

How to Carve the Thanksgiving Turkey.

A young man who despises Thanksgiving after it is over is he who meets the turkey and is subdued by the bird. In plain English, about the most miserable swain in town Thanksgiving night is he who has been asked to carve a turkey and the turkey has objected. When a turkey objects to being carved there is no telling what the bird will do. Engagements have been broken as the result of the bird's antics in the hands of the inexperienced carver. Mothers-in-law-to-be have protested against receiving young men into their families who couldn't take a bird to pieces without frosting the damask cover of the table with turkey pickings and the young men themselves have regarded their dress shirts and frock coats mottled with flying turkey sorrowfully and sworn never to give thanks again. Every gentleman ought



HOW THE LEG SHOULD BE PULLED OFF.

to know how to take a Thanksgiving bird to pieces. Such knowledge should be a part of every gentleman's education.

The best carver on earth can't carve neatly unless the bird is properly arranged and well cooked. It takes a good cook to properly fix a turkey for table carving. It shouldn't be fixed with its legs sprawling, and one arm shoots out in one direction while the other goes in a contrary direction. Nobody can make nice work with a turkey like that. Its legs must be laid flat to its sides and then tied closely together. Next, the cooking is important. The fowl must be cooked so that the legs will tear off easily. That is a test of the turkey's tenderness. To begin with, no man wants to stand to carve a fowl or anything else. His seat should be a trifle higher than the others, and if he is short, why a careful hostess will consider that point. The fowl should lay with his head toward the carver. The carver does not flourish the slender carving knife as if it were a weapon of war.

The first move he makes should be on the legs. These should be lifted one at a time, and with the knife two cuts made to form a circle about the second joint of the leg. Cut *down* through the skin and then the leg should tear off easily, leaving the meat light and flaky at the end. The legs are taken off the fork as into the breast as near the center as possible and removed if the correct meat on the breast a portion attacked in should be cut

cook. If it around on to skate by into the lap of



HOW TO CARVE THE TURKEY. I.—Pull Off the Leg. II.—Slice the Breast. III.—Cross Cut for Stuffing.

the lady beside you don't get excited. A man has to get over being nervous. If he's calm and understands how to handle the turkey no well bred bird will make any disturbance.

After the breast is cleaned it is the carver's duty to carve the legs. He must not help any one to a whole drumstick. He must slice close to the bone of the leg up to the first joint and turn the angle and strip the bone of the second joint in

the same way. This supplies plenty of dark meat.

That's all most men need to do. The small parts aren't generally needed in a family serving. If a man wants to show that he really understands the art of carving he will turn the fowl over and get the two choicest, finest bits of meat on the entire turkey. Right on top of the back, one on each side of the spine, are two depressions not bigger than a silver dollar either of them. But in those two hollows is the finest grained, most delicately flavored meat the bird carries.

In serving the party the same fork is used that was used in carving, while the knife can lay with the blade on the platter, where the fork also can be placed after the work is done. Each person should be given both dark and light meat. The last thing before the portions are served a cross should be cut where the stuffing was put into the fowl. It is common to cut only one way, but by making the cross cut the stuffing can be served neatly. A good carver will not allow any bits to fall around the platter, and, in fact, there shouldn't be any crumbs. Every piece of fowl should be clean cut.

No plan has yet been invented which will insure a turkey's staying on the platter during the carving process. Practice is the only thing able to achieve that result. But if a young man only carves turkey once a year, on Thanksgiving Day, he isn't likely to grow perfect in the art until his hair is shiny and pink, and what is left of his hair is angelic in its whiteness.

Early Thanksgiving Days.
The first recorded Thanksgiving day was the Hebrew feast of the tabernacles. The first national English Thanksgiving was on Sept. 8, 1588, for the defeat of the Spanish Armada. There have been but two English

SONG OF THE TURKEY.

I look my last on fields all bare,
My fond wife shares my sorrow,
For I'm to be Thanksgiving fare,
To-morrow, oh, to-morrow.

The cheerful sunlight mocks me so,
It seems but gloomy weather;
Turkeys may come, and turkeys go,
But I'll be gone forever.

Last year 'twas one grandma had hatched
So thin a bird, the cook
In looking at him, said he matched
The master's pocketbook.

But this year they must have a bird
Of weight; for hopes are greener,
And Uncle Sam, so I have heard,
Has eaten Philoena.

Gobbie, gobbie, as I go,
To mount the grunting table,
Because for this year, well I know,
Thanksgiving day's no fable.

THANKSGIVING WITH SOLDIERS

Veteran of the Civil War Tells of Some Experiences.

"There is no day," said Gen. J. E. Atkinson recently, "that brings up the old memories as does Thanksgiving. It is the contrast, I suppose. Thanksgiving depends for its enjoyment upon home surroundings, and its very mention suggests feasting. Now, if there was anything more sadly lacking in the camps of both the Union and Confederate armies than these two items, I can't guess what it was. It might easily have become a very dreary and homesick day, and a guard against that the boys used to go up all kinds of schemes to make it pass off pleasantly and seem more like the days at home. Those who were fortunate enough to get boxes from home usually shared the good things with their friends, but when we had just been in action or were on the march it sometimes happened that no boxes could reach us and we were thrown wholly upon our own resources. Some of the forms of diversion that were originated then seem very laughable as we look back upon them from this distance.

"I remember that on one Thanksgiving day, when we had been on the move for several days, the men organized a Thanksgiving celebration beginning with a fantastic celebration and ending with some impromptu tableaux, and the singing of army songs. Discipline was usually relaxed a little on holidays, and the officers gave permission for the affair. Considering the unshaven and tattered condition of the men and the accumulation of Virginia mud which adorned them, it was not difficult to get up a suf-

"THIS 'UN LEFT OVER FOR CHRISTMAS."



Thanksgivings in this century. One was on Feb. 27, 1872, for the recovery of the Prince of Wales from illness; the other, June 21, 1887, for the Queen's jubilee.

The New England Thanksgiving dates from 1633, when the Massachusetts Bay Colony set apart a day for Thanksgiving. The first national Thanksgiving proclamations were by Congress during the Revolutionary war.

The first great American Thanksgiving day was in 1784, for the declaration of peace. There was one more national Thanksgiving in 1789, and no other till 1863, when President Lincoln issued a national proclamation for a day of Thanksgiving. Since that time the Presidents have issued an annual proclamation.

Hints on Carving.

A sirloin of beef should be placed on the platter with the undercut underneath. Thin cut slices should be taken from the side next the carver, and then turn over the roast, and carve from underneath. A portion of both should be helped.

To carve a loin of veal or mutton, begin at the small end and cut the ribs apart. A fillet of veal should be cut first from the top, and in a breast of veal the breast and brisket should first be cut apart and then in pieces.

A Programme.

Thanksgiving comes in glad array,
The poet's jocund text,
With turkey and mince pie one day
And billousness the next.
—Washington Star.

ficiently grotesque parade by turning coats inside out and wearing skillets and such other articles of camp furniture as could be had. One of the features of the entertainment that followed was a caricature of our bill of fare for the preceding two weeks, which was announced as 'coffee and crackers for breakfast, salt horse for dinner, for supper crackers and coffee.'

A Nice Prospect.



Gobbler—Oh, you feel very tickled over Thanksgiving coming, don't you?
Boy—Yes, and when it gets here you'll feel very much cut up over it.

The eccentric cannibal had rather take in a missionary than a three-ringed circus.

BLUFF WON THE DAY.

GOOD AS A LETTER OF CREDIT IN EUROPE.

It Wouldn't Have Worked in America, but in the Little Nice Hotel It Carried Everything Before It—An Assurance of a Yankee Tourist.

"Here at home bluff doesn't count for much," said a globe trotter, "but I'm telling you that a good, stiff bluff, with a cheeky American behind it, is worth a lot of money in Europe. When I got around to Nice last year the best hotels were crowded and I had to take up with a small room. On the same floor was a German who was occupying a suite, though not spending much money or putting on any great style. One day there was a great row. The landlord had asked him as a particular favor to vacate for a new-comer, and, of course, the man didn't propose to be turned out. The landlord coaxed and argued, and the German growled and muttered, and I followed them down to the office to see how it would come out. At the desk was an American I had run across in Venice—a buyer for a Chicago dry-goods house. When the landlord and the German began to gabble in chorus the buyer pulled a blank check from his pocket and reached for a pen and said:

"All this talk is of no use. I want rooms here. I will buy the hotel and select my suite. Sir, what is your cash price for this hotel?"

"You would buy the hotel!" exclaimed the landlord, as he threw up his hands in surprise.

"Grounds and all, and I want it to-day. How much—a million—three or four? And what name shall I fill in on the check?"

"Say, now," laughed the tourist, "but you ought to have seen that thing work! The German had determined to be ugly about it, but when he bumped up against a man who had as soon pay four millions as one for what he fancied he felt awed and humbled and ready to quit. The landlord figured that to turn away such a Croesus would ruin his house, and it wasn't half an hour before the bluffer was installed in the suite and the German was chucked out into a dog hole on the top floor. And that wasn't all, mind you. When they sent the buyer a bill based on his supposed millions he got up and threatened to buy up the town and start six soap factories to running, and they cut every item in two and begged his pardon to boot. I don't believe that chap had \$1,000 in his name, but he just walked over everything and everybody for two weeks, and it was current gossip that he owned the whole of Chicago and a good share of St. Louis and Cincinnati. Nothing but cold bluff which wouldn't have taken it into an American dance hall as a dead-head, but it was equal to a letter of credit for \$1,000,000 over there."
—Seattle Times.

FIGHTING GUY HENRY.

Was One of the Bravest Soldiers Who Ever Wore the Blue.

Death mustered out of the service in the country in Gen. Guy V. Henry one of the bravest soldiers and most picturesque characters who ever wore the blue. General Henry more than any other army officer, perhaps, filled the romance writer's idea of a "beau sabreur." During his long army career he was almost constantly with the cavalry, and he was always at the fore front of a charge. At Cold Harbor he led a brigade across an open bullet-swept field. Midway of the charge he was wounded and his horse was killed. He mounted another horse and led on. His second steed was killed just as, in obedience to Henry's spur, it rose to jump over the enemy's entrenchment. The rider fell wounded within the lines of the foe. For this Congress gave him a medal of honor. General Henry fought the Apaches in the early '70s, and a few years later was shot



GEN. GUY V. HENRY.

through the head in a battle with the Sioux. He recovered, and later on took the field again against the same Indians. As Lieutenant Colonel, General Henry was in command of the Ninth Cavalry in the field against the Sioux in 1890. His black troopers idolized him. One day under his leadership they had made a forced march of fifty miles from beyond the White River.

They had eaten only a little bread and a cup of coffee each. Word came that the Seventh Cavalry was surrounded. Henry looked at his jaded men and asked his junior officers to sound the temper of the troopers. Would they follow him to the relief of the Seventh? When the colored men found out that Henry wished them to follow they sprang to their saddles and rode after him as though, as some one expressed it, they were going to a ball. Henry and his men rode altogether about eighty miles that day, and the Seventh was saved. General Henry wore the army's medal of honor for conspicuous gallantry. He never held any bureau position. He was a fighting soldier pure and simple, being better acquainted with the frontier camp than with the streets of the city of Washington.

THE BOER VROUW.

Helpmeet of South African Burgher is Proverbially Homely.

The Boer vrouw is scarcely attractive, as the picture shows. Among the people there are often many fresh-



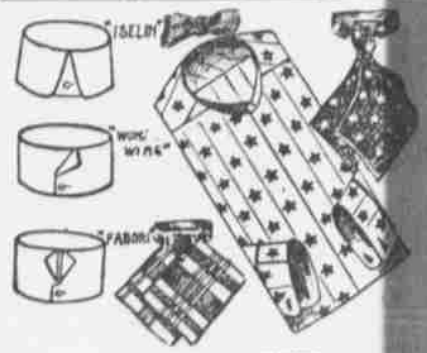
BOER HOUSEWIFE.

ing girls, almost pretty. But age does not improve their appearance. They grow hideously fat or miserably thin as their years increase. For utter and hopeless ugliness the aged Boer vrouw easily takes the palm.

WELL-DRESSED MEN'S WEAR.

Several Novelties in Apparel Which Have Lately Been Introduced.

Several novelties have lately been introduced in men's wear. In shirts, stripes, which are broad, run up and down. The pattern that will be the craze with fashionable dressers is an up and down stripe with large figures of crowns, lions, or fleur de lis. The colors are bright. In all the best shirts the attached cuff is going out of style and the square corner is returning. Two new collars will be introduced, and extreme dressers will make them popular at once. The "Wun Wing" is a combination collar, having one side of the front cut perfectly straight, while the other has a turn-over wing with the broad end uppermost. The Fabori is a wing collar with the front closely spaced; the wings are cut to a



SOME SUGGESTIONS.

new pattern and have the broad end uppermost. The high turn-down collar with slightly rounded corners will be the most popular collar this winter.

Four-in-hands will be the popular tie, although the puff will be worn. In string ties the butterfly ends will be the rage. In socks, stripes will be the thing, although embroidered socks will be worn by "the" dressers. The suede glove, in light colors, is swell. In kids dark tans will be popular.

Metropolitan Beggars' Trust.

The New York police have recently made the discovery that most of the successful beggars in the city belong to a trust. The Beggars' trust is said to own a large house in Brooklyn, which provides every description of beggars' supplies, including bogus wooden arms, legs, humpbacks, pitiful placards for alleged blind men and cripples, etc. The beggars pay the trust a certain percentage of their earnings, and the trust regulates the hours of their labor, selects the districts, furnishes a list of charitably disposed people, and looks after members when ill. The police say that several wealthy and cultured mendicants belonging to the trust live in fashionable flats. Several attended the grand opera last season, and some rides in his own carriage.

Laborers Causing Consumption.

More cases of consumption appear among needle makers and file makers than any other class of laborers.