An Easier Thanksgiving Day

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An Easier Thanksgiving Day

BY MARCELLA ALTON

THANKSGIVING has been set apart as a day of prayer and thankfulness. But it is looked forward to even more as a holiday. To Father, it means a rest from business; to son and daughter, a football game and a dance. To everyone it means turkey and the rest of the traditional Thanksgiving dinner, but we often forget that to Mother it means a long day of work in the kitchen, of cooking and baking and of dish-washing. It is hard for her to be thankful for Thanksgiving. However, her work could be arranged so that she would be practically free from cooking. The following menu has been planned with the purpose in mind of a maximum amount of preparation the day before.

Oyster Cocktail
Roast Turkey Dressing Gravy
Brown or Baked Potatoes Supreme of French Turnips
Rolls Butter Cranberry Jelly
Peach and Cottage Cheese Salad Whipped Cream Dressing
Pumpkin Pie Whipped Cream Coffee
Salted Nuts Yellow and White Candies

On the day before the cocktail may be prepared and put on ice. A clear hot soup might be substituted for the cocktail. The soup could also be prepared the day before. The turkey may be dressed. If baked potatoes are chosen, they may be prepared for baking. Make the rolls and cranberry jelly. Wash the lettuce and wrap in damp cloth. Place both the lettuce and dressing on ice. The bread and butter dinners should be about 1 inch wide, 4 inches long and very thin. If they are wrapped in a damp cloth, they will remain moist until served. Make the pumpkin pie the day before, also. The majority of the work will this be done the day before Thanksgiving.

The next morning the turkey should be prepared first. To prevent the skin from becoming dry and hard prepare a flour paste on wet gauze just as you would a mustard plaster. Tuck the gauze securely around the turkey and place the fowl in the roaster, breast down, using a skewer to balance it necessary. Roasting with the breast down allows the juice to run into the breast rather than into the back, which is seldom eaten. Roast in a slow oven 15 minutes for each pound. A 12 pound turkey requires about 3 hours for roasting. Remove the gauze to brown the turkey.

Place the potatoes in the oven to bake and prepare the turnips. The salad may then be combined, but will take very little time, since all the ingredients are ready. The cream for the pie may even be whipped in the morning, but the sugar should not be added until you are ready to serve. Just before serving, make the gravy, heat the rolls and make the coffee. The yellow and white color scheme of the menu is easily carried out in table decorations at this time of the year. Baby chrysanthemums are lovely on the table, but if they are not available a yellow pumpkin filled with oranges and white grapes will be just as attractive.

If there is no maid, set the table to make the service simple and easy. The first course may be on the table when the guests are seated. After the first course is removed the host carves the turkey and serves the potatoes and dressing. The hostess serves the vegetables. Salad is a separate course. Coffee is served with dessert. In homes where there is no maid the son or daughter should be trained to wait on tables. After dinner, scrape and pile the dishes, leaving them to wash until later.

The housewife is now free to enjoy her holiday without being worn out by a long day of preparation for dinner. Will she not now see Thanksgiving, as was intended by our Pilgrim forefathers, as a day set apart to show thankfulness and gratitude?

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