

Thanksgiving Dinner in 1621

By MISS ROSE BRIGGS
Of Plymouth, Mass.

It is a tradition in Plymouth that eating turkey and cranberry sauce on Thanksgiving day goes back to the first Thanksgiving held by the Pilgrims.

That little band of self-exiled, devoted Christians crossed the stormy sea in the Mayflower and landed at Plymouth Rock on December 21, 1620 (just 300 years ago). Their first winter in the new world was one of great suffering, marked with famine and hardships.

During the spring of 1621 the Pilgrims who had survived the bitter winter, sowed their seed and watched it's growth with much anxiety, for upon the success of the crops at harvest time depended their very lives. The following October the first harvest was gathered in, and to their great joy, they were blessed with an abundance. Then Governor Bradford (following somewhat the custom of the English harvest home) declared a three-day celebration for feasting and thanksgiving. Chief Massasoit, and other friendly Indians, were invited to this first Thanksgiving party.

Governor Bradford, in his account of the Pilgrims' first Thanksgiving, does not give a menu of the dinner, but he often refers to wild turkeys as one of the luxuries of the colony. However, John Josselyn, an English traveler and naturalist, who visited New England in 1638 and wrote an account of its "Rarities," says: "Cranberry, or bear berry (because bear used much to feed upon them), is a small trailing plant that grows in salt marshes that are overgrown with moss. The Indians and English use them much, boiling them with sugar for sauce to eat with their meat."

That cranberries belong to the traditional Pilgrim dinner is shown by the menu of the "decent repast" served at the first "celebration of the landing of our forefathers," which was observed on December 22, 1769. This day was celebrated by the Old Colony club of Plymouth with a procession and a dinner consisting of a large baked Indian whortleberry pudding, a dish of saquetash (succatash), a dish of clams, a dish of oysters and a dish of codfish, a haunch of venison, roasted by the first jack brought into the colony, a dish of fowl, cranberry tarts, a dish of fresh fish and eels, an apple pie, a course of cheese made in the old colony. These articles were dressed in the plainest manner (all appearance of luxury and extravagance being avoided in imitation of our ancestors, whose memory we shall ever respect).

Turkey, succatash and cranberries still play their part at the Thanksgiving dinners in Plymouth and five grains of parched corn are laid beside each plate in remembrance of the early years of famine.

To Press Silk
To press out wrinkles from cottons, linens and silks they should be ironed through a piece of thin cotton material wrung out of clear water, or a part of the garment should be sponged with even strokes and then ironed dry. Heavy or colored goods should be sponged and ironed on the wrong side. Sponging with thin starch or gum-arabic water will make some fabrics seem almost new. Success lies in having the garment evenly dampened so that no water rings are formed nor an uneven stiffness produced.

FASHION'S BLUE BOX



By CORINNE LOWE.

New York.—(Special Correspondence.)—That the tight-fitting era is perhaps imminent is brought out nowadays by a visit to the most fashionable of tailors. So many of the suits which they show you are snug affairs with a flare at the hips. And there can be no gainsaying the fact that this suit is the one most becoming to the average slender figure.

Kitchen Sink May Be Great Time-Saver

One of the biggest savers of time, strength and labor in the kitchen is the sink. Yet many women are struggling along with none at all or, at best, a poor and badly placed one.

The size of the family and of the kitchen must determine the size of the sink, but a short sink with ample table and shelf room near it may be more convenient than a long sink. Two smaller sinks, one for the table dishes and the other for general use in the kitchen, are very convenient.

The material should be the best available, nonabsorbent of grease and there should be no cracks or square corners to increase the work of keeping it clean.

If possible, there should be a wide shelf or drain board on each side of the sink on the level with the rim of the latter, one to receive soiled dishes and the other clean ones. Some housekeepers have these covered with zinc.

As in all other places where it is used, the metal must be neatly fitted and closely fastened down so as to leave no chance for loose, rough edges, or provide breeding places for insects or a lodging place for grease and dirt. If there is no place for permanent drain boards, sliding or hinged shelves may be used. A right-handed person usually holds the dish in the left hand while washing or wiping it, and the dishcloth, dish mop, or towel in the right hand.

The Laundry Problem

Have you ever thought of the advantages of the commercial laundry? But immediately you say, "Oh, yes, those are them things what use bleach in your clothes until they melt, tear off buttons and lose many of your precious things."

Well, they used to do that. But since many women have gone into the commercial laundry business things have changed. And the up-to-date commercial laundry is an institution of which we may be proud.

In the west the women who wash by the day charge \$5 and \$5.50 a day plus their car fare. Then, too, the employer must provide luncheon and sometimes breakfast for the laundress, not to mention soap, starch, fuel and all the other things that go toward making Blue Monday. And I am not saying for one moment that the laundress worthy of the name does not earn her salary. Laundry work is not easy.

I am simply trying to present the problem from the economic standpoint. For the small family, and possibly for the large family, it is more economical to patronize the commercial laundry. Their selected departments, at some of the prices that one of the up-to-date women commercial laundry proprietors is charging:

Plain shirts, 13 cents; dress shirts, 20 cents; collars, 3 cents; handkerchiefs, 2 cents; aprons, 6 cents; overalls, 15 cents; hose, per pair, 6 cents; sheets, 6 cents; and tablecloths, 10 cents.

Don't it seem that one might be able to get quite a family washing done at the price of a laundress for one day plus meals and carfare and laundry supplies and fuel?

But there are some folks who will tell you that they do not wish to have their clothes mixed in with any other, perhaps questionable clothing. That is the reason they give for not caring to entrust their clothing to the commercial laundry. But in the better laundries, and it is a ruling of the departments of health in some states, each bundle of laundry is put into a separate compartment during the cleaning process. And even when laundry is mixed together it is boiled long enough to render it sanitary.

During the war, when bandages became scarce, and even in some up-to-date peace-time hospitals a bandage is removed from one patient, cleansed and made sterile by boiling, and often used on another patient. And surely if the modern surgeon approves of this, why should we fear contamination from the laundries?

In some commercial laundries better rates are obtained by several families pooling in their clothes and promising to send a certain quantity each week. Then again one of a group of families might own a washing machine and an ironing machine (a mangle) and either a gas or electric iron. Each housewife might make some arrangement whereby she could have the use of this equipment for a specified time or, to get back to the commercial idea, one of the women of the group might do the washings of several other families at a fair price.

Often the commercial laundry arranges to mend clothes and darn socks. More women ought to try

President of New Circle



—Credit Rinchart Marsden Photo.
Mrs. E. A. Beardsley.

Mrs. E. A. Beardsley was elected president of the Tuesday Morning Dundee Chautauqua circle which was organized Wednesday morning at the home of Mrs. A. B. Tebbins, 5022 Davenport street. Mrs. R. J. McFarlane was chosen secretary.

Laundry work, like many of the other processes that used to be carried on in the home, is going out of the home. Not everyone can be a good laundress, so why not let those who are good laundresses engage in that and let those mediocre laundresses among us do something that we can do lots better?

French Roll Bread.
1 1/2 pound of flour
1 ounce of butter
1 ounce of yeast
1 pint of milk
Mix it well. Beat the dough and put it in a buttered dish; let it rise two hours, then bake it in a slow oven for about one hour.

Butter-Nut Coffee
Delicious
Now 1-lb. cans 50¢ - 3-lb. cans \$1.45
Except in far west - 5¢ per lb. more

Do You Know---XVI

Three questions a day for the housewife:
1. What causes silver to tarnish?
2. How should bacon be cooked?
3. What is the best thing to apply to a burn?
(These questions will be answered by the Housewife.)
(Copyright, 1920, by the McClure Newspaper Syndicate).

A Modern Thanksgiving Dinner.
Fruit Cocktail
Baked Slice of Ham
Apple Rings
Candied Sweet Potatoes
Lettuce Salad with Thousand Island Dressing
Individual Pumpkin Pies Coffee

Old-Fashioned Thanksgiving Dinner.
Tomato Soup
Celery Olives
Roast Turkey
Bread Dressing
Mashed Potatoes
Mashed Turnips
Candied Sweet Potatoes
Escalloped Oysters
Cranberry Jelly
Waldorf Salad
Pumpkin Pie

of water in an uncovered vessel, they will have a more delicate flavor. Queen Mary of England, is an expert milliner.

Announcing The Opening

FRUITLAND

Large size Grape Fruit, 10¢ apiece.
This year's Mixed Nuts, 3 pounds, \$1.

With a complete line of fresh fruits and vegetables, also a complete line of the best in canned fruits and vegetables.
You will always find everything in these lines at the Fruitland as soon as they are on the market.
Always Fresh.
1512 Howard St.
In New Hill Hotel Bldg.
D. G. JAMES, Prop.
Phone Tyler 4916.

Butter-Nut Coffee
Delicious
Now 1-lb. cans 50¢ - 3-lb. cans \$1.45
Except in far west - 5¢ per lb. more

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Throughout Its Entire CHAIN OF STORES

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THANKSGIVING

S-A-L-E

FOR ONE WEEK

MONDAY--Nov. 22, 1920

WAIT! WAIT!

GOOD PEOPLE

If You Really Want to

S-A-V-E

And Get Honest Merchandise
This Sale Is Where
Money Makes a Loud Noise



"Not this year, Mr. Turkey"

LET a whole ham—a Puritan Ham—replace turkey this year and have cause for greater thankfulness:

- thankful for the considerable saving in cost.
- thankful for a dinner of keener delight.
- thankful for the merited praise of family and friends.

Were you to personally control the making, your Puritan Ham could not be more to your liking—young, tender, sweet, delicious.

Send for recipe book which will aid you in preparing wonderful ham meals. It is free.

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Puritan Hams

"The Taste Tells"

THE CUDAHY PACKING COMPANY
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THE TABLE SUPPLY
OMAHA'S PURE FOOD HEADQUARTERS
SEVENTEENTH AND DOWNS STREETS

Saturday Will Be the Greatest Day of This Greatest of all Food Sales

What an opportunity this event is proving to be for Omaha housewives. Buying finest quality groceries at prices that have not been duplicated during the past five years.

Avoid the Crowds—Shop in the Forenoons

Make your selections from our gigantic stocks. Forenoon shopping means better service, more comfort, and you avoid depleted stocks.

Lay in the Entire Winter's Supply Saturday!

Never again will such extraordinary values present themselves. This marvelous sale is the result of the determination of the Table Supply to lower the cost of living in a practical, forceful way.

A Few Examples of the Hundreds of Startling Values That Await You at the Table Supply Saturday

Pride of Omaha Flour, 48-lb. \$2.78	Omar Wonder Flour, 48-lb. \$2.98	Prunes, Santa Clara, 25-lb. box \$4.35	Prunes, Santa Clara, 5 lbs. for 95¢	Head Rice, 5 lb. for 55¢
Peas, Corn, Green or Wax Beans, dozen \$1.35	Pumpkin, No. 2, 3 cans for 20¢	Pumpkin, No. 2, per dozen 75¢	Pumpkin, No. 3 can, 10¢; per dozen \$1.10	Hominy, No. 3 cans, per dozen \$1.38
Turtle Peas, Early June, doz. \$2.25	Spinach, No. 2 1/2 cans, doz. \$2.50	Paris Corn, doz. \$2.40	Nomis Asparagus, dozen \$2.65	Quaker Oats, per pkg. 15¢

SPRING CHICKEN Extra Special, Saturday, Pound 30c

Pork Roast, lb. 32 1/2¢	Shoulder Steak, lb. 17 1/2¢	Veal Chops, lb. 22 1/2¢
Pot Roast, lb. 15¢	Veal Roast, lb. 15¢	Lamb Stew, lb. 10¢
	Veal Stew, lb. 12 1/2¢	Lamb Chops, lb. 25¢

Fruit and Vegetable Department. No. 1 English Walnuts, 1920 crop, lb. 32¢ Budded Walnuts, per lb. 39¢ Dromedary Dates, per pkg. 21¢ Thanksgiving Fruit Baskets, \$2.50 up etc.	Tea and Coffee Dept. Ankora Coffee, lb. 45¢ 3 lbs. for \$1.30 Santos Coffee, lb. 25¢ Advo Jell, 2 pkgs., 25¢ Lipton Cocoa, can. 29¢ Washington Navel Oranges, Figs, Fard Dates, etc.	Butter Eggs and Cheese Yellow Cream Cheese, lb. 26¢ Blue Ribbon Brick Cheese, lb. 33¢ Swedish (Kaminost, Caraway) Cheese, per lb. 46¢ New Edam Cheese, full cream \$3.25 Comb Honey, per comb 32¢	Ortman's Complete Line of Bread, Rolls and Pastry. Special Chocolate, Coconut, Caramel and Orange, 3-layer Cake, each for 50¢ Nut Raisin Bread, 15¢ 2-for 25¢ Danish Coffee Cake, each, 10¢ and 20¢
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