

### FOR THANKSGIVING DINNER

Several Portland Matrons Give Their Choice for a Bill of Fare.

FOR the preparation of the Thanksgiving menu the best features of our old-time cookery are, as a rule, maintained. Up-to-date housewives who themselves personally arrange each day's menu, the leaders of the smart set whose social duties make such demands upon their time that this duty is left to a butler or a cook, the families who live in hotels, and even the bachelors at the clubs, look forward to Thanksgiving Day for an old-fashioned dinner, or at least a dinner that has old-fashioned features in it. There are a great many who will not have turkey served on their table before Thanksgiving time arrives, so when the big browned bird is brought before them on that eventful day the appetite is keen for it and it tastes better than anything has since that time just one year ago. In serving this dinner of dinners, great judgment should be exercised when introducing new or modern dishes into the company of turkey and cranberry sauce, for they do not always mix well. In days gone by our ancestors who instituted the Thanksgiving dinner knew not of French dishes and the dainty cuisine with which every course is now adorned. They had to depend upon the late Fall and Winter vegetables, for there were no hot-houses to furnish them with Summer garden supplies in mid-Winter. The whole dinner centered upon the turkey—he was the guest of honor. And this tendency is still prevalent among all classes, so in this year of 1903 we serve a dinner as nearly like the one our Puritan fathers and mothers served a hundred years ago as is possible.

There are many who object to beginning the dinner with soup and fish, their argument being that the appetite should in no way be appeased before the main item of the dinner is reached. But as appetites are phenomenal on this day and all digestive apparatus seems to be under special dispensation, it does not matter much whether the soup is served or omitted, for when the turkey is carved all will be ready to do it full justice.

The table decorations play an important part in this yearly feast and should not be overlooked or neglected. If the day is dark and gloomy, as it is apt to be in Oregon at this season of the year, draw the curtains and turn on the bright lights to make the room look cheerful. The green decorations so much used at Christmas times go far to making Thanksgiving attractive. Holly, which is now covered with beautiful red berries, and Oregon grape are easily obtained and both are beautiful and effective dining-room decorations for such an occasion. Table decorations are a matter of taste—some preferring floral decorations and others the carrying out of the Fall festival or Thanksgiving idea. One Portland housewife always uses pumpkins for table decorations, and very pretty she makes them look, too. This year her centerpiece will be the largest pumpkin she can find in the market, which will be converted into a flower bowl and filled with pink and white chrysanthemums and Oregon grape. A correspondent writes of an economical idea for a centerpiece by using a cabbagehead and inserting roses or any other flowers between the leaves, which are separated and flattened out. Ice cream in turkey molds is another pretty idea, especially pleasing to the young folks.

The menus given here will be served in different Portland homes this year, and their simplicity and practicality is particularly noticeable. In those having several courses preceding the turkey, the dishes selected are light and dainty, thereby not detracting from the main feature or course of turkey. At the home of Governor Chamberlain the good old-fashioned dinner will be served. Mrs. Chamberlain's idea being that this is most appropriate for Thanksgiving Day and its associations. She does not include the oysters, fish or entrée, but after a light soup has the turkey served. Her menu is:

At Mayor Williams' home a family dinner will be served, with only a few intimate friends as guests. While the turkey is the favorite dish with the Judge himself, Miss Williams has arranged a delicate menu for Thanksgiving dinner. There will be served:

Grape fruit. Stuffed oysters. Cream of celery soup. Flounder, deep wine sauce. Cucumber, cucumber dressing. Cranberry sauce. Roast turkey, chestnut dressing. Cranberries. Potatoes au gratin. Stuffed tomatoes. Asparagus, vinaigrette dressing. Mince pie. Biscuits. Raisins. Assorted cakes. Pumpkin pie. Water tarts. Coffee.

Mrs. Zera Snow, who is a Philadelphian and a charming hostess, is a devotee to the old-time dinner. The menu she will serve to her family this year is such a one as she would serve to any invited guest, she says, for if one procures a nice, juicy turkey and has it well prepared that is the principal part of the dinner.

Take point oysters on half shell. Celery. Cider. Boiled in tarts. Roast turkey, plain stuffing. Giblet sauce. Cranberry jelly. Mashed potatoes. Green peas. Boiled onions. Pumpkin pie. Mince pie. Fruits. Nuts. Raisins. Coffee.

Mrs. Marcus Fleischer, who has one of the most perfectly appointed tables in Portland, will serve as a dinner of ten covers, the following appetizing menu:

Take point oysters on half shell. Celery. Cream of asparagus. Cherry. Broiled brook trout. Cucumbers. Sweetbread timbales. Sparkling burgundy. Roast turkey, chestnut dressing. Sweet potatoes, Southern style. Petite peas. Tomatoes a la Virginia. Plum pudding, hard sauce. Assorted loaves. Fruits. Nuts. Raisins. Cakes. Liqueur. Water biscuit.

One Portland housewife who has the deserved reputation of being the finest cook in the city, and who thoroughly understands the chemistry of food, will have this delicious meal served on her table next Thursday:

Oyster cocktails. Small crackers. Striped bass, broiled and stuffed with tomatoes. Riced potatoes. Brain timbales, lemon sauce. Compote of brandy peaches. Turkey with oyster dressing. Giblet gravy. Baked egg plant on half shell. Scalloped sweet potatoes. Individual cranberry sauce. Lettuce salad, cream dressing. Pumpkin pie. Mince pie. Roquefort cheese. Coffee. Water biscuit.

This is the family dinner of one of our oldest members of Portland society, who came here in the early '50s from Massachusetts. It is a dinner such as her Puritan grandparents used to serve, and such as she has served as far as practicable during her 30 years of residence in Oregon. In it the shining light of the turkey is not hidden under the basket of any late arbitrary art, so she starts in with the

turkey, which she has served in two styles.

Boiled turkey with cream oyster sauce. Celery. Cranberries.

Roast turkey, chestnut dressing. Sweet potatoes. Cranberries. Cranberry sauce. Boiled oysters. Plum pudding. Mince pie. Squash pie.

Miss Lawrence, the instructor in charge of the School of Domestic Science which is conducted under the auspices of the Y. W. C. A., gives the two following menus for the family, the first being an old-fashioned New England dinner:

Oyster soup. Buttered Boston crackers. Roast turkey, chestnut stuffing. Chicken pie. Cranberry sauce. Mashed potatoes. Squash timbales. White bread. Brown bread. Plum pudding. Mince pie. Currant jelly. Nuts. Raisins. Apples. Coffee.

A modern family Thanksgiving dinner:

Clam broth. Bread sticks. Sweet pickles. Olives. Roast turkey, oyster stuffing. Giblet sauce. Cranberries. Riced potatoes. Creamed onions. Broiled sweet potatoes. Chicken pie, family style. Apple sauce. Dressed celery. Pumpkin pie. Mince pie. Quince jelly. Nuts. Raisins. Apples. Fruits. Nuts. Raisins. Apples. Coffee.

How to Prepare a Turkey.

Chef Brizzolari, of the Portland Hotel, is quite noted for the excellency of his Thanksgiving menu and his preparation of a turkey in particular. It is his custom to get his turkeys four or five days before they are to be used and let them hang in a cool place to get tender. When ready to use a bird, he plucks and draws it carefully, giving particular attention to the washing. When this is done the dressing is prepared. If it is to be plain dressing, the recipe for a 20 or 22-pound turkey is:

Two loaves of bread, weighing about a pound each, soaked in cold water and the bread is thoroughly softened press the moisture out. Cut three good-sized onions very fine and fry them with a quarter of a pound of chopped ham or about two pounds of sausage meat. Mix this with the soft bread, beating four eggs into it and season with parsley, salt, white pepper and sage.

If oyster dressing is desired, proceed the same, but in place of using ham or sausage meat with the fried onions, parboil the oysters and mix them with the bread, which should be soaked in the liquor from the oysters, instead of milk, in order to secure a good flavor.

For chestnut dressing the same course is pursued. The chestnuts are first roasted until the shells burst, then the kernels are parboiled. Crush them slightly if desired and mix with the plain dressing.

After the selected dressing is placed in the turkey and it is broiled and trussed, wrap the fowl carefully in white buttered paper, in order that it may not brown too soon. Baste very often and thoroughly while broasting, and when done remove the paper, replacing it in the oven until the correct golden brown-color is obtained.

This is the way to roast a turkey according to the receipt of one of the ladies who contributed to the above menus and who is referred to as one of the best cooks in Portland:

A young gobbler of ten or 12 pounds should be selected for good flavor, and should be prepared the day before using. Remove skin, cut the neck off, being careful not to break the skin over the wings, and also remove the tips of the breast. When opening the turkey to draw it, make the incision crosswise, so that the legs can be braced and the necessity of taking stitches in the skin will be done away with. After soaking in salt water 15 minutes, wipe thoroughly dry inside and out, bind the wings to the body and tie the ends of the legs tight to the parson's nose. When ready to bake the next day, carefully fill the skin of the crown with stuffing and tie it in. Put the turkey into a baking pan, breast down, with only salt and pepper, and set in a very hot oven until well browned. This should be done in a pan and the juices are retained. Now pour some boiling water in the bottom of the pan, still leaving the turkey on its breast, and roast for an hour and a half, basting every ten or 15 minutes. After putting the water in the oven should be moderated. Never stick a fork into the fowl to see if it is getting tender, as this punctures the skin and allows the juices to escape. When done, it can be turned by inserting a large spoon into the opening. The dressing used to stuff this turkey is made with fine bread crumbs, melted butter, salt, pepper and chopped parsley, into which raw oysters can be mixed if desired. A large amount of butter is used, which makes it very rich, but it is also very delicious.

The giblets are cut fine and mixed with the gravy which has formed in the bottom of the roasting pan.

A correspondent from Ashland contributes the following receipt for roasting a turkey, with a very excellent Creole dressing:

If your market man has his poultry shipped in live, your turkey not being less than Tuesday morning. The age of the bird is the principal thing to be considered; some prefer a young gobbler, but a young hen is more delicately flavored and smaller boned. The age may be ascertained by the lower part of the breast bone: if soft and pliable, the turkey is young; if stiff, it is old and not good for roasting, but it may be boiled or braised. Turkeys weighing from eight to ten pounds are thought best. After selecting your turkey, have it dry picked and drawn immediately after killing; see that the feet are removed at the joint and have the tendons carefully removed from the legs, then let the fowl remain hanging in the ice chest at the market for 24 hours, if possible. When it is delivered Wednesday morning, take out the heart, liver and gizzard, remove all the layers of fat from the inside of the bird, also the oil-sack in the tail, as they give a strong flavor to the meat; pick out all pinfeathers and straggle. To singe, pour into a spoonful of alcohol in a saucer, light and singe over the flame; it will not blacken the skin as paper will. Rinse well, adding a teaspoonful of baking soda to the water; wipe dry inside and out and rub the inside well with two teaspoonfuls of salt. If dressing is used, fill the body and crop and sew up both openings with a trussing needle or fasten the skin with a skewer; press the legs close to the body and tie or skewer them into position; double the wings under; place a slice of fat pork under each and fasten them close to the body. Let the fowl stand overnight in a cool place until ready to roast next day. Place in a covered roasting pan, breast downward, which will allow the juices to flow down into the cavity, making the white meat juicy and delicious, not dry and tasteless, as it usually is; sprinkle with salt and pepper and cover the body with slices of salt pork, or a couple of cups of boiling water into the roasting pan, cover closely and set in a very hot oven for the first half hour, then cook more slowly for an hour and a half, basting thoroughly every 15 minutes. At the end of one hour dredge three heaped tablespoonfuls of flour over the turkey and give it time to brown before basting. Never use a fork to turn a fowl, as it allows the juices to escape, but use two pancake turners instead. Remove the cover for the last half hour, and if your oven is right your bird should be done to perfection. If the turkey should be a large one, about 20 minutes to the pound should be allowed.

Creole Dressing for Turkey.

Take three cupfuls of dried bread crumbs. One cupful cold boiled rice, two tablespoonfuls finely chopped bacon, one large teaspoonful salt, saltspoonful of

pepper, teaspoonful powdered sage, two teaspoonfuls of Summer savory, teaspoonful minced celery, teaspoonful finely chopped lemon rind, two dozen pecan kernels broken into small pieces; mix all thoroughly and bind together with a raw egg, two tablespoonfuls of melted butter and half a cupful of milk. Put a tablespoonful of cooking butter into a frying pan and when hot put in the dressing and fry until cooked through, but not browned; when cool, stuff the turkey with water 15 minutes, wipe thoroughly dry inside and out, bind the wings to the body and tie the ends of the legs tight to the parson's nose. When ready to bake the next day, carefully fill the skin of the crown with stuffing and tie it in. Put the turkey into a baking pan, breast down, with only salt and pepper, and set in a very hot oven until well browned. This should be done in a pan and the juices are retained. Now pour some boiling water in the bottom of the pan, still leaving the turkey on its breast, and roast for an hour and a half, basting every ten or 15 minutes. After putting the water in the oven should be moderated. Never stick a fork into the fowl to see if it is getting tender, as this punctures the skin and allows the juices to escape. When done, it can be turned by inserting a large spoon into the opening. The dressing used to stuff this turkey is made with fine bread crumbs, melted butter, salt, pepper and chopped parsley, into which raw oysters can be mixed if desired. A large amount of butter is used, which makes it very rich, but it is also very delicious.

Several Receipts.

The following excellent receipts are from the private collection of a master in the culinary art:

BRAIN TIMBALES.

Soak three pairs of calf or beef brains in salt water and carefully remove the skin. Put on stove in cold water and parboil with one tablespoon of vinegar. After draining press through a sieve and add to them four eggs beaten lightly, two tablespoonfuls of melted butter, two slices of bread grated fine, salt, pepper and one tablespoon of tomato ketchup. Grease the molds and after filling them place in boiling water, cover tightly and boil 20 minutes. Turn out on platter as soon as they are done so as to keep them from falling. Cover with sauce and serve.

LEMON SAUCE.

Melt a tablespoon of butter in saucepan and to it add some stock, one spoon of flour, the juice of one lemon, salt and pepper. Boil until thick and smooth, and serve on timpales.

BRAIN SALAD.

Carefully prepare the necessary amount of calves' brains and parboil with a spoon of vinegar. Cut into small pieces, and serve on lettuce leaves with mayonnaise dressing.

EGGPLANT ON THE HALF SHELL.

To prepare four moderate sized eggplants, halve them lengthwise and soak in salt water for half an hour. Then boil until well cooked. Drain and cool. Scoop the meat of the plant carefully out of the shells, being careful not to break the latter. Chop the mixture very fine

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