

They Make Much of Thanksgiving Day



THE PILGRIMS' FIRST SABBATH IN AMERICA
Photo by Langford & Underwood

Mayflower Descendants Now Number Over 6,000

By JOHN DICKINSON SHERMAN

THANKSGIVING, according to American tradition, is intimately connected with the Pilgrims and New England, while at Christmas any thought of the beginning of the American celebration of the day takes us back to Virginia and to the jolly Dutch burghers of New Amsterdam.

And this is historically correct. For the "mass" in Christmas shows that it was an annual church festival in celebration of the anniversary of the birth of Christ. The Pilgrims, as everyone should know, had separated from the Established Church of England in part because of their dislike for its ritual. Therefore, while accepting the great event of Christmas day, they disparaged its observance.

Thanksgiving day, however, established itself naturally, as the outgrowth of the conditions of the colony. The turkey, which the friendly Indian hunters offered to them, came naturally to be the big thing of the Thanksgiving feast. And so did the pumpkin pie, for this was the agriculture of the Indian: corn in hills, with a climbing bean; pumpkins between the rows.

So, if anyone should celebrate Thanksgiving day with enthusiasm it is the descendants of the Pilgrims who came over in the Mayflower. Nobody knows just how many of them there are today, but more than five thousand are enrolled in the membership of the General Society of Mayflower Descendants and the society is growing. It's no easy matter to get on the rolls, either. There is a historian general who traces all lines of descent. Altogether there are probably between 6,000 and 7,000 descendants scattered all over the country.

There were 102 passengers on the Mayflower when she sailed from Plymouth, England, on September 16, 1620. One man died on board ship and one male child, Oceanus Hopkins, was born in mid-Atlantic. It might seem that with an original band of 102 there might be scores of lines of descent, but such is not the case. The Mayflower scions in this country today are in reality descended from only 23 possible lines. The intermarriage of the Pilgrim families is responsible for this reduction. Four lines are practically extinct.

Louis Effingham de Forest, historian of the New York Society of Mayflower Descendants, says that many lines have been extremely prolific, while others through the centuries have almost disappeared from the earth. The Bradford, Brewster, Howland and Alden lines perhaps have been the most prolific, while the number of Standishes and Allertons is comparatively small. The descendants of the original Governor Winslow are now living in Canada. When the Revolutionary war broke out they decided for the cause of the king and moved across the border. The Winslows of Mayflower descent now found in New York are of the line of the original Governor Winslow's brother.

The 19 more or less prolific family lines are those of John Alden, Isaac Allerton, William Bradford, William Brewster, James Chilton, Francis Cooke, Edward Doty, Edward Fuller, Dr. Samuel Fuller, Stephen Hopkins, John Howland, Degory Priest, Thomas Rogers, Henry Samson, George Soule, Miles Standish, Richard Warren, Wil-



REPLICA OF ORIGINAL MAYFLOWER
Photo by Langford & Underwood



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Ham White and Edward Winslow. The lines of John Billington, Peter Brown, Francis Eaton and Richard More are the ones practically extinct.

New York state has about 850 members. The total enrollment to date is about 5,200 members. Here is the New York table to descendants. The proportions probably hold all over the country. The table:

John Alden, 160; Isaac Allerton, 40; Francis Billington, second generation, 0; John Billington, 0; William Bradford, 163; Love Brewster, second generation, 27; William Brewster, 164; Peter Brown, 3; James Chilton, 15; Francis Cooke, 74; John Cooke, second generation, 28; Edward Doty, 16; Francis Eaton, 0; Samuel Eaton, second generation, 0; Edward Fuller, 34; Samuel Fuller, second generation, 33; Dr. Samuel Fuller, 2; Gyles Hopkins, second generation, 17; Stephen Hopkins, 62; John Howland, 140; Richard More, 0; William Mullins, 100; Degory Priest, 11; Joseph Rogers, second generation, 14; Thomas Rogers, 43; Henry Samson, 7; George Soule, 8; Miles Standish, 29; John Tilley, 140; Richard Warren, 143; Peregrine White, second generation, 6; William White, 15; Edward Winslow, 10. Many members, it is pointed out, have numerous lines of descent.

Capt. Richard Henry Greene, a Civil war veteran, formed a Mayflower society in New York state in 1894. Connecticut, Massachusetts and Pennsylvania quickly followed the example. These four states met in 1897 at Plymouth, Mass., and organized the General Society of Mayflower Descendants.

A state society was chartered in Illinois in June, 1897. The societies of the District of Columbia and Ohio came into being in March, 1898. New Jersey followed in August, 1900; Wisconsin, Rhode Island and Michigan in February, 1901. Later state societies were chartered in Minnesota, Maine and Colorado. There followed a period of steady growth until 1908, when California formed its society. The state of Washington's branch was chartered in 1912, and later charters were granted to societies in Kansas, Indiana and Nebraska. The Minnesota society is now inactive.

"Roughly speaking, the Society of Mayflower Descendants has, I should say, about 5,200 members," declared Frederick Dwight, secretary of the New York State society. "Massachusetts, as might be expected, heads the list with a membership of more than 1,000, while New York state has about 850. I doubt if the national membership is more than a small percentage of the persons who have Pilgrim blood in them in this country. Our congresses at Plymouth are becoming better attended each time they are held. At the last congress there were present 17 officers of the general society and 144 qualified delegates from all over the country. Some of them came from as far west as Nebraska and California.

"The membership of the Society of Mayflower Descendants is not made up of persons of a single glass, by any manner of means. It is far from being limited to Back bay and Park avenue. Persons from all walks of life—soldiers, workmen—came over on the Mayflower. The Society of Mayflower Descendants is a thoroughly democratic body. It has in it members from every trade and calling as well as many leading figures in our social fabric. The western farm and shop are just as much represented as are the eastern bank and drawing room. The Mayflower

WINTER'S COAT STYLES; PIQUANT FORMAL FROCKS

CLOTH and fur appear to be made for one another in this winter's handsome coats. They may go their separate ways, for there are all-cloth coats and all-fur coats—but they are in the small minority as compared with the fur-trimmed coats or coats in which cloth and fur are about equally represented.

The demand for the combination of cloth and fur has focused the atten-

tion of designers on new ways of using furs and also on emphasizing furs that have not been popularly used heretofore so that the last word in coat style is a word about fur.



Two Stunning Winter Coats.

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The two coats pictured are both made of velvety fabrics somewhat akin to soft fur in appearance. At the left a taupe coat of veloria cloth reveals the advantage of its texture and color for combination with Hudson seal. It is an advocate of the straight-front, opening at one side, and sponsors the barrel sleeve. A rich braid supplements the fur emplacements.

Marmot fur makes a luxurious garment of the graceful but simply cut coat at the right, with shawl collar extended into a full-length front panel. There is more fur than cloth in the flaring sleeves. Brown furs are found to harmonize perfectly with many

the fact that winter clothes are very becoming.

A bevy of new afternoon frocks has arrived, much given to tunics, godets, flares and ripples. The mode is in a gay mood and likes frocks that spell affluence. There is nothing prim about them and it is comforting to consider that fabrics that are hot at all expensive have a rich and luxurious look. Metal brocades and laces, crepe satins, delicate chiffons, look fairly regal, but are not out of reach of the modest purse. All that glitters is not gold—but what is the difference if the glitter serves its purpose? Certainly we are deeply indebted to the manufacturers of lovely fabrics.

Taking satins to begin with, designers have made many piquant frocks that depart from the straight-line silhouette without any loss of graceful



One of the New Formal Frocks.

colors for coats. This model can be recommended in brown suede velours with brown fur or in dark green, taupe in any of the velvety fabrics used this season.

Some of the latest arrivals in coats show the use of two colors in the fabric and fur bandings and collar as a finish. Others stress new ways of using furs, which are made into plaid effects combining light and dark furs in bandings. Leopard cat is a bold fur whose beautiful color and black markings combine with beautifully warm brown, black or certain dull shades of green.

slenderness. They are more becoming to most figures than the unbroken line of the chemise dress. One of the new arrivals, with a flaring tunic, shows a new development of this popular diversification of the afternoon frock. It is made of a supple satin and preserves the straight back and front lines that the mode approves. The body of the frock is pointed at the front, giving it a long line which is emphasized by a clever placement of embroidery. There is a touch of embroidery on the sleeves, also.

JULIA BOTTOMLEY.
(©, 1924, Western Newspaper Union.)

The Kitchen Cabinet

(©, 1924, Western Newspaper Union.)
"This old maxim in the schools That flattery's the food of fools; Yet now and then your men of wit Will condescend to take a bit."
—Jonathan Swift.

FOODS YOU WILL LIKE

Planked dishes sound complicated to one who has never prepared them. However, given the plank, a two-inch-thick oak, hickory or maple plank, with a groove far enough from the edge to hold the juices of the meat, and the rest is simple. A plank that has been used, browned and baked well is much better as it ages. It is best to put a new one, after giving it a good scrubbing and rinsing, into the oven and give it a good, hard baking.

Hot Cross Buns.—Dissolve one cake of compressed yeast in one-half cupful of lukewarm water; add two cupfuls of scalded, cooled milk, three cupfuls of flour; set in a warm place, adding of salt, two egg yolks, one-quarter of a cupful of melted butter, one cupful of currants or seedless raisins and enough flour to knead the mixture to a soft, light dough. When doubled in bulk turn upside down on a board lightly dredged with flour, roll in a sheet and cut into rounds. Set the rounds an inch apart in the baking tin. When doubled in bulk, bake a half-hour in a hot oven. When baked, brush over the surface of each with white of egg and return to the oven to dry and glaze. Remove to a wire cooler and decorate with confectioner's frosting, by piping a cross on each.

Terrapin of Lamb.—Cut into dice enough cold cooked lamb or veal to make two cupfuls. Rub together two tablespoonfuls each of butter and flour with one-half teaspoonful of salt, one teaspoonful of dry mustard and one-quarter teaspoonful of paprika. Add to one and one-half cupfuls of stock or milk and stir until boiling. Add one tablespoonful of catsup, two tablespoonfuls of currant jelly and two raw eggs; beat with a Dover egg beater until quite thick. Add the diced meat, two tablespoonfuls of lemon juice or flavored vinegar and turn into a hot dish. Serve on Boston brown bread, toasted and well-buttered.

A fine turkey is as important to serve with a turkey as the stuffing or any of the other accessories.

WHAT SHALL WE EAT?

This is the season of the year when the cool days stir the blood and quicken the appetite.

Potato Salad.—To six cupfuls of hot sliced potatoes, add two teaspoonfuls of salt, one-half teaspoonful of paprika, one small grated onion, one-half cupful of vinegar, two tablespoonfuls of chopped parsley and one cupful of heavy cream. Mix thoroughly, using two silver forks. Serve cold on a platter surrounded with slices of smoked ham.

Stuffed Celery Salad.—For a delicious tidbit this is a joy to the palate. Cream one tablespoonful of butter, add one cream cheese, a dash of paprika, one-fourth of a teaspoonful of salt and three stuffed olives chopped. Fill the hollow stalks of tender crisp celery. With a sharp knife cut across the stalks, making pieces about one-third inch wide. Add a little French dressing and on each individual portion place mayonnaise dressing dotted with walnut meats coarsely cut.

Canned Peach Pudding.—Put six halves of canned peaches through a colander, add one beaten egg, one-half cupful of milk, the same of sugar, one and one-half cupfuls of flour sifted with three teaspoonfuls of baking powder and one-fourth of a teaspoonful of salt. Lastly stir in two tablespoonfuls of melted butter. The batter should be quite stiff. Pour one-half of the mixture into a greased pudding dish, place over it six halves of peaches hollow side up, fill the cavity with red jelly or jam, pour the remainder of the batter and bake in a moderate oven for half an hour or until done. Sift granulated sugar over the top and set under the gas flame to melt the sugar and brown.

Cider Jelly.—Soften one-half package of gelatin in one-half cupful of cold water, and dissolve by setting the dish in hot water; add three-fourths of a cupful of sugar, and when dissolved and cooled add three cupfuls of sweet cider; let stand twenty-four hours. Arrange in tablespoonfuls around a platter of cold boiled ham.

Roast Beef.—Select a piece cut from the back of the rump, wipe with a damp cloth and set skin side down in a roaster, rub with salt and flour and place in a hot oven to sear over the surface; reduce the heat after twenty minutes, and let cook one hour and a half. Serve with:

Nellie Maxwell

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Hired Man Knew

"That new hired man of mine isn't much of a worker, but he is a living wonder at arguing politics," stated Farmer Fumblegate. "He not only knows all about the subject, but tells it to everybody who will listen. Yesterday he was sitting on the top rail of the fence smoking his pipe and denouncing our statesmen in a way that ort to have made 'em ashamed of themselves."

"We pay for extra sessions of congress and then find they ain't worth it," says he. "If they got cash for their gabble all the Hon. in Washington would be richer than Henry Ford. A political lasher," says he, "is the p'int that a statesman gets the voters to fix their eyes on while he slips around and tunnels in at the back side. It looks—l-gorry!—as if a good many of our honorables would be exterminated by the—"

"Then the rail broke under him. He just can'tly dropped down to the sec-

ond rail, biting off the stem of his pipe as he done so, but never missing a lick in his argument."
"—foot and mouth disease!" says he.—Kansas City Star.

Profit From Experience
Experiences are stepping stones in life's progress, said Emerson, but he implied that one must profit from experiences in order to advance. The great trouble with most people who stand still is that they do not profit as they should.—Grit.