Enjoy Thanksgiving Day

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Enjoy Thanksgiving Day

By Nellie M. Goethe

Roast Chicken

Mashed Potatoes

Dressing

Gravy

Browned Sweet Potatoes

Buttered Beans

Cranberry Salad

Rolls

Butter

Pickles

Pumpkin Pie

Whipped Cream

Coffee

Roast Chicken

Dress and clean the fowl. Prepare the poultry stuffing, using the recipe given below, and then fill the cavity after rubbing the inside with a little salt. Sew up the opening and truss.

Place in a baking pan breast downward at first, and brown in a hot oven. As soon as browned, cover the pan, reduce the heat and cook until tender. Put a little water in the bottom of the baking pan. Pieces of salt pork, bacon or the chicken fat itself may be placed over the breast to insure a juicy meat. A little salt, pepper and flour, mixed together, may be sprinkled over the fowl at the beginning, if one desires.

Poultry Stuffing

2 c. bread cubes (soft)

1/4 c. melted butter or poultry fat

1/2 tsp. celery salt

1/2 tsp. poultry seasoning

Water

Mix ingredients well. Season to taste. Egg yolks improve the flavor of stuffing. Add water until of consistency to pack easily.

Cranberry Salad

Pick over and wash 4 cups of cranberries. Put in a stewpan and add 2 cups of sugar and 1 cup of boiling water. Bring to boiling point and let boil 20 minutes, then force through a strainer. When mixture begins to thicken fold in 1/2 cups of celery, cut crosswise of stalks in 1/4 inch pieces. Turn into a mould and chill. After it is set, it may be cut in the desired size pieces and served on a lettuce leaf.

Pumpkin Pie Filling

2 c. pumpkin, cooked

1 c. sugar

1/2 c. molasses

5 eggs

1 c. scalded milk

1 c. cream

1 tsp. salt

1/2 c. ground cinnamon, cloves, ginger, nutmeg

1 tbsp. orange juice

(1) Mix strained pumpkin, sugar, salt, slightly beaten eggs and spices (blended with 2 tbsp. boiling water). (2) Blend milk, cream and molasses. Combine (1) and (2). Cook as (A) or (B). (A) Fill raw crust and bake in a slow oven, 180 degrees C., or 355 degrees F., three-fourth or one hour or until firm in the center. (B) Cook as soft custard and then cool; fill baked individual pastry shells. When serving, top with whipped cream.

Two excellent rules for planning the dinner have been given by a home economics writer. She suggests that (1) the housewife should not plan on having too many dishes which spoil on stand-
ing, and (2) that she avoid last minute preparations. In other words, you may clean your celery the day before and keep it fresh by wrapping in a wet twel and putting it in a cool place. You can also line the pie plate with the pie crust the day before and prepare the filling except for adding the eggs and milk. The next morning the pies can be quickly finished and baked early before the oven is needed for the meat.

Plan ahead of time your exact arrangement of work and try to spend as much time on Thanksgiving day with your family as you can. All will enjoy it more, and perhaps a few moments can be taken to recall the first Thanksgiving day, its quaint ‘‘ye olden’’ customs and its real purpose—thankfulness to God for the beautiful harvest and all His blessings.

“What Are They Wearing?”

By Clareta Walker
Did you ever notice this minor thing?
“'They'” wear brown in the autumn and green in the spring.
For brown is especially good this fall,
From cream to chocolate—one and all.

Of course, dark blues have their same old place,
But when we see browns we turn-about face;
There’s something enchanting and oh, so sweet!
For where there are browns there is never defeat.

But let’s not forget to be fair to them all,
Red and blue-violets have a place, too,
And coral, too, is supposed to be good
For trimming on dresses, on undies and hood.

Now we really should mention, I should say,
A white, green or yellow angora beret,
Which may be seen on” most any chic girl,
Covering up the remains of a dollar and a half curl.

When you pull down the shade sun-tan turns to brown!
So that is why it is worn all over the town.
They concocted this color that ‘most all can wear—
The blonds and brunettes and those with red hair.

Lizard and alligator skins for shoes,
In class or for dress with matching brown hose.
‘What they are wearing’ is just the thing,
With brown this autumn and green next spring.

The Stanton Carillon

Early in October, Anton Brees, internationally famous Belgian carillonneur, was a guest on the campus to dedicate the Stanton Carillon and to instruct a student to play it. Mr. Brees came to Ames from Lake Wales, Fl., where he has been carillonneur at the Mountain Lake Singing Tower. He is known as America’s most outstanding carillonneur and has dedicated all of the carillons of this country and many in foreign places. Among some of them are the Scottish Rite Singing Tower in Indianapolis, Ind.; the Cranbrook Carillon in Detroit, Mich., and the Capetown (South Africa) Carillon.

The Stanton Carillon was given to the college by the late Mrs. Julia Stanton, former dean of women, and the children of Dr. Edgar W. Stanton. Dr. Stanton was a graduate with the first class from Iowa State in 1872. For the 50 years he resided on the campus he was head and professor of the Department of Mathematics, secretary of the board of trustees, dean of the Junior College, vice president and three times acting president of the college.

The first bells were hung in the campanile as a memorial to Margaret McDonald Stanton, first wife of Dr. Stanton. His original plan was to hang four bells in the tower of Margaret Hall, but later he and Dr. Beardshear, president of Iowa State, decided that a chime of 10 bells should be hung in a detached tower.

Last spring, shortly before her death, Mrs. Julia Stanton gave Herman Knapp, college treasurer, a check for the payment of 26 additional bells, which were recently installed in the campanile, thus changing it into a carillon of 36 bells. The bells were cast at the bell foundry of John Taylor and Company of Loughborough, England. The largest bell in the carillon weighs 5,737 pounds. The smallest weighs 27 pounds. The new steel frame which holds the bells weighs 4,000 pounds.

At the dedication ceremonies on Sunday, Oct. 6, Mr. Brees played the following program:

America
O God Our Help in Ages Past ....W. Croft
Holy Night .......................... Franz Gruber
Onward Christian Soldiers .......Sullivan
Nearer My God to Thee ............L. Mason
Minuet in G .......................... L. Beethoven
How Can I Leave Thee...F. Mendelssohn
The Last Rose of Summer.........Irish Tune
Home Sweet Home ..................Bishop
Going Home .......................... A. Dvorak
Volga Boat Song ........................Russian Melody
Star Spangled Banner

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