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Thanksgiving Preparations

By OLIVE STARCHER

Thanksgiving, a holiday celebrated by people of the United States since the Plymouth colony first observed it in 1621, will find Rogue valley folk prepared with all the traditional food. Families and friends from near and far gather together to offer prayers for the blessings they have received during the year, and to feast on fine turkeys, geese or hams, delicious sweet potatoes and spicy mince meat or pumpkin pies.

Not many couples raise their own turkeys any more, but Mr. and Mrs. L. B. Nelson of 1184 Morrow road did. Wondering about the weight of the bird he had selected for the big day, Mr. Nelson (upper left) carried the fowl into the kitchen and using the family bathroom scales, weighed both himself and the turkey. Then by deducting his weight from the total, presto, the Nelsons know how much turkey they'll have come Thursday.

Mrs. Ina Huson (center left) 505 Summit avenue, started her holiday cookery last week by baking cookies and fruit cakes. Thursday she will roast the turkey for a family dinner at the home of her son and daughter-in-law, Mr. and Mrs. Darell Huson.

Thousands of turkeys are raised in Jackson county every year, and last week they were being processed by the hundreds in many plants. At Northwest Poultry and Dairy Products company, 334 East McAndrews road, workers were busy Monday afternoon with a consignment of Silver broadbreast turkeys. Harold Sieg, 2624 Walden place, (lower left) places the prepared bird in a cellophane bag from which the air is pumped by a vacuum machine, and Mrs. Merna Schaffer, 788 Cherry lane, then dips the package into boiling water which shrinks the bag. Other workers weigh and tag the package and the turkeys are then ready for cold storage.

Favorite flower for the home and table at Thanksgiving time is the chrysanthemum, still in bloom in many valley gardens. Mrs. L. G. Gentner, 22 South Graveland avenue, is shown (upper right) with a few of the blossoms from the thousands she grew this year. The Gentners have more than 300 varieties, and they try several new ones each year to determine if they are suitable for this particular climate. Mrs. Gentner is a past president of Siskiyou district, Oregon Federation of Garden clubs.

When Mrs. John Henson (center right) makes dressing for the Thanksgiving bird, she uses cornbread. Mrs. Henson usually makes a batch of cornbread a few days before turkey-stuffing time, and lets it dry. Then in preparing the stuffing she crumbles the cornbread, adds chopped walnuts, celery, onion, the chopped cooked giblets and the giblet broth, and seasoning. Mrs. Henson prefers poultry seasoning over sage, and makes the cornbread with bacon grease instead of shortening. Mrs. Henson doesn't use a recipe, but her friends rave over the results when they eat her cornbread stuffing.

Thanksgiving is a family holiday, and family members sometimes travel a long way in order to be with relatives. Mrs. Lucy Lyman, (below, right) 423 King street, left a few days ago by United Airlines for Dallas, Tex., to spend the holidays with her nephew, Arthur Lyman Schoeni, who formerly lived here. It was the first air trip for Mrs. Lyman, who is more than 80 years old, but she was sure the trip would be enjoyable. Mrs. Lyman is shown with Miss Leora Andrews, United Airlines ticket agent, at the airport just before take-off time. (Brainard photos)

