

## The Annual Feast.

## SIX THANKSGIVING DINNERS.

[Gathered from Various Sources.]

## MRS. HOBBS'S SIMPLE DINNER.

Tomato soup  
 Baked haddock, drawn butter  
 French fried potatoes  
 Roasted chicken, giblet sauce  
 Cranberries  
 Baked rice  
 Peas  
 Mayonnaise of celery  
 Wafers  
 Cheese  
 Mince pie  
 Custard pie  
 Coffee

## MISS FARMER'S ONE-COURSE DINNER.

Oyster soup, crisp crackers  
 Celery  
 Salted almonds  
 Roast turkey  
 Cranberry jelly  
 Mashed potatoes  
 Onions in cream  
 Squash  
 Chicken pie  
 Fruit pudding, sterling sauce  
 Mince, apple and squash pie  
 Neapolitan ice cream  
 Fancy cakes  
 Crackers  
 Cheese  
 Black coffee

## OLD NEW ENGLAND DINNER.

Roast turkey  
 Chicken pie  
 Potatoes  
 Onions  
 Squash  
 Turnips  
 Celery  
 Cranberry sauce  
 White and brown bread  
 Plum pudding  
 Apple pie  
 Mince pie  
 Pumpkin pie  
 Nuts  
 Raisins  
 Apples  
 Tea  
 Coffee

## PLAIN TWO-COURSE DINNER.

Roast duck, apple stuffing, giblet gravy  
 Browned sweet potatoes  
 Peas  
 Creamed onions  
 Brown bread  
 Plum jelly  
 Steamed prune pudding, lemon sauce  
 Pumpkin pie  
 Mince pie  
 Grapes  
 Pears  
 Nuts

## "MODERN" DINNER.

Cream of tomato  
 Croutons  
 Salted almonds  
 Scalloped oysters  
 Boiled turkey, celery sauce  
 Parisienne potatoes  
 Buttered chestnuts  
 Baked apple meringue with cream  
 Grapes  
 Nuts  
 Coffee

## A TEN-COURSE DINNER.

Cream of chestnuts  
 Croutons  
 Fricassee of oysters  
 Pickles  
 Stuffed peppers  
 Roast turkey, giblet stuffing  
 Cranberry sauce  
 Mashed potatoes  
 Turnips, with parsley butter  
 New cider  
 Apollinaris  
 White velvet sherbet  
 Roast duck  
 Currant jelly  
 Nuts and raisins  
 Bonbons  
 Hominy  
 Brussels sprouts  
 Apple and celery salad  
 Cheese  
 Wafers  
 Squash pie  
 Plum pudding  
 Mince pie  
 Fruit  
 Confectionery  
 Nuts  
 Coffee

SNOW PUDDING  
WITH VARIATIONS.

This popular dessert can be made with so many variations that it can be served once a week the year round without danger of the family tiring of it. The plain pudding is made with 3 slightly heaping tablespoons corn starch, the same of sugar, both being wet up with a little cold water; pour one pint of boiling water on the mixture, stirring till all is clear. Into this stir thoroughly the stiffly beaten whites of 3 eggs, after which pour the mixture into an earthen dish and steam 20 minutes. Use a large dish, as it rises while steaming. To be served cold with a sauce of sweetened cream with flavoring; or whipped cream may be heaped on each portion when served.

A nice change is to use a sauce made from the yolks of the eggs beaten up with 1 cup sugar, 1 cup milk, a pinch of salt and a little flavoring. Cook in a double boiler, stirring all the time, and when cold surround each portion of the pudding with a border of the custard sauce. The pudding can be made more attractive by steaming it in custard cups, filling each one not more than two-thirds full; when cold put each portion in a saucer and serve with any sauce. For a further variation, use part fruit juice with the boiling water, and place a little of the fruit around the pudding as a garnish. Canned peaches are especially nice for this purpose, and the whipped cream to be served with it should have a dash of the peach juice. Orange or lemon

juice in small quantities is also very nice, in which case plain sweetened cream should be used.—[Marian Meade, F. & H.]

## TO CARVE A TURKEY.

Have a chair sufficiently high to bring the carver well above the table, and a spoon to remove the dressing, a sharp, strong, two-pronged fork and a broad-bladed carver. Have the fowl before you on its back with the neck toward your left hand.



Insert the fork in the breast far enough back that slices of the white meat may be easily removed. Hold the knife firmly in the right hand, the forefinger extending over the back of the blade and sever the drumstick from the second joint at one cut. Next cut between the thigh and the body, down to the back and remove the thigh. To loosen the side bone insert the point of the knife between it and the backbone and give the blade a sharp twist outward. Reverse the turkey and remove the other leg and wing. The white meat should be cut from the breast in thick slices and it is sometimes best to remove the wishbone before carving the breast of fowl.

In serving, it is easier to have warm plates near the one who is carving and after a few pieces are cut serve them to the guests with a little dressing. This method avoids a very full platter, which hampers the carver.—[L. M. Annable.]

## CONFECTIONS.

Glaze Nuts: Two cups sugar, 1 cup boiling water, ½ teaspoon cream tartar. Put ingredients in a smooth saucepan, stir, place on range, and heat to boiling point. Boil without stirring until syrup begins to discolor. Carefully wipe off sugar which adheres to sides of saucepan, which will prevent burning. Remove saucepan from fire, and place in larger pan of cold water to instantly stop boiling. Remove from cold water and place in a saucepan of hot water during dipping. Take nuts separately on a long pin, dip in syrup to cover, remove from syrup, and place on oiled paper.—[Fannie M. Farmer.]

Walnut Fudge: Three cups sugar, 1 cup milk, 2 oz. butter, vanilla. Boil 10 minutes or until it makes a soft ball when tried in cold water. Then set kettle into pan of cold water and beat until creamy. Just before pouring into the pan, stir in a cupful of coarsely chopped walnut meats. Then pour into pan and cut into squares when cold.

Nut Cake: Two cups flour, 1 teaspoon baking powder, ½ cup butter, 1 cup sugar, 2 eggs, ½ cup sweet milk, 1 cup nut meats, 1 teaspoon vanilla. Sift flour and baking powder together. Cream the butter, beat in the sugar gradually, then the yolks of the eggs and flavoring. Add the milk and flour alternately, and lastly the stiffly beaten whites of the eggs. Mix in carefully the nut meats chopped coarsely. Bake in shallow pans. Ice and put unbroken halves of the nuts on top.

Walnut Caramel Frosting: Of light brown sugar 1 lb., 1 cup cream, small cup butter, boil 20 minutes, add ½ lb. finely chopped nut meats, 1 teaspoon vanilla. Stir till cool and of right thickness to spread.

Nut Cookies: Take 2 cups sugar, 2 eggs, ½ cup melted butter, 6 tablespoons milk or a little more than a third of a cup, 1 teaspoon cream tartar, ½ teaspoon soda, and 1 cup chopped kernels stirred into the dough.

Roasted Chestnuts: Cut a slit in the shell of each chestnut, put them in a perforated pan, or a popcorn popper, over an open fire. Shake them while cooking. They are done when they burst open and will peel off easily. Serve them hot.

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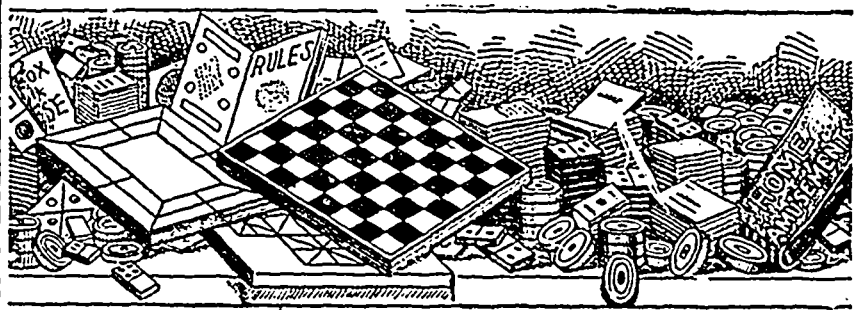
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