Our Festive Dinner

THANKSGIVING DINNER.
Fruit Cup
Roast Turkey with Swedish Dressing
Celery, Rolls, Cranberry Sauce
Mashed Potatoes, Stewed Tomatoes
Hot Slaw
Thanksgiving Pudding, Orange Sauce
Nuts, Raisins, Coffee

A mock chicken pie is made by partly filling a pan with left-over roast pork cut into small pieces, moisten well with gravy, cover with a layer of biscuit dough, and bake in the oven.

Orange sauce: Whites of three eggs, one cupful of powdered sugar, juice and grated rind of two oranges, juice of one lemon. Beat the egg whites until stiff, add sugar gradually, and continue beating while adding rind and fruit juices.

Thanksgiving pudding: One-third of a cupful of suet, one teaspoonful of salt, one-half pound of figs, finely chopped, one-half teaspoonful of grated nutmeg, two and one-half cupfuls of stale breadcrumbs, one-half cupful of English walnut meats, two teaspoonfuls of baking-powder, three-quarters of a cupful of milk, two tablespoonfuls of flour, one cupful of brown sugar, four eggs, three-quarters of a teaspoonful of cinnamon, one-half cupful of raisins, seeded and cut. Chop the suet and work with the hand until creamy, then add the figs. Soak the breadcrumbs in milk, add the eggs well beaten, then the sugar, salt, and spices. Combine the mixtures, add the nut meats and raisins (dredged with flour), add the baking-powder and beat thoroughly. Turn into a buttered mold, steam three hours, and serve with orange sauce.

For fruit cup, cut apples, bananas and canned pineapple in small cubes. Peel and cut oranges in small sections, halve and seed white grapes. Mix fruit with granulated sugar and a little lemon-juice, then place in lemonade or sherbet glasses or in glass sauce dishes. Place the glass or dish on a small plate, top each serving with a maraschino cherry and serve cold.

Turkey dressing in Swedish style is recommended; it requires two cupfuls of stale breadcrumbs, two-thirds of a cupful of melted butter, one-half cupful of raisins, seeded and cut in pieces, one-half cupful of English walnut meats, broken in pieces, salt, pepper and sage to taste. Mix the ingredients in the order given.

A rich cranberry sauce is made thus: Use an equal measure of berries and sugar. Wash, drain, and put the berries in an enamel kettle with just enough cold water to show when the berries are pressed down. When the berries boil, add one-fourth of the sugar, sprinkling it over the berries without stirring. Let it boil for a minute, add another fourth of the sugar and repeat until all the sugar is used. Boil up once more, cooking slowly, and do not stir.

If you serve roast pork for Thanksgiving dinner, try this method of cooking: Place the meat in a large kettle with sufficient water to cover, and boil until tender; then remove the meat, place it in a pan and put into the oven to brown. In this way much of the fat is boiled out, and a delicious gravy can be made from the stock. On the following day put the remaining stock, or gravy, into a baking-dish, thin with milk, add a few bits of the left-over meat and bring to a boil on top of the stove. Then drop in dumplings made from a soft, rich biscuit dough, and finish cooking in the oven.

Hot slaw is made thus: Remove the outer leaves and the heart from a head of cabbage, chop the remainder. Put a piece of butter the size of an egg into a saucepan, add one cupful of sugar, one dessertspoonful of dry mustard, pepper and salt to taste. Mix, then add one egg, well beaten, and last of all, three-fourths of a cupful of vinegar and one-fourth of a cupful of water. Melt, then let come to a boil, stirring all the time. When it thickens, remove from the fire lest it curdle, and add the cabbage, a handful at a time, stirring until it is all moistened with the sauce. Keep warm until served.

Roast turkey: Select a turkey having no scales on the legs, and with a skin that tears easily. A turkey does not begin to be plump until it weighs about eight pounds, so it is not advisable to choose a bird weighing less. Dress the turkey twenty-four hours before it is to be cooked, and put away in a cold place, for this will help to make it tender. Thoroughly wash and dry the bird, cover with a coat of melted butter, dust with salt and pepper, then cover with flour. If the bird is cooked properly and is well basted every fifteen minutes, this treatment will insure juiciness. Place the turkey, breast down, in a dripping pan or roaster that is half-full of boiling water, turning the bird over the last half-hour to insure an even brown. Allow fifteen minutes to a pound for a young bird and twenty minutes to the pound for an old one. As the grease rises in the water skim it off, and use the water that is left for gravy.

Turkey soup: The following method is better than boiling meat, bones and stuffing together, as the stuffing absorbs the oil and gives the soup a strong flavor. Take the bones and scraps left from roast turkey. Scrape the meat from the bones and lay aside any nice pieces, no matter how small. Remove all the stuffing and keep it separate. Break bones and pack them closely in a kettle. Cover with cold water. Add one small onion, sliced, one teaspoonful of salt and a little pepper. Simmer two or three hours until the bones are clean. Strain and remove the fat. Put the liquor on to boil again and add for every quart of liquid one cupful of turkey meat, cut fine, and half a cupful of stuffing. If the stuffing is omitted, thicken the soup with flour. Simmer until the meat is tender and serve at once.

A Thanksgiving Grandmother.

By Myrtle Jamison Trachsel.

Janie ran out of her house just as Lula Lee appeared on the porch of the house next door.

"Oh, look, Lula Lee, there is a big snowflake! I do believe tomorrow will be a white Thanksgiving. Wouldn't that be perfect?"

"I don't know," said Lula Lee doubtfully. "I don't think it can be perfect without a Thanksgiving grandmother, and I shan't have one this year."

"What is a Thanksgiving grandmother?" asked Bobby, who came running from across the street.

"A Thanksgiving grandmother is one that cooks the dinner for you herself."

"I haven't any grandmothers at all," sighed Janie.

"Oh!" exclaimed Lula Lee suddenly. "The little old lady that lives at the end of the street looks exactly like a Thanksgiving grandmother. We can ask her to be ours. Oh, I hope she will be."

It was a daring thought, but all three made off down the street, rolling their hoops in front of them.

No sooner had they knocked on the door of the cottage than a little old lady with white hair was smiling down upon them. Through the open door came delicious cookery smells. Bobby sniffed.

"That's her; I can smell it cooking," he whispered cautiously to Janie.

"We wondered whether you were a Thanksgiving grandmother," explained Lula Lee.

"Why, I—" the little old lady hesitated.

"Because if you are," spoke Janie, "we want you to be our grandmother and let us eat Thanksgiving dinner with you."

The little old lady threw the door wide open. "Come right in; I am so glad to have you."

She led the way to the kitchen, saying, "I wonder whether we couldn't have our Thanksgiving dinner today, since you are already here. It is only one day early."

The children were quite willing.

"I think," said grandmother as she fluttered about, "we had better have thick slices of country ham instead of turkey. There won't be time to roast a turkey."

"May we help you?" asked Lula Lee and Janie.

Grandmother said they might set the table. "Set five places," she said.

"But there are only four of us," counted Lula Lee. "One, two, three, four."

Grandmother looked mysterious. "There is some one else quite as important as a Thanksgiving grandmother," she said, smiling.

"Who?"

"I can't tell you yet, but be sure you set five places."

What fun it was, and how beautiful the blue-and-white dishes were that they brought so carefully from the pantry. Bobby hopped about first on one foot and then on the other, trying to see what it was grandmother was taking from that jar and this pan.

When everything was steaming on the table grandmother said, "Take your places now and be as still as little mice. I want you to surprise some one."

The three wanted to ask one another who it could be, but they never made a sound while grandmother went out to the shed. Then a man stood in the doorway—a tall man with white hair and surprised blue eyes.

"Our Thanksgiving grandfather!" exclaimed Lula Lee under her breath.

"Well I vow!" said the tall man. "If it isn't the children all back home again just as they used to be. Here's Alice, Mary and little Ben."

He went around the table and hugged each one of them before he took his place, and the children didn't even notice that he had called them by different names.

Grandmother had slipped into her place at the foot of the table. Grandfather looked at her pink cheeks and happy eyes and said softly, "And we thought we should have to have our Thanksgiving dinner alone!"

Then he bowed his head and gave thanks for "all the good things and these children that bring back dear scenes."

"And for Thanksgiving grandmothers and grandfathers," added Lula Lee softly.—Youth's Companion.

King's bath tubs in ancient Egypt weighed at least ten tons each.

Rt. Hon. W. L. Mackenzie King arrives at Liverpool and is greeted by Hon. Peter C. Larkin, High Commissioner for Canada in London.

UNITED STATES WILL AID BRITAIN IN SOLVING EUROPEAN PROBLEMS

A despatch from Washington says:—In response to an official inquiry by the British Government, Secretary of State Hughes has informed Great Britain that the United States is willing to participate in an advisory economic conference for the purpose of considering Germany's capacity to pay reparations and methods of effecting such payments.

This co-operation is guaranteed only on the understanding that France and all other powers directly interested in German reparations concur in the plan and participate in the conference. If France or any other interested power should not approve of the project of a reparations survey by an economic conference, and refuse to participate, the United States would determine whether it would participate, only after mature deliberation.

Britain is revealed as putting forth a desperate effort to halt the dismemberment of Germany and restore the status quo, with Germany and France in agreement on the payment of reparations. To this end Great Britain seeks the aid of the United States.

That there had been a formal exchange of views between London and Washington on the European situation was disclosed by Secretary Hughes on Thursday night, a few hours after former Prime Minister Lloyd George had called on him and lunched with President Coolidge and told the press that only the United States can bring about the solution of Europe's problems.

Mr. Lloyd George declined, however, to comment on the Hughes note.

As a culmination of the subtle drive of the canny Welshman to induce the United States to take a strong hand in European affairs, the American reply to the London sounding falls short of what he had hoped for, though he regards it as a step in the right direction from the British point of view.

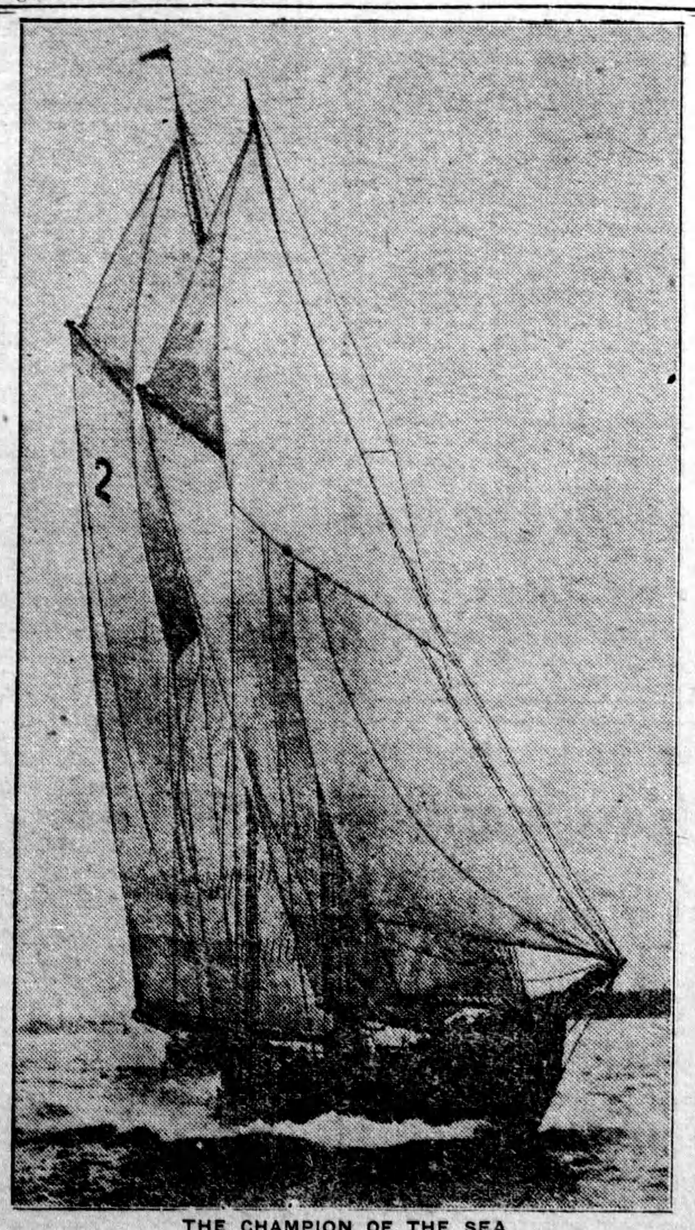
Mr. Lloyd George, however, does not despair of the United States, which he foresees eventually setting the European house in order.

Woman Heads Labor Congress.

Miss M. Bondfield, elected president of the British Trade Union Congress. She is the first woman to occupy the post.

Harvey Makes an Offer

Ambassador Harvey of the United States, renewed the offer of the Hughes' plan for a settlement of the reparations trouble, in his farewell speech in London. The plan provides for a commission of experts to investigate Germany's ability to pay reparations.



THE CHAMPION OF THE SEA

The Canadian champion fishing ship, the famous "Bluenose," which is to compete with the "Columbia," the United States contestant for the honors of the International Fishermen's race. The "Bluenose" has held the championship for several years.

DOCTORS BANTING AND MACLEOD AWARDED NOBEL PRIZE FOR MEDICINE

A despatch from Stockholm says:—The Council of Teachers of the Karolinska Institute on Thursday evening decided to give the Nobel Prize to the Canadian professors of the University of Toronto, Doctors F. G. Banting and J. J. R. MacLeod, for the discovery of insulin.

The Nobel Prize in 1922 was awarded to a professor of University College, London, Archibald Hill, because of his discoveries in the physiology of the muscles, and the second half to a professor of the University of Kiel, Otto Meyerhof, for his researches concerning oxygen, lactic acid and consumption of muscles.

This is only the second time that a Nobel Prize, for outstanding service in the field of medicine, has been awarded in America. It is the first time that any Nobel Prize has ever fallen to the lot of a Canadian.

The previous award of the prize in medicine on this continent was made to Dr. Alexis Carrel in 1912, for his work in connection with surgery of the blood vessels and transplantation of tissues and organs.

The other Nobel awards made to Americans are: One in physics to A. A. Michelson, one in chemistry to T. W. Richards, and prizes for efforts in furthering peace to the late Theodore Roosevelt, Honorable Elihu Root, and ex-President Woodrow Wilson.

The total value of the award to be divided between Dr. Banting and Dr. MacLeod amounts to about $40,000. It is understood that the prize was awarded jointly, in view of the fact that Professor MacLeod, as head of the Department of Physiology at the University of Toronto, directed the work in the laboratories where Dr. Banting conducted the investigations which led up to the discovery of insulin.

Natural Resources Bulletin.

The Natural Resources Intelligence Service of the Department of the Interior at Ottawa, says:—

It is not generally known that Ontario possesses what is credited to be the largest island in fresh water in the world. Manitoulin Island, in Lake Huron, is 80 miles long and about 28 miles wide at its widest part. It is deeply indented by many bays, has a very rugged surface, and but few roads. There are no railroads on the island, and the few settlements are all situated on the shores. During the summer the island has many visitors, a number of summer resorts having grown up.

When compared with the Province of Prince Edward Island, it will be seen that there is not a very great difference in area, the latter island being 114 miles at its greatest length and 34 miles at its greatest breadth. In its narrowest part, which is near the centre, it is but four miles across.

Tortoises are very tenacious of life; one of these animals existed, apparently quite unconcerned, for eight months after its brain was removed.

The average yield of wheat in Canada this year is 20.34 bushels an acre, according to a second provisional estimate compiled by the Bureau of Statistics. The wheat yield is approximately three bushels an acre higher than last year. The total estimated crop for the year, in comparison with the 1922 crop, follows:—Wheat, 469,761,000, against 399,786,400; oats, 531,373,000, against 491,239,000; barley, 80,357,000, against 71,865,300; rye, 26,936,000, against 32,373,400; mixed grains, 29,090,000, against 27,707,700; flax, 6,942,000, against 5,008,500.

Commissioner E. J. Ashton

Of the Soldiers' Settlement Board, who announces that 29,566 men have been placed on the land so far, and financial assistance amounting to $90,000,000 has been extended to 23,000 of them. Those who have left the farms number 3,766.

Thanksgiving Joy.

Stilled the crickets' shrilly cry,
See the wild geese southward fly,
Honking through the leaden sky,
"Now 'tis gray November!"
For the crops all garnered in,
For the overflowing bin,
For loved ties of kith and kin,
Grateful hearts remember—
Sitting round the bounteous board—
To give thanks unto the Lord
For the blessings on us poured,
And in equal measure
Let us not forget to share
With our brothers otherwhere
Of all good gifts sweet and fair—
Of our store and treasure;
Not forgetting e'en the least
Little bird and humble beast;
Let us spread for them a feast—
Make them glad of living!
How our gratitude express
Better than by thoughtfulness,
Others' lives to truly bless,
By the joy of giving!

—Louella C. Poole.

Weekly Market Report

TORONTO.

Manitoba wheat—No. 1 Northern, $1.06¼.

Manitoba oats—No. 2 CW, 51c; No. 3 CW, 47½c; No. 1 feed, 45½c.

Manitoba barley—Nominal.

All the above, track, bay ports.

American corn—Track, Toronto, No. 2 yellow, $1.26.

Ontario barley—60 to 62c.

Ontario wheat—No. 2, nominal.

Ontario rye—No. 2, 70 to 72c.

Peas—No. 2, nominal.

Millfeed—Del., Montreal freights, bags included: Bran, per ton, $27; shorts, per ton, $30; middlings, $36; good feed flour, $2.05.

Ontario wheat—No. 2 white, 95c to $1, outside.

Ontario No. 2 white oats—40 to 44c.

Ontario corn—Nominal.

Ontario flour—Ninety per cent. pat., in jute bags, Montreal, prompt shipment, $4.50; Toronto basis, $4.50; bulk, seaboard, $4.40.

Manitoba flour—1st pats., in jute sacks, $6.50 per barrel; 2nd pats., $6.

Hay—Extra No. 2 timothy, per ton, track, Toronto, $14.50 to $15; No. 2, $14.50; No. 3, $12.50; mixed, $12.

Straw—Car lots, per ton, $9.

Cheese—New, large, 25 to 26c; twins, 26 to 26½c; triplets, 27 to 27½c; Stiltons, 27 to 28c. Old, large, 32c; twins, 33 to 33½c.

Butter—Finest creamery prints, 40 to 42c; ordinary creamery, 37 to 38c; No. 2, 36 to 37c.

Eggs—Extras, in cartons, 44 to 45c; extras, 42 to 43c; firsts, 38 to 39c; seconds, 31 to 32c.

Live poultry—Spring chickens, 4 lbs. and over, 25c; chickens, 3 to 4 lbs., 22c; hens, over 5 lbs., 22c; do, 4 to 5 lbs., 15c; do, 3 to 4 lbs., 15c; roosters, 15c; ducklings, over 5 lbs., 20c; do, 4 to 5 lbs., 18c; turkeys, young, 10 lbs. and up, 25c.

Dressed poultry—Spring chickens, 4 lbs. and over, 33c; chickens, 3 to 4 lbs., 30c; hens, over 5 lbs., 28c; do, 4 to 5 lbs., 24c; do, 3 to 4 lbs., 18c; roosters, 18c; ducklings, over 5 lbs., 28c; do, 4 to 5 lbs., 25c; turkeys, young, 10 lbs. and up, 30c.

Beans—Canadian hand-picked, lb., 7c; primes, 6½c.

Maple products—Syrup, per imp. gal., $2.50; per 5-gal. tin, $2.40 per gal.; maple sugar, lb., 25c.

Honey—60-lb. tins, 12 to 13c per lb.; 10-lb. tins, 12 to 13c; 5-lb. tins, 13 to 14c; 2½-lb. tins, 14 to 15c; comb honey, per doz., No. 1, $3.75 to $4; No. 2, $3.25 to $3.50.

Smoked meats—Hams, med., 27 to 29c; cooked hams, 40 to 42c; smoked rolls, 22 to 24c; cottage rolls, 23 to 27c; breakfast bacon, 30 to 34c; special brand breakfast bacon, 34 to 38c; backs, boneless, 31 to 38c.

Cured meats—Long clear bacon, 50 to 70 lbs., $18; 70 to 90 lbs., $17.50; 90 lbs. and up, $16.50; lightweight rolls, in barrels, $36; heavyweight rolls, $33.

Lard—Pure tierces, 17½ to 18c; tubs, 18 to 18½c; pails, 18½ to 19c; prints, 20 to 21c; shortening tierces 15¼ to 15¾c; tubs, 15½to 16c; pails, 16 to 16½c; prints 18¼ to 18¾.

Heavy steers, choice, $7.25 to $7.50; do, good, $5.50 to $6; do, med., $4.50 to $5.50; do, com., $3 to $4; butcher heifers, choice, $6.25 to $6.50; do, med., $4.50 to $5.25; do, com., $3 to $3.50; butcher cows, choice, $4.25 to $5; do, med., $3 to $4; canners and cutters, $1.50 to $2.50; butcher bulls, good, $4 to $5; do, com., $2.50 to $3.50; feeding steers, good, $5 to $6; do, fair, $4.50 to $5; stockers, good, $4.50 to $5; do, fair, $3.50 to $4; milkers and springers, $80 to $110; calves, choice, $10 to $11; do, med., $8 to $9; do, com., $4 to $5; do, grassers, $3.50 to $4.50; lambs, choice, $11.25 to $11.50; do, bucks, $9.75 to $10; do, com., $8 to $8.50; sheep, light ewes, good, $6.50 to $7; do, fat, heavy, $4 to $5; do, culls, $2 to $2.50; hogs, thick, smooth, F.W., $8.50 to $8.75; do, f.o.b., $8 to $8.25; do, country points, $7.75 to $8; do, selects, $9.30 to $9.50.

MONTREAL.

Oats—Can. West., No. 2, 57½ to 58c; do, No. 3, 56½ to 57c; extra No. 1 feed, 55 to 55½c; No. 2 local white, 54 to 54½c. Flour—Man. spring wheat pats., 1sts, $6.30; do, 2nds, $5.80; strong bakers', $5.60; winter pats., choice, $5.75 to $5.85. Rolled oats—bag of 90 lbs., $3.05. Bran—$27.25. Shorts—$30.25. Middlings—$36.25. Hay—No. 2, per ton, car lots, $15 to $16.

Lightweight bulls, $2 to $2.25; heavier bulls, $2.50 to $2.75; cutter cows, $1.50 to $2.25; canners, $1; better quality cows, $2.75 to $3; good veals, $10; grassers, $2.25 to $3; hogs, thick smooths and shop hogs, $8.50 to $8.75; do, selects, $9.25; sows, $6 to $6.75.