

# Howard Berry Is Now the Idol of Penn Football Fans

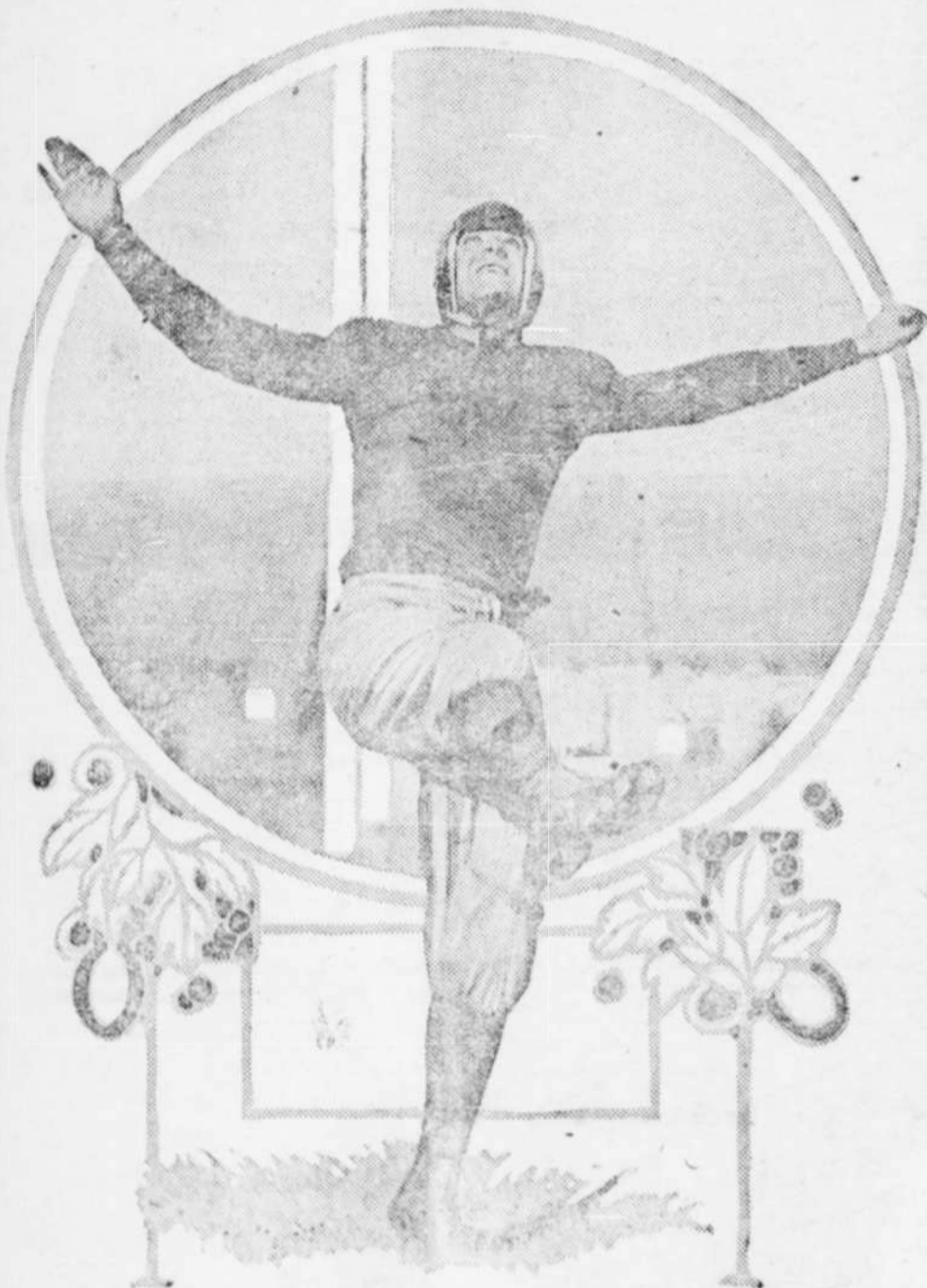


Photo by American Press Association.

**H**OWARD BERRY, the one time all around intercollegiate champion, has been the leading means of bringing the University of Pennsylvania football team back into the winning class. This remarkable athlete, who only recently returned from soldiering on the Mexican border, scored twelve of the fifteen points in the Penn State game, thus beating his college's old time rival, which won so handsily last year. Berry dropped two brilliant goals from the field, one from the forty yard line and the other from the thirty-three yard line. He ran fifty yards to a touchdown. He also was the star in the game with Swarthmore. He also played brilliantly in the battle with Pittsburgh. Photo shows Berry kicking.

## Good Things For Thanksgiving Dinner

### Roast Turkey.

To truss the fowl draw the thighs and wings close against the body and fasten securely with skewers or tie with string. Rub the entire surface with salt, brush with soft butter and dredge with flour. Place in a hot oven and when well browned reduce the heat. Baste with the fat in pan and two cupfuls of boiling water, continue basting every twenty minutes until meat is done, which will require about three hours for an eight or ten pound turkey. If roasted in a covered roaster it is not necessary to baste very often, as the steam keeps the roast moist, but it should have the fat and the broth dipped over it now and then. Turn the turkey occasionally, so that it may brown evenly.

### Turkey Stuffing.

Four cupfuls of stale breadcrumbs, a quarter cupful of melted butter, salt and pepper. Add sage or fine herbs if

liked. Moisten very slightly with warm water or stock. This amount is for an eight pound turkey. Do not crowd either crop or body or the stuffing will be heavy. The giblets, stewed and chopped fine, may be added to the gravy or they may be previously prepared and added to the stuffing.

### Thanksgiving Apple Cake.

Scald a cupful of milk and one-third cupful of butter, one-third cupful of sugar and one-third teaspoonful of salt. When lukewarm add a yeast cake, two eggs and three and a half cupfuls of bread flour. Cover, let rise, beat well and let rise again. Turn into buttered dripping pan, let rise, brush over with melted butter, cover with sections of apples, brush over with butter, sprinkle with cinnamon, sugar and currants. Bake in a moderate oven and cover with whipped cream.

### Cranberry Frappa.

Four cupfuls of cranberries boiled in three cupfuls of water strained through dannel. Take three cupfuls of sugar and three cupfuls of cranberry juice and the juice of one-half lemon and mix all together and freeze. Delicious to serve with roast fowl.

### Mashed Turnips.

Pare and quarter turnips and boil steadily in unsalted water until tender, drain, mash and season with butter, pepper and a little salt.

### Thanksgiving Nut Bread.

Five cupfuls of flour, five teaspoonfuls of baking powder, a cupful of nuts chopped fine, a cupful of sugar, a beaten egg, two cupfuls of milk, one-half teaspoonful salt. This makes two loaves.

### Chicken Pie.

Dress, clean and cut up two fowls or chickens, says the Country Gentleman. Put in a stewpan with half an onion, a sprig of parsley and a bit of bay leaf; cover with boiling water and cook slowly until tender. When the chicken is half cooked add half a tablespoonful of salt and one-eighth of a teaspoonful of pepper. Remove chicken, strain stock, skim off fat, then cook until reduced to four cupfuls, thicken with one-third of a cupful of flour diluted with enough cold water to pour easily. Place a small cup in the center of a baking dish, arrange round it pieces of chicken, removing some of the larger bones; pour gravy and cool. Cover with piecrust in which several incisions have been made for the escape of steam. Wet the edge of the crust and put round a rim, having the rim come close to the edge. Bake in a moderate oven until the crust is well raised and browned. If puff paste is used it is best to bake the top separately.

## Turkey Was Well Done



### College Chess by Cable.

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