finest in each flock are always kept through the winter for the next season's breeding, for

the turkey farmers are careful not to let the quality of their stock detectorate.

CARE OF THE FLOCK.

rmer who was counting over the fat roll bills he had just received from the buyer for his season's work. He turned toward me with a shrewd Yankee smile as he an-

'Care, care and know how, that's the

hull story. We folks over here has been rasin' turkeys for a considerable time and I guess we know most all they is to it

"No doubt you do. That's just the point I was driving at."

"Wall, care 'ull do it in turkeys jest as in everything else, an' if I do say it, we take p'ticular care of our birds. You can't keep turkeys up to the mark by any kind of introduce to every few seasons we bring to

lot of wild Toms and turn 'em loose. That

"Grasshoppers?" I queried, gazing blankly out across the water. "How did they get

ing toward a conclusion, we are reminded, according to the laudable usage of the

gracious dispensations of His Providence since the last religious anniversary of this

kind, and especially for-that He has been pleased to preserve and maintain our most gracious sovereign, King George, in health and wealth, in peace and honor, and to ex-tend the blessings of his government to the

remotest part of his dominious; that He hath been pleased to bless and preserve our gracious Queen Charlotte, their royal high-

dowager of Wales, and all the royal family. and by the frequent increase of the royal issue to assure us the continuation of the blessings which we derive from that illustrious house; that He hath been pleased to

prosper the whole British empire by the preservation of peace, the increase of trade and the opening of new sources of national

And I do exhort all ministers of the gospel

in a solemn manner to return their most

humble thanks to Almighty God for these

apart for religious worship, and that no servile labor be performed thereon.

and of the sea

prince of Wales, the princess

The old man laughed.

wallet.

so every few seasons we bring h

PHAT A FEX



THANKSGIVING HARVEST

Gathering the Annual Turkey Crop Off the Rhode Island Coast.

SCENES IN A FAMOUS TURKEY MART

Bird in the World-Good Care and Plenty of Grasshoppers

industries carried on in queer out-of-the way | give places it would be hard to find anything more picturesque than the Thanksgiving har-

Down to recent years it was seldom visited ble, gobble," of some red-wattled major by strangers, but it has been "discovered" domo or punctured by the sharp "quit, quit," by the summer visitor, and from contact with this invader its people are less guileless ant stir of life and chatter about it all that

marked, go to Boston and New York, where their reputation is known and their fine qualities appreciated.

Since every little farm or plot on the island has its flock of turkeys, and the growing of the birds is the principal land occupation of the place, the harvest is now on. Some of the scenes that are to be met with are worthy the brush of a Millet. On days when the steamer visits the place a stroil of a couple of miles from the town will bring one across a dozen great flocks of turkeys traveling in droves, like cattle, toward the harbor. They Cultivating the Finest Thanksgiving are driven by women in short skirts, heav shoes, woolen stockings and with queer little sunbonnets on their heads, or by boys in nondescript trousers, cowhide boots and southwesters, the prevailing male attire. The drivers stroll along silently except for the "cluck, cluck" with which they stir up a straggler or hosten their flock. The birds Among all the queer features of queer march along as sedately as their masters and idustries carried on in queer out-of-the way give the latter little trouble, for they are well fed and lazy, and one can almost see the roll of their fat sides beneath the glossy feathers.

Though Block Island.

Though Block Island is only thirty miles off the Rhode Island coast, and lies almost midway between Montauk point and Point Judith, the impression that it makes upon the visitor is that of being far removed from the visitor is the being far and always a lavorite; it is a good the Allegheny and delicacy obtained in the Allegheny and the New York Sun, is the one is the Allegheny and the New York Sun, is the one is dame of the New York Sun, is the one is dame of the New York Sun, is the one is dame of the New York Sun, is the one is dame of the New York Sun, is the one is dame of the New York S At the landing the scene is one that for

PICTURESQUE SCENE ON BLOCK ISLAND, WHERE THE TURKEYS ARE DRIVEN LIKE CATTLE TO MARKET.

than they used to be. They are quaint sea is set off by the blank expanse of sea at folk still, most of them fishermen, and on about. land they carry on the industry which has the island, but most of them are driven on at this season, especially, gives it a strong claim on the affections of the American peo-

This unique business is the rearing of the festive and succulent Thanksgiving turkey. Rhode Island turkey has a fame as far-spreading as that of Philadelphia chicken or Maryland terrapin. The turkey experts tell us, too, that the particular brand of the us, too, that the particular brand of the noble American bird produced in this quaint ocean oasis stands in the same relation to the ordinary Rhode Islander as that aristo-cratic bird does to his less blue-blooded fel-lows in York state, Jersey and the west.

JOY OF THE BLOCK ISLANDER To the Block Islander turkeys are what his ttle are to the native of Holstein or the the ials of Jersey—the objects of his chief concern and attention. When one has been long enough on the island to be familiar with the care and attention that is lavished on its turkeys there is no longer any wonder that the Block island gobbler is the most arrogant bird on earth or that when turkey is quoted at 29 cents the Block island brand brings 25 cents. Most of the birds, it may be re-

"Given at the council chamber in Boston the fourth day of November, 1767, in the eighth year of the reign of our sovereign, Lord George the Third, by the grace of God, of Gree Tritain, France and Ireland, king, defender of the faith. defender of the faith, etc. FRA, BERNARD. "By his excellency's command,

A. OLIVER, Sec'y. "God save the king."

REMARKABLE CELEBRATIONS board the steamer and carried across to the mainland—a caskling, clucking freight—where they pass through a poultry factory and come out ready to adorn the table. Some of the

The Great American Fe. s. Observed at trange Times and Places.

"How is it that your turkeys are always so large and fine?" was asked of one cid ORIGIN AND GROWTH OF THE HOLIDAY

> How New England Took It Up, How Virginia Opposed It and How the War Affected It_Gennine Home Day.

When, in the year of grace 1630, sturdy Governor John Winthrop and the Puritan coloniets of Massichusetts proclaimed and duly observed a "Public thankagiving," they probably had little idea of the importance which that feetival was destined to obtain in the history of America.

keeps up the quality and flavor. All the rest of the secret is just in good care. After the young turks is hatched out we let 'em run The first Thanksgiving differed very materially from its successors, in that it was around to themselves so's to let 'em get big, strong frames. Then long about mid-Sepproclaimed as a fest and not as a feast. Supplice had run short, the ships expected from tember or first of October we shut 'em up in yards and' coops an' feed 'em on cornmest England were delayed, and extinction threatened the "governor and company of Massa an' fattenin' grain. You see they can't run all their meat off that way and they take on chusetts bay in New England." Winthrop weight powerful fast.
"They is one thing about it, though," con-tlaued the old man, beginning again to count his roll. "We fellers do have one and his council decided to hold a day of prayer and absticence, "so that ye Lorde be propitiated and looke upon his servants with advantage, an' that is they's a powerful lot of grasshoppers on this here island, and turkeys seem to take to hoppers right well." favor, in that they have humbled themse ver before Him." Accordingly a crier was cent about the primitive settlement of Charlestown, and the colonists were each and al invited to take part in the fast. Their aerifice met with speedy reward.

"That's what everyboly asks," he sall, "an' I don't set up for to answer. But hoppers ain't no great swimmers, an' it's a little far Scarcely had the noon hour of the allot ed day arrived when the long-hoped-for ship made its welcome appearance in Massachuant the great swimmers, an it's a little far for a hop, step an' jump, so I recken they just blowed over, and', scein' it was the finest place on yearth, they just settled down to stay like the rest of us. But they're mighty good turkey feed, howsum-ever; they come an' we don't bear 'em no cyrudse," and the old man chuckled again as setts bay, the cargo was landed, and the fas was succeeded by a banquet of a sort which But must have seemed sumptuous indeed to the exiles so recently plunged in hunger and hardship. On the threshold of dreaded wingrudge," and the old man chuckled again as ter Winthrop and his followers found what thrust his roll of bills into a capacious had been a prospect of fear and peril changed into one of happiness and hope. Such was America's first Thankegiving, as celebrated 267 years igo. Thereafter each succeeding November was marked in the angals of the colony by a similar festival of gratitude. HOLIDAY WITH THE EARLY DUTCH.

But Thankagiving in the early days of our history was not confined to the New Frighand ploneers alone. Just fifteen years after Winthrop's proclamation, i. e., in 1615, Governor
Kieft of the Dutch colony, then, knewn as
Nieuw Amsterdam, but now as New York,
ordered the observance of a day of rejoicing
raid thanks, "for the rest and peace which
God had been pleased to bestow upon his
ervants." Thus we see that the fenal of
Thanksgiving is not, as generally supposed,
a peculiarly Puritan institution, but is
appropriated to drop, the master was
allowed temporarily to drop. The public
took the master was
allowed temporarily to drop. The public
took the master was
allowed temporarily to drop. The public
took the master was
allowed temporarily to drop. The public
took the master was
allowed temporarily to drop. The public
took the master was
allowed temporarily to drop. The public
took the season:

THANKSGIVING DINNER.
Oysters on the Half Shell.
Oysters on the Half Shell.
Oysters on the Half Shell.
Oxtail Soup.
Salmon Cutlets, Caper Sauce.
Curried Kidney (or Scalloped Sweet Bre ds).
Roast Turkey.
Cranberry Sauce or Jelly.
Mashed Potatoes, Stewed Celery with White
Way far superior to the ordinary metabol, and

according to the laudable usage of the province, to join together in a grateful acknowledgment of the manifold mercies of the Divine Providence conferred where the Divine Providence conferred whenever the Divine Providence conferred where the Divine Providence the Divine Providence conferred upon us in praise and thanksgiving for the victories of the passing year: Wherefore, I have thought the English arms on land and sea." This ing dinners in London, Paris, Berlin, Rome croutons. A glass of heated sherry is somefit to appoint and I do, with the advice of his majesty's council, appoint Thursday, the third day of December next, to be a day of public Thanksgiving, that we may thereupon with one heart and voice return our most humble thanks to Almighty God for the gracious dispensations of His Providence. in England. For instance, in 1814 the government proclaimed a general thanksgiving for the victory of Waterloo. Again, two might be compiled on the subject of Thanksyears later, in 1816, proclamation was made of a popular thanksgiving for the restora-

wealth; and now particularly that He hath been pleased to favor the people of this province with healthy and kindly seasons, and to bless the labor of their hands with a sufficiency of the produce of the earth themselves in the question by the fact that

themselves in the question by the fact that the uncertainty regarding the date caused considerable disorder among their pupils. with their several congregations, within this province, that they assemble on the said day Boys from different states celebrated on difcat the Thanksgiving meal under their own cat the Thanksgiving meal under their own rooftrees. This very undesirable state of affairs could only be put a stop to, said the grave Harvard dons, by the formal establishment of a uniform date for the feast. The last Thursday of the eleventh month suited the collegers, and, influence being brought to beaf upon the colonial governors of New England, proclamations were issued making that day the regular Thanksgiving. and all other of His mercles vouchsafed unfo us, and to beseech Him, notwithstanding our unworthiness, to continue his gracious Providence over us. And I command and enjoin all magistrates and civil officers to see that the said day be observed as a day set making that day the regular Thanksgiving.

In the south Thanksgiving, as an annual festival, remained practically unknown until, in 1855, the curi us Virginian controyersy on the question was precipitated. contraversy, which is not generally no, deserves a brief notice. The govknown, ernor of Virginia at the time was one Johns, a patriotic and broad-minded gentleman, who had always entertained a reverence for the

Puritan anniversary which was by no means GOOD THINGS FOR THANKSGIVING. common below Mason and Dixon's line. Governor Johns in a letter to the state legislature, organity recommended the recognition of Than's giving in Virginia, and offered, in case his recommendation proved

A Tempting Dinner for Family Parties

How Prepared. is not only Thankagiving dinner that

atisfactory, to at once issue a proclama-ion.

But the legislature of Washington's state less the cay and in many cases a house But the legislature of Washington's state least the day and in many cases a house the New England holiday least the day and in many cases a house the favor. Governor Johns was advised full of company to look efter. With all of column of column column tasks and the column of the favor. not to make the Thankagiving proclamation; this in view a few suggestions are offered for hot saucepan, a large piece of butter and

For the piece de resistance it is well to go to market prepared to buy the best, which is always a young, medium-sized hen turkey, Mipd that your purchase is a thorough "black leg." for if the legs incline to palences Father Time has been at work. The breast

look clear like arrowroot; and chopped caper and some of the caper vinegar. Serve hot, ROAST TURKEY.

Father Time has been at work. The breast must be broad and fat, the skin very white and the neck short. If the legs are red and adorned with long spurs, these are sure signs of an old gobbler. Nothing will so improve a turkey and give it the desired holl-day flavor as a stuffing of mushrooms, and as these are raised in such quantities for the as time are rawalays they are no longer an ex-travagance. The stuffing is made in this way: A pound of nice tender ham cut in dice when hot, add two pounds of mushrooms, a little grated nutmeg, white pepper to taste and a bay leaf (the ham supplies enough salt), blend all together in the saucepan over a moderate fire until the ham is cooked, then put aside to cool. Stuff the crop out well and if any remains put it in the body of the turkey, then sew both neatly. The mushgiblet gravy a few chopped mushrooms. Just n word here as to this familiar gravy, and that is, after the good is stewed out of the clazard, teject it and chop up only the liver

There seems little to learn about mashed posatoes but an American woman visiting in Chantilly at the Baroness de St. Didler's noticed that they were particularly good and was fortunate enough to be taken kitchen to interview the chef. H of preparing the polatoes so exactly coincides with the writer's views on the subject that it is herewith given. When the polatoes are tender, but not overdone, they are drained, sprinkled with a little salt, and then put in



THE FIRST PROCLAMATION.

A Bit of History Appropriate to the Scason.

The first proclamation of Thanksgiving day that is to be found in printed form, according to the New York Sun, is the one is sued by Francis Bernard, captain general and success of the place was changed to Fort Pitt proclamation—no less than eight governors.

But it has become a loved institution in the middle western and northwestern states. Exiled Americans, too, cling to its celebra-tion, and every November sees Thanksgiv-

of Winthrop's proclamation. Sometimes
Thanksgiving occurred in July, sometimes in
midwinter. At length, through the efforis
of the president and professors of Harvard
college it was practically fixed above. ing the war, of the battles and skirmishes fought on Thanksglving, the most notable was that of Lookout mountain (1863.)

A few odd and distinctive methods of celebrating the great holiday still survive in different parts of the United States, although the tendency is toward a uniform manner of rejoicing. In sections of Connecticut, for On Thanksgiving night the barrels

Mashed Potatoes, Stewed Celery with White Sauce, Spinach or Peas.

Fumpkin and Mince Pies Quaking Pudding with Soft Custard, Cheese Souffles,

cover with two quarts of clear stock (water will do, but not as good); boil gently for two hours, or notil the tails are tender, strain out

SALMON OR LOBSTER CUTLETS.

for the victory of Waterloo. Again, two years later, in 1816, proclamation was made years later, in 1816, proclamation was made of a popular thanksgiving for the restoration of peace. After the Crimean war a third jubilation of this nature took place.

THE FAST BECAME A FEAST.

But meanwhile, in New England, what had been begun as an occasional day of plous rejoicing, had assumed the proportions of a fixed national holiday. In Missachuseite and New Forms, the was affret great latitude in regard to the day selected for the feast. Governors no effort was made to keep the universary of Winthrop's proclamation. Sometimes of Minthrop's proclamation. Sometimes in the case of the continental army and the devents which have signalized to the day selected for the restoration day and that festival were long of Winthrop's proclamation. Sometimes in Thanksgiving occurred in July, s

as it is very simple and this vegetable is to be the standby for the coming month; it is well to introduce it at the beginning of the season. When the spinach is boiled thoroughly tender and properly salted, of course Oxtail soup is very simple to make, is in-expensive and always a favorite; it is a good with cold water. This gives it a certain

After celery is cut up and scaked in cold water for fifteen minutes, then cooked until tender, it must be drained in the colander, thrown into cold water to blanch and become firm and then thoroughly through in the white sauce made by mixing together a tablespoon each of butter and flour in a hot saucepan; when smooth add An inexpensive and easy way of making the fish course dressy and of excellent flavor ore cutlets made from canned salmon or lobster. Chop a can of salmon fine and mix throughout a teaspoonful of salt, a pinch of cayenne, juice of half a lemon and a table-

