

# Annual Fat Turkey for the President

**H**ORACE VOSE, the Westerly, R. I., "turkey man," who sends a luscious bird every year to the president of the United States, will have a special number from which to choose this fall. Mr. Vose is a turkey broker and middleman, rather than a turkey grower, handling a large proportion of all the birds that are raised within a radius of ten or a dozen miles from his home. In years gone by the flocks of 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 well ended. The turkey has a precarious life from the moment of its hatching. It is a delicate creature, much harder to raise than chickens or any other barnyard fowl. It is a natural roamer, besides, and its itinerant instincts carry him afield, into all sorts of dangers. A mother turkey, conveying a large family through the brambles of an upland pasture, 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 way parently, he has perished miserably at the outset of his career.

If the turkey survives the perambulatory perils of his journey he may be attacked by the insidious "blackhead," a disease against which there is no known safeguard. At the Rhode Island College of Agriculture and 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 adequate 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.

**Over on Elias Williams' farm,** said Mr. Palmer, "you can find any number of crickets, but on this farm the turkeys have creased them out." They are good scavengers and it seems a pity they cannot be trained to hunt the disagreeable mosquito. Much has been said about their grasshopper diet, and the story has gone the rounds that some farmers give to them a regular grasshopper menu, though just how the grasshoppers are provided by these thoughtful agriculturists is not stated.

**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 80th year, who has an interesting theory about turkeys and grasshoppers. He says: "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 almost ruined. 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."

**Decreased Flocks.** James E. Lord, who lives on the Mystic road, Connecticut, has a few turkeys which he keeps for breeding purposes. Chief among them is the prize winner of the Boston Poultry show in 1925, the greatest poultry weight ever recorded. His flock of fifty birds weighs 485 pounds and a half, the product of the National Bronze breed. This came from Illinois. Mr. Vose will ship many hundreds of pounds of dressed turkeys from Westerly before Thanksgiving time, but the total shipment will be small in comparison with that of some other years, and prices will be correspondingly high. A beauty of the Rhode Island for poultry purposes, includes the two Connecticut towns of Stonington and Westerly. The two towns, which have become the center of the turkey raising business in the Westerly district, as Westerly itself has grown very few turkeys lately. But throughout the neighborhood not nearly as many turkeys are raised as formerly. Where every other farm once had a flock of fifty or twenty-five, few farms now possess more than five or ten. B. F. Williams of Mystic has some seventy-five, and other farmers in the neighborhood are raising twenty-five or thirty each.

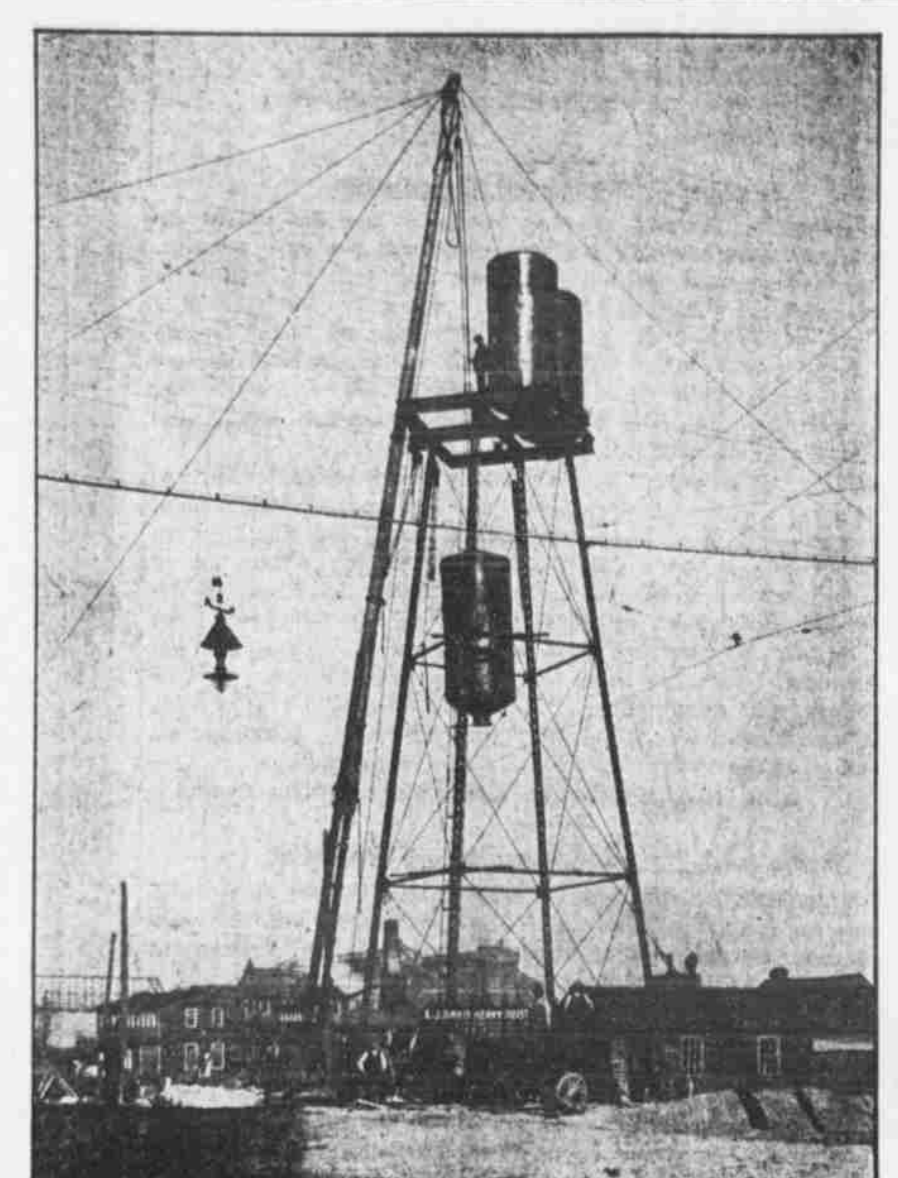
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**E. J. DAVIS, THE SAFE MOVER,** hoisting four tanks on a tower 60 feet high, gin pole 90 feet high, tanks 13 feet long, 6 feet through, weight 4,000 pounds. These tanks were erected at Sixth and Leavenworth streets.

### Mr. Vose lives near the railroad station in Westerly. He has been sending turkeys to the White House ever since General

## Preparing Thanksgiving Dinner

**H**OW is the inexperienced housekeeper to select a good turkey and secure its appearance on her table juicy, tender and brown, as a self-respecting Thanksgiving turkey should be? Answer is made in the Oregonian by Miss Lillian E. Tingle, professor in the Portland School of Domestic Science. Miss Tingle says: The housekeeper should choose a nice plump bird—ten pounds is a useful size—with smooth, dark legs; soft, loose spurs and full breast, with pliable cartilage at the end of the breastbone. It will probably be sent home ready drawn, but it is well to assure yourself that the kidneys (lying close to the ribs in the hollow of the back) have been removed with the rest, as these, often left in by careless cooks, tends to impart a disagreeable flavor. See that the oil bag in the tail is also removed, as this will give a strong taste to the gravy. Remove any pin feathers with a small knife and singe off the hairs by holding the bird over the gas ring or a roll of blazing paper. Some people pour a little alcohol over it and then apply a light, holding it carefully over the skin. Wash the outside very thoroughly with water in which a little cooking soda has been dissolved. Next cut off the head, slip the skin back from the neck, remove the wing crop if not already removed; cut off neck close to the body, put it into cold water and reserve it for the gravy stock. If the crop and windpipe were removed by the marketman, there will probably be a gash in the skin which will have to be sewed up.

Place the trussed turkey in a roasting pan and spread breast, legs and wings with one-third cup butter and one-fourth cup flour well salted and rubbed together. Thick sour cream is also good for this purpose. Protect the breast with a sheet of fat pork (called a barde), slit at intervals. Very large turkeys are sometimes steamed a while before baking. Another way of preventing dryness of the breast is to use a roasting saddle, and cook the bird breast downwards, or a covered roaster may be used. Now sprinkle a very little flour on the bottom of the pan and put it into a hot oven. When the flour begins to brown, reduce the heat and add a little water. Baste often with water and butter, later with fat from the pan, and dredge with flour occasionally, unless the double pan is used. Turn, if necessary, so as to brown it uniformly. If the turkey is cooking too fast protect it with buttered paper and reduce the heat. When the turkey is nearly done, three hours to three and a half hours at least will be needed for a ten-pound turkey. It is cooked when it is a good, even brown, and the thigh looks as if it would easily separate from the body. Remove it to a small pan, and keep warm while you make the gravy. The water should have wholly evaporated from the pan; pour off all but two tablespoonsful of fat; set the pan on the stove and stir in two tablespoonsful of dry flour, add salt with discretion, scrape all the brown glaze from sides of pan and brown the flour; add 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 boil up, season with pepper and salt to taste; strain if necessary and add a few drops of caramel or "kitchen bouquet" if the color is too pale. It should be a rich brown, not too thick, and free from grease and lumps. The giblets may be strung and added, if liked. Remove all chops and skewers from the turkey, place it breast up on a hot platter, slip paper cutlet frills on the leg bones (or use tiny red apples), and gandy dice carrots, potatoes, remembering to have mercy on the carver and leave him room to operate comfortably.

Garnishes often used are parsley, slices of lemon, curls of bacon, celery tips, stuffed browned onions, cubes of sweet pickle, fennel, slices of tiny pickles, tiny watercress, cubes of jelly placed in halves of pickled peaches, etc. A simple garnish is in better taste than a more elaborate one, besides being more convenient for serving.

Below are two suggestive menus for an ordinary Thanksgiving dinner:

**OLD STYLE.**  
Clam broth. Buttered crackers browned. Roast turkey. Chestnut dressing. Grated sauce. Dressed potatoes. Pickle beehives. Mashed potatoes. Cauliflower (dutch sauce). Kales in cider jelly. Open apple pie. Fruit. Nuts. Coffee.

**II. OLD STYLE MODIFIED.**  
Raw oysters. Boston brown bread sandwiches. Roast turkey with savory bread dressing. Brown sauce. Cranberry sauce. Sausage cutlets, fried in their own fat. Browned potatoes. Stuffed onions. Creamed Brussels sprouts or turnip cubes. Lettuce, apple and celery salad. (French dressing). Individual pumpkin pie jelly tartlets. Ice cream in red apple shells. Small cookies. Fruit. Nuts. Coffee.

A final word about the stuffing for the turkey. Each individual has his or her own particular preference, but whatever it is, let it be plentiful and let it not be soggy and heavy. Heaviness is due sometimes to too tight packing, more often to an undue amount of liquid, or the use of too much egg as a binding material in the hope of getting a rich-looking dressing. In bread dressings the best results are obtained by using finely made crumbs from the center of a two-day old loaf, instead of the soaked crusts often employed from motives of economy. Very finely chopped suet for part of the shortening helps to secure lightness, or finely chopped fat bacon or salt pork. Melted butter may be used to hold the dressing together sufficiently for stuffing purposes. Little or no water still in liquid is really needed with such 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 used is a fairly good proportion. No egg should be added unless the dressing is to be eaten cold and you want to be able to slice it.

For seasoning you have powdered sweet herbs or "poultry seasoning," chopped parsley, chopped green peppers, chopped white bread crumbs, macaroni, nutmeg, pepper, salt, ground cinnamon to select from and combine according to individual preference; sage is unsuited for turkey—keep that for goose, tame duck or pork. A little onion juice may be used if liked, but not in the case of a delicate preparation 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 veal is very excellent, but the French chestnuts must be chosen or it will be too troublesome to prepare. A rich force meat (of pork and veal sausage meat) is sometimes used at the breast end, the rest of the bird is filled with some form of bread stuffing, a method which I personally prefer to any other.

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 tendon 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 skin. These ends afford more length for tying when you come to the trussing, prevent the leg meat from shrinking, 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. If any unpleasant odor is perceptible, rinse quickly 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 one 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 in the dressing in a kind that swells (one made with cracker 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 on the table, secure them in this position by passing a trussing needle or skewer straight through both, the ends of legs on

each side of the tail.

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scarcity. The people, we are quaintly told, were necessitated to live upon clams and mussels and ground nuts and acorns, and these got with much difficulty in the winter time. People were very much tired and discouraged, especially with the last batch of bread in the oven. Winthrop was at sea in the preceding July, and the ship Lion of England for a cargo of provisions, but after an interval of many months the ship was not forthcoming. On February 5, 1621, while the governor was giving "the last handful of meal in the barrel" to a poor man distressed by a wolf at the door, at that instant they espied a ship arrived at the harbor's mouth, laden with provisions for them all.

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, and which, like most of his similar writings, is perhaps not as veracious as it might have been. He writes, "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 establishing themselves in a wilderness country.

Being piously 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 beseeched 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

with their situation and that it would be Divine Being if, instead of fast, they should proclaim a thanksgiving.

"His advice was taken, and from that day to this they have in every year enjoyed circumstances of felicity sufficient to furnish employment for a thanksgiving day, and in these constantly ordered and religiously observed."

While Thanksgiving day prospered in New England, it was not until the time of the Revolution that it became general. Then a day of national thanksgiving was annually recommended by congress.

As we now have a day of national thanksgiving, 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 household."

Each succeeding president of the United States has annually proclaimed a thanksgiving day, and this is generally followed by similar proclamations by the governors of the various states.

Edwin Markham in the Independent. Give thanks, O heart, for the high souls that make the world so beautiful—That echo down from sky to sky;—And heroes called to mortal years—Souls that have built our faith in man, and lit the ages as they ran.

Lincoln, Mazini, Lamennais. Living the living things pray: Cromwell, St. Francis and the rest, Bearing the God-fire in the breast—These are the sons of blessed France. Their brows marked with the secret name: The company of souls supreme. The conspectus of the mighty dream.

Made of unpurchaseable stuff They went the way who were rough. They when the traitors had deceived, Held the long purpose of festivity dim. They when the face of God grew dim, Held their faith and trusted him, And felt that faith could not betray.

Give thanks for heroes that have stirred Earth with the wonder of a word Who have left thanksgiving for the broad Who have bent down with deathly words of the high, heroic birth, Who have said to the shaken earth, And then called back to God again, To make heaven possible for men.

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 1815 an estimate of Jewish population placed the number at 2,000, and in 1820 at 6,000. The American Almanac in 1840 gives the number 15,000 while a history of the Jews, published in 1818, 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 1890 place the number at 221,000 and in 1885 at 400,000. The American Jewish Yearbook for 1905 gives the number at 1,253,212.

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