

Thanksgiving Day Feasts Suggested by Leading Chefs of Omaha



SIG. MASSARA, Chief Omaha Club.

It is a far cry from the first Thanksgiving Day at Plymouth Rock to the annual feast of foot ball and turkey by which the younger generation of Americans observe that day formally set apart by the chief executive of the nation for rendering thanks to an All Wise Providence for bountiful harvests and peaceful years; but perhaps the spirit of the old Puritan might find more in common between the days than we, who only view his life in the light of history, might be willing to concede; for with little stretch of the imagination the returning spirit, not informed as to the object of the game, might see a worthy successor to the Indian fighter in the young man who, with little care for himself, hurls his body into the midst of the fight and thinks little of wounds and broken bones provided he accomplishes his purpose; while the garb of the embattled eleven can vie in uncouth appearance with the painted savages, whose dress was that of the brave to the twentieth century, to inspire dread in the hearts of his opponents. To carry the analogy further, there might be found something of the spirit of the Indian squaw in the vociferous and shrill college yells which go up from the side lines when the young women flaunt the colors of the favorite college to encourage the warriors to do and dare.

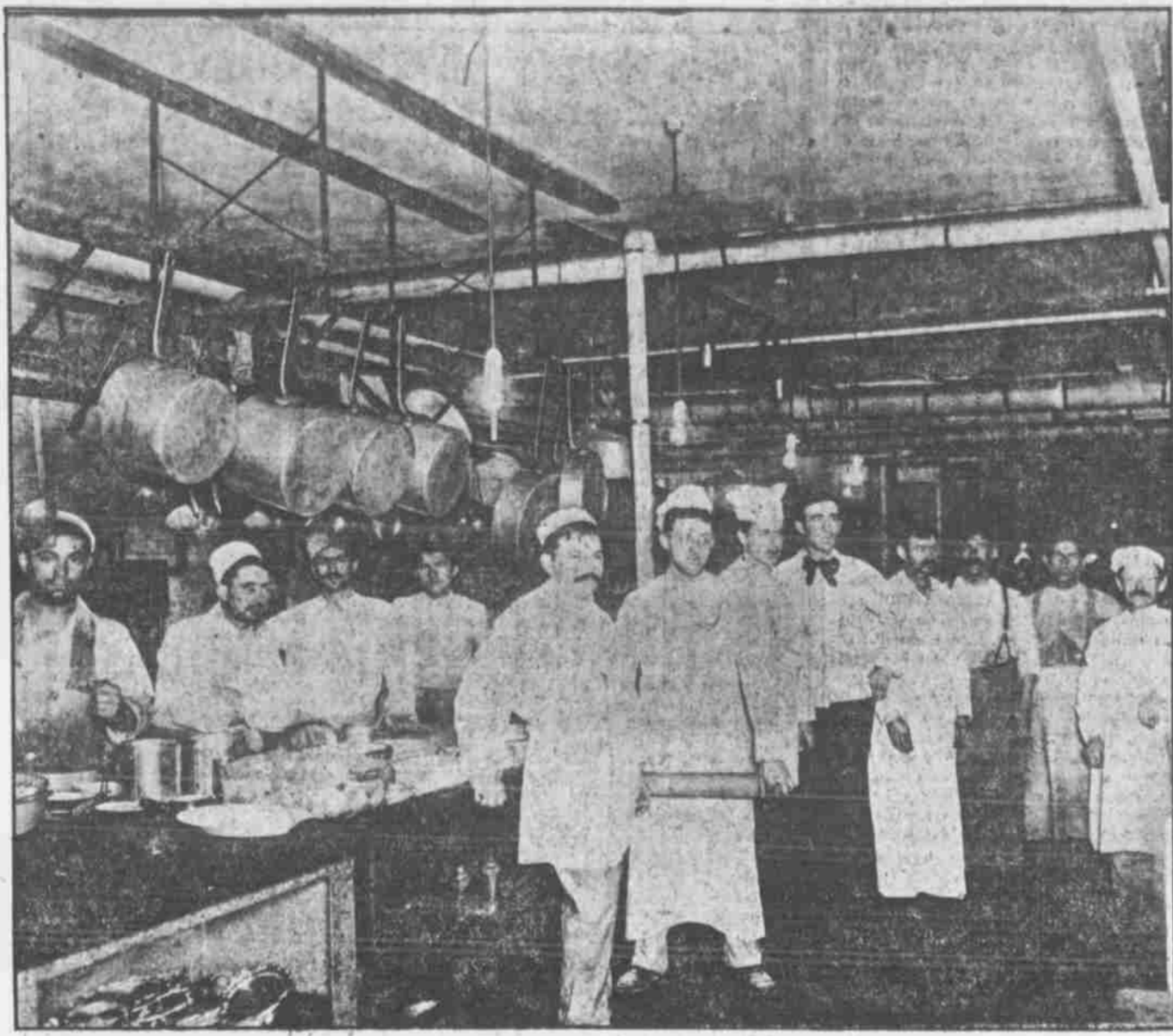
But while the returned spirit of the Pilgrim Father might find something in common with the foot ball player, he would no doubt stand agast to see that some of those practices denounced by him as heathenish had been transferred from Yuletide, a source of honor to his soul, to that day which he set aside for solemn thanksgiving; for the Pilgrim was not a man given to the pleasures of the trencher. It is recorded that on the first Thanksgiving day the early settlers of the commonwealth of Massachusetts ate turkey, but nowhere is it found that they did so from choice, but rather that it was the only meat they could secure for the occasion and, if that primitive hunter had been compelled to return with squirrels, it is highly probable that the expressions of gratitude for the generosity of Divine Providence would have been equally as sincere and as long, while we, their successors would have professed to find in the arboreal rodent a peculiar flavor which no other food product possesses.

With the cycle of the years there has developed an entirely novel method of observing what was once a distinctly New England festival. It was not until after the close of the civil war that the observance of Thanksgiving day became common to the country. In the western states the descendants of New England families made pretense of meeting to commemorate the festival, but they admitted that their effort was little more than a hollow mockery, while their neighbors from the south and central states considered what it was all about. Like many another New England custom, Thanksgiving day finally spread over the entire nation through the unobtrusive but persistent practice of the Yankee school teacher. It may be that the Pilgrim Fathers were the real founders of the present American republic, but this can only be in the sense that their descendants were of the character that draws all things to them, and as ancestors they imparted those traits of perseverance and dogmatism which finally conquered all things and forces the acceptance of traditions as historical facts mainly through their repetition.

Thanksgiving day is now an American institution, but what the Yankee school teacher could not do was to transplant to his or her new home the environment of New England. Thanksgiving day on its native soil was a family festival, it was the real homecoming day of the year. From all parts of the New England states men and women looked forward to the day when they returned to the home of their parents and gathered under the home roof, children, grandchildren, grandparents and not infrequently great-grandparents, to join with neighbors, also returned from many large churches to return thanks for the blessings of the year, and to pray for a continuance of the special favors of God, which to the minds of those worshippers was as personal and as direct as the watchful care of a parent for his child, while special punishment for specific offenses was no less direct and certain.

This annual home coming could not pass without the home dinner. The mother, looking for days with anxious eyes for the visit from sons and daughters, knew in her heart that Samuel had longed for a year for a meal such as mother only could cook and that daughters had worried themselves into headaches because they could not get the exact flavor to the pumpkin pie which came natural to mother. So she set out long before the day to prepare a dinner which children and grandchildren would remember for a year. With the fall of the first frost the finest pumpkins, the reddest apples, the sweetest cider, the tenderest turkey were set aside for this special dinner. For herbs and native delicacies of the West were prepared for the feast. Unlucky bowls were filled with jelly, oddly shaped bottles with catsup, quaint dishes, some of which may have traced their existence to Old England before the voyage of the Mayflower, were filled with special fruit and pickles. The choicest china was brought out, but this was seldom enough to accommodate the hungry descendants who gathered around the table and dishes of every form, shape and description were to be found. The feast was a part toward the making of the feast which crowned the joyous home coming.

If the Yankee school teacher could not bring the family to the west he could bring the feast, and after he had accustomed the other residents to the practice of the idea of eating an unusually good meal on this particular day he succeeded in a lesser measure in adding something of his religious feeling to the occasion; but while he was doing this the colleges captured the



COOKS IN KITCHEN AT THE ROME HOTEL.

day for foot ball and he, with truly American ability to accommodate himself to all situations gave the morning to prayer and the afternoon to "rooting."

Nat being able to bring the family reunion to the west the native of New-England fell into the habit of taking his annual dinner at the place where he could secure the best dinner his financial condition would afford, and hence hotels, restaurants and boarding houses fell into the

- Cucumbers.
- Diamond Baked Terrapin, Baltimore Style.
- Braised Sweetbread with Fried Mushrooms.
- Frozen Punch, a la Rome.
- Roast Young Turkey, Chestnut Dressing, Cranberry Sauce.
- Mashed Potatoes. Mashed Turnips.

Family Thanksgiving Dinner

WHILE it is with the most elaborate care bestowed upon any meal of the year that the housewife prepares the Thanksgiving dinner, still this meal of all others should be and is certainly coming again to be one of the most simple in its appointments. Happily for all concerned, the long-drawn-out course dinner is going out of fashion, even as a state occasion, and while the "new fangled" concoctions with French names are evidently as popular as ever with the chef, on the menu of those two essentially home meals at least, the Thanksgiving and Christmas dinner, gotten up under mother's supervision, they must give place to those substantial old dishes that tradition has handed down as essentials and that are familiar to every American man, woman and child. Here is a menu that every housewife knows how to prepare and how to serve:

grated maple sugar. Make the crust of the oyster pie a trifle less short than pie crust. Serve eight or ten oysters to each pie and fill with a cream dressing, well seasoned.

Unless one has a regular roasting pan, the turkey should be baked breast down, that the basting and substance may run down and season the otherwise dry white meat. When thoroughly baked, turn over and brown ready for the table. Stuff the onions with bread crumbs whipped up in egg and cream dressing seasoned well. When serving, dish over each a spoonful of the cream dressing. To prepare the sweet potatoes, slice in thick slices several large sweet potatoes. Place a layer of the potato in the bottom of a stone jar, and cover with "C" sugar and a bit of salt. Then put on another layer of potato and another of sugar until the jar is full; then put on a little water, just enough to moisten the sugar. The substance of the potato will afford sufficient juice to prevent sticking or burning. Bake slowly in the oven.

- MENU.**
- Grape Fruit with Maple Sugar.
 - Individual Oyster Pie.
 - Celery.
 - Cider Jelly and Cranberry Jelly Pickles.
 - Roast Turkey with Oyster Dressing.
 - Mashed Potatoes.
 - Creamed Cabbage.
 - Stuffed Onions.
 - Escalloped Squash.
 - Candied Sweet Potatoes.
 - Corn au Gratin.
 - Cranberry Sauce.
 - Fruit Salad.
 - Brown Bread Sandwiches.
 - Mince.
 - Apple and Pumpkin Pie.
 - Plum Pudding, with Hard Sauce.
 - Pineapple-Cheese.
 - Lord, Spice or Fruit Cake.
 - Mixed Nuts.
 - Coffee.
 - Serve the grape fruit cut in half. Remove the core and fill the cavity with

One of the nice fruit salads is made of seeded Malaga grapes cut in half, sliced bananas and broken English walnuts, with a mild salad dressing.

As for the pie, every housewife has her own receipts for that, as well as for her own plum pudding, and it may be comforting to add in conclusion, that even though guests have been invited, the whole dinner may be served in three or four courses at the most.

- Chiffonade Salad.
- Cream Cheese and Bar le Duc.
- English Plum Pudding, Hard and Brandy Sauce.
- Cafe Parfait; Fancy Cakes.
- Cafe.

Toif Hanson of the Calumet compromises on the question of turkey, giving his opinion either in favor of the wild bird from Missouri or the tame product of Nebraska. With this alternative his bill is as follows:

- Canape Anchovies.
- Salted Almonds.
- Preserved Rose Leaves.
- Blue Points on Half Shell, Club Style.
- Hearts of Celery.
- Queen Olives.
- Educator Crackers.
- Bouillon en tasse.
- Sweetbreads in Cases, French Peas.
- Frozen Punch, a la Thanksgiving.
- Turkey stuffed with Oysters, Cranberry Sauce.
- Mashed Potatoes.
- Baked Squash.
- Glaized Sweet Potatoes.
- Boiled Homer Squab, Pin Money Jelly.
- Imported Endive, French Dressing.
- Pumpkin Pie.
- English Plum Pudding, Brandy Sauce.
- Cream of Erie Cheese, Bar le Duc Jelly.
- Ice Cream.
- Cake.
- Mixed Nuts.
- Coffee.
- Ralph Kitchen, manager of the Paxton is somewhat inclined to give optional dishes and in the following bill he suggests that Jockey club consommé may be used in

- Baked Flock of Columbia River Salmon maitre d'Hotel.
- Kalamazoo Celery.
- Newport Flakes.
- Roast Young Turkey, stuffed, Cranberry Sauce.
- Chicken Patties, a la Delmonico.
- Lobster Salad, en Mayonnaise.
- Whipped Potatoes.
- Early June Peas.
- Old Fashioned Pumpkin Pie.
- New England Plum Pudding, Hard or Brandy Sauce.
- Neopolitan Ice Cream.
- Assorted Cakes.
- Coffee.

Making of a Large Fortune

IN the small beginnings, scarcely larger than those of a country blacksmith shop, John Deere, a pioneer plow and implement maker, laid in his day the foundation of an immense fortune. Dying some years ago, he left this business and fortune to his son, Charles H. Deere. The son died recently. Having conserved and managed with care and sagacity his large inheritance, he was possessed of great wealth. The name John Deere & Son is familiar to every farmer in the land, relates the Portland Oregonian. It has stood for years for what it was worth in the implement business, which is to say it was a guarantee for excellence in its special line.

The Deere fortune, however, stands for more than business energy and sagacity. It stands for opportunity that is not likely to be repeated—the marvelous op-

portunity of growth that comes with the transition from the old to the new, from the sickle, the grain cradle and the flail to the reaper, the header, the thrasher and great combined harvester, and from the plowshare, clumsily fashioned by the village blacksmith, to the suiky and the steam plow.

The inventive genius of the American mind was auxiliary to this growth—was, indeed, a part of it. The Deeres and the Oliver and the McCormicks—names that stand for the best that is in the agricultural implement trade in an age in which the best of one year was cast aside for something better than the best the next—were not inventors; they were manufacturers, merely bringing out in chilled steel and in iron the ideas that were submitted to them by a great army of inventors and experimenters. The country grew, their business grew and great wealth became their portion.



COOKS AT THE PAXTON HOTEL.



CHARLIE SCHWARZ, Chief Rome Hotel.

place of turtle soup, that roast beef may take place of turkey, apple fritters in place of sweetbreads, and plum pudding in place of the conventional pumpkin pie. His bill of fare is:

- Blue Points on Half Shell.
- Green Sea Turtle Soup with Maderia.
- Heart of Celery.
- Queen Olives.
- Roast Young Turkey, Chestnut Dressing, Cranberry Sauce.
- Candied Sweet Potatoes.
- Green Peas.
- Sweetbreads in Cases, American Style.
- Waldorf Salad.
- Old Fashioned Pumpkin Pie.
- Boston Ice Cream Bricks.
- Fancy Cakes.
- Coffee.
- J. C. Dennis of the Chesapeake offers the following, leaving a selection between young pig and turkey:
- Blue Points on Half Shell.
- Mock Turtle Soup.
- Flock of Columbia River Salmon maitre d'Hotel.
- Kalamazoo Celery.
- Olives.
- Newport Flakes.
- Roast Young Turkey, stuffed, Cranberry Sauce.
- Chicken Patties, a la Delmonico.
- Lobster Salad, en Mayonnaise.
- Whipped Potatoes.
- Early June Peas.
- Old Fashioned Pumpkin Pie.
- New England Plum Pudding, Hard or Brandy Sauce.
- Neopolitan Ice Cream.
- Assorted Cakes.
- Coffee.



STEWARDS, CHIEF AND COOKS OF THE OMAHA CLUB.



ALBERT J. DOLI, Chief Paxton Hotel.



CHARLES ZIMMER, Pastry Cook, Rome.



THOMAS C. KEARNS, Chief Commercial Club.

Progressive Events in the Field of Electricity

APPRECIATING the importance of electricity aboard modern naval vessels the government has opened in the Brooklyn navy yard a school in which minor naval officers and seamen are taught the rudiments of electrical science. The object is to give members of ships' crews a general knowledge of the theory and practical application of electricity, thus increasing their efficiency and their opportunities for examination. The school is equipped with working models of electrical machinery employed on war ships.

"Few persons realize," says the New York Tribune, "to what a variety of uses electricity is now put on a modern war vessel, or of the need of qualifying a number of enlisted men to operate or repair the electrical appliances which form a part of its equipment."

"Electricity wonderfully facilitates the work which has to be done on a warship. It elevates the guns, brings up ammunition from the magazine and communicates advice to the gunner regarding his aim from a post of observation in one of the tops. The same magical agency supplies lights inside and outside a ship, opens and closes doors and hatches, actuates automatic indicators, drives ventilating blowers and winches which control a great variety of hoisting tackle and even performs the humble office of mixing dough for the cook. Telephones are already in use for the distribution of orders, and are to be employed to pick up fog signals transmitted through the water. Wireless telegraphic apparatus is another essential to the outfit

of a battleship or cruiser. "Some of the applications of electricity here enumerated have been made extensive in the merchant marine. Others are distinctly military. A few are of such recent origin that their development is still incomplete. The oldest of them, with the exception of telephone conversation, has a career which dates only from the invention of the dynamo, twenty-five or thirty years ago. In Nelson's day electricity had not rendered the slightest practical service to man. Its uses were hidden in a remoter future than the propulsion of ships by steam."

being lighter than paper for the small degree of insulation.

Economy in Motor Driving.

The relative economy of direct electric motor driving has been given in recently quoted figures from a large New England mill, in which a 300-horsepower motor operates fifty-two ring spinning frames. The cost of the motor was \$1,000, and of the belts and shafting \$634, making a total of \$1,634. With direct connection fifty-two three-horsepower motors would be required, at a cost of \$3,300, showing a difference in favor of group drive of \$1,666 so far as first cost is concerned.

Actual test showed, however, that 17.5 horsepower was required to drive the shaft load alone with no frames in operation. The smaller efficiency of the small motors reduces this net difference to an equivalent of eighteen horsepower which, at \$5 per horsepower-year, gives \$90 as the excess annual cost for power of the group system as compared with the individual.

Aluminum Conductors.

Aluminum conductors have recently been placed on the market by one of the well-known cable companies. Bare aluminum conductors have been used already but insulated aluminum cables have up to the present time been practically unknown. The difficulty of making sound joints has prevented a larger use of aluminum for commercial purposes; but this difficulty, it is stated, has been overcome, and both mechanical and "sweated" joints can be made. The makers claim that the electrical and mechanical properties of the joints are superior to those of the wire itself. The section of an aluminum conductor is much greater than that of a copper conductor, owing to the relatively low conductivity of aluminum. A 50 per cent saving in weight is claimed over copper conductors of the same capacity, with an increase in diameter of 25 per cent. Vulcanized bitumen is used for insulation, as

Drainage and Cultivation.

It is stated in the Frankfurt Gazette that extensive operations are in progress for the reclamation and cultivation of the vast peat bogs of Konigsmoor and Marsdenmoor in the Leer district, East Prussia, which cover an area of nearly 25,000 acres. In the first instance a network of canals will be carried out, reaching a total length of about twenty-five miles. At the junction of the main canal, about eight and one-third miles in length and 164 feet in width, with the high road from Leer to Wittmund, a generating station for electricity, for light and power purposes is to be erected by the Hansa-Siemens-Schuckert company and the Augustburg and Nurnberg Machine factory. From this point the current will be distributed over a wide circle some thirty miles in diameter. The fuel used will be peat, and the ploughs and other machinery employed in the reclamation work will thus be driven by means of power generated from the products of the bogs. It is proposed to many other towns.

Wireless Telegraph in China.

The German government's new wireless telegraph station at Tsingtau, China, is on top of the Diederichs Hill, 225 feet high, next to the signal station. For ships coming from the direction of Tschalen-tau light this hill appears as the farthest hill toward the south, and stands clear of the Bismarck, Itlis and Prince Henry mountains, lying farther north. The square-towered building of the signal station, as well as the nearby mast of the wireless apparatus, is easily recognized a long distance out at sea. The system in use is "Telefunken," of Slaty-Arco, with a mast and counterweight (Gegengewicht), the distance of activity being about 100 nautical miles. The direction of the main wave activity is southeast; however, the directions from east to south are fully free. The station is the property of the Kiao-chow government, and is used to communicate with men-of-war of the German navy, but will be thrown open for general public use before long on conditions which have not as yet been determined.