Thanksgiving Day's [|] Beginnings

ASHLEY BIRD

Centre Co. Dairy Princess PLEASANT GAP (Centre Co.) With fall in full swing many families are gearing up to the start of several holidays. At my house we usually have the traditional Tranksgiving meal. But do you know the facts about the real

first Thanksgiving? We all know that the pilgrims sailed to this country on the Mayflower and set ground at Plymouth Rock in 1620. Landing in the middle of December, their first year saw the loss of many lives. After having what seemed like a plentiful harvest the next fall the pilgrims decided to celebrate with a feast including the Indians who had helped them survive the first year. The feast was more a traditional English harvest festival than a true "thanksgiving" observance. It lasted three days.

Governor William Bradford sent "four men fowling" after wild ducks and geese. It is not certain that wild turkey was part of their feast. However, it is certain that they had venison. The term "turkey" was used by the Pilgrims to mean any sort of wild fowl.

Another staple at almost every Thanksgiving table is pumpkin pie. But it is unlikely that the first feast included that treat. The supply of flour had been long diminished, so there was no bread or pastries of any kind. They did however eat boiled pumpkin and they produced their own kind of fried bread from their corn crop. There was also no milk, cider, potatoes, or butter. There were no domestic cattle for dairy then. However, the true first feast did include fish, berries, watercress, lobster, dried fruit, clams, venison, and plums.

For many years Thanksgiving was held at other various times of the year or not at all. It wasn't until George Washington proclaimed a National Day of Thanksgiving in 1789, that there was an official holiday. However this opposed by many and even

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1 tablespoon sugar 2 eggs 1 teaspoon minced onion Beat the eggs and add milk and crumbs. Add the corn, onion, seasonings, and melted butter. Mix together well and pour in greased casserole. Bake at 350 degrees for 40 minutes. Makes 6 servings.

1 cup milk

³/₁ cup bread crumbs

3 tablespoons butter

1/8 teaspoon pepper

1/2 teaspoon salt

Kathy Zimmerman Lancaster County Dairy Ambassador

This recipe is a family favorite for Thanksgiving Dinner and other family dinners. My grandmother got the recipe from her mother (my great-grandmother) and passed it on to my mother. I hope to continue the family tradition. Best of all, it uses several dairy products.



Buff or Forest

CLOSEOUT

Homemade For The Holidays

BAKED CORN 2 cups creamed corn

PUMPKIN BARS WITH CREAM CHEESE ICING 2 cups flour 2 teaspoons baking soda 1/2 teaspoon salt 2 teaspoons pumpkin spice or cinnamon 2 cups sugar 2 cups canned pumpkin 4 eggs 1 cup chopped nuts 1 cup vegetable oil Combine all ingredients and mix. Put in shallow, greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool. Spread with cream cheese icing below. Icing:

pound box confectionary 1 sugar ¹/₂ cup butter 1 8-ounce cream cheese 2 teaspoons vanilla

Blend with 3 teaspoons warm water. Frost. Chill 1 hour. Cut into bars.

Amy Hartle Centre County Alternate Dairy Princess

PUMPKIN ICE CREAM PIE

- quart softened ice cream ¹/₄ cup brown sugar 1/4 teaspoon nutmeg
- 1 cup canned pumpkin
- 1 teaspoon cinnamon
- 1/2 cup chopped pecans
- Crust:
- 11/2 cup graham cracker crumbs
- 1/4 teaspoon cinnamon
- 1/2 cup butter, melted
- ¹/₄ cup sugar
- 1/4 teaspoon nutmeg

Combine graham cracker crumbs with remaining crust ingredients. Blend well and press into a buttered 9-inch pie pan. Chill until firm. For filling, mix together softened ice cream and pumpkin. Add remaining ingredients: mix until smooth. Pour into graham cracker crust. Freeze for several hours. Top with choped pecans.

Amy Hartle Centre County Alternate Dairy Princess

FILLING BALLS

1 8-quart bowl of stale bread cubes (about two kingsize loaves 1 medium onion, diced

3-4 stalks celery, diced

1/2 pound butter melted

 $1\frac{1}{2}$ cup milk or enough to moisten

2 eggs beaten

11/2 cup mashed potatoes Salt and pepper to taste 1/2 teaspoon sage, if desired

Parsley, if desired

Saute onion and celery in butter until soft. Pour over bread cubes. Add remaining ingredients and form into balls. Bake at 400 degrees for 20-30 minutes. Grease pan for easy removal. Makes approximately 40. (Optional: Pour melted butter over filling before baking.)

Lorrene Zimmerman Lititz

CRANBERRY MOUSSE 1 6-ounce package strawberry gelatin

- cup boiling water
- 1 20-ounce can crushed pine-
- apple 1 16-ounce can whole berry or jellied cranberry sauce
- 3 tablespoons lemon juice
- 2 cups sour cream
- 1/2 teaspoon nutmeg, optional

Dissolve gelatin in boiling water, drain pineapple and add juice to gelatin. Stir in cranberry and lemon juice and chill until mixture thickens. Add sour cream and pineapple, mixing well. Pour into 9 cup molds or glass bowls. Makes 16-20 servings. Chill overnight.

Lorrene Zimmerman Lititz



