

Have A Little History With Your Plans for Thanksgiving Feasts

The Pilgrims did not hold the first Thanksgiving service, as you thought, but the second! The first was held in 1607 by the Popham colonists who landed August 8, on Monhegan near Kennebec and joined Chaplain Seymour in "giving God thanks for our happy meeting and safe arrival into the country."

The Pilgrim celebration came in the Fall of 1621, the next at Plymouth in 1623. In 1690 New Haven authorities confessed they didn't have Thanksgiving because they couldn't "pick upon a day!" The first time a Presidential proclamation set the date for giving thanks was in 1789 as a result of a conflict between Governor George Clinton of New York who had chosen November 11, and Long Island farmers, who had already set their date as that when they drove their cattle in from pasture. The President settled the dispute. Then Sarah Hale entered the picture under Andrew Jackson, and is known as the "mother of Thanksgiving" for making it a yearly holiday by proclamation.

Since that time the President of the United States has made the Thanksgiving proclamation every year, and our annual observance falls on the last Thursday in November—the 28th this year.

That's the history! Now how about the food? The food for the feast of Thanksgiving must be something to rejoice about too! Let these good things help you give thanks.

Gobbler Salad

(Use as Appetizer if Desired)
The only bird on the table needn't be the turkey! You can have a "turkey salad"—made of fruit! Use the following for each serving:
2 strips pimiento
1 date (pitted)
1 piece banana (1½ in. long)
½ slice canned pineapple
½ red apple unpeeled
1 salted almond

On a nest of lettuce, stand up half red apple, and arrange peeled banana piece on blossom end, to form body and neck of turkey. Stand the pineapple slice up at back to form spread tail. Place pitted date at top, to front of banana, to make head; stick almond in for bill, and lay pimiento strips on either side to make the "wattles". Use toothpicks to hold pieces together and pass the dressing.

Mushroom Stuffing for the Bird

½ cups rice
2 tbsps. fat
3 tbsps. onion, minced
6 fresh mushrooms
4 cups soup stock
2 tbsps. salt
1 tsp. poultry seasoning
1 egg
Fry onion in fat until tender, add mushrooms (broken) and dry rice; simmer until rice is golden in tint; then add soup stock, salt and poultry seasoning. Cover and steam 20

minutes. Remove from fire, add beaten egg and mix well. Add additional seasoning to taste. Cool before stuffing fowl. 3 cups dressing. You will find that rice makes an ideal stuffing for turkey, and brings out the flavor of the fowl. You can use canned mushrooms or omit them entirely if you like; add diced celery if you desire.

IT'S FIRELIGHT TIME!

Sit around that fireplace, if you're lucky enough to have one, or gather 'round your kitchen range and eat popcorn balls and ruddy apples! Let your apples be delicious red ones and your popcorn balls the real old-fashioned kind!

Popcorn Balls

5 qts. popped corn
2 cups sugar
1½ cups water
½ tsp. salt
½ cup white corn syrup
½ tsp. vinegar
1 tbsps. vanilla
Boil sugar, water and corn syrup until syrup forms medium hard balls in cold water (260° F.). Add salt and vinegar and cook to hard ball stage (284° F.). Add vanilla and stir very little. Have 'not popped' corn in deep pan and pour on syrup slowly, stirring and lifting corn to coat it evenly. Roll into balls.

FOR THE NEXT DAY!

After the feast—leftovers! Use these suggestions to use the remnants:

Combine leftover gravy (2 cups) and a cup of giblets, chopped, with 3 tablespoons of chopped celery and 3 cups cooked rice. Mix, season, heat thoroughly and serve for luncheon.

Pack leftover stuffing into a pan firmly, to mold. Then cut into slices and fry in hot fat until crisp.

Stuff dates leftover from the fruit bowl with any soft mild cheese and use on lettuce for salad. Or stir them into the cereal for breakfast.

Combine diced leftover fowl with diced bananas, which have been mixed with diced canned pineapple. Add diced celery and combine with mayonnaise. Serve for a main course salad. Cold turkey and bananas make a delicious salad!

Real Estate Transfers

Chas. C. Schurman et ux to Fred C. Wagener et ux, Lot 85 Johnson Est. Add.
Edward Schulerich et ux to Schulerich Inv. Co., 142.06 acres, TIN R3W.

Grace H. Robinson et vir to Joe D. Bie, Part Sec. 27 T2S R1W.
J. W. Connell (Sheriff) to Emil A. Johnson, Lots 1, 2, 3, 4, Blk. 2 Kingston, Sec. 35 T1S R1W.
Albert E. Hanley et ux to Mary M. Grant, W½ of E½ of Lot 196, Johnson Est. Add.

Effie A. Davis et al to J. E. Morbeck, Lots 4, 5, 6, Blk. 15, Smock's Add. Sherwood.

Fred W. Hoffman, et al, to T. M. McHugh, et al, Part of Anthony

Hart Cl 60 T1S R1W.

D. R. Brackett et al to A. Howard Bryant et ux, Lot 4, Blk. 42, Metzger Acre Trs.

Carl S. Donaldson et ux to Wm. Steudler et ux, 1 acre, Sec. 13, T1S R1W.

Juanita E. Anderson et vir to M. A. Kelcham et ux, 40 acres, Sec. 22 T1S R2W.

Mary E. Young to Robert L. Johnston et ux, Lots 1 & 2, Blk. 36, Beaverton.

Florence Umberger Repass et vir to Belva Dancer, Part lot 17p, Beaverton-Reedville Acreage.

Robert A. Parrish to Mary E. Wooster, Tract 32 Comte & Kohlman's Little Homes, 3.

D. Grace Vial to Ona Elizabeth Wills, Part lot 38, Beaverton-Reedville Acreage.

Alvin G. Pixler et ux to Gulana A. Pixler, Lot 7, Blk. 18, North Plains.

Ezra M. Turnbow et al to Warren J. VanHyming, 6 acres, T1S R1W.

James Keys to Emil A. Johnson, Lots 1, 2, 3, and 4, Blk. 2, Kingston.

Glenn S. Ehle et ux to Jacob E. Stauffer, Lots 8 & 19, Blk. 20, W. Portland Hgts.

Fannie F. Ruffner et vir to T. E. Hills et ux, E½ of Lots 1 & 6, Blk. 15, Metzger A. Trs.

Frank Wilmut to Maude E. Wilmut, Part Sec. 34, TIN R1W.

Martha Hartman et vir to H. S. Walwyn et ux, Lot 8, Tualatin Valley Homes.

Hazeldale Items

Mr. and Mrs. Geo. Becker were dinner guests Sunday of Mr. and Mrs. Lyle Taylor.

A surprise party was given Frank Leonetti Saturday evening, in honor of his fifteenth birthday.

The card party at the Hazeldale school house last Saturday night was well attended. There were ten tables in play.

Mr. and Mrs. Wm. Heil had as dinner guests Saturday evening, Mr. and Mrs. Lyle Taylor and Mr. and Mrs. Tom Miller.

Mr. and Mrs. Cecil Morgan and daughter Patsy of Southern California have been visiting with her parents, Mr. and Mrs. Arthur Mills.

Sunday guests of Mr. and Mrs. Tom Miller were Mr. and Mrs. M. F. Bamford, Mr. and Mrs. A. L. Bamford and Mr. and Mrs. Ted Norcross, all of Portland.

The adults' Sunday school class taught by R. C. Doty met Wednesday night at the home of Mr. and Mrs. Elmer Waldele. Mr. and Mrs. Waldele are moving to Portland soon.

On Oregon Farms

Study Rural Electrification

Bend—Preliminary work toward taking advantage of the new federal rural electrification program has been started in Deschutes county, with a committee appointed to study the needs and possibilities for development of this nature in the county. The committee, appointed by the Pomona Grange, consists of Fred C. Shepard, Tumalo, chairman; Marion Taylor, Redmond; William Crow, Deschutes; and Eugene Ackley, Bend, with County Agent Gus Hagglund as an advisory member.

Find Weed Killer Successful

Dallas—Polk county farmers are demonstrating to their own satisfaction that sodium chlorate, properly handled, will kill out patches of Canadian thistles, reports County Agent J. R. Beck. A total of 7,284 pounds of this material has been purchased in pooled orders through the county agent's office during the past two years, Mr. Beck says. A number of the trials were visited recently and in all cases where proper methods had been followed control was excellent.

Essay on Ants

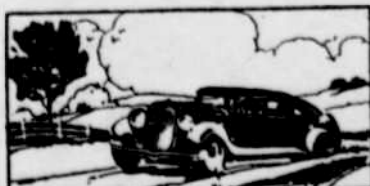
A school teacher asked her pupils to write a short essay and to choose their own subjects. A little girl sent in the following paper:

"My subjek is 'Ants'. Ants is of

Hints for Motorists

By C. R. Strouse

Director, School of Automobiles, International Correspondence Schools



A SIMPLE, easily improvised device is helpful in isolating noises made by the various parts of the automobile engine, and in spotting trouble due to worn bearings, worn valve springs or loose timing gears. A long screw driver and a tin can with one open end are all that are needed. Touch the screw driver to the various parts of the engine, holding the bottom of the can against the handle of the screw driver and listening at the open end of the can. The device provides an effective engine stethoscope.

two kinds, insects and lady uncles. "Sometimes they live in holes, and sometimes they crawl into the sugar bowl and sometimes they live with their married sisters. "That is all I know about Ants."

LOCAL NEWS

Mrs. C. F. Hastings had as her house guest over the week-end, Miss Annie English of Portland.

Mrs. L. J. Carter was a luncheon guest of Mrs. M. E. Carter at the Meier & Frank tea room, Tuesday of this week.

The Garden Home Boy Scouts under the leadership of Edward Teggart, gave a program in the school house, Friday evening. It was well attended.

Mrs. Helen Warren of DeLake was a recent visitor of Mrs. Mary

E. Carlsen and her daughter, Miss Jessie Carlsen of Scholls read

Mrs. Guy McCormie, Mrs. Perry Stewart, and Mrs. Robert B. Brown were entertained at luncheon Wednesday, by Mrs. John Wagner at her home in Oak Grove.

Mr. and Mrs. S. B. Lawrence, Samuel B. Jr., and Mrs. L. J. Carter were dinner guests of their uncle and aunt, Mr. and Mrs. Robert B. Brown, Sunday, in honor of Mrs. Brown's birthday anniversary.

Mrs. Wm. Crane returned home Tuesday after a two weeks visit in Seattle with her son and daughter-in-law, Mr. and Mrs. Norman Crane. Mrs. Crane was entertained at luncheon by Mrs. C. E. Palm (Miss Genevieve Carter) while in Seattle.

The Garden Home road between Garden Home and the Scholls road

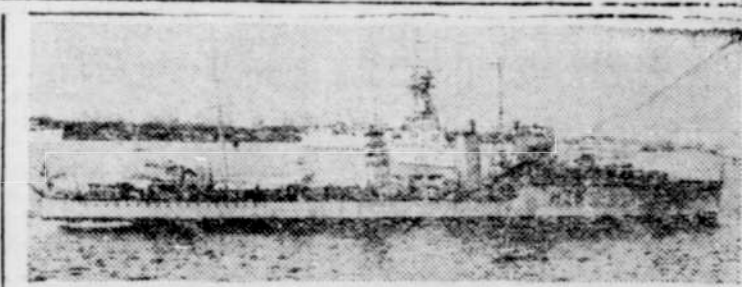
at Whitford has recently been graded, straightened and widened. It is now covered with gravel and the new bridge across Fanno creek at the De Haan corner was completed and ready for traffic Wednesday, November 14.



In The WEEK'S NEWS

CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW

FRIEND OF WILD LIFE—J. N. Darling—"Ding" to millions who love his cartoons—is also director of the U. S. Biological Survey and head of a great program for restoring the wild life of the country. Sportsmen are supporting him through the newly organized

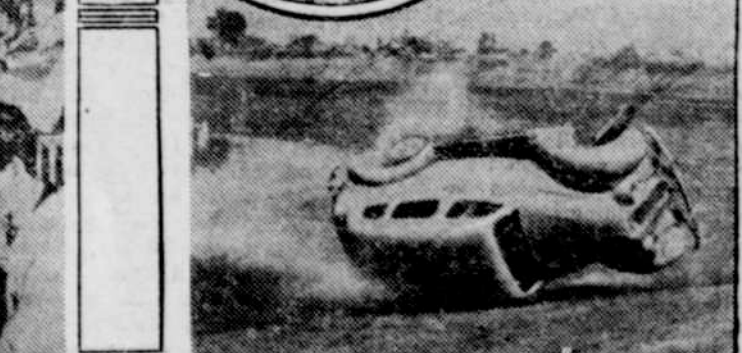


wild Life Institute, and farmers are enlisting in his crusade through The Country Home, national farm magazine.

BRITISH WAR VESSELS GUARD SUEZ—A number of British war vessels are concentrated at Port Said, entrance to the Suez Canal through which Italy is sending thousands of men and tons of munitions.



WORKS WHILE HONEYMOONING—Secretly married Joan Crawford, famous screen star, broadcasts from New York City where she and her actor husband Franchot Tone are spending their honeymoon.



ROLLING OVER AT SIXTY MILES AN HOUR—"Lucky" Tetter, daredevil driver, subjects the 1935 Plymouth to a series of hair-raising tests. A new type girder steel frame and safety-steel body enables the car to withstand such punishment. The car was driven away after the test.

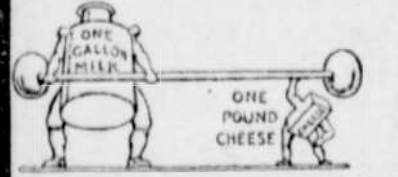


GREET'S MOTHER WITH KISS—Mandeville W. Zenge embraces his mother before the resumption of his trial in Chicago for the mutilation murder of Dr. Bauer, who married his childhood sweetheart. His father is shown with them

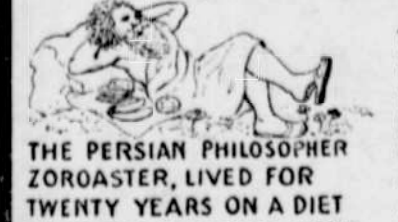
FOODS, FACTS and FOIBLES



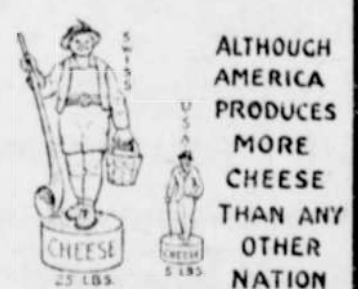
NATIONAL CHEESE WEEK—TO BE CELEBRATED THIS YEAR DURING THE WEEK NOV. 10 TO 16, HAD ITS PRECEDENT IN THE DAYS OF EARLY ROMAN WHEN MARKET PLACES FLOURISHED WITH CHEESE DELICACIES TO BE OFFERED TO THE GODS.



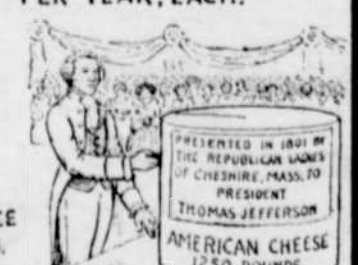
ONE POUND OF CHEESE CONTAINS ALL THE TISSUE-BUILDING ELEMENTS OF ONE GALLON OF FLUID MILK. IT IS THE MOST HIGHLY CONCENTRATED SOURCE OF PROTEIN KNOWN.



THE PERSIAN PHILOSOPHER ZOROASTER, LIVED FOR TWENTY YEARS ON A DIET OF CHEESE AND FRUIT ALONE.



ALTHOUGH AMERICA PRODUCES MORE CHEESE THAN ANY OTHER NATION IN THE WORLD, AMERICAN PERCAPITA CONSUMPTION OF CHEESE IS SMALLEST. THE SWISS EAT MOST WITH 25 POUNDS OF CHEESE TO THE CREDIT OF EVERY MAN, WOMAN AND CHILD IN SWITZERLAND. AMERICANS EAT ABOUT FIVE POUNDS PER YEAR, EACH.



THOMAS JEFFERSON WAS THE FIRST PRESIDENT OF THE UNITED STATES TO HONOR THE INDUSTRY OF CHEESEMAKING. HE HELD A PUBLIC RECEPTION AND CUT INTO A 1250 POUND AMERICAN CHEESE GIVEN TO HIM BY MASSACHUSETTS STATE.

FAMOUS GOURMETS OF HISTORY



THE FAVORITE MEAL OF EMPEROR AUGUSTUS WAS CHEESE, BROWN BREAD, FISH AND FIGS.