



For The Thanksgiving Table

The Spirit of Thanksgiving

As we read of old time Thanksgiving customs, we realize that the world has been traveling fast since then—away from the simple and the spiritual.

One of the customs, particularly, was quaint. After the Thanksgiving dinner, while the family was still seated around the table, each member was asked to tell for what, in the past year, he was particularly thankful.

These recitals were always revelations of character. The small children of the family mentioned some material thing, a sled or a doll, for which they were grateful.

The older children, those in their teens, were more abstract. They were thankful for the advantages of education, of family prestige, or their social position—a bit self-centered, perhaps, as is wont with youth in its teens.

But mother and father, in their maturity of years, knew that the greatest blessings of life were health and happiness, and their recitals of thankfulness always included a word of thanksgiving that the family had been spared illness and poverty. No thought for themselves, but thankful of son's success in school, and daughter's improvement in controlling her temper.

The spirit of the day calls for just such a touch of spiritual introspection. It keeps alive that family spirit, the joy of an assembled family, the particular source of Thanksgiving to each member, along with the joy of the old-fashioned dinner.

Old-Time Thanksgiving.
A quaint account of a Thanksgiving dinner back in 1770, is given in a letter of one Jullanna Smith, written to her dear "Dear Cousin Betsey," found in an old diary:

"This year it was Uncle Simeon's turn to have the dinner at his house, but of course we all helped them as they help us when it is our turn, and there is always enough for us all to do. All the baking of pies and cakes was done at our house, and we had the big oven heated and filled twice each day for three days before it was all done, and everything was good, though we did have to do without some things that ought to be used. Neither Love nor Money could buy Raisins, but our good red cherries dried without the pitee, did almost as well, and happily Uncle Simeon still had some splices in store. The tables were set in the Dining Hall, and even that big room had no space to spare when we were all seated. The Servants had enough ado to get around the Tables and serve us all without oversetting things. There were our two Grandmothers, side by side. They are always handsome old ladies, but now, many thought, they were handsomer than ever, and happy they were to look upon so many of their descendants.

The Crown of the Feast.
"There was no Plum Pudding, but a bottled Suet Pudding, stirred thick with

dried Plums and Cherries, was called by the old Name and answered the purpose. All the other spice had been used in the Mince Pie, so for this Pudding we used a jar of West India preserved Ginger, which chanced to be left of the last shipment which Uncle Simeon had from there. We chopped the Ginger small and stirred it through with the Plums and Cherries. It was extraordinary good. The day was bitter cold and when we got home from Meeting, which father did not keep over long by reason of the cold, we were glad of the fire in Uncle's Dining Hall, but by the time the dinner was one-half over, those of us who were on the fire side of one table were forced to get up and carry our plates around to the far side of the other table, while those who had sat there were glad to bring their plates around to the fire side to get warm. All but the Old Ladies, who had a screen put behind their chairs."



Quaint Song of Thanks

Through the hard days of the World war while the men were fighting, the women of America were working, waiting, ever courageously. Now that those days are over and the difficult aftermath needs careful handling, woman is still striving to add her service wherever there is need of brave and patient endeavor.

Post-war times are always trying ones. Hence it is with a little more sympathetic understanding than usual that we read the lines of a quaint old Thanksgiving hymn, bearing the date of 1783. Its author is unknown, but its sentiment holds true today, though we may wish to change the name of our first President to that of some later leader.

The Lord above, in tender love,
Hath saved us from our foes;
Through Washington the thing is done;
The war is at a close.

America has won the day
Through Washington, our chief;
Come, let us rejoice with heart and voice
And bid good-by to grief.

Let us agree, since we are free,
All needless things to shun;
And lay aside all pomp and pride,
Like our great Washington.

Though we do not proclaim this anonymous writer as a second Shakespeare, let us follow his counsel by bidding farewell to grief, by laying aside pride and pomp, and turning this Thanksgiving season into one in which we remember only our mercies and blessings, which are many. "Come, let us rejoice with heart and voice," for what we have, if it be but little, helping the less fortunate, if it be an abundance.

In Holy Writ,
Bless the Lord, O my soul; and all that is within me, bless His holy name.
Bless the Lord, O my soul, and forget not all His benefits:
Enter into His gates with thanksgiving, and into His courts with praise: be thankful unto Him, and Bless His name.
For the Lord is good; His mercy is everlasting; and His truth endureth to all generations.—Psalm 103:1, 2; 100:4, 5.

Recipes For The Thanksgiving Menu

These recipes, published thru the courtesy of the Domestic Science Department of the Oregon City High School, have been thoroughly tested and are worthy of a place with the great American bird on the Thanksgiving table.

CRANBERRY FRAPPE
1 qt. cranberries (1 pound) 4 cups water; 2 1/2 cups sugar, juice of one lemon.

Method:
Cook cranberries and water slowly, until soft. Force thru a sieve, and add sugar and lemon juice. When cool, freeze.

WALNUT BREAD.
Three cups flour (sift before measuring); 3/4 cups brown sugar; 1/2 teaspoon salt; 3 teaspoons baking powder; 1 cup Walnuts; 1/2 cup raisins; 1 egg; 1 cup milk.
Mix and sift dry ingredients. Mix in Walnut meats. Add egg well beaten and milk. Pour into greased pan. Bake an hour. Have oven barely warm the first fifteen minutes, gradually increasing the heat.

Cranberry Jelly.
1 qt. cranberries; 1 cup water; 2 cups sugar.
Cook cranberries in water until soft,

press thru a strainer add the sugar, and mix well. Cook until a drop of the mixture does not spread when dropped from a spoon to a plate. Pour into molds which have been rinsed in cold water. Set aside to cool and stiffen.

OYSTERSTUFFING (FOR TURKEY).
2 cups stale bread crumbs; salt and pepper; 1/2 cup melted butter; Ten drops onion juice; 1 pint oysters.
Mix ingredients in the order given, add oysters, cleaned and drained from their liquor.

WALNUT MAPLE CAKE.
Cream 1-3 cup butter and 1 cup brown sugar; add yolks 2eggs and 1-2 cup milk. Then add 1-1 1/2 cups flour sifted twice with 2 teaspoons baking powder, 1 teaspoon vanilla, 1-4 teaspoon salt and 1 cup chopped Walnut meats. Lastly add whites or eggs beaten stiff. Bake 45 minutes in angel cake pan. Cover with White Mountain Cream, sprinkling sides with chopped Walnut meats. Put a row of halves around the edge.

DUCK STUFFING.
1/2 cup cracker crumbs; 1/2 cup shell-peanuts, finely chopped. 1/2 cup heavy cream; 2 tbs. butter; Ten drops onion juice; Salt and pepper; Cayenne. Mix ingredients in order given.

GRANDMA'S PUMPKIN PIES.
1-1 1/2 cups cook and strained pumpkin; 2-3 cups brown sugar; 2 eggs; 1 teaspoon cinnamon; 1-1 1/2 cups milk 1-2 teaspoon ginger; 1-2 cup cream; 1-2 teaspoon salt. Mix ingredients in order given and bake in one crust.

BRAZILIAN SALAD.
6 large apples, (chopped or cut in cubes); 1 bunch celery (chopped); 2 grape fruit; 1 cup white grapes (cut in halves lengthwise); 1-2 cup chopped Brazil nuts. Moisten with mayonnaise and serve on crisp lettuce leaves.

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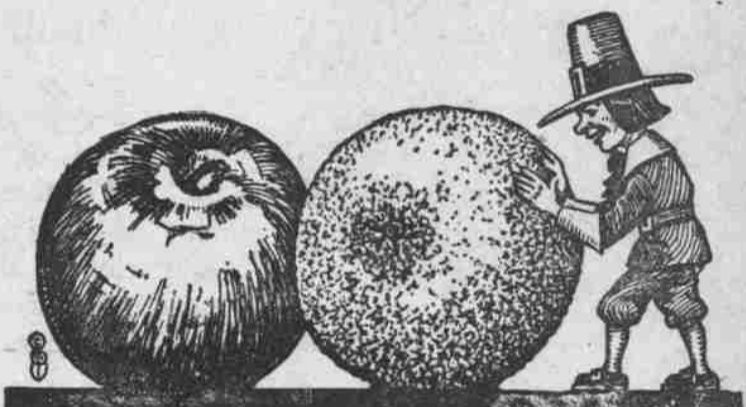


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