Decreased Flocks.

be correspondingly high.

ANDTERNOL 20, LOCK.

Annual Fat Turkey for the President

H which to choose this fall. Mr. Vose is a magistrate of the nation. There can be no turkey broker and middleman, rather than doubt that the president and his family a turkey grower, handling a large porportion of all the birds that are raised within a radius of ten or a dozen miles from his neighborhood have yielded many hundreds of turkeys, but for the last few seasons the number has been a diminishing quantity. The turkey business in southwestern Rhode Island and southeastern Connecticut has been pretty pearly ended. The turkey has a precarious life from the moment of his hatching. He is a delicate creature, much harder to raise than chickens or any other barnyard fowl. He is a natural roamer, beside, and his itinerant instincts carry him afield, into all sorts of dangers. A mother turkey, convoying a large family through the brambles of an upland pasture, where in New England sometimes finds, when she gets back home, that one of her charges is missing. The chances are that he has become entangled

in the tall grass, and, being unable to extricate himself or make his busy parent hear, other day said: "There are mighty few has perished miserably at the outset of his career.

If the turkey survives the perambulatory perils of his youth he may be attacked by the insidious "blackhead," a disease against you are careful of them. They require unwhich there is no known safeguard. At the Rhode Island College of Agriculture and fortunately, the blackhead has never given Mechanic Arts in Kingston a scientific study of the malady is on foot, and it is hoped that some means will eventually be found to combat it, but thus far no ade- hen turkeys for the succeeding season. If quate remedy has been devised. In an endeavor to strengthen the turkeys and make them better able to withstand the ravages, however, a series of interesting interbreeding experiments is now in progress Turkeys from the south and southwest have been purchased for the purpose of crossing them with the native Rhode Island bird. The hybrid turkey, it is expected, will be stronger and better than the pure Rhode Island breed, though for that matter there have been so many infusions of foreign blood before that the Rhode Island turkey is really no more a "pure" bird than the surviving Narragansett Indians are a race untainted by the admixture of any other strain.

A Regular Custom.

In Westerly. He has been sending turkeys and other delicatessen of the fields and as stubbornly as a pair of buildogs. One of to nvite in his best friends to his Thanks- established industries, but the Jews, with to the White House ever since General swamps.

PACE VOSE, the Westerly, R. I., Grant was president and, if he wished to "turkey man," who sends a lus- follow the practice of foreign dealers in Palmer, "you can find any number of crick- clung as if his life depended upon it dous bird every year to the presi- this, that and the other commodity, he ets, but on this farm the turkeys have Around the two squawking, excited birds dent of the United States, will might appropriately sign himself the pur- cleaned them out." They are good scaven- hovered the old father turkey, seemingly have a scanty number from veyor of Thanksgiving cheer to the chief appreciate the delicate attention they receive at the hands of the Westerly man. The turkey is always the best that Mr. home In years gone by the flocks of the Vose can find anywhere within the borders grasshoppers are provided by these bystanders, who thought that young Mr. of Westerly or its neighboring towns. The presidential turkey is not always a Rhode Island bird. Last year the one that was sent to the White House and elicited a pleasant note of thanks from Mr. Roosevelt vas raised on the farm of Charles B. Paimer in the town of Stonington, Conn., about three miles northwest of Sionington Borough, Mr. Palmer has a reputation for grasshoppers. He says; taking good care of his flocks and it is probably because he does exercise such constant watch over them that he raises

nome of the finest birds to be found any-- - - - -

Money in Turkeys.

Another farmer speaking of this the people that would take the pains he does. guess he puts about as much into his turkeys as he gets out of them." Yet Mr. Palmer says there is money in turkeys if remitting watchfulness, that is all. And him any trouble. Mr. Palmer's method of raising turkeys begins with the fall before, when he saves over a tom turkey and ten the total egg product of these hens was two bushels of grain every twenty-four raised as formerly. Where every other hatched the result would be a flock of 300 hours, in addition to the insects which farm might once have had a flock of fifty or 400 young birds, but half that number the turkeys find and put to their own or seventy-five, few farms now possess suffices for Mr. Palmer's wants. The good use. youngsters are born in April and May, and oats, and toward the end of their of Mystic has some seventy-five, and other during the first ten weeks of their life autumnal career they can have just as farmers in the neighborhood are raising are daintily reared on crackers and milk. many as they will eat. Shortly before twenty-five or thirty each. The crackers come by the barrel from New Thanksgiving the turkey raiser "soaks the Mr. Vose keeps a close watch on all the London, Conn., being of the same quality oats to 'em." as one farmer said the other flocks of the vicinity from time to time. that is purchased for table use, except that day. "They don't eat as greedily as a and picks the president's bird toward the they are in fragments. They are the broken hen does," he added. "They will come last of the campaign. There is no telling bits and odds and ends which the manu- around when you throw out the grain and as yet where this favored turkey will facturers cannot sell to the usual grocery eat a little and then walk off to forage come from, but certainly "Dick," the pretrade. These pieces and crumbs of crack+ around the fields. Then they'll come micr bird of Mr. Palmer's Stonington flock, ers are mixed with milk and fed to the leisurely back and eat some more. But will be a prominent candidate for White young turkeys every morning. Then for they get their fill in the long run. Trust House honors. He will weigh 30 pounds is invariably a creator and not a pullermost of the day the birds follow their them for that."

mothers around the farm, roaming where

roaster

"Over on Elias Williams' farm," said Mr. and obtained a vantage hold, and to this he gers and it seems a pity they cannot be anxious to separate them. He did not trained to hunt the disagreeable mosquito. actually interfore, but the moment that the Much has been suid about their grasshopbird with the vantage grip let go he per diet, and the story has gone the rounds grabbed him in the same way and gave that some farmers give to them a regular him some good solid punishment in his grasshopper menu, though just how the own coin. It was all very amusing to the thoughtful agriculturists is not stated." Turkey was getting just what he deserved.

Enemies of Grasshoppers.

As a matter of fact the turkeys do eat a good many grasshoppers, but they catch them for themselves. There is an aged man in Westerly, now in his 56th year, who has an interesting theory about turkeys and

"I used to raise turkeys, but I gave it up years ago because there wasn't any money in it. The blackhead got into the flocks and I was sheer discouraged. But I'm going to raise another flock next year. You see, when turkeys were so plentiful they ate the grasshoppers all up, but now that nobody raises turkeys the grasshoppers have

begun to come in again. So long as there were lots of grasshoppers you didn't hear anything about the blackhead. I believe the grasshopper is an antidote for the disease.

After Mr. Palmer has fed his birds on crackers and milk-a diet which he says "is good enough for anybody"-for the and North Stonington. Those two towns space of two months and a half, he begins have become the center of the turkey raisto give them oats and corn. He has lost ing business in the Westerly district, as thirty turkeys this year, so that his flock at the present time numbers 120, and to keys lately. But throughout the neighborfeed this number of hungry mouths takes hood not nearly as many turkeys are They are very fond of more than five or ten. B. F. Williams

Turkeys are pugnacious. The other day would wish to see. If he goes to Wash- have been made, notably in America, have Mr. Vose lives near the railroad station they will, picking up grasshoppers, crickets the writer watched two young ones fighting ington Mr. Roosevelt need not be ashamed

them had grabbed the other by the neck giving dinner.-Brooklyn Eagle.

slice It.

Preparing Thanksgiving Day

the inexperienced house- each side of the tail. keeper to select a good turkey turney Domestic Science. Miss Tingle says: The vals. Very large turkeys are sometimes fortably. hourekeeper should choose a nice plump steamed a while before baking. Another bird-ten pounds is a useful size-with way of preventing dryness of the breast smooth, dark legs; soft, loose spurs and meat is to use a roasiing saddle, and cook of lemon, curls of bacon, celery tips, full breast, with pliable cartilege at the the bird breast downwards, or a covend of the breastbone. It will probably ered be sent home ready drawn, but it is well sprinkle a very little flour on the botto assure yourself that the kidneys (lying tom of the pan and put it into a hot oven, close to the ribs in the hollow of the back) When the flour begins to brown, reduce have been removed with the rest, as these, the heat and add a little water. Baste besides being more convenient for serving. often left in by carcless cooks, tends to often with water and butter at first; later impart a disagreeable flavor. See that the with fat from the pan, and dredge with ordinary Thanksgiving dinner: oil bag in the tail is also removed, as this flour occasionally, unless the double pan is will give a strong taste to the gravy. Re- used. Turn, if necessary, so as to brown move any pin feathers with a small knife it uniformly. If the turkey is cooking too and singe off the hairs by holding the bird fast protect it with buttered paper and reover the gas ring or a roll of blazing duce the heat. Long, slow cooking paper. Some people pour a little alcohol necessary. Three hours to three and a half over it and then apply a light, holding it hours at least will be needed for a tencarefully over the sink. Wash the outside pound turkey. It is cooked when it is a very thoroughly with water in which a good, even brown, and the thigh looks as little cooking soda has been dissolved. Next if it would easily separate from the body. cut off the head, slip the skin back from Remove it to a small pan, and keep warm the peck, remove windpipe and crop, if not while you make the gravy. The water already removed; cut off neck close to the should have wholly evaporated from the body, put it into cold water and reserve pan; pour off all but two tablespoonfuls of it for the gravy stock. If the crop and fat; set the pan on the stove and stir in windpipe were removed by the marketman, two tablespoonfuls of dry flour, add sait there will probably be a gash in the skin with discretion, scrape all the brown glaze which will have to be sewed up.

and lumps. The giblets may be chopped times to too tight packing, more often to rapidly within a few years and estimates Place the trussed turkey in a roasting and added, if liked. Remove all strings an undue amount of liquid, or the use of range from 150 to 175 Jewish millionaires in and secure its appearance on her pan and spread breast, legs and wings and skewers from the turkey, place it too much egg as a binding material in the the United States today. The credit of table julcy, tender and brown, as with one-third cup butter and one-fourth breast up on a hot platter, slip paper cuta self-respecting Thanksgiving cup flour well salted and rubbed together. let frills on the leg bones (or use tiny red In bread dressings the best results are declaration made by former Mayor Strong should be? Answer is made Thick sour cream is also good for this apples), and garnish as your fancy dic- obtained by using freshly made crumbs in the Oregonian by Miss Lillian E, purpose. Protect the breast with a sheet tates, remembering to have mercy on the from the center of a two-day old loaf, in- tion of Credit Men in New York, is often Tingle, professor in the Portland School of of fat pork (called a barde), slit at inter- carver and leave him room to operate com- stead of the soaked crusts often employed quoted. He said:

> Garnishes often used are parsley, slices stuffed browned onions, cubes of sweet pickle, fans of tiny sour pickles, tiny sausages, cubes of jelly placed in halves of pickled peaches, etc. A simple garnish is in better taste than a more elaborate one, Below are two suggestive menus for an L OLD STYLE

from motives of economy. Very finely ter still) no liquid is really needed with ch a dressing, although some people like to add a little sherry; one-fourth cup of melted butter to every cup (level and not tightly packed) of fresh bread crumbs have in Gentiles doing so. We have lost used is a fairly good proportion. No egg four times with the latter to one of the should be added unless the dressing is to

Special Thanksgiving Festival (

(Continued from Page One.) although in 1685 a synagogue, probably built several years before, was holding services.

One of the great American merchants of the eighteenth century was Haaman Levy. who traded with the Indians and from whom John Jacob Astor first acquired his experience in the fur trade. The Jews of New York, however, were not on a polit ical footing of equality with the Christians up to the revolution, and only by the first constitution of the state of New York, adopted in 1777, were they put on equality with other citizens with full religious lib erty. The Jews also settled in Maryland and in Pennsylvania, as well as in Georgia and the Carolinas. In 1816 Charleston num James E. Lord, who lives on the Mystic bered only 600 Jews, then the largest Jewroad, Connecticut, has a few turkeys which ish population of any city in the United he keeps for breeding purposes. Chief States, and today it has about 2,000, alamong them is the prize winner of the Bosthough a proportion to the total smaller than in 1816.

ton Poultry show in 1902, the greatest poultry exhibit ever held. This proud bird The part taken by the Jews in the War weighs 44% pounds and is a beauty of the of the Revolution, especially in rendering National Bronze breed. He came from financial assistance to the government, Illinois. Mr. Vose will ship many hundreds was very considerable, and no small numof pounds of dressed turkeys from Westber served in the ranks with the troops in erly before Thanksgiving time, but the total the field. The same is true with reference shipment will be small in comparison with to the war of 1812 and the Mexican war, that of some other years, and prices will and in the war of the rebellion the American Jews took a prominent part. New York alone on the union side furnished 1,996 Jewish soldiers and, according to fig-The farmers will get 30 or 32 cents a pound for the dressed birds and the public will have to pay considerably over this ures compiled by Simon Wolf, 7,884 Jewish for the genuine Rhode Island product. soldiers served in the union and confeder-Rhode Island for poultry purposes, includes ate armies during the civil war, though the two Connecticut towns of Stonington there were at that time only 150,000 Jews In the country. In the Spanish-American war more than 4,000 Jewish soldiers served in the American armies, and the claim is made that the first man to volunteer was Westerly itself has grown very few tura Jew and the first to be killed in battle was a Jew.

The Jews have taken prominent part more than commensurate with their numbers in American politics. Quite a number of Jewish congressmen have served in the lower house of the national legislature and five have been honored with seats in the United States senate, namely, Judah P. Benjamin of Louisiana, David L. Yulee of Florida, B. F. Jonas of Louisiana, Joseph on of Oregon and Isidore Rayner of Maryland. They have also been numerous on the bench and in the diplomatic service. Jewish activity has, perhaps, been more pronounced in finance than elsewhere. Dr Peters declares that "the Jew in finance dressed, and is as fine a specimen as one down." Many of the great fortunes which been made by wrecking railroads and other comparatively few exceptions, have made their money as manufacturers, bankers and merchants. About three years ago the Jewish World published a list, so far as could be ascertained, of the names of Jews who ranked among the millionaires-in all, some 115 Jews had reached the million mark out of about 4,000 millionaires throughout

the states. The number has increased hope of getting a rich-looking dressing. Jewish financiers also ranges high. The of New York, at a meeting of the Associa

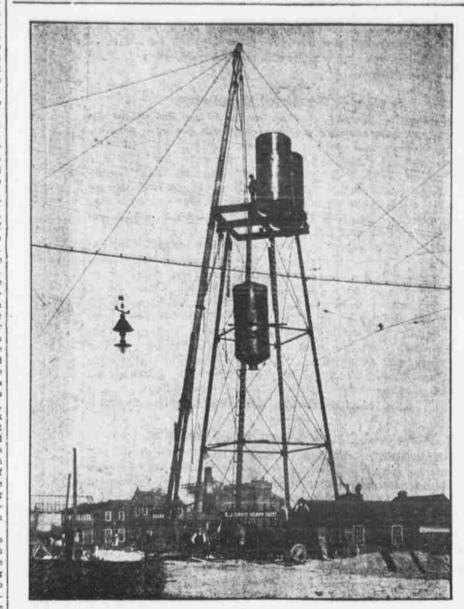
"I have lost less money selling goods to chopped suct for part of the shortening men who are not worth anything than in helps to secure lightness, or finely chopped selling goods to wealthy concerns. I have fat bacon or salt pork. Melted butter may a case in mind of one who began buying be used to hold the dressing together suffi- on credit of me one case of goods. In two clently for stuffing purposes; little (or bet- years his credit with us amounted to \$30, 000. He was a Jew .- In sixteen years he divided \$250,000 with his partner. 1 am about one-fourth Jew, myself-that is, have more faith in Jews paying than I Stove Repairs **Furnace Repairs** Water Fronts

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E. J. DAVIS. THE SAFE MOVER.

hoisting four tanks on a tower 60 feet high, gin pole 90 feet high, tanks 13 feet long, 6 feet through, weight 4,000 pounds. These tanks were erected at Sixth and Leavenworth streets. former, and of Jews who failed ten have

The bird should be sent home with the feet left on. Cut through the skin about two inches below the leg joint; bend the leg at the cut over the table edge and break the bone. Then pull out the tendons one by one by twisting a small skewer under each, or use a regular tendon puller. Be careful not to cut any deeper than the skin, or the tendons cannot be removed, and will render the drumstick hard in the roasting. Dip the broken ends of the legs into boiling water to remove the outer These ends afford more length for tying when you come to the trussing, prevent the leg meat from shrinking unduly from the bone and can be removed after cooking, leaving a clean, unburned joint. Save the feet: later they can be scaled, and have the outer skin removed, then they will help to give body and gelatinous smoothness to the gravy. Wipe the turkey inside with a clean wet cloth. If any unpleasant odor is perceptable, rinse outckly in warm soda water, then in cold water and wipe dry.

-

Now put it into a bowl and insert the stuffing by spoonfuls at the neck; fill out the breast plump and even; draw the flap of neck skin down and fasten it with a stitch or two on the back. Put the remaining stuffing into the body at the other opening; sew up the opening, or, if the body is not full, fasten it with a small skewer. Remember to leave room for expansion if the dressing is of a kind swells (one made with cracker that crumbs, for instance). Sometimes two kinds of dressing are used for a large turkey. Neat trussing is necessary for a good final appearance and to prevent dryness. Turn the tips of the wings backward and under the body, fastening them in place with trussing needle and string or a skewer. Draw the thighs close up to the body, pressing them downward ment of the Pilgrims' first harvet in Ameron the table, secure them in this position ica.

passing a trussing needle or skewer straight through both, tie ends of legs on The winter was one of great severity and country.

And many other painful and serious ailments from which most mothers suffer, can be avoided by the use of "Mother's Friend." This great remedy is a God-send to women, carrying them through their most critical ordeal with safety and no pain.

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also healthy, strong and good natured. Our book "Motherhood," is worth its weight in gold to every woman, and will be sent free in plain woman, and will be sent free in plain envelope by addressing application to Bradfield Regulator Co. Atlanta, Ga.

1

from sides of pan and brown the flour; add

may be used. Now

the liquor (two cups) in which the giblets have been cooked (together with neck, feet, a few pepper corns, a clove and half an inch of thin yellow lemon rind). Allow it to boll up, season with pepper and salt to

never stop to reason why. The schoolboy,

the foot ball enthusiast, the farmer, the

As a generally observed national holiday

Thanksgiving day is barely 50 years old,

yet its history is in a measure of much

greater antiquity. Like many another cus-

tom, we owe this to those stern Puritans

who "separated" and came to Massachu-

setts bay to make a lasting impression

riously given. In 1671, it is said, a day of

thanksgiving was observed in acknowledg-

the last Thursday in November.

Clam broth. Buttered crackers browned. Roast turkey. Chestnut dressing. Giblet sauce. Dressed celery. Baked ham. Pickle peacheds.

Mashed potatoes, Squash, Cauliflower (Dutch sauce). Raisins in clder jelly. Open apple pie. Pumpkin pie. Fruit. Nuts. Coffee. II. OLD STYLE MODIFIED.

Raw ovsters. Boston brown bread sandwiches. st turkey with savory bread dressing. Brown sauce. Cranberry sauce. Sausage cakes or curis of bacon. Browned potatoes. Stuffed onlons. Imed Reussels sprouts or turein cubes Ronst

Browned potatoes. Stuffed onlons. Creamed Brussels sprouts or turnip cubes. Pickled figs. Lettuce, apple and celery salad. (French dressing). Individual pumpkin pies. Quince felly tarts. Ice cream in red apple shells. Small cookies. Fruit. Nuts. Coffee.

A final word about the stuffing for the taste; strain if necessary and add a few turkey. Each individual has his or her drops of caramel or "kitchen bouquet" if own particular preference, but whatever the color is too pale. It should be a rich it is, let it be plentiful and let it not be form of bread stuffing, a method which I brown, not too thick, and free from grease soggy and heavy. Heaviness is due some- personally prefer to any other.

paid 100 cents on the dollar be eaten cold and you want to be able to Gentiles.'

herbs or "poultry seasoning," chopped parsley, chopped green peppers, chopped giblets, grated lemon rind, mace, nutmeg, popper, salt, ground cinnamon to select from and combine according to individual preference; sage is unsuited for turkeykeep that for goose, tame duck or pork. A little onion juice may be used if liked, but not enough to give a decided impression of onion. Oyster dressing is considered best by many. Since long cooking tends to spoil the oysters, the turkey is often roasted without them and simply accompanied by scalloped oysters. Chestnut stuffing (with or without finely minced yeal) is very excellent, but the large French chestnuts must be chosen or it will

be too troublesome to prepare. A rich force meat (of pork and yeal sausage meat) is sometimes used at the breast end, while the rest of the bird is filled with some

In the arts and sicences the Jews in For seasoning you have powdered sweet America are not as conspicuous as Jews in Europe, which is explained by their more recent efforts along these lines. Dr Peters' book mentions the most notable names in the various culture fields.

Among the writers of verse are Emma Lazarus, Peninah Molse, Miriam del Banco, Nina Morals-Cohen, Cora Wilburn, Dr. S. Solis-Cohen, Mary Cohen, Rebekah Hyneman, Felix N. Gerson, Milton Goldsmith and Morris Rosenfeid, the Ghetto poet. Among the novel writers are Leo C. Dessar, Herman Bernstein, Ezra S. Brudno, Alfred J. Cohen, the dramatic critic, better known under the non de plume of Alan Dale, and Mrs. Annic Nathan Meyer, one of the founders of Barnard college-the first women's college in New York City. Among the dramatists are Mordecal M. Noah, Samuel B. Judah, Jonas B. Phillips, H. B. Somner, David Belasco, Sydney Ros-

enfeld and Martha Morton. Among the actors are Samuel Bernard, David Warfield, Louis Mann, Joseph Weber, Lewis Maurice Fields, Joseph P. Adler and Herrmann, the prestidigitator; among the actresses, Bertha Kalische, Clara Lipman. Anna Held, Minnie Seligman and Victoria Maud Peixotto; among the musical conductors, Sam Franko, Nahan Franko, Alfred Hertz, Dr. Leopold Damrosch, Walter Damrosch.

Among the newspaper editors and publishers are Joseph Pulitzer, "The World," New York; Adolph S. Ochs and George W. Ochs, "The Times," New York, and "Public Ledger," Philadelphia; M. H. De Young, "Chronicle," San Francisco; Edward Rosewater and his son, Victor, "Bee;" Fabian Franklin, the Omaha

News," Baltimore, and William Frisch, the Baltimore "American." Among the painters are Henry Mosler Max Rosenthal and his son, Albert; among the sculptors, Moses J. Ezckiel, Charles H. Israels, Leopoid Eidlitz, Dankmar Adler

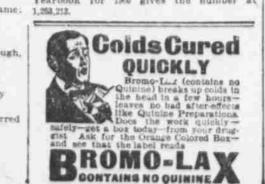
and Arnold W. Brunner. Among the educators are Maurice Bloo

und Red-STIR

Hopkins; E. R. A. Seligman, Adolphe Cohn and Richard Gottheil, Columbia; Charles Gross, Harvard; Morris Jastrow, University of Pennsylvania; Jacques Loeb and Max L. Margolis. University of California; Isidor Loeb, University of Minnesota Joseph Jastrow. University of Michigan Max Winkler, University of Michigan Adolph Werner, College of the City of New York, and Abram S. Isaacs. University of the City of New York; Prof. Mich.

> Julius M. Mack, S. H. Clark and Emil G. Hirsch of the University of Chicago. Statistics of Jewish population of the United States indicate a steady growth. At the time of the revolution there were about 700 Jewish families; In 1818 an estimate of Jewish population placed the num-

ber at 2,000, and in 1826 at 6,000. The American Almanac in 1840 gives the number 15,000, while a history of the Jews, published in 1848, puts down 50,000 as the number of Jews in the United States. At the time of the civil war there were about 150,-000 Jews in this country. The figures compiled for 1880 place the number at 221.064 and in 1858 at 400,000. The American Jewish Yearbook for 1905 gives the number at



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8	Buffalo, N. Y	Springfield, Ill\$17.45
а.	Salamanca, N. Y \$38.70	Kankakee, Ill\$18.00
ā.	Cleveland, O \$28.85	Bloomington, Ill\$16.65
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Thanksgiving Day and Its Part in History HANKSGIVING day, coming with scarcity. The people, we are quaintly told, with their situation and that it would be the regularity of a movable feast, "were necessitated to live upon clams and more becoming the gratitude they owed the is peculiar to the United States. mussels and ground nuts and acorns, and Divine Being if, instead of fast, they should Although it must be proclaimed these got with much difficulty in the win- proclaim a thanksgiving. by the president or governor, and ter time. People were very much tired usually by both, and the time of year and and discouraged, especially with the last day to this they have in every year obthe date itself are left to their judgment, batch of bread in the oven." Winthrop served circumstances of felicity sufficient so strong is the custom that the calendars for next year have denoted the day far

visions, but after an interval of many and religiously observed." ahead of any proclamation. On the last months the ship was not forthcoming. On Thursday in November the figures are February 5, 1631, while the governor was New England, it was not until the time of printed in red. The banks know it will be giving "the last handful of meal in the the Revolution that it became general. that day, although there is nothing but precedent to establish it; business men at the door, at that instant they espied a annually recommended by congress. knuow it will be a day of thanksgiving and ship arrived at the harbor's mouth, laden with provisions for them all." poulterer, all know Thanksgiving day is

A general fast day had been previously appointed, but the arrival of the Lion, bearing this sorely-needed relief, changed their mourning into joy, and, as Winthrop records in his journal, a day of thanksgiving was held in "all the plantations." Franklin has left an interesting account of the origin of Thanksgiving in America, which is not without his humorous touch, upon the social life of the new world. The and which, like most of his similar writhistory of the first Thanksgiving day in ings, is perhaps not as veracious as it hold. the Massachusetts plantation has been va- might have been. "There is a tradition, he wrote, "that in the plantations of New England the first settlers met with many difficulties and hardships, as is generally the case when a civilized people attempt

> Being plously disposed, they sought relief from Heaven by laying their wants

and distresses before the Lord in frequent set days of fasting and prayer. Constant meditation and discourse on these subjects kept their minds gloomy and discontented; and, like the children of Israel, there were many disposed to return to that Egypt which persecution had induced them to abandon.

"At length, when it was proposed in the assembly to proclaim another fast, a farmer of plain sense rose and remarked that the inconveniences they suffered, and concerning which they had so often wearled Heaven with their complaints, were not so

great as they might have expected, and were diminishing every day as the colony strengthened; that the earth began to reward their labor and to furnish liberally for their substance; that the seas and rivers were found full of fish, the air sweet, the climate healthy and, above all, that they were there in the full enjoyment of

liberty, civil and religious; he therefore thought that reflecting and conversing on these subjects would be more comfortable. as tending more to make them contented To make heaven possible for men.

"His advice was taken, and from that

had early in the preceding July sent the to furnish employment for a thanksgiving ship Lion to England for a cargo of pro- day, which is therefore constantly ordered While Thanksgiving day prospered in

barrel unto a poor man distressed by a wolf Then a day of national thanksgiving was As we now have it, the festival dates

from 1864, when President Lincoln issued a proclamation for setting apart the last Thursday in November of that year as a day of national thanksgiving. In his proclamation Lincoln said: "It has pleased Almighty God to prolong our national life another year, defending us with His guardian care against unfriendly designs from abroad and vouchsafing to us in His mercy many and signal victories over the enemy who is in our own house-

Each succeeding president of the United States has annually proclaimed a thanksgiving day, and this is generally followed aelson, Julius Stieglitz. Ernest Freund by similar proclamations by the governors

Give thanks. O heart, for the independent. Give thanks, O heart, for the high souls That point us to the deathless goals— For all the courage of their cry That echoes down from sky to sky; Thanksgiving for the armed seers And heroes called to mortal years— Souls that have built our faith in man, And lit the ages as they ran.

Lincoln, Marrini, Lamennais, Living the thing that others pray; Cromwell, St. Francis and the rest, Bearing the God-fire in the breast-Incese are the sons of sucred flames, Their brows marked with the secret name; The company of souls supreme. The conscripts of the mighty dream.

Made of unpurchaseable stuff They went the way when ways were rough. They, when the traitors had deceived. Heid the long purpose and believed; They, when the face of God grew dim. Heid thro' the dark and trusted him-Brave souls that fought the mortal way And felt that faith could not betray.

Give thanks for heroes that have stirred Earth with the wonder of a word But all thanksgiving for the breed Who have bent destiny with deed-Souls of the high, heroto birth, Souls sent to polse the shaken earth, And then called back to God again

of the various states. Those were trying days for the colonists, establishing themselves in a wilderness Give Thanks, O Heart! Edwin Markham in the Independent.

coln. Mazzini, Lamennais,