

# ELON lifestyle

## Turkey traditions differ for many students

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Features Editor

Thanksgiving in America is a time for family, appreciation and food.

Students will head home next week to celebrate the holiday. The day will be spent eating turkey, stuffing and homemade pumpkin pie.

"All my surrounding family gets together at my uncles," said sophomore Nina Focheaux. "It is one of the few times we are all together."

Focheaux goes on to explain that Thanksgiving is her favorite holiday.

Thanksgiving holds an important historic symbolism for America. The pilgrims sailed to America aboard the Mayflower to flee religious persecution in England.

Americans first winter was hard and devastating. Forty-six of the original 102 who sailed to America died. The remaining colonist decided to celebrate the spring crop with a feast. The Native Americans who had helped them survive their first year joined the dinner to help them commemorate.

The feast was more of a traditional English harvest festival than a true "Thanksgiving" observance. It lasted three days.

Today, people still celebrate the holiday with a big feast. Turkey, corn, applesauce and pumpkin pie are all foods that represent a good spring crop.

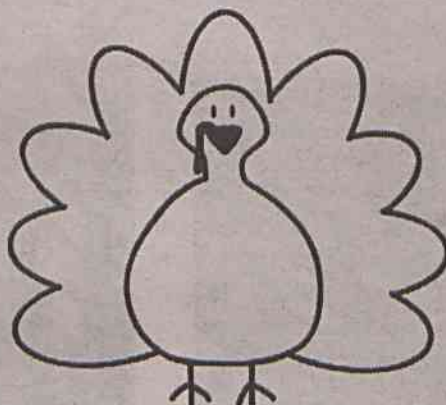
Today, eating the turkey is not the only event to look forward too.

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The best part about Thanksgiving is the morning after. My family gets up early and goes shopping for Christmas presents.

-Lisa Denny, sophomore

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Shopping has also become a big part of the post Thanksgiving tradition. Black Friday, as it has been nicknamed, is one of the busiest shopping days of the year. Many consider it the "official" beginning to the Christmas shopping season. The "black" in the name comes from the accounting practice indicating black ink for profits and red ink for losses. Black Friday is the day when retailers traditionally get back "in the black" after operating "in the red" in previous months.

"The best part about Thanksgiving is the morning after," sophomore Lisa Denny said. "My family all gets up early

and goes shopping for Christmas presents."

Denny continues that her family doesn't always have the traditional Thanksgiving dinner.

"We have no Thanksgiving tradition," Denny said. "This year we are going on vacation instead, but we will still shop."

In fact, the date of Thanksgiving was by Franklin Roosevelt, who set it up one week to the next-to-last Thursday in order to create a longer Christmas shopping season. Public uproar against this decision caused the president to move Thanksgiving back to its original date two years later. In 1941, Thanksgiving was finally sanctioned by Congress as a legal holiday, as the fourth Thursday in November.

"We always have a great time shopping and just being together for the day," Denny said.

Families all over America will be celebrating Thanksgiving a little differently. They will, however, have the common goal of giving thanks for all that they have.

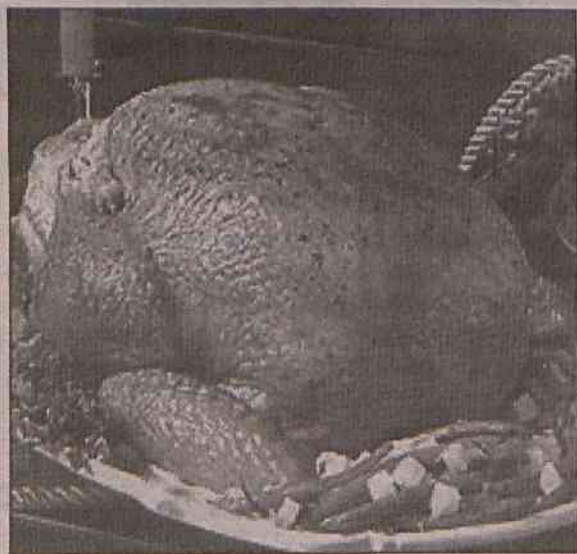
Many people would agree that Thanksgiving kick starts the busy Christmas season.

"I like how Thanksgiving is the beginning of the holiday season," Focheaux said.

As we look forward to final exams, winter break, and celebrating with family, we will all sit down to our own feasts next Thursday to celebrate, just as the pilgrims did years ago.

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## Gobble up your Thanksgiving dinner and make it too



### Honey and Spice Glazed Turkey

- 2 teaspoons chili powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/8 teaspoon ground red pepper
- 2 tablespoons honey
- 1 teaspoon cold water
- 1 15-pound WHOLE TURKEY, thawed if frozen
- 2 tablespoons vegetable oil

1. Preheat oven to 325 degrees F. Mix chili powder, garlic powder, allspice, cumin, salt, red pepper, honey and water in small bowl until well blended; set aside.
2. Remove neck and giblets from body and neck cavities of turkey; discard or refrigerate for another use. Drain juices from turkey; dry turkey with paper towels.
3. Turn wings back to hold neck skin against back of turkey.
4. Place turkey, breast up, on flat roasting rack in roasting pan 2 to 3 inches deep. Brush turkey with oil.
5. Roast turkey in the preheated oven for a total of 3 to 3-1/2 hours, covering breast and top of drumsticks loosely with foil after 2 hours to prevent overcooking of breast.
6. Uncover turkey breast and brush turkey with honey-spice mixture when about 45 minutes of roasting time remains. Return foil to top of turkey and continue roasting until food thermometer, inserted deep in thigh, reaches 180 degrees F.
7. Let turkey stand 15 minutes before carving.

Recipe courtesy of [www.eatturkey.com](http://www.eatturkey.com)