



## The Home-Harvest Thanksgiving

**D**ON'T feel I ought to spend so much money at this time on food, but we must have our Thanksgiving festivities," said mother, and for days it was a topic of discussion at the dinner table. At length father solved the problem by suggesting that we buy nothing for the dinner except the turkey. Everything else was to come from the garden, the storage cellar, or the preserve cupboard. As the garden space had been doubled last spring, there was a most ample supply to draw from.

Daughter was appointed a committee of one for decorating the table and no money was allowed to the committee on decoration, so she had to use her ingenuity. She decided to scoop out the pumpkin for the pie, taking the shell for the foundation to her centerpiece; but at the last minute she found more possibilities in an old straw-colored farmer's hat which had originally been purchased at the "store" for ten cents, and had never been worn. She filled the basket with the brightest colored autumn leaves. Then she picked out the prettiest fruits which the storage cellar or trees still offered, and gathered all the kinds of nuts which were to be found in the woods at that time, doing them up in attractive mysterious packages. To each package of nuts and each piece of fruit she tied a string, one of which led to each plate, and buried them deep in the leaves. With

sprays of boxwood (laurel, myrtle or bayberry could be used in the same way) she completely covered the strings. After the family had finished their pumpkin pie each member pulled his string and found attached to it his favorite fruit or nuts.

Several large crocks filled with branches of autumn leaves were placed around the room. Strings of white popped corn may be used.

The menu, which came entirely from the household supply, was as follows:

Cream of Succotash Soup with  
Corn Meal Sticks  
Roast Turkey  
Mashed Potatoes Peas (home canned)  
Carrots  
Pumpkin Pie  
Coffee Nuts Fruit

Here are other menus carrying out the "Home Harvest" idea.

The recipes for the starred dishes are given below.

### Menu No. 2.

Roast Turkey  
Hominy Fritters\* (1)  
Glazed Sweet Potatoes  
Canned Peas and Beans Mixed  
Peach (home canned) Salad  
Cottage Cheese Crackers  
Pumpkin Pie  
Coffee Nuts Fruit

### Menu No. 3.

Vegetable Soup with Corn Sticks  
Browned Fricassee Chicken with Polenta

*Our allies depend on us for food. They ask us for it with a right which never existed before, for today they are fighting, and suffering, and dying,—in our war. This can only be accomplished by the combined personal and voluntary services of all the people of the land. Hence the food pledge which you have taken.*

## INSIDE THE HOUSE

Spinach (home canned)  
Beets (home canned)  
Asparagus (home canned) Salad  
Brown Bread Ice Cream\* (2)

### Menu No. 4.

(Vegetables only.)  
Corn Chowder\* (3)  
Mock Turkey\* (4)

Olives                      Scalloped Tomatoes  
Beet and String Bean Salad  
Corn Meal and Prune Fluff\* (5)  
Coffee                      Nuts                      Fruit

#### \*(1) Hominy Fritters.

One quart cooked hominy (one cupful cooked in one quart of water), one cup chopped cheese, season with salt and pepper. Pour the hominy to a thickness of about three-quarters of an inch into a pan for cooling. When thoroughly cold, cut in small squares, dip in egg and bread crumbs and saute in chicken fat or salad oil. Serve with tomato sauce.

#### \*(2) Brown Bread Ice Cream.

1 quart thin cream  
1 cup brown bread crumbs  
 $\frac{1}{2}$  to  $\frac{3}{4}$  cup of sugar  
 $\frac{1}{8}$  teaspoon salt

Soak the bread crumbs in the cream (or if you use custard for the foundation of your ice cream, soak them in the custard), add salt and sugar and freeze.

#### \*(3) Corn Chowder.

$\frac{1}{2}$  can corn  
1 pint sliced potatoes  
2 tablespoons butterine  
1 sliced onion  
1 pint of milk  
 $\frac{1}{2}$  teaspoon salt  
1 cup water

Cook the onion in the double boiler in one-half the butterine for twenty minutes. Add the sliced potatoes and one cup boiling water. Cook directly over the flame until the potatoes are tender. Add the corn, milk and the remainder of the butterine. Heat to the boiling point, and serve.

#### \*(4) Mock Turkey.

2 cups legume puree  
2 eggs  
 $\frac{1}{2}$  cup Granola or toasted bread crumbs  
 $\frac{1}{2}$  cup browned flour  
2 teaspoons celery salt

1 teaspoon salt  
2 teaspoons sage  
1 cup strained tomato  
2 cups nut meal or finely chopped nuts  
 $\frac{1}{4}$  cup cream  
2 tablespoons grated onion

Cook the legumes, either lentils, peas or beans, until quite tender and dry. Make into a puree by mashing through a colander. Beat the egg slightly, add the puree and the other ingredients in the order given. Then bake in a loaf in a hot oven twenty to thirty minutes, or until nicely browned. Serve with a cream sauce or brown sauce.

The mixture may be shaped with a paring knife or spatula to represent a fowl.

#### \*(5) Corn Meal and Prune Fluff.

2 cups prunes  
2 cups cold water  
2 tablespoons sugar  
1 egg white  
 $\frac{1}{2}$  cup white corn meal  
 $\frac{1}{4}$  teaspoon salt  
1 cup milk  
 $\frac{1}{2}$  cup cream

Wash prunes, cover with boiling water, let stand a few minutes, then soak in cold water 24 to 36 hours, or until soft. Drain, and to  $\frac{2}{3}$  cup of the liquid (making up the amount with water if necessary) add the corn meal and salt. Bring to boiling point and cook until water is absorbed, stirring constantly. Add milk and cook one hour in a double boiler. Meanwhile remove the stones from the prunes, rub the prunes through a colander, add the sugar and egg white beaten stiff. Place a spoonful of the cornmeal on the serving plate—add a generous spoonful of the prune fluff, and serve with cream, plain or beaten stiff.