

*"Heap high the board with plenteous cheer and gather to the feast,  
And toast that sturdy Pilgrim band whose courage never ceased.  
Give praise to that all-gilgrim One by whom steps were led,  
And thanks unto the harvest's Lord who sends our "daily bread."  
—Brotherton.*



## Food Thoughts for Thanksgiving

(Continued From Opposite Page.)

The rib ends may be dressed in paper frills and center of roast decorated with parsley.

This pork roast will be served hot. Its accompaniment will be southern cornbread.

The pork roasted in the south is truly delightful. Most southern women are expert in cooking pork cuts of any kind.

Where the porkers have been permitted to run wild in the woods and feed upon the sweet, juicy nuts, herbs, the meat is somehow more delicious than from porkers of the north.

### Roast Pig or Chicken

Perhaps in some homes an entire roast pig will take the place of turkey for this Thanksgiving day.

It will furnish a feast for the family with all the old-time spirit. The entireness of the pig seems to give that feeling of completeness, of worth while contentment. It delights the children.

Though we may never quite ignore the fact that turkey will always remain the true Thanksgiving dish, yet, because of its size and expense, many housewives whose families are not large will dread the responsibility of preparing it. Or they may prefer the change from turkey to roast chicken, for which the identical plans for cooking of the turkey as given with this article will apply.

For the woman who must economize the substitution of chicken may be advisable, as dressed turkeys will probably cost 40 to 50 cents per pound this year.

### How to Select the Turkey

An eight-pound turkey will serve six persons. The meat in an eight or 10-pound turkey is more delicious than in a heavier bird. If the bird weighs from eight to 10 pounds it is of last spring's hatching. The meat will be tender and juicy when roasted. If you are to have a large number of guests, it would be better to have two small turkeys rather than one large one.

The turkey should be dry picked and drawn as soon as killed if a well-flavored fowl is desired. Look for pin feathers in a young fowl; you will find hairs in an older bird. Be sure the breastbone will bend easily, as this insures a fowl not over a year old. The cartilage hardens in the breastbone of a bird over a year old.

Examine the feet and legs to see if they are soft and smooth to the touch. You will find the scales are sharp on an older fowl.

It is best to have the fowl singed and drawn by the poulterer. Have him remove the tendons from the drum sticks.

### Roast Turkey

Dress, clean, stuff and truss turkey. Place bird on its side on rack in roaster. Rub the entire bird with salt; butter breast, legs and wings, using one-third cup of butter mixed with one-fourth cup of flour. Dredge bottom of roaster with flour.

Place fowl in a hot oven; when the flour on turkey browns reduce the heat. Baste the bird with fat in roaster and add two cups of boiling water. Baste every 15 minutes until fowl is cooked. It will take three hours of steady heat to roast turkey.

Use one-half cup of butter melted in one-half cup of boiling water for basting in beginning, then use fat in pan. The turkey may be covered with buttered paper in case it is browning too fast.

To serve turkey remove string and skewers, place on a hot platter and decorate with sliced pineapple and small molds of cranberries or celery tips.

### Crown Roast of Pork

Choose two loins of ribs. Have your butcher prepare the crown of pork for you. Stuff with a dressing; nuts may be added if desired. Cover each rib end with a paper cone. Sprinkle roast with salt and dredge with flour. Place in roaster and bake two hours in a medium hot oven. Baste every few minutes with the fat from roast.

Place on bed of parsley; add lemon, apple sauce or cranberries to garnish as desired. Parboiled onions added to ends of ribs make an attractive appearance and completes the dish.

### Chicken Salad (12 Servings)

- 4 lbs. diced chicken.
- 2 heads celery.
- 1/2 cup oil.
- 3 tablespoons vinegar.
- 1 1/2 cups mayonnaise.
- 1 teaspoon salt.
- 1/2 teaspoon paprika.
- 1/2 can pimentos.
- 2 hard-boiled eggs.
- 1/2 bunch parsley.

Dice chicken and cool. Chill oil and vinegar. Beat oil and vinegar, add salt and paprika and pour over diced chicken. Stir well and cool before serving.

Pimento should be cut in strips. Chicken, celery and pimentos may be mixed, followed by oil and vinegar mixture. Arrange salad on a bed of lettuce leaves on platter when ready to serve. Cover with slices of hard-boiled eggs.

### Cucumber Cups

Paré cucumbers. Remove one slice from either end. Make three grooves with sharp knife at equal distances throughout length of cucumber. Now cut crosswise four times, making cup shapes. Cut in thin slices crosswise, keeping original shape. Scoop out center of each and arrange on crisp lettuce leaves for individual service. Fill with cream French dressing made as follows:

- 1/2 teaspoon salt.
- 1/2 teaspoon paprika.
- 6 tablespoons heavy cream
- 2 tablespoons vinegar.
- 3 tablespoons olive oil.

Mix first four ingredients thoroughly, then add cream which has been beaten to a stiff whip.

Prepare and wash the cranberries. Cook in water until the berries burst. Strain and add the other ingredients. Cook 25 minutes or until mixture is thick. Pour into glasses. When cool seal and cover for use.

### Virginia Roast Ham

Soak an old ham over night in cold water. Wash, scrape and trim off all undesirable skin. Place in a good-sized container and add one slice onion, one carrot, two sprigs of parsley, part of a bay leaf, half a dozen cloves, one red pepper and half a dozen peppercorns.

Cover ham with cold water, heat slowly, let simmer for four hours. When ham is about half done add one quart of cider, continue cooking for two hours, let ham stand in liquor till cool. Remove ham, sprinkle with toasted bread crumbs, add a dash of sugar and paprika. Insert cloves every few inches and bake for one hour in a slow oven surrounded by one quart of cider. Add raisins to sauce when serving.

### Roast Pig

Select a suckling pig of six or eight pounds. Have your butcher prepare for roasting. Place pig in cold water 15 minutes, then wipe dry. Make stuffing as for a fowl, stuff pig and sew him up. Bend his fore legs backward and his back legs forward. Place in roaster, dredge with flour and add a little salt water. Roast 20 minutes, then rub pig with butter and bake.

The little roast pig will find a welcome on many a southern table for the Thanksgiving feast. It is very cunning in its bed of parsley or watercress. Red apple rings or cranberries may be used in garnishing the platter. Red cranberry eyes and red apple peeling for his neck will make little pig quite handsome.

### Pork Tenderloins With Sweet Potatoes

Wash and dry tenderloins and place in baking pan and brown in hot oven. Sprinkle with salt and pepper. Bake 50 minutes, basting every 10 minutes. Parboil six or eight potatoes 10 minutes and place with tenderloins. Bake until tender, basting potatoes with tenderloins when necessary.

These make a delicious and appetizing dish when served with apples and a good dressing. Tenderloins and sweet potatoes make an economical Thanksgiving dish.

### Clam Chowder

- 1 quart clams.
- 4 cups cubed potatoes.
- 1 1/2 cups diced fat salt pork.
- 1 chopped onion.
- 1 tablespoon salt.
- Dash of pepper.
- 4 teaspoons butter.
- 4 cups scalded milk.
- 8 square crackers.

Clean, pick, wash and drain clams. Place in one cup of water and stand till ready to use. Strain clams from liquor and heat liquor to boiling point. Chop hard part of clams; dice pork and try out. Add onion and fry five minutes and strain in chowder pan. Parboil potatoes five minutes, then drain and place one layer in chowder pan; add chopped clams, salt and pepper and dredge with flour; add rest of potatoes, salt, pepper and dredge with flour and add two and one-half cups of boiling water. Boil 10 minutes, add four cups of scalded milk, soft parts of clams and butter, continuing three minutes, and add crackers chopped and softened in milk. Reheat clam liquor and chicken with one tablespoonful butter and flour. Add to chowder and serve.

### Steamed Fruit Pudding

Steamed fruit pudding helps to complete the Thanksgiving menu. Following is a steamed fruit pudding delicious with dates and suet:

- 3/4 cup finely chopped suet.
- 1 cup molasses.
- 1 cup milk.
- 3 cups flour.
- 1 teaspoon soda.
- 1 1/2 teaspoons salt.
- 1 orange.
- 1 cup stoned and chopped dates.
- 1 cup stoned and chopped prunes.
- 1/2 teaspoon cinnamon.
- 1/4 teaspoon ginger.

Work suet with the hands or a silver fork until creamy. The warmth of the hands will aid in the creaming. Stir in molasses and milk. Add soda, salt and spices to the flour and sift into the first mixture. Add juice and grated rind of the orange. Sift a little flour over the dates and prunes.

Turn into a buttered sauce, cover and steam six hours. Serve with a hot sauce.

### Hot Sauce

- 1/2 cup sugar.
- 1/2 tablespoon cornstarch.
- 10 grains of salt.
- 1 cup boiling water.

Add ingredients to boiling water; boil five minutes; remove from fire; add juice of one lemon and fruit color.

## The Thanksgiving Menu of Today

PERHAPS a more modern dinner would suit the average housewife who does not happen to be of New England parentage. In case you need an American dinner, we offer the following menu for Thanksgiving:

- |                                 |                    |                 |                 |
|---------------------------------|--------------------|-----------------|-----------------|
| Hearts of Celery                | Oyster Soup        | Olives          | Oyster Crackers |
| Roast Turkey                    | Cranberry Conserve | Giblet Stuffing |                 |
| Mashed Potatoes and Brown Gravy |                    |                 |                 |
| Baked Squash                    | Chicken Salad      | Peas in Cases   |                 |
| Plum Pudding                    | Caramel Ice Cream  | Pumpkin Pie     |                 |
| Nuts and Raisins                | Cafe Noir          |                 |                 |

### Mince Meat for Mince Pie

- 2 lbs. beef (chopped and cooked).
- 3/4 cup suet.
- 4 cups chopped apples.
- 1 lb. raisins.
- 1 cup boiled cider.
- 2 teaspoons salt.
- 3 cups brown sugar.
- 1/2 cup shredded citron.
- 1 tablespoon cinnamon.
- 1 tablespoon allspice.
- 1/2 cup vinegar.

Boil meat until tender. Skim during boiling. Remove fat and gristle and chop. Put suet through food chopper. Seed and chop raisins. Put all ingredients in preserving kettle and cook, stirring to prevent burning for half an hour after boiling begins. Seal in sterilized jars while boiling hot. Jelly, preserves or canned fruit may be used in mincemeat. Chopped nuts and candied lemon and orange peel are sometimes added. A mince pie should always have an upper and a lower crust. The crust should be well baked, but, as the filling has been cooked, the oven should be hot enough to bake the pie quickly.

A Thanksgiving mince pie should be an inch thick. It should have a thin, flaky crust slightly colored at opening with the delicious juices that have tried to exit in the baking. The edge of the pie should be crinkled by the tines of a fork or castor bottle. A few strokes with a knife or fork will give holes for the exit of the steam from the pie. The brandy in the above recipe has been substituted with cider. Mince pie is delicious served with a slice of cream cheese and a mug of sweet cider.

### Pumpkin Pie

- 1 1/2 cups steamed and strained pumpkin.
- 3/4 cups sugar.
- 1 teaspoon cinnamon.
- 1/2 teaspoon ginger.
- 1/2 teaspoon salt.
- 2 eggs, well beaten.
- 1 1/2 cups milk.

Mix ingredients in order as printed above and bake in open crust.

A Thanksgiving menu is not complete without cranberries with the chicken or turkey. Below is a recipe for cranberry conserve:

- 1 quart cranberries.
- 1 1/2 cups water.
- 1/2 lb. raisins.
- 1/2 lb. California walnuts, chopped.
- 1 orange (juice and grated rind).
- 1 1/2 lbs. sugar.
- 1/2 teaspoon salt.

