

AN OLD TIME FEAST.

THE FIRST THANKSGIVING IN PLYMOUTH COLONY.

Miles Standish and John Alden Greet Massasoit and His Braves—Viands With Which They Were Regaled. Roast Pig and Succotash.

A background of woods, all flushed with many hues, a canopy of white drifting sky with here and there a bright blue spot, bring to the mind an idea of the day and the surroundings amid which our brave Plymouth sires founded our day of Thanksgiving.

Before the summer tresses of trees have fully gone in a small clearing of the somber woods two snowy tables are spread. At the left is a log house with one large chimney, from which issues, into the clear autumn air, a cloud of smoke. The fair faced Puritan women are hurrying in and out, preparing for the feast. At a little distance the governor, elder and captain of the colony are eagerly talking and at short intervals peering into the surrounding woods in anticipation of the arrival of Massasoit and his braves. Here also is John Alden, "that fair Saxon stripling" who, peering through the shadows of the forest boughs, sees, at some distance still, a thin, dark line, which, growing each moment more certain in outline, tells of the approach of the Indian warriors.

"Are they yet in sight, my friend?"

"Almost within speaking distance, captain," and with this reply John Alden enters the kitchen.

"Good day, John Alden," says a fresh young voice, and he, looking eagerly in the direction from which it comes, sees a dear face all smiling in its happiness.

"Is it not well that we have such a fair day?" Priscilla further asks before the mantle of shyness has quite left him. At this moment the Indians, headed by Massasoit, entered the clearing and were greeted by the governor. "Welcome, friends; welcome!" he said in a hearty, jovial voice and led them directly to the table.

The men of Plymouth colony had invited these guests for a friendly conference and combined with this plan the harvest feast. Delicate appetites were in those times rather a defect than a grace, and hospitality consisted in providing great quantities and many varieties of food. Realizing this fact, the good women of Plymouth had prepared accordingly. The harvest had been abundant, and the result was a goodly feast. Plenty of dishes of pewter and wood lined the table, and by each lay a napkin and spoon, but neither knives nor forks, for these were regarded as curious implements of extreme luxury. Massasoit sat next to the excellent elder at the table with the colonists, while the men of his tribe sat, at a little distance, beside the other table.

What a feast greeted the eyes of the guests! Chowder and roasted pig in plenty, succeeded by a mighty dish of succotash, that compound of dried beans, hulled corn, salted beef, pork and chicken, may be called the charter dish of Plymouth; then came wild fowl dressed in various ways, a great bowl of salad of Priscilla's composition and at last various sweet dishes, all deliciously prepared and how strangely new to the Indians!

After Elder Brewster had said a blessing all began the meal. It was a beautiful sight. The bright, pure sun shone on all—the women coming from the kitchen laden with steaming dishes, the Puritan elders extending hospitality, the Indians, friends of the white men and native owners of the soil, enjoying their new surroundings. All are happy in the pleasure of friendship and rich in this, the first harvest of Plymouth, which God had endowed.

In gazing through the mist which envelops the time intervening between that first Thanksgiving day and this Thanksgiving day we see again those brave and loyal hearts of men, Massasoit and his followers. We follow them until they pass through the woods and fade from sight amid the distant hills.

Again in retrospect the faces of those serene and glorious men and women appear to us in all their simple grandeur. Notwithstanding the sufferings that they experienced the preceding winter, these founders of our ever growing land chose a day which was filled with thanksgiving to God for having brought them through the shadows to this bright harvest day.

Thanksgiving in Creole Rouns.

In de fall of de year, when de leaves turn brown, An' dey see him a-loadin up a big shotgun, An' de rye perfume come a-patterin' down, Ef yo' fress like burn an' it looks like snow, Den you better watch out, kaise befo' you know Thanksgiving day will be on you also.

So wake up, nizhals, git out yo' heads, Dah' no Thanksgiving for sleepy heads. Go nosein' round, an' ef you see A turkey gobblin in a tree Jes' praise de Lawd an' hah no fear, Thanksgiving day an' a-straw'n neah.

Giblet Sauce.

Giblet sauce should always be served with roast turkey. Boil the giblets until tender. Chop them, but not very fine. Add a tablespoonful of flour to the pan in which the turkey was roasted. Let it brown, stirring constantly. Add slowly a cupful of water in which the giblets were boiled. Season with salt and pepper. Strain and add the chopped giblets. Serve in a sauceboat.

A THANKSGIVING FABLE.

Turkey and Eagle Discuss the National Bird Question.

A merry young turkey was asked one day by a baldheaded eagle why he cared to let himself be fooled by being fattened up for a Thanksgiving dinner to make a dish for all the greedy mouths that could afford to get a slice of him.

"I," said the eagle, "am the king of birds. I am the terror of the Alleghenies and the Rockies, and I defy the greedy appetite of your masters. I am all wool and a yard wide. I'm the great American eagle! Whoop la!"

"Ah," said the turkey benignly as he cast a pitying look upon his proud and scornful critic, "you are not civilized yet, and so you don't know what you are talking about. You are as wild and untamed as the savage Indian and, like him, must delve and fight and struggle for your miserable existence, while I have more food thrown down at my feet than I can swallow."

"Then, again, poor devil, you have to sleep in some cold and dismal cranny in the rocks, while I have always a warm and comfortable lodging provided for me. I have nothing to do but strut around and enjoy life, and the more food I eat the better my master likes it. Out of all your life of fro-doing you do not have as many hours of ease and solid comfort as I do in my brief career."

"Leave it to a turkey to know what's what. I don't want to be any emblem of freedom. My respects to you, but I've got a snap, and I know it. A short life and a merry one is my motto, and I want no more sincere respect than is shown to me when I am well cooked and dished up for a Thanksgiving dinner. What could be more glorious, indeed, than to die as the apotheosis of a great nation's gratitude?"

"Go to your eyrie, old eagle, for I am the greater bird of the two."

"Yes, when you are fattened up to eat," replied the eagle sarcastically, by way of a farewell thrust, as he swung into his customary gait and rolled away over the barn to escape the bullet from the farmer's rifle.—Washington Post.

THANKSGIVING TURKEY.

A Delicious Way to Prepare it Boiled and Baked.

Select a plump hen turkey weighing 10 or 12 pounds. Singe, draw and wash it. Prepare the following dressing: Put into a bowl one quart of grated stale bread and a cup of cream or milk. Add to this a teaspoonful of chopped parsley, a half teaspoonful of pepper, a level tablespoonful of salt, two teaspoonfuls of finely chopped onions, four tablespoonfuls of butter and two well beaten eggs. Mix well together and add a pint of whole oysters. Stuff the crop and body of turkey, but not too solidly. Make a paste of flour and water of a consistency to roll out easily. Roll out into a good sized sheet, take the turkey that has been stuffed and well tied into shape and cover it with this paste, and then sew it into a kettle, just cover it with water and smother it for two hours, not allowing it to come to the boil. Do this in the early morning. Then set it off the stove and leave it in the water until entirely cold. Then take the turkey out of its blanket, gently rub the paste off and rub the whole surface with butter, pepper and salt. Place the turkey on its back in a pan and put in a cup of hot water. Then put into a fairly hot oven and roast for about 1 1/2 hours or until it is a rich tawny brown. Baste continually. A wingless of wine added to the water in which it is baked gives a delicious flavor.

Old Time Thanksgiving Dinners.

A Thanksgiving dinner some 35 or 40 years ago would in all probability have consisted of the following dishes: Roast turkey, with rich gravy or sauce; chicken pie, cold roast pig, mashed potatoes and turnips, boiled onions, cranberry sauce, pumpkin pie, mince pie, baked Indian pudding, cider and coffee. Sometimes oysters would be added to the list of dishes, but in the interior section of the country these were not easy to procure, and it was the same with celery. It was not an unusual thing for the boys of the family to travel 25 miles to procure celery for the Thanksgiving dinner. Nuts, raisins and fruit were generally reserved for the evening, the midday diners concerning themselves for the most part with the more substantial turkey and "fixin's" so termed.

Thanksgiving in Our Islands.

Thanksgiving day under the genial influence of the American flag will be celebrated in many different degrees of latitude and longitude this year. In the Philippines, in Hawaii, in Cuba and Porto Rico the day will be observed with the fullest honors.

Last year there was a dearth of turkeys in "our new possessions," but arrangements have been made to avoid such a dearth this year as far as possible, and large consignments of them have been shipped to Manila and Cuba.

THANKSGIVING DAY.

WE SHOULD MAKE OF IT A SEASON OF REJOICING.

Our Festival at the Ingathering of the Fruits is an Imitation of the Feast of Tabernacles—Eat of God's Bounty and Remember the Poor.

Praise for the goodness of God is never out of place and never unseasonable, but it is especially appropriate on days set apart by official appointment to notice the mercies which have followed us, the blessings which we have enjoyed, the kind interpositions which have been made in our behalf, the bounties which have been bestowed upon us in order that we may render again to God for all his benefits with festive joy and heartfelt thankfulness.

The establishment of a day of thanksgiving in the late autumn, after the ingathering of the fruits, was made by the early settlers of New England, in imitation of the feast of tabernacles held by the Jewish nation. It was a wise and pious act, and its adoption by most of the states and at length by the general government of this broad land is an evidence of the diffusion of those religious sentiments which were at the foundation of the settlement of this country.

We may welcome this annual thanksgiving today with the added interest which venerable custom has thrown around it, with the pleasing memories which early associations weave about our former celebrations of it, with the recollections of absent friends who have shared it with us, the reunion of families, the merry laugh of children, the pleasure of parents and hall its advent as a day of sacred and social joy.

It should be observed with happy hearts and cheerful voices, and for the time at least the sigh of sorrow should be hushed and the tear of grief restrained, while full scope is given to all the kindlier emotions of our nature. Let us crowd into its flying hours the pleasant memories of the past, the happiness of the present and the fairest prospects of the future and make it a bright and glad day.

Let us make it, so far as we can, a day of grateful rejoicing, and, while we partake freely of the bounties of the year, give loose rein to the sweet sympathies of humanity and dispense with a liberal hand and a benevolent spirit to those that have need, so that the voice of gladness may be heard in every dwelling. In imitation of the time honored custom of our fathers and in obedience to the language of Scripture, let us "eat the fat and drink the sweet and send portions to them for whom nothing is prepared."

The Head of the Family.

Thanksgiving is almost here. Season of gladness and good cheer and bounteous feast. When all eat turkey till a sigh Warns them to leave a place for pie—Six kinds at least.

All gayly eat with hearty will, Except him who has to fill Their frequent plates.

He has to stand and carve and pile The turkey's white and dark meat, while His hunger waits.

Then here's to him who has to see All others quickly fed, while he Must wield the knife, Working with arduous force and grim. Does anybody envy him? Not on your life! —Somerville Journal.

A Game For Thanksgiving.

A potato race is a good game to aid the digestion of the Thanksgiving dinner. Take ten good clean potatoes, as round as possible, two vegetable dishes and two tablespoons. Place the potatoes in two parallel rows of five each, three feet apart, leaving a broad space between the rows. Place a vegetable dish at the head of each row. Divide the company into two squads and equip each leader with a spoon. Appoint a timekeeper to keep tally.

When time is called, each leader darts down his respective line, the object being to gather up the potatoes, one at a time, on the spoon, without touching them with the hands, and to carry them to the dish and place them in it.

The one who finishes first wins the prize, and the next in line gets the spoon. By the time that he have gone through the experience considerable hilarity has developed and all have a voice in the fun.

Couldn't Stand Prosperity.

Little Turkey—Mamma, where has pap gone? He seemed so happy because he was being fed so much and so well taken care of.

Mrs. Turkey—Your papa lost his head like many others who receive unexpected attention.—Baltimore American.

Thanksgiving Menu.

- ◆ A menu for Thanksgiving day when something more is desired than the traditional turkey and "fixin's" is as follows:
- ◆ Oysters on the Half Shell.
- ◆ Celery, Olives, Salted Almonds.
- ◆ White Mushroom Soup.
- ◆ Roast Turkey, Giblet Sauce.
- ◆ Cranberry Jelly.
- ◆ Chicken Pie, Oyster Patties.
- ◆ Squash, Lettuce Salad, Mashed Potatoes.
- ◆ Pumpkin Pie, Mince Pie.
- ◆ Fruit, Crackers and Cheese, Coffee.

ROUND THE REGION.

After twenty-five years of total blindness, Mrs. Elizabeth Hess, aged 82 years, of Mountain Grove, has recovered her sight. Cataracts, which grew over both of her eyes over a quarter of a century ago, were removed last week, and, notwithstanding her advanced age, the old lady made a quick recovery.

The decaying carcass of a horse has been found in the reservoir from which Cementon is supplied with water, and this is alleged to have caused the typhoid fever epidemic which is raging in that community.

A Wilkesbarre paper on Saturday contained sixteen sheriffs sale notices. Prosperity in this county is spelled with a small "p" when foreclosures are so numerous.

If you have ever seen a child in the agony of croup you can realize how grateful mothers are for One Minute Cough Cure which gives relief as soon as it is administered. It quickly cures coughs, colds and all throat and lung troubles. Grover's City drug store.

Prof. G. A. Voelker, aged 66 years, died at Tamaqua. He was well known in musical circles, and until recently was principal of the musical department of Dickinson seminary, Williamsport.

Mrs. Mary Rose was murdered at Scranton by Mrs. Josephine Bevelock. The cause of the shooting was a quarrel over chickens and money, with an added dash of jealousy.

There is no pleasure in life if you dread going to the table to eat and can't rest at night on account of indigestion. Henry Williams, of Boonville, Ind., says he suffered that way for years, till he commenced the use of Kodol Dyspepsia Cure, and adds, "Now I can eat anything I like and all I want and sleep soundly every night." Kodol Dyspepsia Cure will digest what you eat. Grover's City drug store.

Sam D. Nedrey, of Washington, representing the Typographical Union, is making an effort to organize the compositors of Hazleton.

John Hughes, of Mt. Carmel, has returned home from the Philippines, where, as a private in the Thirty-ninth regiment, he participated in five battles. He became ill and wasted away, losing sixty pounds in weight.

Many people worry because they believe they have heart disease. The chances are that their hearts are all right but their stomachs are unable to digest food. Kodol Dyspepsia Cure digests what you eat and prevents the formation of gas which makes the stomach press against the heart. It will cure every form of indigestion. Grover's City drug store.

Mayor Nichols has signed the ordinance granting to the county a site on the river common at Wilkesbarre for the proposed new courthouse.

Mrs. Abraham Kulp, an aged resident of Conyngham, died yesterday and will be buried at 10 o'clock Wednesday morning at that place.

DeWitt's Witch Hazel Salve will quickly heal the worst burns and scalds and not leave a scar. It can be applied to cuts and raw surfaces with prompt and soothing effect. Use it for piles and skin diseases. Beware of worthless counterfeits. Grover's City drug store.

ITEMS OF INTEREST.

Every day in the year the people of the United States use 12,000,000 postage stamps.

All Australian race courses are oval and from 1 1/4 to 1 1/2 miles each in circumference.

A California paper says that the men who live on the ranges are notable for their remarkably retentive memories.

A parade of Chinese soldiers is rather gay. Nearly every man bears a banner, and the bigger the banner the more of a hero he thinks himself.

The new French duel code provides that no duel can end without the shedding of blood, and no account of the duel shall be published if the insult itself was not made public.

After being forsaken for several years as a favorite sport roller skating is once again becoming popular in London, and it will be the ruling amusement during the winter.

In spring Chinese peasants build dikes of mud, three to six feet high, to keep the rainwater in the ricefields. Most of their time in summer is spent in pumping or bringing water into these fields.

In the city of Frankfurt small German or Dutch oysters in the shell cost from 60 to 72 cents (2 1/2 to 3 marks) per dozen. Some resident Americans occasionally have a barrel of American oysters sent by their friends at home.

DeWitt's Little Early Risers are the best liver pills ever made. Easy to take and never gripe. Grover's City drug store.

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Latest Designs,

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Gents' Furnishing, Hat and Shoe Store.

86 South Centre Street.

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RAILROAD TIMETABLES

LEHIGH VALLEY RAILROAD.
November 26, 1900.
ARRANGEMENT OF PASSENGER TRAINS.
LEAVE FREELAND.

6 12 a m for Weatherly, Mauch Chunk, Allentown, Bethlehem, Easton, Philadelphia and New York.
7 40 a m for Sandy Run, White Haven, Wilkes-Barre, Hazleton, Mahanoy City, Shenandoah, Ashland, Weatherly, Mauch Chunk, Allentown, Bethlehem, Easton, Philadelphia and New York.
9 30 a m for Hazleton, Mahanoy City, Shenandoah, Mt. Carmel, Shamokin and Pottsville.
12 14 p m for Sandy Run, White Haven, Wilkes-Barre, Scranton and all points West.
1 20 p m for Weatherly, Mauch Chunk, Allentown, Bethlehem, Easton, Philadelphia and New York.
4 42 p m for Hazleton, Mahanoy City, Shenandoah, Mt. Carmel, Shamokin and Pottsville, Weatherly, Mauch Chunk, Allentown, Bethlehem, Easton, Philadelphia and New York.
6 34 p m for Sandy Run, White Haven, Wilkes-Barre, Scranton and all points West.
7 29 p m for Hazleton, Mahanoy City, Shenandoah, Mt. Carmel and Shamokin.

ARRIVE AT FREELAND.

7 40 a m from Weatherly, Pottsville, Ashland, Shenandoah, Mahanoy City and Hazleton.
9 17 a m from Philadelphia, Easton, Bethlehem, Allentown, Mauch Chunk, Weatherly, Hazleton, Mahanoy City, Shenandoah, Mt. Carmel and Shamokin.
9 30 a m from Scranton, Wilkes-Barre and White Haven.
12 14 p m from Pottsville, Shamokin, Mt. Carmel, Shenandoah, Mahanoy City and Hazleton.
1 12 p m from New York, Philadelphia, Easton, Bethlehem, Allentown, Mauch Chunk and Weatherly.
4 42 p m from Scranton, Wilkes-Barre and White Haven.
6 34 p m from New York, Philadelphia, Easton, Bethlehem, Allentown, Pottsville, Shamokin, Mt. Carmel, Shenandoah, Mahanoy City and Hazleton.
7 29 p m from Scranton, Wilkes-Barre and White Haven.

For further information inquire of Ticket Agents.
WILLIAM H. WILBUR, General Superintendent, 26 Cortlandt Street, New York City.
CHAS. S. LEE, General Passenger Agent, 36 Cortlandt Street, New York City.
J. T. KEITH, Division Superintendent, Hazleton, Pa.

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The GERMAN REMEDY Cures throat and lung diseases. Sold by all druggists. 25 & 50cts.

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The finest brands of Domestic and Imported Whiskey on sale. Fresh Rochester and Shenandoah Beer and Youngling's Porter on tap. 98 Centre street.

PISO'S CURE FOR CONSUMPTION.

For the accommodation of passengers at way stations between Hazleton Junction and Deringer, a train will leave the former point at 3:30 p.m., daily, except Sunday, arriving at Deringer at 6:00 p.m.

LUTHER C. SMITH, Superintendent.

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Digests what you eat.

It artificially digests the food and aids Nature in strengthening and reconstructing the exhausted digestive organs. It is the latest discovered digestant and tonic. No other preparation can approach it in efficiency. It instantly relieves and permanently cures Dyspepsia, indigestion, Heartburn, Flatulence, Sour Stomach, Nausea, Sick Headache, Gastralgia, Cramps and all other results of imperfect digestion. Price 50c. and \$1. Large size contains 2 1/2 times small size. Book all about dyspepsia mailed free prepared by E. C. DeWitt & Co. Grover's City Drug Store.

