

## The Day Before Thanksgiving



### New England Thanksgiving Busy Time



Thanksgiving day! How these words spelled days and days of work and worry for the colonial housewife! A festive holiday it was called by proclamation, observe a writer in the Boston Herald, but actually it represented a day which demanded more preparation than most any other in the year. Our old New England traditions required it—the Puritans did, so must we—was the common understanding of the day.

In days of yore grandmother would start her Thanksgiving preparation weeks in advance. The pies must be made. Of course she would not serve mince pies that hadn't "ripened." They were made in quantity and put down cellar where they frequently froze to a solidity overcome only by a hot oven just before the feast.

In passing it might be well to remind you of the custom in one New England family to have three pieces of pie for breakfast on Thanksgiving morn. Mince, apple and squash were the three dictated by tradition.

Well in advance of the traditional day one would see grandmother take down the seasoning used but a few times a year, the crackers would be ground up and gradually the stuffin' for the turkey was prepared—this also went down cellar to ripen. We mustn't forget the plum pudding which was made well in advance and hung in a bag up in the attic suspended from a nail so interested mice could not approach.

Then came the days before Thanksgiving. Sons were drafted to



Thanksgiving Preparations Started Long In Advance

collect and crack the butternuts, walnuts, beechnuts, etc. (and more than one finger was smashed in the process). Daughters were drafted to peel squash, turnips, carrots, potatoes, sweet and white, and of course the proverbial tear-producing onions.

The turkey must be caught, killed, plucked, singed and hung up for a day before he was brought to the kitchen. Grandmother must make her famous nut bread for William ("he does like it so when he comes home"). "Sadie, you make the fudge—Alice, you make the molasses candy—Sue, you make—" and so it goes. Everyone hustles, all

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wanting the same ashes, the same stove cover, the mixin' spoon, etc.

"Johnnie. Oh, Johnnie! Go down to the village and get me some more crackers—Glory me! I've run out of seasoning"—and the errands start.

These were typical New England days of preparation for the Thanksgiving feast, all of which must be executed in addition to the regular chores of making butter for market twice a week, churning the cottage cheese, collecting the eggs, etc.

Then came the day—the house must be spic and span. Dozens of pictures must be dusted, the parlor must be opened up, woad brought in for the extra stove, chestnuts gathered to put on the fireplace hearth—and on went the great process of preparation.

The folks came, hugs and kisses went the rounds, the new baby was chucked under the chin and an immediate retreat to the kitchen by the feminine members, took place. By one-thirty or two the feast took place—and then the dishes. Stacks upon stacks of dishes, pots and pans



The Wonderful Feast Is Served To The Happy Guests

(usually the turkey pan went under the sink for scouring the following day).

Games, gossip, etc., occupied a brief period until time for supper, when again the kitchen staff swung into action and made turkey sandwiches, poured the cider and cut up the pies.

As the lights were blown out it was usual to hear the women folk say, "Didn't we have a good time, but isn't Thanksgiving a tiresome day!"

This was the Thanksgiving of yore contrasted to the modern Thanksgiving of a restful morning, a motor ride through the country or a ride "in town," a sumptuous dinner prepared by chefs who have vied with grandmother and her recipes until even she is forced to admit that she has been surpassed—a delightful matinee at the theater and an evening in the game cellar at home. What a contrast—and what a pity that grandmothers of old couldn't be here now to reap the benefits of the advance of New England family traditions!

#### PLYMOUTH ROCK

Because the proprietor of a home for tourists solicited patronage on historic old Plymouth Rock in Massachusetts, he was brought before the town council of Plymouth within whose border the old rock lies. The ruling of the council was that the old rock does not belong to the town or to any private individual but to the entire country, all Americans having the same rights of ownership—in this shrine.

Any port in a storm didn't work out so happily for a Kansas rabbit. The bunny, fleeing from a dog, leaped into a grain binder and came out neatly bound in a sheaf of wheat. The dog's owner, D. O. Rupp, had rabbit stew a little later.

## Roasting the Thanksgiving Turkey



First, select a plump, well-fattened turkey. Either a young or an old turkey can be made excellent eating, but you must know which you have, for it makes a difference in the way you cook it. Allow from one-half to three-quarters of a pound in the weight of the turkey as you buy it for each person to be served—remembering that in the larger kinds you will get more meat in that proportion to bone. With a 15-pound turkey, for instance, you can get 20 very generous servings.

The dealer will usually draw the turkey for you, but certain things have to be looked out for at home. Cut off the oil sac, take out the windpipe and lungs, pull out any pin feathers and singe off hairs. Do this quickly so as not to darken or scorch the skin. Wipe the body cavity with a soft cloth wrung out of cold water. Scrub the outside with a wet cloth and soda or corn meal. Rinse off quickly and wipe the bird dry inside and outside. Never let a turkey or any other poultry soak in water. You lose flavor and food value.

Rub the inside with salt before putting in the stuffing. Slip a crusty end slice of a loaf of bread into the opening near the tail to hold in the stuffing, tuck the legs under the band of skin left for that purpose,

and sew up the slit with soft white twine. After stuffing and trussing the turkey, rub the outside all over with butter, salt and pepper and pat on flour. Lay a piece of turkey fat over the breast. Place on a rack in an open roasting pan. Do not put any water into the pan. Water in a roasting pan makes steam, and steam around a roasting turkey or any tender meat draws out the juices.

Have the oven hot (about 450° F.) when you put the turkey in. Brown it lightly for half an hour in this hot oven and after the first 15 minutes turn the bird with the



Testing The Doneness Of The Bird For The Great Feast

breast down so it will brown all over. Then reduce the oven heat to very moderate (325° F.).

If the turkey is young, continue the roasting at this moderate temperature with no lid on the pan until the bird is done. Baste with pan drippings every half hour.

For a turkey a year or more old, after browning in the hot oven, put the cover on the roaster, and con-

tinue the cooking in the moderate oven (about 325° F.). You will probably need to allow 4½ hours for a 15-pound bird a year or more old.

To test the "doneness" run a steel skewer or a cooking fork into the thigh next to the breast. If the juice does not show a red tinge, the turkey is done. Make gravy with the giblets and drippings.

The bureau of home economics, United States Department of Agriculture, which gives the foregoing suggestions, also supplies this recipe for a savory stuffing, and one for giblet gravy. For stuffing:

- 2 quarts dry bread crumbs
- ¾ cup fat, butter and turkey fat
- 1 small onion, chopped
- ½ cup chopped parsley
- 1 pint chopped celery
- 2 tablespoons salt
- 1 to 2 tsp. savory seasoning
- Pepper to taste

In the melted fat cook the onion, parsley and celery for a few minutes. Add the bread crumbs and seasonings and stir all together until the mixture is thoroughly heated. Pile the hot stuffing lightly into the turkey, but do not pack.

Giblet gravy: Simmer the giblets (liver, gizzard and heart) and the neck in one quart of water for about an hour. Drain the giblets and chop them fine, saving the broth. If there is too much fat on the drippings in the roaster, skim off some of the excess fat and leave about one-half cup. Into these pan drippings stir six level tablespoons of flour. Then gradually add the cool broth from the giblets and enough more cold water to make a thin smooth gravy. Cook for 5 minutes, add the chopped giblets and season to taste with salt and pepper.

## FARMERS' CHECKS READY

SHELBY, November 15.—Monday checks totalling \$125,000 will go out to Cleveland county cotton farmers from the office of John Wilkins, county agent. The checks arrived today from Washington, and represent the second rental payment.

## BOOM SEEN IN BUILDING

The construction industry in the United States had in October the best month since December, 1933, according to the F. W. Dodge corporation, New York. The corporation's survey for October showed that building activity has begun to "zoom."

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# THE EDUCATION OF YOUR CHILDREN

Is there anything any more important than the proper education of your children? Could there be any greater disaster to our national life than would come from a sudden and drastic cutting of all public school budgets? Say to an extent that would deprive 1,641,000 boys and girls (possibly including yours) of the opportunity for any education whatever?

Can you afford to remain idle and silent in the face of such a possibility? Or will you join the millions of citizens who are today awakening to a very real and pressing threat to the future of our public educational institutions.

Such a threat lurks in the possibility of government ownership and operation of the nation's railroads which now contribute to public education (in the form of taxes) more than a half million dollars a day during the average school year. Government owned and operated industries pay no taxes. If, and when, the government takes over the country's rail carriers, either every public school budget in the nation will have to cut to the bone or you will have to help bear an additional tax burden of at least one hundred and fifty millions of dollars a year—the amount of total railway taxes that annually go into the school budgets of the nation.

Within a recent year, the Norfolk and Western Railway—your railroad—contributed more than four million dollars, or 50 percent of its total taxes, toward the support of your public schools—taxes that paid for the schooling of more than 45,000 children—your boys and girls.

Despite these known facts there are those who would turn the railroads over to the government—and thereby jeopardize the entire educational structure of the country. Their activities and propaganda constitute a real threat to the proper and complete education of your children. The time has come to face this threat squarely; to fight for the right of every boy and girl to the useful lives that result from adequate schooling.

Government ownership of railroads can be effected only by Congressional action; by the vote of your representatives in congress. Their vote on any measure reflects, to a large extent, the views of their constituents; your views. That places full responsibility for the solution of this problem upon every citizen; upon you. Therefore, if you are opposed to government ownership of railroads, you must express, vigorously and repeatedly, your opposition. You must demand that your representatives in Congress actively oppose and vote against it or elect representatives who will recognize the danger to public education in government ownership and operation of one of the nation's greatest industries. And you must act promptly.

# NORFOLK AND WESTERN RAILWAY