1925

The Thanksgiving Dinner

Barbara Dewell
Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Dewell, Barbara (1925) "The Thanksgiving Dinner," The Iowa Homemaker: Vol. 5 : No. 6 , Article 2.
Available at: http://lib.dr.iastate.edu/homemaker/vol5/iss6/2

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
The Thanksgiving Dinner

By BARBARA DEWELL

The Pilgrim fathers arose and went to sea and hardships of that day are hard to imagine now with our modern conveniences. Perhaps sometimes we forget how much Thanksgiving day really meant to our Pilgrim forefathers. We remember instead the bountiful meal they prepared for their Indian friends and themselves. We must not forget the real meaning of Thanksgiving day, but naturally homemakers today are all interested in that first Thanksgiving meal.

We all know the wonderful wild bird, the turkey, which the Indians and Pilgrims hunted for that dinner. Thanksgiving and turkey are nearly synonymous terms, especially to the housewife. Lucky indeed is the woman who can have a good plump turkey around which she can plan her meal. There are many varieties of foods that go well with turkey. Here is one menu with the turkey as "king":

- Clear Soup with Croutons
- Roast Turkey
- Baked Cranberries
- Steamed Squash
- Mashed Potatoes
- Creamed Peas
- Fruit Salad
- Pumpkin Pie or Mince Pie
- Coffee
- Nuts
- Oyster Cocktails
- Pickles
- Celery
- Roast Turkey
- Crab Apple Jelly
- Baked Sweet Potatoes
- Creamed Onions
- Fruit Salad
- Steamed Pudding
- Coffee
- Baked Oyster in Half Shell
- Roast Turkey
- Chestnut Stuffing
- Sweet Potato Croquettes
- Creamed Cauliflower
- Coffee
- Skillet Cakes
- Cranberry Ice

Turkey at the present time is very high and there are a great many of us who feed it as a delicacy rather than as an appetizing and attractive dish. Whole turkeys can be expensive and there are many substitutes for turkey; substitutes that are just as appetizing and attractive when properly prepared. Goose, duck, chicken, shoulder of pork, stuffed fore-quarter, or a good roast of beef would certainly grace a Thanksgiving table, and would not draw upon the family pocket-book as heavily as turkey. We should count the cost. It is not right from any point of view that a man and woman should have to spend weeks of labor to make up for the extravagance of one day.

Of course, there are many variations that can be used with these same menus. The turkey may have bread stuffing, chestnut stuffing, cranberry stuffing, or a sweet stuffing made of raisins, nutmeats, apples, dates and figs. The sweet potatoes can be baked or boiled or candied. The celery may be served, or stuffed with a mixture of cottage cheese, American cheese, mayonnaise, pimentos and nuts. There is no end to the combinations of fruits for fruit salads. White bread, brown bread, steamed brown bread, liver rolls, or small baking powder biscuits may be served. If the meal seems too heavy, plain ice cream or sherbert molded in turkey shapes would be a good substitute for the steamed pudding or pies.

Before the days of meal planning, mince pie was served along with the turkey as another meat dish. These pies were baked in oblong pans and often times were from three to four inches thick. Now they are almost universally served as a dessert.

The serving of the meal is as important as the preparation. A good hostess is particular about the appearance of her table; the linen she uses, the silverware, and the way she sets the table. Attractively served meals help to make the meal more appetizing.

The table decorations for Thanksgiving are many. Brilliant autumn leaves are especially attractive arranged as a centerpiece, or if the table is long they may be stretched down the center from end to end. Flower bouquets and combs or bittersweet may also be used. A large pumpkin may be hollowed out and filled with red apples, white grapes and oranges and used as a centerpiece. Simplicity is the keynote of a beautifully decorated table. When an atmosphere of warmth and good cheer, such as is secured from an open fire, is desired in the dining room, candle light is used. Good cheer should always be associated with Thanksgiving day.

The finishing touch to a meal comes in the garnishing. Parsley is one of our best "standbys." A sprig on the salad plate or around the croquettes adds a great deal to the appearance of the table. Of course parsley is not our only garnish. Pickled fans are novel. Red apples baked and arranged around a roast of pork make an appetizing combination as it is attractive. Sliced stuffed olives, celery curls and radish roses always make lovely garnishes.

Here are recipes for some of the more unusual dishes:

**Skillet Cake**

2 c. brown sugar
½ c. butter
6 pineapple rings
1 c. black or English walnuts

Caramelize butter and sugar in a large loaf cake pan. Then add finely cut pineapple and walnuts. Pour over this a plain cake batter. Bake in a moderate oven for 30 minutes. Turn pan upside down so caramel is on top. Allow it to cool, serve with whipped cream.

**Baked Cranberries**

Cranberries are very appetizing when prepared in this way. Line a baking dish with cranberries, then sprinkle over with sugar and dot with butter. Repeat this until dish is full, then add just enough water to cover. Bake in a moderate oven until tender.

For a variety in fruit salads here is something very attractive:

Peel ripe pears and cut in half. Stain the back a blush rose with fruit coloring. Fill the cavity where the seeds were with a ball of American cheese. Place half of pear on a crisp lettuce leaf with a tinted side up. At the stem end of the... (Continued on page 19)
The Thanksgiving Dinner
(Continued from page 1)

pear stick several green leaves, at the other end stick in a clove. Make a little mound of dressing at one side. Let this stand on ice until ready to serve. This salad may be served as a separate course or along with the meat course.

To summarize, it would be well to remember that even though Thanksgiving comes but once a year, we should try to have as well balanced a meal on that day as we have at any other well planned meal. We must not think that to have a bountiful meal we must have several duplicates as potatoes, rice, squash, sweet potatoes or two or three different kinds of pie. If we have a carbohydrate, as potatoes, a protein food as our meat dish, a relish of some kind, at least one green vegetable, either fresh or canned, some fruit and a dessert, we will have a fairly well balanced meal. Do not try to over do your Thanksgiving dinner. Have it well planned, well prepared and well served.

When in Doubt-Try Apples
(Continued from page 13)
in which the apples are cooked to make this sauce. 1 cup water, 1 cup sugar, juice and rind of 1 orange. Boil till thick. Pour over the apples and serve with whipped cream.

Jellied Apples
Pare, core and cut apple into sixteenths. Use 1 quart. Make a syrup, using 2 cups sugar to 2 cups water. Add sauce to syrup. It is best to use a shallow pan so that apple sections float on the surface. Cook slowly till apples are transparent. Carefully lift apples from syrup. To 1 cup syrup add tablespoon gelatine softened in a little cold water. Let cool. Add 1 teaspoon lemon juice. Put the apple sections into a glass or aluminum mold. Pour over the gelatine mixture. When firm, turn from mold and serve with whipped cream.

Apple Fritters
1 1/2 cup flour
2 tsp. baking powder
1/4 tsp. salt
1 egg
2-3 cup milk
2 sour apples
Sift flour, baking powder and salt. Beat the eggs and add the milk. Mix the wet and dry ingredients. Beat. Let stand one hour. Pare, core and cut the apples in thin slices or small chunks. Stir into the batter. Drop by spoonful into hot deep fat and fry to a delicate brown.

Real Lace
(Continued from page 3)
Guipure. It was the earliest Irish lace industry, and is made in this manner: a pattern, which is put into a frame, is covered over with a thin, white muslin; this pattern, which is visible thru the muslin, is then outlined on the cloth with an over and over stitch; the designs are connected by bars of thread covered over with buttonhole stitch; the last step is to cut away the fabric outside the outline and underneath the bars or "brides",
as they are called.

We finally come to machine-made laces. The Nottingham looms of England were the first lace-making machines made, and it is said they were evolved out of the stocking loom. Improvements have been made on this loom, until now an imitation lace almost defies detection. Frequently it is said that unless one can afford real lace, one should not use lace at all. I think this is an incorrect statement.

Emily Hunting '19 and Julia Kessel Shackleton Ex'17 are now enrolled in Mrs. Prince's school of salesmanship at Boston.

United Cigar Store
218 Main

PARTICULAR PEOPLE
PATRONIZE
ALM'S SHOE SHOP
"There Is a Reason"
113 Main St. Ames, Iowa

NEW STYLES...
And reasonable price Dresses for Sport, Party and Afternoon at $10, $15, $19.75, $24.75 and Up

Try our Famous Candy, 19c per lb.