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# Sports---

**Pollard a Sadironer, Gridironer.**  
New York, Nov. 30.—(United Press)—Fred Pollard, the negro youth who chopped and hacked to pieces every means of defense that could be devised by Yale and Harvard, and who stands today as one of the most remarkable football players of a decade, is working his way through Brown university. Pollard runs a little tailor shop, and in moments when he isn't humping away at his studies or hammering down the field for Brown in football contests, he presses the students' suits.

Pollard is only a youngster as a football player in the bigger colleges, but already he has pulled a team to championship classification by his own efforts.

He chose Brown for his fame merely because it looked better to him than did several other universities, including Dartmouth. A brother of Pollard's formerly played football at Dartmouth and Pollard's inclinations were first toward the Hanover, N. H. school.

As a vindication, it may be noted that Brown coaches knew nothing of Pollard's football ability until he asked permission to try out one afternoon. They asked him if he ever played football and he informed them he had learned a few points about the game in Chicago, his home. He was given a uniform, told to get busy, and the rest is history.

After the Yale game Pollard was acclaimed the most remarkable half-back who had opposed the Blue, this year and when he was turned loose against Harvard and did the same things over again, it was firmly established that he is one of the greatest football players the east has ever seen.

This is Pollard's second year as a big league gridiron performer. He still has a year to menace Harvard, Yale and the other pretentious elevens.

Besides being several men as a football player Pollard is something of a track performer specializing at the hurdles.

# Thanksgiving Surprise

**T**HE most un-American Thanksgiving I ever spent was in a French hotel ten years ago," says a woman contributor to the New York Globe. "The proprietor was a friendly old soul and liberal to a fault. He not only invited all the guests in the house to dinner, but he sent invitations to ex-guests as well.

"One family who had spent the previous winter with him had gone home to America, leaving their daughter at school. Old M. Blanc sent an invitation to the school, and the demoiselle Americaine and a governess came to Paris and spent the day at the hotel.

"I had a country house near Paris then, but M. Blanc did not forget me either. So I went into Paris, taking my two girls with me. The hotel was a small one, but well known, and it was a rendezvous for many interesting Americans. The tables were decked with holly and mistletoe.

"M. Blanc in his arbor had mixed up our American fetes. He moved about, smiling mysteriously and whispering to questioners that he had a surprise in store for us—a dessert which would make us all feel as if we were not in Paris at all, but back in that faroff 'chez vous' (at home) whence we had come.

"There was much laughing and merriment, and we drank M. Blanc's health in his best wine as a mark of appreciation. His waiters soon appeared tottering beneath the weight of a huge plum pudding wreathed in holly and bearing an American and a French flag.

"Of course we heaped him with praise. He beamed and beamed, poured brandy over his chef d'oeuvre and lighted it, served it himself and said to each person as they thanked him: 'Did I not tell you you would feel chez vous? It is good and hot. Your national dish! Will you have some more fire?'"

### Thanksgiving and "Thanksgiving."

To sing a song of thanks to God is inspiring; to live a life of service with your brother is improving the world. Were we less idealists we should view with fine satisfaction the sight of men and women differing in their religious beliefs, yet joining together in thanking God. What we plead for is not a yearly thanksgiving to God, but a daily thanksgiving with God. Our aim is not content to see men sit together once a year, banishing prejudice and hatred, but to behold them at work together, every day in the year absolutely forgetting religious differences, ignoring theological doctrines and judging a man by his conduct, not judging him by his creed or race. The celebration of this day is highly to be commended. It stands as the highest expression of present day religious observance, yet its true worth is only achieved when we carry into the entire year what the day symbolizes to us all. Thanksgiving is praiseworthy, but thanksgiving is divine.—Rev. Dr. Rudolph I. Coffee, Pittsburgh.

### Cause For Gratitude.

If ever we are tempted to say that, though others have much to be thankful for, our lives are hard and our paths are thorny let us stop a minute and see by what standard we are measuring our blessings. If we look at a cripple plodding along with crutches we cannot help being thankful that we have feet which serve us well and that we can walk and run without so much as considering the effort. When the rain beats on the roof at night we may be thankful for the house that shelters us. When the doctor calls next door to see an invalid who is tossing with fever we may be thankful that we are well. If there are flowers on the doorknob across the street we may be thankful that there are no vacant chairs in our home.—Margaret E. Sangster.

## BRINGING IN THE BIRD



## The KITCHEN CUPBOARD

**THANKSGIVING FOR FOUR.**  
Centerpiece—Mixed Fruit or Pumpkin Bowl Filled With Red Apples.  
Clam Broth. Celery. Olives.  
Roast Duck. Potatoes.  
Celery and Apple Filling and Brown Gravy.  
Apple Sauce.  
Orange and Green Grape Salad.  
Creamed Parsnips.  
Pumpkin Pie. Coffee.

**O**RANGE COCKTAIL.—Allow half a large orange to each person. Cut the orange in half, then with a sharp knife cut around the pulp in each section and remove each piece intact to the glass, the juice into another glass. Serve plain or as each glass is sent to the table sprinkle a teaspoonful of pulverized sugar over top. A candied cherry may be added to the top or put in bottom of each glass.

**Clam Broth.**—Put six large clams through the meat chopper, add what liquor you have and put into top of double boiler, bring to boil slowly and boil five minutes, add a cupful and a half of boiling water, a few drops of onion juice, strain through wire strainer, then through coarse cheesecloth. Serve in cups.

**Roast Duck, Potatoes, Celery and Apple Filling and Brown Gravy.**—Clean the duck the same as turkey and fill, put an apple in the skin from where the neck was removed. For the filling take three cupfuls of mashed potatoes, a cupful of chopped celery, a cupful of chopped apples, a tablespoonful of onion juice, a tablespoonful of bacon drippings, a teaspoonful of salt, a little pepper and a tablespoonful of chopped celery top. Put the potatoes, celery, apple, salt, pepper and well beaten egg into a bowl and mix together; put the drippings and onion into pan. When hot add the filling and cook five minutes, stirring all the time. Sprinkle with chopped celery tops. Be sure the duck is dry before putting in the filling. If there is space in the back put a whole red pepper in. Dust with salt and pepper and a little flour. Put in hot oven and as soon as seared baste with cold water, reduce the heat and roast from an hour and a half to two hours. Remove duck to platter and make gravy the same as turkey gravy.

## RANBERRY SAUCE



### STUFFED TURKEY

**B**BREAD STUFFING.—Prepare stuffing by taking pieces of dry bread fully three or four days old. Place in a pan and pour on a very little boiling water; cover, let stand until soft, add pepper and salt to suit taste. Cut in fine pieces four or five outside pieces of celery and about seven or eight good sized leaves of parsley and one-half teaspoonful of thyme.

**Swedish Dressing.**—Grate stale bread to the amount of one quart and moisten with one well beaten egg, three tablespoonfuls of cream and a cupful of melted butter; then add a level teaspoonful of salt, a saltspoonful of white pepper, two tablespoonfuls of minced parsley and a teaspoonful each of thyme, of sage and of cinnamon. When thoroughly blended stir in a large cupful of well cleaned currants.

**Mexican Stuffing.**—Soak one-fourth loaf of bread in one quart of milk. Add three eggs, one-half cupful of butter, a little salt and nutmeg and one cupful of blanched almonds, chopped. Beat well and bake as you would a cake. Use this as a stuffing for turkey.

**Liver and Mushroom Stuffing.**—Cover one pound of calves' liver with white stock and simmer for three-quarters of an hour. When cold add grated liver and mix with a pint of broiled mushrooms, adding half a cupful of cream sauce, a dash of cayenne, a saltspoonful of mace and a scant teaspoonful of salt.

**Potato Stuffing.**—Two cupfuls hot mashed potatoes, one and a quarter cupfuls breadcrumbs, one-third cupful butter, one egg, one teaspoonful salt, one teaspoonful sage, one-quarter cupful finely chopped fat salt pork, one finely chopped onion. Add to the potatoes the other ingredients in the order in which they are given.

Anna Thompson

**Eating Ferns.**  
Here's a chance to lower the high cost of living—eat ferns instead of asparagus. That is what the Japanese do, and Professor Riggs of the University of Washington says that the fern contains more starch than the potato. Some Indian tribes used to pound the fern roots to a pulp and bake the pulp as a bread.

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## Thanksgiving

### Day

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