thanksgiving without turkey would not be Thanksgiving. Then, too, the increasing number of vegetarians and persons who have adopted a diet of nuts or other meat substitutes, have devised some very ingenious proxies for the Thanksgiving dinner—non-meat dishes that even simulate the appearance of a turkey. However, these new-fangled dishes can scarcely be recommended as cheap, owing to the amounts of nuts and the number of eggs the recipes call for.

In the face of soaring prices in so many food lines, it is gratifying to note one Thanksgiving indispensable, the cost of which remains virtually unchanged. This is our old friend, the pumpkin, dear to youth and old age alike, in the form of the pumpkin pie. No person has ever attempted to "corner" the pumpkin crop, and probably no person ever will undertake such a miracle. The fact that the great golden globes with their luscious "fillin'" can be raised in every section of the United States, and that, too, without any trouble, once the vines are planted, is doubtless responsible for the moderate prices that always prevail. Probably there is no town or city in the country where a good-sized pumpkin cannot be purchased for 50 cents, and in most American markets one may buy a small pumpkin—an orb of joy with ammunition suf-

COMBINATION TANK AND TROUGH FOR SHEEP, HORSES AND CATTLE

Illustration Shows Convenient Addition Which Will Eliminate One Great Difficulty and Will be Found of Much Value Where Water Is Pumped by Hand, Engine or Wind Mill.

Frequently a simple method of watering stock will mean much on many farms, especially where horses, cattle and sheep drink from the same trough. A raised platform at the end of the trough, if cattle and horses lower the water in the tank so it is only a quarter of full, the sheep will be unable to reach it. The illustration shows a convenient addition, says the Orange Judd Farmer. This will be found of great value where either water



It would be necessary to pump the tank nearly full in order that sheep might reach the water, whereas by this method they will be able to drink at once. The same is true in the use of wind power. As soon as the pump begins to work, the sheep have access to the water. This method is used with great success in Conedale farm in Winona county, Minn. In this case the water source is a large spring and the power a couple of hydraulic rams. These rams work night and day, year in and year out, and the inflow is adjusted as shown in the illustration. Of course, there is a continual flow of water into the tank, but there is an outlet which permits the water to run from this tank into another one in another yard at a lower level. Though simple in construction this attachment will mean a great deal in watering stock.

BEST WAY TO TOP DRESS GRAIN

Should be Done During the Fall Months to Afford Proper Protection for Roots of Crop.

If grain is to be top dressed, the work should be done in the fall, as it is very necessary to have the grain deep-rooted with sufficient top to protect the roots. Haul and spread direct from wagon or cart when the ground is dry enough to haul over. The manure should be fine and well rotted.

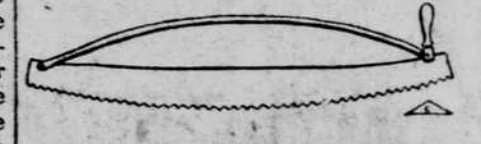
Clean, mellow ground should be seeded to grass at the time of drilling and sown to clover in the spring. The early seeded grain nearly always gives the best yield. Rather than land drilled to grain should be top dressed with long straw manure. If manure cannot be had spread straw or leaf mold from the woods. A thin covering will protect the grain and grass, and when rotted will help to keep the soil moist and cool during the hot weather. Straw is worth fully \$1.50 to \$2.00 per ton to spread over the grain. All straw not wanted for feeding and bedding should be used for top-dressing grain and grass. Where the land is not too rolling and the snows are not too heavy, there is no better way to use the winter manure than to haul it out, and when the weather is suitable and the ground is in condition to haul over and spread it on either the grain or grass fields. Much of the value of manure is wasted when it is piled in the yard, exposed to heavy rains and snows. There is little loss when spread over soil land.

Support for each block with a tee hinge. The folding bracket B is easily made of a piece of hoop iron. The support will lie flat on the door when it is closed, according to the Popular Mechanics, but will open up to the right position for a support as soon as the door is opened.

CROSSCUT SAW IS VERY HANDY

Where Logs of Medium Size Are to be Cut Implement Shown Will be Found Convenient.

It is often convenient to have a crosscut saw that one man can use for cutting medium sized logs, says the Orange Judd Farmer. The one shown herewith fills the bill very well. It consists of a blade, a handle, set as shown, and a bow reinforced with wire around it at various points. Preferably this bow should be of well-seasoned hickory, ash or some



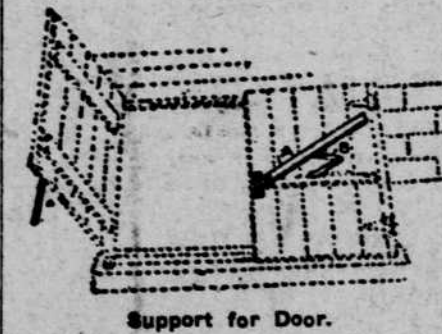
Crosscut Saw.

other tough, but not too heavy, wood. It is not necessary to have very much spring in the bow, although some spring adds rigidity and tension to the saw, which can thus be run more easily. The most important points for the winding are toward the ends, where the pole is split by sawing to admit blade. The pole should be only a few inches longer than the saw when laid out straight.

SUPPORT FOR CELLAR DOOR

Excellent Device Is Shown in Illustration for Use Where Passage-Way Is Wanted Open.

The illustration shows a self-opening and self-closing support for a cellar door. One-half of the door is shown opened and resting on the support A.



Support for Door.

The other half shows the support fastened in place. It is very simple to make and attach. Use a strip of wood for the support, seven-eighths by two inches, with the required length to allow the door to rest at the height wanted when open. Fasten two blocks with screws, one on each door as shown, and attach a

Salt the Feed.

Lambs often prove to be mincers at the trough; sometimes the feed gets "blowed over," rained upon, or fouled by the animals putting their feet into the troughs; it then becomes necessary to clean the troughs often. Many lambs take to ground feed very indifferently. We have found a great deal of advantage in salting the lambs' feed, instead of keeping the salt before them at all times. Handled in this way our lambs clean up their grain and ground feed much better, and keep the troughs licked out all the time. But avoid over-salting.

Damage by Locusts.

In southern and central Mexico large swarms of locusts caused serious damage during the present season. Young banana and rubber trees have been completely stripped of leaves and bark. On former visits these pests have devastated only corn and other field crops.

Orderliness on the Lawn.

Are we going to let the yard and garden go through the winter without a thorough cleaning up? If not, now is the time to do that sort of work. Mother and the girls will appreciate it.

NEED OF LIME ON SOME SOILS

There is but one Sure Way of Making Known the Exact and That is by Practical Trial.

There is only one sure way of determining whether a soil needs lime and that is by trial. An application of lime over a whole field would be a waste of both time and money if the field were not in need of such an application. It is suggested that a farmer who has not already proved for himself whether his soils need lime would better conduct a few simple experiments at different points on his farm. A few barrels of lime or a few tons of limestone would not cost a great deal and the labor of treating a strip with lime or ground limestone here and there across different fields in which crops were to be grown, or so treat a small area here and there, at different points in the fields in which crops are to be grown, would involve

but a small amount of labor. These areas should be very carefully located and marked and the results of the applications should be carefully studied on the succeeding crops. It is possible that the effects, good and bad, may be easily apparent. It is possible that the effects can be discovered only by carefully cutting and weighing the crops from portions of the treated areas and comparing them with the crops produced upon equal adjacent areas.

Lime should not be applied to mature piles nor to the litter in the barn. Lime should not be applied to land being prepared for potatoes. Circular 11, Michigan Experiment Station.

White Corn is Best.

Experiments carried on at the Missouri experiment station during the past four years show that Boone county white corn is the best variety for general use in that state. The next in order below this are Commercial White, St. Charles White and Reeds Yellow Dent. These varieties are doubtless well adapted to other southwestern states.

The Cat's Thanksgiving Soliloquy

I'm just about tired of waiting For my Thanksgiving treat; I see them about the table, And they eat, and eat, and eat. They do not think of poor pussy, Who has had so long to wait. Why doesn't some one remember That it's growing very late.

And haven't I smelt that turkey Since into the oven it went? If they'd give just one drumstick, Why, then I'd be content. But no, they sit there talking And laughing aloud with glee; I wish that some one among them Would throw down a bone to me.

There's that greedy little Teddy, Three times he's passed his plate; And that turkey's growing smaller At a very rapid rate. And see Jack's face! 'Tis shining With gravy up to his eyes. I wonder they take no notice When they hear my hungry cries.

Oh, dear! There's dessert to follow. The puddings and pumpkin pies And the fruits and nuts and candy, And oh, how fast times flies! Ah, there's gentle little Ethel, She's so loving and so kind, She's bringing me some turkey bones And a grateful cat she'll find. FRANK H. SWEET.

THANKSGIVING

I thank thee, Life, for many, many gifts; For wealth of bloom and tender song that lifts. My life the heated highway's path above; But most of all I thank thee, Life, for Love!

I thank thee for the body's health; for friends; The daily bread thy kindly bounty sends; For all the goodly things that are or were; But most of all I thank thee, Life, for Her!

For Her I count of good things utter store That surfeits avarice. Thou hast no more, No boon to win one covert sign from me. When I have that whose giving beggars thee.

Menu of First Thanksgiving Feast

What did our Puritan ancestors dine on at their first Thanksgiving feast? Surely they did not set the standard which is being followed today on the Thanksgiving dinner menus.

We know that some things were lacking that they must have greatly missed. There could have been no butter, cream, milk, cheese, or any dish that is principally made with milk, because there were no cows in New England until 1623, when John Winthrop, later their worshipful governor, brought over four cows from England. The butter and cheese that they took with them on the Mayflower were long since consumed. I hardly think they had chicken pie for the feast, for the fowls were served as a rare delicacy for the sick. They could have had eggs for their pies and puddings. Since they raised pumpkins they might have had pumpkin pies, if they made them with water.

In the ocean there was great abundance of fish, oysters, and other shellfish. Of course, there was none of their national dish, prime roast beef, no veal, lamb, mutton or pork. There was plenty of deer, which would be a good substitute in venison. But they had one thing that we like better than anything else on Thanksgiving day. Wild turkeys were very abundant in the woods and fields about Ply-

mouth, and the Indians went out and shot a large number of them, and made them their contribution to the feast. Governor Bradford says in his history that they were delicious to eat. How fitting it is that the bird that is the crowning glory of our Thanksgiving board should have been the favorite meat of that historic first Thanksgiving dinner!

There were, doubtless, onions, beets, parsnips, cabbage or colewort, squash, and perhaps other vegetables, for a good variety of seeds were brought over from Holland. Perhaps there was succotash, and the Indians must have made it, for it was something that the Pilgrim cooks had never heard of before, and we know that they learned later from the Indians how to make it. Now, what did they have for dessert, I wonder? I think they may have had some sort of pudding with buckles-berries for plums. I doubt if they had much sweetening for their pudding and pumpkin pies, as their stock of sugar and molasses was very limited. Perhaps they had a substitute. There were fine wild grapes in the woods, and they had doubtless dried a store of wild strawberries, cherries and plums. They surely did not have any mince pies, since the Pilgrims thought mince pies were very wicked, and savored of Romanism. So they condemned those who afterward made and ate them.

Jilted, Builds Many Canals

Inland Navigation of Great Britain Had Its Inception by Disastrous Love Affair of Duke.

The British system of artificial inland navigation, which includes several thousand miles of canal, may be said to have had its origin in a matrimonial disappointment. The duke of Bridgewater, the originator of the system, was engaged to be married

just after he had attained his majority. A dispute arising between the couple, the match was broken off. The duke's chagrin changed the course of his life. He gave his first and last ball to the London world of fashion and then buried himself among his coal fields at Worsley. Eschewing the society of women, he refused even to employ them as servants in his manor house.

Disappointed in marrying the most beautiful woman in England, he determined to unite by means of a canal his coal fields with Manchester, then beginning its career as a manufacturing town. In those days good roads were the exception, bad roads the rule. The cottons of Manchester and the woollens of Leeds were conveyed from place to place on pack horses, which jogged along in single file. The freight charge from Leeds to London was \$63 a ton. When the duke's canal was finished the prices of coal and

other commodities in Manchester fell one-half. The success of this canal started the duke to build one which would connect Manchester with Liverpool. To procure the funds he reduced his personal expenses to \$400 a year. So straitened was he at times that the London bankers hesitated to discount his note for \$500. Sometimes, when "hard up" he would send his steward upon a collecting tour among the tenantry of the ducal estates. The steward would ride from tenant to

tenant, getting 23 here and 210 there. When he had collected money enough he would return and pay the canal laborers their weekly wages. In a few years, however, the duke's canals paid him an annual revenue of \$50,000.

Loose Their Freedom.

"All men are born free and equal," said the philosopher. "I know," said the matter-of-fact person. "But some of 'em got married afterward."