Annual Fat Turkey for the President

turkey broker and middleman, rather than a turkey grower, handling a large porportion of all the birds that are raised within a radius of ten or a dezen miles from his ome. In years gone by the flocks of the neighborhood have yielded many hundreds of turkeys, but for the last few seasons the number has been a diminishing quan-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. sometimes finds, when she gets back home, that one of her charges is missing. The chances are that he has become entangled 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 which there is no known safeguard. At the Rhode Island College of Agriculture and Mechanic Arts in Kingston a scientific study of the mulady 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 rayages, 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

A Regular Custom.

in Westerly. He has been sending turkeys and other delicatessen of the fields and to the White House ever since General swamps.

have a scanty number from veyor of Thanksgiving cheer to the chief which to choose this fall. Mr. Vose is a magistrate of the nation. There can be no doubt that the president and his family appreciate the delicate attention they receive at the hands of the Westerly man. The turkey is always the best that 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 was raised on the farm of Charles B. Palmer in the town of Stonington, Conn., about three miles northwest of Stonington Borough. Mr. Paimer 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 some of the finest birds to be found anywhere in New England.

Money in Turkeys. in the tall grass, and, being unable to extri-cate himself or make his busy parent bear, other day said: "There are mighty few 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 you are careful of them. They require unremitting watchfulness, that is all. And fortunately, the blackhead has never given him any trouble. Mr. Palmer's method of 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.

mothers around the farm, roaming where

"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. 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 Vose can find anywhere within the borders grasshoppers are provided by these bystanders, who thought that young Mr. 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 86th 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 the grasshopper is an antidote for the

After Mr. Palmer has fed his birds on 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 most of the day the birds follow their them for that."

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 as stubbornly as a pair of buildogs. One of to nvite in his best friends to his Thanks- established industries, but the Jews, with them had grabbed the other by the neck giving dinner.-Brooklyn Eagle.

the eighteenth century was Haaman Levy. clous bird every year to the president, that and the other commodity, he ets. but on this farm the turkeys have Around the two squawking, excited birds gers and it seems a pity they cannot be anxious to separate them. He did not trained to hunt the disagreeable mosquito, actually interfere, but the moment that the Much has been said about their grasshop- bird with the vantage grip let go he

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 1902, the greatest poultry exhibit ever held. This proud bird weighs 41% pounds and is a beauty of the National Bronze breed. He 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.

The farmers will get 30 or 32 cents a anything about the blackhead. I believe pound for the dressed birds and the public will have to pay considerably over this for the genuine Rhode Island product. Rhode Island for poultry purposes, includes crackers and milk-a diet which he says the two Connecticut towns of Stonington "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 raising turkeys begins with the fall before, thirty turkeys this year, so that his flock Westerly itself has grown very few turwhen he saves over a tom turkey and ten at the present time numbers 120, and to keys lately. But throughout the neighborhen turkeys for the succeeding season. If feed this number of hungry mouths takes hood not nearly as many turkeys are 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 They are very fond of more than five or ten. B. F. Williams 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

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 mier 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 dressed, and is as fine a specimen as one Turkeys are pugnacious. The other day would wish to see. If he goes to Wash-

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 Turkey was getting just what he deserved.

who traded with the Indians and from whom John Jacob Aster first acquired his experience in the fur trade. The Jews of New York, however, were not on a political 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

Special Thanksgiving Festival (Continued from Page One.)

although in 1635 a synagogue, probably uilt several years before, was holding

One of the great American merchants of

with other citizens with full religious liberty. The Jews also settled in Maryland and in Pennsylvania, as well as in Georgia and the Carolinus. In 1816 Charleston numbered only 600 Jews, then the largest Jewish population of any city in the United States, and today it has about 2,000, although a proportion to the total smaller than in 1816.

The part taken by the Jews in the War of the Revolution, especially in rendering financial assistance to the government, was very considerable, and no small number served in the ranks with the troops in the field. The same is true with reference to the war of 1812 and the Mexican war, 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 soldlers and, according to figures compiled by Simon Wolf, 7,884 Jewish soldiers served in the union and confederate armies during the civil war, though 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 a Jew and the first to be killed in battle

The Jews have taken prominent part

was a Jew.

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. Yuice of Florida, B. F. Jonas of Louislana, 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 is invariably a creator and not a pullerdown." Many of the great fortunes which have been made, notably in America, have 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

"I have lost less money selling goods to men who are not worth anything than in years his credit with us amounted to \$30,-000. He was a Jew .. In sixteen years he divided \$250,000 with his partner. I am of melted butter to every cup (level and have more faith in Jews paying than I 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 former, and of Jews who failed ten have be eaten cold and you want to be able to paid 100 cents on the dollar to one of the

In the arts and sicences the Jews in 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 Motse, Miriam del Banco, Nina Morais-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 Rosenfeld 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 Pelxotto; among the musical conductors, Sam Franko, Nahan Franko, Alfred Hertz, Dr. Leopold Damrosch, Walter

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, Omaha "Bee:" Fabian Franklin, the "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. Ezekiel. Charles H. Israels, Leopoid Eidlitz, Dunkmar Adler

and Arnold W. Brunner. Among the educators are Maurice Bloom field and Jacob H. Hollander of Johns 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. Michaelson, Julius Stieglitz, Ernest Freund, 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 number at 3,000, 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,-600 Jews in this country. The figures compiled for 1880 place the number at 221,064 and in 1888 at 400,000. The American Jewish Yearbook for 196 gives the number at

Colds Cured OUICKLY

RROMO-LAW

Stove Repairs Furnace Repairs Water Fronts

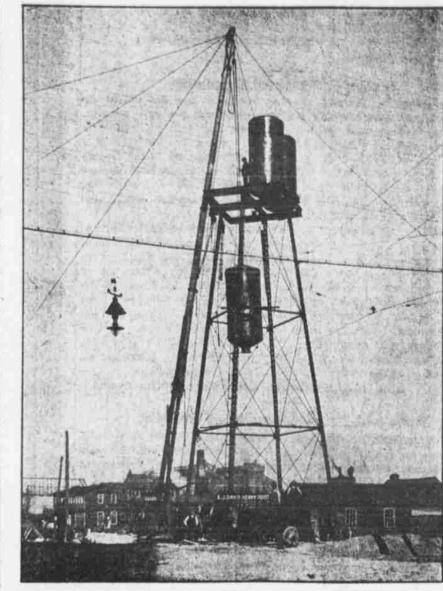
A few days ago we shipped to Ohio a furnace firepot weighing over 700 lbs.; to West Point, N. Y., a latge per cent of the repairs used in that celebrated military school; to California, Mexico, Canada, Hawall and as far as the Philippine Islands we ship repairs.

A short time ago we received a letter from a man in Buffalo, N. Y., ordering a small piece of repair for a stove originally made in Buffalo, and the manufacturers are still there. We did not take advantage of this thoughtlessness, but referred him to the Buffalo dealer. Are you from "Buffalo," hunting all over creation and waiting days and weeks for repairs, when they can be had by telephoning 960?

Our inspectors are at your service. We have a plumber for water connections, furnace men and repair men to do your work.

Omaha Stove Repair Works 1206-1208 Douglas Street. Telephone 960

ROBERT UHLIG, Pres. GEO. A. WILCOX, Treas. HUGO SCHMIDT, V. Pres. C. M. EATON, Sec'y.



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.

HOME VISITORS' RATES



Illinois Central R. R. The Date, November 27th

A chance to visit your old home. Why not spend Thanksgiving with old friends once more? The Illinois Central makes this possible by offering exceptionally low rates for the round trip, as shown below, with 2_ day limit.

Toronto, Ont..........\$85.55 | Cincinnati, O............\$27.85 Indianapolis, Ind......\$28.20 Toledo, O.....\$25.70 Louisville, Ky........... \$26.00 Detroit, Mich......\$25.85 Buffalo, N. Y......\$83.00 Columbus, O.........\$28.15 | Decatur, Ill......\$17.90

Correspondingly low rates to nearly all points in the

For full particulars call at 1402 Farnam Street, Omaha,

SAMUEL NORTH, DISTRICT PASSENGER AGENT, OMAHA, NEB.

Have your plumbing and heating done by competent men. We cheerfully give esti-mates and guarantee our work to give en-tire satisfaction. 'Phones No. 1986, 4665 D. W. DUDGEON and WESTERN HEAT-

ING UO.,

2510 Farnam Street.

Shermac's La Grippe Cough Syrup IS WELL NAMED.

It was first compounded when the scourge was at its worst—25-99. It has proved its efficiency thousands of times. There may be other remedies for a simple cough. LA GRIPPE COUGH IS DIFFERENT. This syrup quiets at once and stops that tickling in the throat.

FIRST DOSE RELIEVES.

BAMPLE FREE Bottles 25c and 50c.
For chronic cases, pints, \$1.50.

Made and sold by

Sharman \$ 1.50.

Sherman & McConnell Drug Co. Cor. 16th and Dodge Sts., Omaha.

Call Us by 'Phone

something call 'Phone 288 and make it known through a Bee Want Ad.

Everything The Only Double Track Railway to Chicago 25% Per Cent LESS Than the one way fare for round trip tickets Nobraska, Wyoming, The Black Hills, Many South ern Points. Nov. 7 and 21. City Offices 1401-1403 FARNAM ST. OMAHA TEL. 624-661

The Best of

Preparing Thanksgiving Day

the inexperienced house- each side of the tail. keeper to select a good turkey table julcy, tender and brown, as self-respecting Thanksgiving should be? Answer is made Tingle, professor in the Portland School of close to the ribs in the hollow of the back) which will have to be sewed up.

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 rousting. 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 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 key inside with a clean wet cloth. If any unpleasant odor is perceptable, rinse quickly in warm soda water, then in cold

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 reother opening; sew up the opening, or, if the last Thursday in November. the body is not full, fasten it with a small skewer. Remember to leave room for expansion if the dressing is of a kind yet its history is in a measure of much that swells (one made with cracker greater antiquity. Like many another cuscrumbs, for instance). Sometimes two Turn the tips of the wings backward and under the body, fastening the Massachusetts plantation has been vathem in place with trussing needle and riously given. In 1821, it is said, a day of on the table, secure them in this position ica. by passing a trussing needle or skewer straight through both, tie ends of legs on The winter was one of great severity and country.

also healthy, strong and

its weight in gold to every

good natured. Our book

'Motherhood," is worth

woman, and will be sent free in plain

Bradfield Regulator Co. Atlanta, Ga.

envelope by addressing application to

and secure its appearance on her pan and spread breast, legs and wings and skewers from the turkey, place it 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 of fat pork (called a barde), slit at inter-Domestic Science. Miss Tingle says: The vals. Very large turkeys are sometimes fortably. housekeeper 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 roasting saddle, and cook full breast, with pliable cartilege at the the bird breast downwards, or a covend of the breastbone. It will probably ered reaster may be used. Now 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, When the flour begins to brown, reduce have been removed with the rest, as these, the heat and add a little water. Baste often left in by careless 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 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 two tablespoonfuls of dry flour, add sait 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 fact the liquor tables of the liquor (two cups) in which the giblets have been cooked (together with neck, feet, a few pepper corns, a clove and half an Fruit. Nuts. Coffee. 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 inch of thin yellow lemon rind). Allow it to boil up, season with pepper and salt to

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 carver and leave him room to operate com-

> Garnishes often used are parsley, slices of lemon, curls of bacon, celery tips, stuffed browned onlons, 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, besides being more convenient for serving. Below are two suggestive menus for an

I. OLD STYLE. m broth. Buttered crackers browned.
Roast turkey.
Chestnut dressing. Glblet sauce.
Dressed celery. Baked ham.
Pickle peacheds.
Mashed potatoes. Squash.
Cauliflower (Dutch sauce).
Raisins in cider jelly.
Open apple ple. Pumpkin ple.
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.

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 brown, not too thick, and free from grease soggy and heavy. Heaviness is due some-

too much egg as a binding material in the the United States today. The credit of with one-third cup butter and one-fourth breast up on a hot platter, slip paper cut- hope of getting a rich-looking dressing. Jewish financiers also ranges high. The cup flour well saited 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 Thick sour cream is also good for this apples), and garnish as your fancy dic- obtained by using freshly made crumbs of New York, at a meeting of the Associastead of the soaked crusts often employed quoted. He said: from motives of economy. Very finely chopped suct for part of the shortening 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 ciently for stuffing purposes; little (or better still) no liquid is really needed with such a dressing, although some people like to add a little sherry; one-fourth cup about one-fourth Jew, myself-that is, I not tightly packed) of fresh bread crumbs have in Gentiles doing so. We have lost

> slice it. For seasoning you have powdered sweet herbs or "poultry seasoning," chopped parsley, chopped green peppers, chopped giblets, grated lemon rind, mace, nutmeg, pepper, 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 veal) 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 veal sausage meat) is sometimes used at the breast end, while the rest of the bird is filled with some it is, let it be plentiful and let it not be form of bread stuffing, a method which I personally prefer to any other.

Thanksgiving Day and Its Part in History

HANKSGIVING day, coming with the regularity of a movable feast, is peculiar to the United States. by the president or governor, and will help to give body and gelatinous usually by both, and the time of year and smoothness to the gravy. Wipe the tur- the date itself are left to their judgment, so strong is the custom that the calendars for next year have denoted the day far ahead of any proclamation. On the last Thursday in November the figures are printed in red. The banks know it will be that day, although there is nothing but precedent to establish it; business men knuow it will be a day of thankegiving and never stop to reason why. The schoolboy, the foot ball enthusiast, the farmer, the maining stuffing into the body at the poulterer, all know Thanksgiving day is

the color is too pale. It should be a rich

As a generally observed national holiday Thanksgiving day is barely 50 years old. tom, we owe this to those stern Puritans Neat trussing is necessary for setts bay to make a lasting impression history of the first Thanksgiving day in up to the body, pressing them downward ment of the Pilgrims' first harvet in Amer-

Those were trying days for the colonists.

And many other painful and serious

ailments from which most mothers

suffer, can be avoided by the use of

No woman who uses "Mother's Friend" need fear the suffering

and danger incident to birth; for it robs the ordeal of its horror

and insures safety to life of mother and child, and leaves her in

a condition more favorable to speedy recovery. The child is

"Mother's Friend." This great remedy

is a God-send to women, carrying

them through their most critical

ordeal with safety and no pain.

"were necessitated to live upon clams and Although it must be proclaimed these got with much difficulty in the win- proclaim a thanksgiving. ter time. People were very much tired and discouraged, especially with the last day to this they have in every year obbatch of bread in the oven." Winthrop served circumstances of felicity sufficient had early in the preceding July sent the to furnish employment for a thanksgiving ship Lion to England for a cargo of pre- day, which is therefore constantly ordered visions, but after an interval of many and religiously observed. months the ship was not forthcoming. On February 5, 1631, while the governor was New England, it was not until the time of at the door, at that instant they espied a annually recommended by congress. 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 kinds of dressing are used for a large who "separated" and came to Massachu- of the origin of Thanksgiving in America, which is not without his humorous touch, a good final appearance and to prevent upon the social life of the new world. The and which, like most of his similar writings, is perhaps not as veracious as it might have been. "There is a tradition," he wrote, "that in the plantations of New string or a skewer. Draw the thighs close, thanksgiving was observed in acknowledg- 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

"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

"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

scarcity. The people, we are quaintly told, with their situation and that it would be more becoming the gratitude they owed the mussels and ground nuts and acorns, and Divine Belng if, instead of fast, they should "His advice was taken, and from that

While Thanksgiving day prospered in

giving "the last handful of meal in the the Revolution that it became general 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: 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 by similar proclamations by the governors of the various states.

Give Thanks, O Heart!

Edwin Markham in the Independent. Edwin Markham in 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;
Thankagiving for the armed seem
And heroes called to mortal years—
Souls that have built our faith in man,
And lit the ages as they ran.

Lincoln, Mazzini, Lamennais, Living the thing that others pray; Cromwell, St. Francis and the rest, Bearing the God-fire in the breast— These are the sons of sacred flames, Their brows marked with the secret name; The company of souls subreme. 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 himbrave 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 deatiny with deed—Souls of the high, heroic birth. Souls sent to polse the shaken earth, and then called back to God again. To make because possible for men. To make heaven possible for men,