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THANKSGIVING.

Thanksgiving for God's boundless blue
Above us brooding, for the hue
And perfumed pageant of the year,
For waters singing lyric dear,
And birds in choral retinue.

For all the varied life we view
About us bourgeoning, for the clue
To happiness beyond the Here—
Thanksgiving!

For chance the kindly deed to do
While dawn and dusk their paths pursue,
For hope and its attendant cheer;
For all that's noble and sincere;
For friends—but chiefly, love, for you—
Thanksgiving!

A Thanksgiving Story.

Shrimp buys a gift turkey--Spends his football money--A kind act rewarded. . . . . .

BY MARY C. RINGWALT.

From the Indianapolis News.

Say, Tadpole what are you going to donate?' asked Shrimp Carter, relieving his emotions suppressed for an hour in Sunday-school, by turning a somersault backward.

'Ice-cream soda,' solemnly replied Tadpole. 'Strawberry flavor in one bag, chocolate in the other. What'll you give, Shrimp? Why don't you give a turkey?'

'At eighteen cents a pound? Not on your tintype! with the football game coming off I can contribute just about one Irish potato.'

'I like Mr. Daniel's idea mighty well,' said Harold, the thoughtful member of the party. 'If all the scholars would bring what they like best themselves for a Thanksgiving dinner, the poor families would have a jolly spread next Thursday.'

'And jolly doctors' bill to pay afterward,' laughed Tadpole, for every one with sense would select mince pie.'

During the three days that followed Shrimp was so absorbed in discussing the approaching football game that he entirely forgot the Sunday-school festival for Thanksgiving eve.

There was small wonder that he was in a whirl of excitement. Of course, he had seen great football contests before, but he was one of a large family, and while the Carter home had every comfort and Mrs. Carter prided herself on having her children well dressed, pin money was a rare luxury, so Shrimp's 'reserved seat' at the games had always been a tree-top or a convenient shed roof. This year, however, the teams were to play out by the park, on new grounds surrounded by sand dunes, and when Shrimp heard the announcement his despair was very black indeed. But the week before Thanksgiving the cloud brooding over his troubled spirit was unexpectedly turned wrong side out by a visit from a pet uncle, and its silver lining, in the concentrated form of two big round dollars, the dear gentleman's parting gift, now clicked in Shrimp's proud pocket.

As he walked home from school Wednesday afternoon, a holiday smile on his mischievous face, this vast wealth so burned the hand thrust into his pocket that he broke into a run for the nearest shop. One of the dollars would admit him to the game; the other one could be delightfully squandered. A mammoth tin horn, such as vigorous lungs had longed for at previous contests, was the first purchase—speedily supplemented by a badge of his team's color, a hat band to match and a cane with appropriate streamers. He was about to spend his last dime in chewing gum, when the shop doors opened and Tadpole appeared, a large package in both arms.

They exchanged college yells.

'What have you got there?' asked Shrimp.

'Beans,' replied Tadpole. 'They're nice and filling, you know. At camp last summer we ate them three times a day. Shouldn't wonder if Mr. Daniel would give them to that widow with seven children that he told about.'

'Gee whiz!' exclaimed Shrimp. 'I forgot about to-night.' He looked sheepishly at the little dime in his hand. 'I've got to buy something for ten cents.' he sighed. 'Can't you help a fellow out, Tad?'

Tadpole deeply pondered. 'There's rice,' he suggested. 'The Chinese live on that, and I guess a few grains go a great way.'

Shrimp sincerely hoped that they did go a great way after he discovered how small a quantity his dime purchased at a neighboring grocery store. And that evening, when he saw the liberal donations in the Sunday-school rooms—turkeys of all sizes, boxes of potatoes, apples and oranges, cans of corn and tomatoes, bags of flour and meal, celery, cranberries and pumpkins—he was mortified at his own tiny contributron.

But any qualms of conscience that may have disturbed Shrimp that night, vanished like a fog before a sunburst the next morning. The sky was cloudless. The air had a backbone to it without being windy. The ground was in apple-pie condition.

Although the game did not begin until 3 o'clock, at 11 Shrimp ate a hurried lunch in the kitchen, and half an hour later issued forth with an impressive stride, the colored band fastened round the crown of his hat with safety pins, the badge worn directly over his thumping heart, the horn under one arm, and the cane twirled in one hand.

As he was passing the church, his attention was attracted by the opening of the basement door and halting at the corner, he watched a little band f women and children trooping out of the Sunday-school room. The poor families were taking home their thanksgiving dinners, and all bore smiles and heavily laden baskets. All except a small boy who brought up the rear. He, indeed, was bent almost in two by the burden he had swung in a sack over his little shoulder, but there was no accompanying smile. On the contrary, his face was so woe-begone that even the thoughtless Shrimp was impressed.

'Hello, what's up?' he good naturedly inquired.

The urchin shifted his sack to the other shoulder. "The turkeys gave out,' he sorrowfully replied.

'That's queer! Why, last night there was a whole orphan anylum of them down there.'

'Yes,' sighed the urchin, 'but there were thirty names on the list, and we came at the tag end 'cause we've just moved here. I ain't complainin',' he hastily added. 'I got a lot of dandy things—potatoes, onions, turnips, beans and a big chunk of pumkiu—but they ain't turkey.' He blinked hard to keep back the tears.

'I wouldn't cry about it!' scornfully ejaculated Shrimp.

'Who's cryin'?' the urchin retorted, stealthily wiping his check with a ragged sleeve. 'You wouldn't think it a joke if you had to tell the kids. They're been countin' the days for a week, and they'll all be at the winder watchin' for me.'

'How many kids are there?' asked Shrimp.

'McKinley and Roosevelt and Victoria,' he answered proudly. 'Then there's Chris—he was to have the wishbone 'sides one of the drumsticks.'

'Who is Christ?'

'He comes between me and the kids He's most eight now, but he's got a bad spine and has to lie in bed all the time. His heart's terrible set on turkey.'

'If I was rich,' impulsively exclaimed Shrimp. 'I'd buy you one!' As he spoke, in an absent minded way, he thrust his hand into his pocket. His fingers touched something round and hard and smooth. No answering thrill tingled through his being. Instead, a peculiar weight seemed to fall upon his lungs. 'But I can't afford it!' he snapped crossly, and turning on his heels, he walked away.

He hurried into Market street and came to an abrupt standstill. On the corner was a provision store, and in front of it swung a huge placard with flashing red letters.

THANKGIVING BARGAINS.
BIG SLAUGHTER OF PRICES.
EVERY ONE MUST BE
SOLD BY NIGHT.

Beneath the placard were temptingly arranged a long line of magnificent turkeys, every turkey with its special bargain price, from a dollar up.

'It's too late anyhow,' argued a comforting little voice in Shrimp's breast. 'I don't know where they live.' He gave a start, and the peculiar weight that settled upon his chest crept up into a lump in his throat. On the opposite sidewalk a youngster with a big sack upon his back was trudging slowly past.

Shrimp looked wistfully down at his badge, his horn, his cane; then he gazed at the turkeys, his face flushed, his breath coming and going in little gasps.

'I'll—I'll take the dollar one,' he faltered.

At 2 o'clock Thanksgiving afternoon, a boy sat on the top rail of a fence near the park. The colors of one of the football teams gayly adorned his hat and his coat, and fluttered in streamers from a cane held in one hand, while on his knee rested a superb horn. But there was a pathetic air of dejection as his big brown eyes eagerly watched bicycles and vehicles scurrying by to the football grounds.

There was a whizzing sound: the blast of a horn; college yells from smaller boys' throats; a flash of red down the road—then an automobile came to a sudden halt.

'If it isn't Shrimp himself?' cried a familiar voice, and Tadpole stood up on the back seat excitedly waving his arms.

'We've stopped at the house for you,' called Tom White, seated next the chauffeur, 'but your mother said you'd gone. Pile in, old fellow Dad is going to treat the whole crowd—reserved seats in the grandstand—isn't he a jolly brick?'

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Some Excellent Winter Puddings.

—:o:—

Masculine appetites, in zero weather, are apt to scorn the delicate trifles and frozen sweets so popular as desserts throughout the summer, and hot puddings of a substantial nature are usually greeted with unqualified approval. Some excellent recipes for plain winter puddings are the following:

MARMALADE PUDDING—Mix together three-eighths of a pound of finely chopped beef suet, dry breadcrumbs, and white powdered sugar, four eggs and half a cupful of cream; let stand one hour, then whip well with an egg-beater for ten minutes; butter a plain tin mold, put in a layer of orange marmalade, and proceed with these alternate layers until the mold is full, having the last layer of the marmalade. Bake in a moderate oven for one hour and a half, turn out carefully, and serve with sweet sausage.

BATH PUDDING—Beat together one fourth of a pound of butter and five ounces of white sugar, then add five eggs, one at a time, beating them in thoroughly, one quarter pound of bread-crumbs, one cupful of flour, three ounces of finely chopped beef suet, half a cupful of milk, a little grated nutmeg and ground ginger, and half a pound of candied fruit cut in short, thin shreds. Mix all well together, turn into a well-buttered mold, tie a floured cloth over it, then boil rapidly and steadily for three hours. When done, turn out on a very hot dish, and pour over it a sauce made as follows: Cook in a double boiler until it thickens a custard made with the yolks of three eggs, three table-spoonfuls of white sugar, and a small cupful of milk, when done remove at once from the fire, stir in a drop of essence of lemon, and one small glass of melted red currant jelly.

COFFEE PUDDING—Bring to a boil in a double boiler one fourth of a pound of butter, one and one fourth cupfuls of white sugar, one cupful of milk, and half a pint of strong black coffee. When boiling stir in six ounces of flour, and continue to cook and stir until the mixture leaves the sides of the pan quite freely; then stir in the yolks of two eggs well beaten, and lastly mix lightly in the stiffly whipped whites of the eggs, Turn into a well-buttered mold, tie a floured cloth over the top, and steam the pudding for an hour and a half. When done turn out on a hot dish, sift powdered white sugar over the pudding, and serve with cream, sweetened and flavored with vanilla.

APPLE CUSTARD PUDDING—Peel, core add cut small one dozen medium -sized apples; cook them in a lined saucepan with one teacupful of cold water. When done whip them to a smooth pulp, flavor with the grated rind of a lemon, and add sufficient sugar to moke quite sweet. Make a custard with one pint of milk, four eggs, and two tabiespoonfuls of sugar. When the apple pulp is cold, place it in the bottom of a pudding dish, pour the custard over it, add a little grated nutmeg, and bake for half an hour in a moderate oven. The whites of two of the eggs may be reserved to make a meringue to spread over the top of the pudding.—Helen Mortimer, in Farm and Fireside.

Household Notes.

When making pie crust use little water and fold often.

Add a tiny pinch of salt to water in which beans are put to soak.

Meat for soup should be put into cold water to bring the juice out.

A pinch of grated nutmeg added to potato croquettes improves them.

Steamed puddings are much improved by standing a few days before serving.

Clothes should be rinsed thoroughly before putting them into the blue water.

A new range should be very gradually heated to prevent the possibility of cracking.

'Mark' was Funny.

A friend wrote to 'Mark Twain,' asking his opinion on a certain matter, and received no reply. He waited a few days, and wrote again. His second letter was also ignored. Then he sent a third note, enclosing a sheet of paper and a two-cent stamp. By return mail he received a postal card, on which was the following: 'Paper and stamp received. Please send envelope.'

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Turkey Muffins.

Left-over turkey, chichen or duck may be used to advantage in these muffins. Place two ounces of butter and half a pint of water over the fire to boil; when boiling add quickly halt a pint of flour and stir until you have a smooth, soft loaf; take from the fire, and when cold add one egg; stir until thoroughly incorporated, then add another, and so continue until four have been used. Drop the mixture, by spoonfuls, into a dozen greased gem pans, and bake in moderate oven for forty-five minutes. Cut the cold meat into dice and to each pint allow half a can of mushrooms chopped fine, or the green, tender part of celery may be cut into thin slices, boiled carefully, and mixed with the meat. Put two tablespoonfuls each of butter and flour into a saucepan and when well mixed add a pint of milk; stir constantly until it boils, then take from the fire and add the meat and its seasoning. Remove the muffins from the oven; with a sharp knife cut a piece from the top of each muffin and fill the inside with hot meat mixture, replace the top and serve at once.

Canon Rownsley, on Saint Martin's, after describing good Saint Martin, added:

'Some of you, my friends, followers of the gentle Christ, come to worship, nay, come to the Supper of our Lord, wearing 'egret' plumes or 'ospreys' in your hats and bonnets. Do you realize that this 'egret' plume grows on the birds' back only at the time of nesting, and that to obtain one such feather involves the cruel death not only of the beautiful white mother heron, but of the whole nestful of its newly-fledged offspring? What a price to pay for the pleasure of an egret plume! What a travesty of religion to be able to come into church decked with an egret feather and sing in the words of the Benedicite: 'O all ye fowls of the air, bless ye the Lord! praise Him and magnify Him forever!' What a mockery to kneel at Holy Communion, take the soldier's oath of allegiance unto the Lord—that gentle Lord of all compassion and mercy, that Lord who said 'Consider the fowls of the air!' who told us that not a sparrow falls to the earth unregarded by their Heavenly Father!'

Gathered Them In.

'We gave a waifs' dinner Thanksgiving day.'

'A waifs' dinner?'

'Yes; to five old maids and five old bachelors.'

—Chicago Record.

Porker—What are you strutting around so big about?'

Turk—I heard Farmer Brown say that he was going to give a big Thanksgiving dinner and I was to be on the entertainment committee.

'A fellow threatened to punch me in the head.' 'That would be too bad.' 'Thank you.' 'It would have a tendency to increase the swelling.'

Every unkind treatment to the cow poisons the milk—even talking unkindly to her.

Nations, like individuals, are powerful in the degree that they command the sympathy of their neighbors.

If there were no birds man could not live on the earth.

Every kind word you say to a dumb animal or bird will make you happier.

A woman add her age by subtraction.

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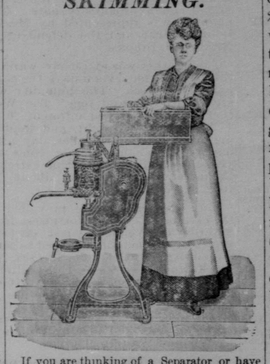
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FOR THE HOUSEWIFE.

The greatest of American feast days, Thanksgiving Day, comes on the 29th of this month, and the housewife is quite naturally giving some thoughts to the preparation of a menu suitable to the occasion. "Turkey and trimmins" is, of course, the center piece of the average Thanksgiving dinner, but one can hardly feast on that dish alone, hence the preparation of others is necessary. What they shall consist of depends largely upon the materials to be used for the purpose. Below is given a suggestion for a Thanksgiving dinner which can be easily prepared at slight expense in the average American home:

Chestnut Soup
Stuffed Olives Salted Nuts
Pickled Peaches
Baked Fish Riced Potatoes
Finger Rolls
Roast Turkey Bread Dressing
Cranberry Molds
Browned Sweets Salsify Fritters
Roast Partridges
Chestnut Dressing Wild Plum Jelly
Celery Salad
Pumpkin Pie Mince Pie
Southern Plum Pudding
Hard Sauce
Sweet Cider Nut Cake
Fruits Nuts Raisins
Black Coffee.

CHESTNUT SOUP.

Shell and blanch a pint of chestnuts; cover them with a quart of boiling water, add a slice of onion, a little chopped celery, a bay leaf and half a teaspoonful of paprika. Boil gently for thirty minutes, then press through a colander and add a pint each of chicken stock and milk. Allow all to come slowly to the boiling point and stir into it two rounding tablespoonsfuls of butter and one of flour rubbed to a smooth paste, then stir until the mixture is very smooth. Add a level teaspoonful of salt, strain through a fine sieve, reheat, and serve with croutons.

SOUTHERN PLUM PUDDING.

Ingredients: One pound of raisins, one pound of suet chopped fine, three-fourths pound of stale bread crumbs, one-fourth pound of brown sugar, the grated rind of one lemon, one-fourth pound of flour, one pound of currants, one-half of a nutmeg grated, five eggs, one-half pint of best brandy, one-half pound of minced, candied orange peel. Wash and dry the currants and after seeding the raisins mix all the dry ingredients together. Beat the eggs until very light, pour the brandy over them and stir into the dry mixture. Boil in two small molds or one large one, for six hours. On the day it is to be served, boil for three hours more.

HICKORY NUT CAKE.

Cream together one and one-half cupfuls of fine granulated or pulverized sugar and one-half cupful of butter; add three-fourths of a cupful of sweet milk, two and one-half cupfuls of flour, sifted with two teaspoonsfuls of baking powder and one cupful of hickory nut meats dredged lightly with flour; lastly, add one-half teaspoonful of vanilla and fold in the whites of four eggs beaten to a stiff froth; bake in two small loaves and ice with thick white icing. For the icing mix two cupfuls of granulated sugar, one-quarter teaspoonful of cream of tartar.

HARD SAUCE.

Beat to a fine cream one-half pound of butter, add gradually one cupful of pulperized sugar. a wineglassful of sherry, a wineglassful of French brandy and enough lemon juice to bleach the mixture. Powder with nutmeg and set in a cold place till needed. This sauce is better if made the day before it is to be used.

TURKEY CROQUETTES.

To a pint of minced turkey add a fourth of a cupful of bread crumbs, two eggs and sufficient gravy to moisten all. Season to taste and mix well. Flour the hands and make into balls. Dip in beaten egg, then into bread crumbs, and fry a delicate brown.

Dressing Poultry.

Ordinarily it doesn't pay to dress poultry for market and unless one understands every detail of the work it is more profitable to sell fowls alive. It is never hard to find customers for the best the market affords and in poultry dressing or any other business it pays to cater to that trade. The first step necessary is to get the fowls in prime condition. That can only be accomplished by care and proper feeding. Then, after the fowls have been killed and the feathers plucked, each carcass should then be shaved with a safety razor. Next remove the entrails and stuff the opening with white oiled paper. Remove the feet and head and draw the skin up over the joint in the neck, tying it with a bit of narrow, blue ribbon. The legs should be tied in the same way. After the fowls have been wiped dry, wrap each carcass in a spotless, bleached muslin cloth. In showing to the customer, unwrap the cloth with one hand on the underside of the bird. In this way the fowl is displayed without the hands touching it. Nothing appeals to a purchaser more than a dainty, plump, clean fowl, and in nine cases out of ten he will pay much more than the market price.

'In spite of all the discussion about it, there is one fact which conclusively proves that marriage is a failure.' 'And what fact is that!' 'That every single woman is mismated when she marries.'

Hot tempers cool off love better than refrigerators.