

# "Ye Olde Thanksgiving Dinner"

By MARJORY DALE

IF there is one day in the year sacred to old traditions and customs it is Thanksgiving. On all the three hundred and sixty-four days in the year, especially now, we must cultivate the new ideas, and strain every nerve to be up to the minute and doing, to keep watch over our market bills and table fare, making the dollar go as far as possible. But this surely is one occasion upon which the present day economy is unheeded.

So, for Thanksgiving let us go back to the things that are tried and true and to our memories dear. Let this be a real old fashioned Thanksgiving.

Dinner—the kind our grandmothers used to make.

Don't be tempted by novelties when planning the menu, but stand by the old-fashioned dishes. Every family has traditional specialties connected with Thanksgiving—be sure to have them.

Follow the old custom of setting the table, put the cranberry sauce, celery, and pickles right on the table, and set the "Royal bird" uncarved before the host.

Follow the old custom of letting all have a "finger in the pie." The girls may set the table, while the boys crack the nuts, and the little ones shine the red apples until they can see their own rosy cheeks reflected in them. The artistic one of the family should arrange the centre piece, which should be a great mound of beautiful fruit as it is really more appropriate than flowers.

Gather the autumn berries and place twigs here and there between the dishes. This is a pretty decoration.

Two of the following menus will appeal to those wishing to preserve "ye olde tyme" ideals of Thanksgiving. The others will lend themselves fittingly to the schedule of those now changing to the war time ideas of saving, even for so festive an occasion.

## MENUS

Home Canned Tomato Puree  
Roast Turkey  
Chestnut or Oyster Stuffing  
Sausage, Apple Garnish  
Mashed Potato Puffs  
Scalloped Cauliflower  
Cranberry Jelly Garden Salad  
Cheese Balls  
Thin Brown Bread Sandwich  
Tutti Frutti Freeze Salted Nuts  
Candied Cranberries Coffee

Clear Broth Croutons  
Roast Chicken, Giblet Sauce, Dressing  
and Stuffing  
Tossed Potatoes Squash  
Cranberry Sauce Celery  
Home Made Pickles Brown and White  
Bread  
Old Fashioned Baked Plum Pudding  
Hard Sauce  
Nuts Raisins Fruit  
Coffee

Barley Soup Danube Glace  
Planked Halibut  
Rice Timbales, Tomato Sauce, Green  
Peas  
Marsh Mallow Pudding  
War Time Cake  
Coffee Candied Dates  
or  
Clear Chicken Broth  
Chicken Fricasse  
Dumplings and Green Peas  
Celery Salad  
Inexpensive Sherbet  
Home Made Bon Bons  
Coffee

## RECIPES

### Giblet Stuffing

Stew giblets, tips of wings and neck till tender in plenty of salted water. Mince, and reserve half to add to gravy; put through meat chopper, two onions, 2 slices of fat salt pork, 2 stalks of celery, and 2 cold potatoes, add to this half the giblets, black pepper, salt and sage, 3½ cupfuls cracker crumbs and 1 egg. Then moisten with liquor in which giblets were boiled until it is soft enough to drop from spoon.

### Tossed Potatoes

Simple recipe. Pare, soak potatoes overnight in cold water, boiled and the water drained off, and "tossed" a bit at the open window until they are like snow balls. Put in hot dish in heating oven till ready to serve.

### Old Fashioned Plum Pudding

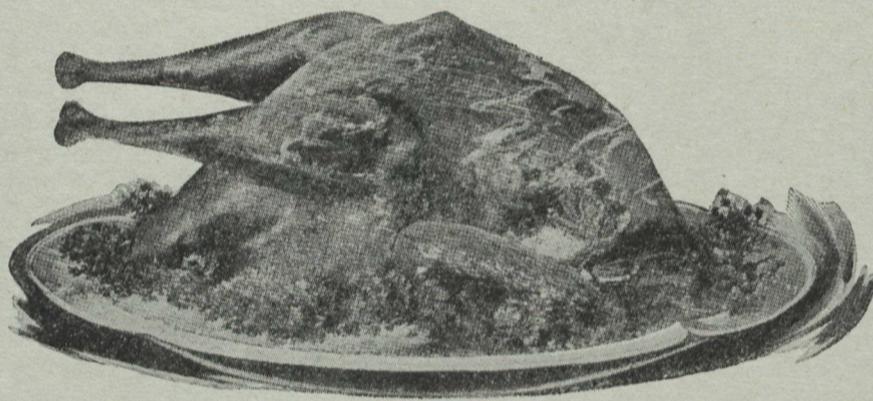
Buy small loaf of baker's bread and slice. Butter a new milk pan of required size, unless you own a very large pudding dish and lay in it the night before wanted alternate layers of buttered bread and whole raisins. Beat 6 eggs, add ½ teaspoonful salt, ½ a nutmeg grated, and about 2 quarts of milk; pour this over bread and raisins; let soak over night. Next day bake in a very slow oven till set.

### Home Canned Tomato Puree

One can of tomatoes, 1 pint of water, 2 minced onions, 1 carrot, one turnip, 1 green pepper minced, few sprigs parsley, 1 bay leaf, 2 stalks celery, 2 cloves, salt and pepper. Simmer till vegetables are tender. Put mixture through colander; return to kettle; add 2 tablespoonfuls sugar, then salt and pepper to taste.

### Chestnut Stuffing

One pint large chestnuts shelled and blanched; boil until soft; mash; add 2 cupfuls bread crumbs, salt and pepper to taste, a little parsley ½ cupful melted butter, a few tablespoonfuls water. Mix thoroughly.



### Oyster Stuffing

One pint oysters, 1 cupful bread crumbs. Melt a piece of butter the size of an egg and mix with oysters and crumbs. Add salt and pepper to taste, and a little oyster liquor. Mix thoroughly.

### Mashed Potato Puffs

Ordinary mashed potatoes, add 1 egg well beaten, ¾ cupful of milk, 1 tablespoonful butter, flour enough to handle, and ½ teaspoonful baking powder. Beat mixture well, form in light balls, roll in egg and bread crumbs. Fry in deep fat till light brown.

### Sausage and Apple Garnish

Roast sour apples and put round turkey when on platter to serve. Fry sausages brown and crisp, or if preferred split open and bake in oven, place on apple and serve an apple and sausage with each helping of turkey.

### Scalloped Cauliflower

Wash cauliflower carefully and soak in salted water ½ hour. Break in flowerets and boil till tender. Make a rich cream sauce of 1¼ cupful milk, 3 tablespoonfuls butter, salt and pepper to taste and thickening. Pour over cauliflower and put in buttered baking pan. Grate cheese over top and bake till golden brown.

### Garden Salad

Green tomatoes that have been wrapped and put away for use, or freshly ripened ones selected just before the frost. Scald and skin tomatoes, hollow out center, cut up some garden celery (that has been put away for the winter), chop with an apple and a little green pepper. Mix with mayonnaise and fill centre of tomato. Serve on individual plates on lettuce leaves.

### Tutti Frutti Freeze

Make a custard of 1 pint of milk and 3 eggs, 1 cupful of sugar and pinch of salt. When cold add 1 quart of whipped cream, ½ a can of home

canned pineapple. Freeze. Soak rest of pineapple and cupful of seeded raisins in 1 cupful of cherry juice. Add ½ cupful sugar, stir into frozen cream, and pack in the freezer. Let stand 1½ hours.

### Candied Cranberries

Drop large cranberries in heavy syrup while it is boiling. Cook carefully till tender. Drain on plate of granulated sugar, roll and dry.

### Candied Orange and Lemon Peel

Inexpensive as well as decorative are these strips of candied orange and lemon peel. Save all peelings. Cut into long narrow strips and boil in boiling water 20 minutes; drain; add more water and boil till tender. Cool. Make thick syrup. Boil peel in syrup till peel becomes transparent; remove quickly, dash on plates. Roll each piece separately in granulated sugar, dry.

### Barley Soup

Clear beef stock amount required; ½ cupful of barley thoroughly washed. Add to stock and boil till barley is tender.

### Daube Glace

Three pounds lean round steak, 1 large knuckle of veal, 2 bouquets of garden herbs, bay leaf, savory, thyme, parsley, 2 carrots, 2 turnips, 2 large onions, 1 red, 1 green pepper. Cut in large soup pot. Fill ¾ full of water; add 6 cloves; simmer till reduced to ¼ potful. Take out meat, remove all bone, fat and sinew, put into wet mould and press very hard. Strain liquid, add salt to taste and 2 tablespoonfuls lemon juice. Pour over meat. Cover with weight. Set away on ice after cooling, and serve next day on shredded lettuce leaves.

### Rice Timbales

One cupful rice, 2 cupfuls broth, 1 teaspoonful salt, 1 cupful cooked giblets, 2 tablespoonfuls fat, 4 tablespoonfuls flour, 4 eggs, 6 drops tobasco sauce. Melt dripping, add flour. Cook, stirring till flour is brown, add broth; stir till thickened, then add the eggs hard boiled and the giblets, which have been cut up. Take the rice, which has been boiled in the thickened broth till soft, and line well buttered timbale cases. Fill center with giblet mixture and cover with rice. Put into oven till hot.

### Marshmallow Pudding

Two tablespoonfuls granulated gelatine soaked in ¼ cupful cold water, and dissolved in ¼ cupful boiling water, whites of 3 eggs well beaten, 1 cupful granulated sugar, beaten in slowly. Beat mixture together till thick, about 20 minutes. Add 1 teaspoonful of vanilla. Separate ¼ of mixture and tint it, then add to first in spots. Chill. Serve baked lightly in glass dish, with cream if desired.

### Candied Dates

Two cupfuls granulated sugar, ½ cupful cold water, pinch cream tartar; boil together until a little dropped into cold water becomes hard; drop dates into mixture about ½ dozen at a time. When they are well covered with sugar place on buttered plates to dry. Nuts and figs may be candied the same way.

### Clear Chicken Broth

Put on to boil in soup pot 1 large fowl. Wash the tops of plant of celery well and add 1 large carrot. Cover with water and simmer till chicken is tender. Remove chicken and strain broth. Let stand to cool; remove fat, heat and serve as plain broth, using a little for fricasse.

### Chicken Fricasse

One small onion, or 2 small cloves of garlic; chop very fine and fry in chicken fat till brown and tender; add little more than ¼ cup of flour and let brown. Season with salt and pepper. Add ½ cupful broth; simmer; disjoint fowl; add to gravy and heat. Serve on large platter on buttered toast squares, surrounded with dumplings and gravy.

### Dumplings Eggless

Two cupfuls flour, ½ teaspoonful salt, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, cold water to make very stiff batter. Drop into boiling water and cook 20 minutes without raising the lid of kettle.

### Inexpensive Sherbet

Three-quarters cupful flour mixed well with 3 cupfuls sugar, stir into ½ gallon boiling water; set boil 10 minutes, add juice of 4 lemons, after mixture is cool. When nearly frozen, add beaten whites 3 eggs (yokes may be used for a custard), thin strips of lemon rind boiled with syrup and removed before serving. Add flavor.

### The Rosy Kind, No doubt

Little Edward was listening carefully to the conversation of his elders, puzzling over the many long words he did not understand when he heard his grandfather call a certain person an optimist. Edward brightened. "Oh," cried he, "I know what that is!" "Well, Edward," said his grandfather, "what is an optimist?" "Why," said Edward, "the man who fits you with spectacles!"