1932

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Recommended Citation

McMullen, Ella Gertrude (1932) "When the Cows Come Home...," The Iowa Homemaker: Vol. 12 : No. 5 , Article 4.
Available at: http://lib.dr.iastate.edu/homemaker/vol12/iss5/4

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When the Cows Come Home...

By Ella Gertrude McMullen

"When the cows come home" has always been a familiar quotation, but did you ever know that if the cows hadn't come home we might not have any Thanksgiving today? Long ago, late in the seventeenth century, one might have heard this:

"Well, Abner—looks as if the grass is dying off again—suppose we'd better have the cows brought home from Montauk Point?"

And then Mr. Smith, of the early Connecticut settlement said this to a neighbor who had stopped in with his wife for a friendly call, the wives, who had been busily discussing the coming quilting bee, or some "new wrinkle" in the ironing of ruffled sleeves, would stop quickly and exchange knowing glances.

For this was the cue for the womenfolks to start planning a huge feast—a Thanksgiving feast, for the Thursday following the arrival of the herd set the date for Thanksgiving. The date was never forgotten, the cattle and their herdsmen tended, the cattle and their herdsmen turned early; but if the fall remained cold, no matter. The date was never changed. For instance, Mrs. Hale says that "the roasted turkey sending forth the rich odor of its savory stuffing takes precedence," and in another place, "pumpkin pie is an indispensable part of a good and true Yankee Thanksgiving." Vegetables aplenty and in amazing variety, accompanied the oysters, venison, partridge and turkey.

Today we do our celebrating in a more decorous and dignified manner.

The Thanksgiving dinner was set forth in the parlor, which, being the best room and ornamented with the best furniture, was seldom used except on important occasions. And if the length of the menu bespeaks the importance of the occasion, it was equal to a modern Christmas, New Year and Thanksgiving rolled into one.

In the midst of their over-abundance of food, we are somewhat surprised to see many items that remain today without change. For instance, Mrs. Hale says that "the roasted turkey sending forth the rich odor of its savory stuffing takes precedence," and in another place, "pumpkin pie is an indispensable part of a good and true Yankee Thanksgiving." Vegetables aplenty and in amazing variety, accompanied the oysters, venison, partridge and turkey.

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**THIS IS WHAT THANKSGIVING MEANT IN 1862**

**Beef and Mutton Soup**

**Roast Turkey**

**Chestnut Stuffing**

**Giblet Gravy**

**Escallop Oysters**

**Jellied Cranberries**

**Mashed Potatoes**

**Plum Jelly**

**Chicken Pie**

**Baked Ham and Sweet Potatoes in Cider and Maple Syrup**

**Cornmeal G-s**

**Butter**

**Potato Bread**

**Squash**

**Pickles**

**Creamed Onions**

**Savoycabbage**

**Quince Preserves**

**Celery**

**Biscuit with Raisins and Brown Sugar**

**Mince Pies**

**Pumpkin Pie**

**White Cake**

**Fruit Cake**

**Coffee**

**Cider**

**Nuts**

**Bits of Bread and Cheese**

**THANKSGIVING MENU FOR 1932**

**Oyster Bisque**

**Assorted Olives**

**Curled Celery**

**Roast Turkey with Chestnut Stuffing**

**Giblet Gravy**

**Fluffy Mashed Potatoes**

**Baked Squash**

**Chiffon with Buttered Crumbs**

**Cranberry Jelly**

**Orange Rolls**

**Frozen Fruit Salad with Nut Sticks**

**Pumpkin Pie**

**with Whipped Cream and Pecans**

**Coffee**

**Cider**

**Nuts**

**Raisins**

**Mints**

Thanksgiving is one of the few American holidays that has remained a day for family gatherings. The relatives still assemble around the family table, though the size of the groups would undoubtedly seem as meager to our ancestors as the comparative emptiness of the table.

Though we always feel "stuffed" and bloated after a Thanksgiving meal of 1,000 to 1,500 calories, these early colonists must have felt much more so after a meal which doubles or triples our caloric value. We substitute fresh green salads, sherberts or ices, and other light appetizing dishes for the many meats and desserts of former times so that we may still retain the turkey 'n' fixin's and yet have a balanced meal.

Dining room decorations in these gay times called for a table adorned with "a profusion of flowers" and on either side of the flowers, dishes of fruit and any light sweet dishes intended for dessert. And from the number and richness of dishes in the main part of the dinner we may suppose that the dessert was put on the table to warn over-indulgers that there was more to follow. This row of flowers, fruit and sweets extended through the center of the table in a straight line and comprised the chief ornamentation. It was also advised that other small glasses of flowers "placed here and there tend to break up any tendency to too great formality in the arrangement."

Then there were any number of fanciful devices for condiments which, along with buttonhole bouquets and the large nap-
won’t mind hiding them occasionally in one of the smart new muff. A coat of wide ribbed velvet by Schiaparelli reminds me of the popular corduroy coats seen this last spring.

**Beads Make Bodices**

Beads are again being used as trimming around necklines, and sometimes are seen forming an entire bodice in a formal dress. I know of an American Beauty crepe formal with white beads on white satin for the straps.

Not only is velvet used for whole garments, but both big and little velvet flowers form gay trimming to an otherwise plain gown. Personally, I think that plain velvets are the richest looking used in this way, but several lovely cut and figured pieces are shown, and it really is hard to choose among them. I guess I wouldn’t choose; I’d take a little of each!

**Belts Fasten Behind**

The wide shoulder line has changed to the drop shoulder line, although it gives much the same effect, that of width through the shoulders. Sometimes bands of fur are placed far out on the armhole, and in a Des Moines shop window I saw a black satin dress with black and white ostrich feathers outlining the armhole.

The often neglected backs of dresses are getting their share of attention now. Collars fasten in the back, blouses button down the back, and even belts are fastening there. It is much newer to fasten your belt at the back, and many buckles of brilliants are used on silk dresses. Evening dresses solve the problem by almost entirely omitting the back, for up in front and down, way down, in the back are the new formulas! So be sure to see that that often neglected region between your shoulder blades is that “skin you love to touch.”

**Bags Match Your Shoes**

Bags to match your shoes won’t be hard to find, for I saw several recently that combine the same leathers seen in the fall shoes. Of course, the majority are in black and brown, in kid, calfskin, patent, and all possible combinations of them. The envelope style continues to be as good as ever, and many have zippers on the inner pocket, which safeguard your money (when you have any) a bit more than a snap. Goodness knows, most of us need to guard carefully what little we have!

This bounteous profusion of food and flowers is unlike our trim and simple dining room arrangements for the 1932 Thanksgiving dinner. Today we depend almost entirely upon smooth white linen, clear sparkling glass and china, and correct silverware for table attractiveness. A low bowl of autumn flowers chosen to blend with the coloring of the room as well as the carefully planned color scheme of the menu, and perhaps candles if the dinner is of a more formal type, complete the setting.

But it matters not whether we think of the very smartest modern feast or of the family gathering of sixty years ago, when the huge table was filled to overflowing and the stiffly starched waists of papa and the children were carefully protected from any accidental maneuver of turkey wing or giblet gravy by large napkins tucked securely at the collar, we are conscious of the same American loyalty and spirit. That is one thing which has remained unchanged. This statement used by the lady editor in Cody’s Lady’s Book applies as well today as it did then.

“The silver and glass should reflect serene faces and the bread and biscuits should be no lighter than the heart that beats in each bosom.”

**Teaches in Japan**

(Continued from page 8)

squatted, and the inner sanctum. Around three walls were ranged row upon row of gilded memorial tablets. Seated around three sides of this inner sanctum were some fifteen neolites wearing the conventional black kimono and over it a white surplice like an apron hung by one string over the shoulder.

“The ritual consisted of one hour-long chant, broken only by the notes of a huge, deep-toned gong, a clattering pair of gilded memorial tablets. Seated around three sides of this inner sanctum were some fifteen neolites wearing the conventional black kimono and over it a white surplice like an apron hung by one string over the shoulder.

**Cook With Gas**

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