

THANKSGIVING

Last Will and Testament Executed by Tom Turk

EDITOR'S NOTE: A strange farewell message recently was discovered on an historic New England homestead. It had been pecked into the bark on the side of a sawed-off tree stump. Deciphered, it proved to be the last will and testament of one Thomas Turk.

The farewell message follows:
TO WHOM IT MAY CONCERN: I, Thomas Turk, being of sound mind but vastly worried state, peck this, my last will and testament, upon the side of a sawed-off tree stump that bodes

Marie Antoinette, or any of those brave folk of old? Shall I quake with fear when the sharp ax gleams above me? Heaven forbid that I, Thomas Turk, scion of one of America's oldest families, quake at the ho of my fate.

I am a turkey. I am proud of my past and my destiny. That is the most precious memory I find worthy to leave all other turkeys in the world in the years to come.

The nobility of birds has spoken.



A Menu for Thanksgiving

When we stop to think that for over three hundred years the turkey has been the accepted bird to provide the annual feast of thanksgiving we concede the justice of his importance.

However, turkey alone can't make a Thanksgiving dinner, even if the bird is traditional with the day. Chicken pie usually was served by the New Englander with turkey, but according to our modern way of thinking and eating, either one or the other, but not both, should be served. Of course if a big party must be planned, and one turkey is not large enough and two cost too much, the chicken pie will prove an idea "stretcher," since it's quite as traditional as turkey itself.

While we're speaking about turkeys, keep in mind that an eight to ten-pound turkey makes the best dinner. It may be necessary to place your order for the turkey several weeks in advance.

Plan Far in Advance

If your dinner is to be the success every hostess wants, every item should be considered and planned for days ahead of the day of the feast. Then when it's time to cook the dinner you can devote all your thought and energy to the actual cooking and serving of the meal.

Look over your stock of staples and replenish such things as salt and flour and sugar at least a week in advance. Be sure the table linen is all in readiness. Polish the silver the first of the week if you are afraid things may pile up later.

When you plan your table decorations choose something that will not give the table a crowded appearance, and keep the centerpiece low. A wide, low bowl of fruit and nuts is colorful and can be used as a last course for the dinner.

me no good.

The whirl of the grindstone is abroad in the land, and for my ears I am beginning to have grave fears.

Life has been sweet to me in this peaceful valley. I have roamed far and have eaten my fill.

Now they have come night unto me to gaze upon my flesh with an eye aghast. But my wisdom has been greater than my vanity in this, for I have read into the eye they cast upon me a sinister meaning.

My family is old, older than any of these white people about me, for I was here before them, and was king in the land they now call theirs. So I leave to my heirs the memory of a grand old name, a name that has been associated with gratitude since 1668.

I leave, too, the memory of uncounted millions of my own kinsmen who since that first dire November 23 have upheld well their dignity, on field and table, as the King of birds.

There are those who reap the harvest, and there is the harvest to be reaped. Sacrifice attends it all; the earth gives up its precious fruits; why should I balk at the martyr's crown that shall be mine?

I am resigned. Let there be no moaning among my heirs and kinsfolk when mine enemies approach me with the sacrificial blade.

Shall I deem myself better than

Clear Tomato Soup

Two cups tomato juice, 4 cups brown stock, 1 green pepper, 1 medium-sized onion, 1 teaspoon salt, 1-8 teaspoon pepper, 3 tablespoons butter, 1-4 teaspoon tabasco sauce, 1 tablespoon fresh grated horseradish, 1 teaspoon Worcestershire sauce.

Melt butter and add onion and pepper finely minced. Sauté until tender and a golden brown. Add tomato juice and stock and simmer 20 minutes. Strain and reheat with salt, pepper and tabasco sauce. When ready to serve add horseradish and Worcestershire sauce.

The stock can be real stock strained and clarified or it can be made with bouillon cubes.

And now the turkey! Some of us feel that we must serve the patriotic bird on this one day of the year even if we go without desserts for a month.

A Turkey's Points

Keep in mind the "points" of a good turkey, plump with firm flesh and clear white skin, cartilage at the end of the breast bone soft and pliable and the breast itself broad and plump. The "drumsticks" should be smooth and firm to the touch with a dark tinge of color.

As soon as the turkey comes from the market remove it from its wrappings. Take out the giblets which the butcher will have dropped loosely inside the bird for delivering. Put the giblets in a bowl of cold salted water and let stand while cleaning the turkey. In case the gizzard is not opened make a gash through the thickest part down to the sack. Then peel the outside away from the inner sack. Discard the sack.

Now hold the turkey over a flame, turning it so that all the hairs on the skin will be singed off. Look the turkey over care-

fully and remove any pin feathers that may have escaped plucking. Be sure that the oil sack, which lies just above the tail, is carefully cut out.

Rub the turkey inside with salt and then thoroughly rinse it all out. Scrape the outside with the blunt edge of a case knife, taking care not to break the skin, and keeping the bird under water. Scrub well with palm of the hand and wash under running water.

Rinse the giblets in clear cold water. Put both the turkey and giblets in the refrigerator until needed.

CHESTNUT STUFFING

One quart large chestnuts, 1-2 pound ham, 3 cups stale bread crumbs, 4 tablespoons melted butter, 1 teaspoon salt, 1-2 teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon minced parsley, 2 eggs.

Shell and blanch chestnuts. Cook until tender in boiling salted water, drain and put through a potato ricer. Cover ham with cold water and simmer until tender. Drain and mince. Combine chestnuts, ham, bread crumbs, onion juice, salt, pepper, parsley and butter. Mix lightly with a fork and add yolks of eggs well beaten. Mix lightly but thorough-

ly with fork and add whites of eggs beaten until stiff. Mix and stuff turkey with mixture.

To stuff a turkey put the forcemeat by spoonfuls through the incision in the neck and sew the skin firmly in place. Then fill the body cavity with the stuffing and sew the slit with a soft cord.

The turkey is now ready for trussing.

To truss a turkey draw the thighs close to the body and hold them by inserting a skewer under the middle joint, running it through the body and letting it

come out on the middle joint on the other side. Cross drumsticks and tie securely with a stout cord. Fasten to tail. Place wings close hold them with a second skewer to body with tips twisted back and forced through wings and body. Draw the neck skin under the back and sew. Cross the string holding the drumsticks to the tail and draw it around each end of the lower skewer. Again cross string and draw it around each end of upper skewer. Tie the string securely in a knot and cut off end.

CRANBERRY CONSERVE

One quart cranberries, 3 oranges, 1 cup seeded raisins, sugar and water.

Wash and pick over berries. Put into a large sauce pan with about two cups of boiling water and cook until berries are broken. They should cook in about fifteen

minutes. Measure the mixture and add three cups of sugar to four cups of fruit. Add raisins, juice of oranges and the rind of oranges cut in thin strips. Simmer until mixture is thick and pour into hot sterilized jelly glasses.

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