

## HOUSEHOLD.

### Making Others Thankful.

Said old gentleman Gay, 'On a Thanksgiving day,  
If you want a good time, then give something away';  
So he sent a fat turkey to Shoemaker Price,  
And the shoemaker said, 'What a big bird!  
How nice!  
And since such a good dinner's before me I ought  
To give Widow Lee the small chicken I bought.'  
'This fine chicken, oh, see!' said the pleased  
Widow Lee,  
'And the kindness that sent it, how precious to me!  
I would like to make some one as happy as I—  
I'll give Washwoman Biddy my big pumpkin pie.'  
'And, oh, sure!' Biddy said, 'tis the queen  
of all pies!  
Just to look at its yellow face gladdens my eyes.  
Now, it's my turn, I think, and a sweet ginger cake  
For the motherless Finigan children I'll bake.'  
'It smells sweet of spice, and we'll carry a slice  
To poor, little lame Jake, who has nothing that's nice.'  
'Oh, I thank you, and thank you!' said little lame Jake;  
'Oh, what a bootiful, bootiful, bootiful cake!  
And, oh, such a big slice! I will save all the crumbs,  
And will give them to each little sparrow that comes.'  
And the sparrows they twittered, as if they would say,  
Like old gentleman Gay, 'On a Thanksgiving day,  
If you want a good time, then give something away.'

—'Little Men and Women.'

### Planning a Thanksgiving Dinner.

(Gussie Dunton, in the 'North-western Christian Advocate.')

'Oh, dear! I am so tired,' said Mrs. Rowe, as she seated herself on Mrs. Forbs's shady back porch, where she was preparing some vegetables for dinner. 'It seems as if I never would get rested from that Fourth of July dinner. One hasn't the least idea how much work there is involved.'

'Well, I have,' interrupted Mrs. Forbs. 'I know all about it. You thought it would be so nice to invite all of John's people and have them see your pretty home and nice dishes and taste some of your excellent salads. And then, of course, you felt under obligations to them for they had all invited you—and you wanted everything spick and span. So you polished silver, washed doilies, scrubbed and cooked and baked and fumed, until, when you finally got your company seated at the table you scarcely knew whether your head was on or off, and all the praise of your nice dinner didn't take the pain out of your back.'

'Well,' laughed Mrs. Rowe, 'I shall have to admit that is a pretty correct diagnosis of the case. But what puzzles me is, how did our grandmothers manage their big dinners?'

'I don't know, but I will tell you how we manage our Thanksgiving dinner. You see, we, like everyone else, had strayed so far from the primal idea of Thanksgiving that our menus had grown so elaborate that the only feeling of thankfulness the housewife had was that the toil and turmoil were over for another twelvemonth.'

'It was getting so difficult to get anyone in our family to have the dinner, when Uncle Delos hit upon a plan, and it was this: that he and Aunt Mary—well, I put it in his own words—Said he: 'We want you all to come to our home every Thanksgiving. There is plenty of room and a hearty welcome for you all, but Aunt Mary ain't so chipper to work as she once was, "so you'll have to bring your

dinner." I appoint Francis and Bessie to look after the next dinner.'

'At first the idea seemed a little strange, but when we came to talk it over we all agreed it was an excellent plan.'

'Two weeks before Thanksgiving Francis and I wrote out a menu—a good, wholesome, hearty, old-fashioned kind—then we called upon all the married women of the family, read our menu to them and asked each one what she would like to furnish. Aunt Jennie said she would furnish turkey, as they were the larger family and kept a girl; grandma pies, myself doughnuts and brown bread, and so on through the list. Each one prepares her part Wednesday and all is sent to Aunt Mary's early in the morning, where her big range is hot and ready for its contributions.'

'This arrangement leaves all free to attend the Thanksgiving service except the committee, who go with the food and attend to the dinner and setting of the table. The table, by the way, is made of long boards laid on three sawhorses, so it can easily be removed to the attic for another year.'

'This plan leaves Aunt Mary free to entertain her guests, we have a long afternoon to visit, play games or enjoy the programme that the boys and girls home from college provide for their share of the dinner.'

'We all go home happy, as each has helped to share the burden and expense, each has helped to entertain and been entertained, and, best of all, we have more to put on the contribution plate when it is passed at the morning service because the expense of our own dinner is so light.'

### Cooking and Serving Our Thanksgiving Dinner.

(Elizabeth W. Morrison, in the 'Household-Ledger.')

It has been said that 'one swallow doesn't make summer,' but one turkey certainly would make a Thanksgiving all by itself if correctly dressed for the serving.

Never buy a turkey weighing less than ten pounds, as below this weight you get bones instead of flesh, and a good chicken or duck is much more satisfactory. A turkey weighing anything over eight pounds does not have any larger frame than one at that figure. But it commences to lay on flesh, and this is what counts.

See that the legs are black and smooth, not grayish, with heavy scales. The skin should be white and easily broken.

After a turkey is trussed well all over, dust with pepper, salt, and cover with a thick coat of flour. This will give a crisp skin. After placing fowl in 'dripping' pan, fill as full as possible with boiling water, place the giblets, liver, heart, gizzard in, and commence to cook. This is the manner in which our ancestors roasted their Thanksgiving bird, and I can guarantee that it is beyond improvement. At the end of allowed time, this liquid should have been absorbed by the fowl, leaving a rich brown sediment in the pan to form the basis of the gravy. The giblets should be minced fine and added to the latter.

A delicious dressing is made of the inside crumb of two or three loaves of bread a day old. Crumble fine; add to this one cup of butter melted, one tablespoonful of salt, two teaspoonfuls pepper (one of black and one of paprika), one medium onion, bunch celery, twelve stalks parsley, if fresh, or one tablespoonful of dried, all minced very fine, and two eggs. Whip together, fill your bird and sew up the vents.

Place the fowl breast downward in the pan, as this allows the juices to run into the white flesh, making this usually dry meat juicy and delicious. Turn the turkey breast up about one hour before removing from oven so as to brown it.

In roasting allow fifteen minutes to each pound for young fowls; older ones require at least twenty minutes. Cook slowly until half an hour before it is done, then start up the fire briskly to brown and crisp the skin. Baste with juices in pan every ten minutes, as herein lies the secret of a juicy well-flavored turkey.

Garnish the roasted turkey with stuffed onions, fried oysters or stuffed olives.

A boiled ham offsets the turkey on some

Thanksgiving tables, and where a large family is gathered around the festive board it will be easily disposed of. For this occasion it should be baked. Cut off all blackened parts, place in kettle of cold water and boil fifteen minutes, drain off water and add clear, cold water. Then set where it will boil slowly for two hours; remove from kettle, take off part of the rind, leaving a little on the small end, and cut into points. Cover the upper side with a thick flour-and-water dough; set in pan half filled with water, and bake until tender. Remove from pan; take off crust; spread with fine cracker crumbs mixed with a little brown sugar; set in hot oven to brown, and garnish with frill on small end, cloves and parsley.

For this festal day the cranberry jelly may be molded in a shallow cake tin, and when firm cut into cubes. The effect is tempting.

Try mashed sweet potatoes for a change. Boil, then pare, mash very smoothly, adding sweet cream, butter and salt. Of course, the white potato must also be served, and these could also be mashed. The two kinds mashed side by side and formed by a tablespoon into egg shape as they are dipped from the dish, present an appetizing effect.

Relishes should form one of the attractions in the shape of crisp celery, tiny sour pickles and olives. Salted peanuts (the red skin removed before salting) and almonds are always appreciated; but the latest is pecan meats salted. Do not blanch the latter, but toss them in a little olive oil, then sprinkle with salt and brown in a moderate oven.

Ices and creams can form one of the desserts, but, as a rule, the family are willing to dispense with this if pumpkin pie and Indian meal pudding are forthcoming.

An old recipe for pumpkin pie, guaranteed, is here appended: For one large pie allow one coffee cupful stewed pumpkin, which has been slightly scorched in stewing; three eggs, one pint milk, one teaspoonful pulverized cinnamon, one-half cupful Porto Rico molasses, one quarter-cup sugar, one generous pinch salt. Mix all together, adding milk last. Fill pastry lined dish and bake in moderate oven until a knife thrust in the centre comes out clean.

For the pudding this recipe will be found deliciously toothsome: Mix together one cupful each of molasses and yellow cornmeal; pour over one quart of boiling milk; add one-half cupful butter, one level teaspoonful each of salt, cinnamon and ginger; let batter become quite cold; then turn into a buttered dish, pour over the top one pint of cold milk and set in the oven. Do not stir the milk into the pudding. Bake slowly three hours. When ready to serve place spoonfuls of whipped cream, dusted with grated maple sugar, on top. If a silver pudding dish is in your possession, place the dish inside, otherwise wrap a neatly folded napkin about it and fasten with a pin.

An appropriate centerpiece is of fruit. Polish the apples, dust peaches, and wipe bananas, oranges and lemons with damp cloth. Dip grapes in cold water and drain thoroughly. Set all where they will be chilled.

A bit of parsley, the foliage of celery or watercress laid at one side of any meat dish adds wonderfully to its appearance.

### Training Children.

(Elizabeth S. Gilchrist, in the 'New England Homestead.')

The social club was spending the afternoon with Mrs. Doane, and the conversation turned to the training of children. After each one had given her theory on the subject, one of the ladies appealed to the hostess. 'Cannot you give us some points on the training of children?' she asked. 'Yours are known to be models of courtesy, studious and always ready to do their very best in whatever they undertake.'

'One of the most difficult of my tasks,' replied Mrs. Doane, 'was the studying out of some plan to make them attend to their lessons and their various duties. As soon as each had attained sufficient age, a certain task was allotted and this must be performed at an appointed time and in a precise manner, according to instructions. I found that in spite of all my admonitions they would rush through their tasks, and were given to scamping through their work in the most wretched fashion.'

'Ordinarily punishment and the continued line upon line, and precept upon precept, ut-