

Thanksgiving Day Among The Lumberjacks

PREPARATIONS for the Thanksgiving dinner in the lumber camps of Maine begin early in November. Traps for the rabbits, which form the principal dish, are set in place and carefully baited. Men who go to the lumber camps about the 1st of October give up the hope of having chicken or turkey or goose with cranberry sauce on the last Thursday of November. In fact, there is not one man in a dozen who goes into the woods for the winter, unless he has a family in some small town who cares a snap for any other dish for Thanksgiving than good old fashioned rabbit potpie or stew. With the trimmings such as only a cook in a Maine lumber camp is able to concoct, the meal is far better than some of the menus served in the big hotels of the cities.



PREPARATIONS BEGIN EARLY

work of slaughter. Most of the rabbits make their winter home under low scrub bushes of hard wood and hunt for food under the dead leaves which have been blown from the trees during the fall frosts. These mounds of leaves are just the place to conceal the strands of wire and horsehair to be used as snares, and it is indeed a wise rabbit who can escape the trap. A liberal supply of whole corn and oats is used as bait for the rabbits, being scattered under the leaves in close proximity to the snares. The wire is run for some distance along the surface of the ground and is then attached to the strand of horsehair with a loop and running nose in the end. In this nose more corn or oats are placed than anywhere else, and the rabbit invariably spends much time over a few kernels of the grain. It is while thus loitering over his food that he meets his doom.

After breakfast has been served in the camp and the men have gone to their work the "cookie" commences his rounds of the snares. Never does he have far to go from the starting place to find one or more timorous animals nosing through the leaves and seeking the choicest pieces of corn. So alert is the animal in his quest for food that he seldom notices the approach of the hunter or his gun, unless there be a dog in the party. And while thus sitting the hunter crouches under some tree at the far end of the wire and at the opportune time pulls the "string" which extends the

rabbit on all fours. After that it is but easy work to dispatch the animal. The trap is then rebaited and the "cookie" continues his journey to the next snare, and so on until he has made the round. At the camp the rabbits are hung head down on the outside of the camp, where they freeze and are kept in good condition until the day of the feast. The night before Thanksgiving the animals are taken down from the peg, thawed out a bit before the camp fireplace and their pelts removed. After being cleaned the meat is thrown into a big kettle with a liberal supply of onions, potatoes, carrots and other vegetables and allowed to simmer over a slow fire.

The dish when served with a side dish of dressing and a mug of cider with just a bit of edge on it is hard to be beaten by any culinary artists.

Almost as good as the rabbit stew is the plum pudding, which the cook takes pains to have extra good on Thanksgiving day and Christmas day. Unlike the pudding of that kind, it is made with fresh bread, molasses and all the plums the mixture will stand. It is put in the oven early in the morning and allowed to remain until ready to be served as a course with the mince or apple pie, piping hot and full of the elixir of life.

Of course the baked beans must be served on Thanksgiving day, but they are cooked just a little bit better than those doled out during the week. They are served for breakfast. The beans are picked over and the poor ones removed the evening previous to Thanksgiving and after being allowed to remain in salt cold water for a short time are put in a big kettle with plenty of pork and buried in the ground on a bed of glowing hardwood coals.

When one rolls out of his bunk in the morning, shivering just a bit from the cold, a big dish of the smoking baked beans is found on the table. Besides the beans, there will be brown bread such as cannot be constructed in any other part of the world, some cold cream of tartar biscuits, molasses and dried apple sauce. Besides there are plenty of tea and coffee without milk but which is good enough to keep out the cold until early in the afternoon when the Thanksgiving dinner is served.

It was not very many years ago that woodsmen thought it necessary to have a haunch of venison or moose meat for the holiday's principal meal, but that time is past and now it is rabbit pie, baked beans and old-fashioned plum pudding. New York World

Thanksgiving.
Now we feast
So did the pilgrims
Now we take in football
Then they dodged hostile Indians
Now the hostess thinks up novelties
Then they were pleased to have plenty of plain food
Now we revel in asparagus and chokes, peas and celery
Then onions, potatoes, turnips and cabbage were their vegetables
They were thankful devoutly so.
Are we?

Thanksgiving Day.
With grateful hearts let all give thanks
All lands all stations and all ranks
And the cry comes up along the way
For what shall we give thanks today?
For peace and plenty busy mills
The cattle on a thousand hills
For bounteous harvests when is stored
The golden grain, a precious hoard
Give thanks
For orchards bearing ruddy fruit
For yielding pod and toothsome root
And all that God declared was good
In hill or dale or field or wood.
Give thanks

For water bright and sweet and clear
A million fountains far and near
For gracious streams, lakes and hills
That flow from everlasting hills
Give thanks
For summer dews and timely frost
The sun's bright beams, not one ray lost
For willing hands in sowing the seed
And reaping the harvest great indeed
Give thanks

For health and home, love's altar fires
For loving children, thoughtful wives
For tender mothers, get-togethers
Who fill our hearts and bless our lives
Give thanks
For the brave and noble soldiers true
For faithful and obedient sailors
For care to bear, for eyes to see
Earth's beauties in their manifold sea
Give thanks
M. J. Kilduff, New York Sun

Good form

For the Hostess.
You may have a dinner with the best appointment and cuisine and if your guests are badly chosen the dinner will be a social failure. Certain elements will not coalesce, and the woman who tries to force the process is courting an explosion. Choose guests as you would shoes because they fit.

You may be catholic in your taste and enjoy the butterfly without a brain and the woman who is all brain, but without social grace, the artist or model in the snob who distrusts all the clever coquette, the man who loves a gay story and the woman who is easily shocked.

But gather those friends around a common board and you may count on their boredom.

If you must have a mixed dinner party for tact in the seating. A man cares what he eats a woman cares whom she sits next.

Never seat your guests according to social position. The practice makes neither the dinner nor the hostess popular. If you put the socially important together your entertaining will never be a success.

Custom has it that those who sit on the right and left of the host and hostess may feel themselves singled out for attention, but choose for reasons. Do not give your guests a chance to give at you as a money warbler or one with an ax to grind.

Do not have dinners so large as to prevent general conversation. Not all who go out to dinner are blessed with manners, and the hostess should have it in her power to go to the rescue of the guest who is neglected by her neighbors.

Introducing the Debutante.
No young girl or society is ever introduced to social relations in dinner. It is not as if anything in fact except children's parties or schoolgirl lunches or very early festive dinners were ever for parties until she has been formally introduced to the social world. It is not as if she were given a party which may take the form of a dinner or a reception or even a ball.

To this affair are invited all the friends of the mother and also those of her father. The daughter who has already made their debut into society.

Don'ts For Engaged Girls.
Don't make unreasonable demands on your dance's time. Remember that his work must come first if he is ever to earn an income sufficient for himself and his wife. So don't be dictatorial to him if he is kept late at the office on an evening when he had promised to take you out. He will be just as annoyed about this as you are and there is no need to make matters worse by having a scene.

Don't forget to pay every possible attention to his people, particularly his mother and sisters. They may perhaps be a little jealous of you at first, and if you are foolish enough to resent this the situation may become very unpleasant indeed.

Don't "spoon" or quarrel in public for by doing so you would place your self in a ridiculous situation and the on-lookers in an embarrassing one.

Don't drag your dance's name into every conversation. It sounds silly. Don't write affectionate postcards. If you want to be affectionate do it in a letter which cannot be read by anyone except the man to whom it is addressed.

Art of Receiving Compliments.
One of the first things a girl has to learn is the art of receiving compliments. Neither appreciating nor dismissing them.

It is sometimes difficult and to blush is fatal.

Oh, these youthful blusches! How distressing they are to their vexed owners and how they give them the gift of ingenuously yellowed cheeks.

The skittish, self-proclaimed "ambassadors" who give the cheek girl. He knows how to convey an expression of his appreciation without exactly saying it.

Such a man can flatter one's self love quite sufficiently in merely saying, "How well you look!" The tone and manner are eloquent enough to supplement the poverty of the words, and their ingenuousness allows the recipient of the compliment to accept it without embarrassment. A florid compliment makes a woman look—or at least feel—a perfect goose. But they belong to a past age.

Why a Doctor Prescribes Whiskey

When a doctor prescribes whiskey he has malt whiskey in mind—for two reasons

First

because he knows the curative, strength-giving qualities of grain contained in malt whiskey

Second

he knows that these vital elements are in a form easily taken up and used by a system which has to get nourishment from food because of diseased conditions of the stomach and other digestive organs—that is, if the malt whiskey has been properly made from healthy grain.

But great as are the medicinal and food values of malt whiskey, they are not easily obtained. Remedial distillations in refining are necessary to remove fusel oil and other injurious substances found in the ordinary malt and beverage whiskeys.

The grain must be so thoroughly malted as to destroy the germ in the seed in order to produce a malt essence—a predigested liquid food. Much care and experience are required to obtain the desired additional quantity in the finished product.

The Duffy Malt Whiskey Co., Rochester, N. Y.

Gentlemen: While it is true that Duffy's Pure Malt Whiskey is a whiskey of remedial stimulant of an ideal standard, produced in compliance with the requirements of the physicians' "Materia Medica" and druggists' "Pharmacopoeia" yet it is not a whiskey or social beverage in the ordinary sense, and hence a great injustice is done, because strenuous apostles and dogmatic prohibition advocates are unconsciously promulgating a very important and valuable medicine. In cases of faulty metabolism, that is, a change in the condition of the cell's constructive and destructive of the intestinal canal, a loss of the vital forces and impairment of the digestive functions, I have met with the most brilliant and satisfactory results with the administration of the "Duffy Remedy."

Respectfully,
ANDREW JAS. PARK, M. D.

Duffy's Pure Malt Whiskey

For medicinal purposes, Duffy's Pure Malt Whiskey is commended by physicians and chemists for its absolute purity and wholesomeness.



Duffy's Pure Malt Whiskey is the best medicine for stomach trouble, indigestion, throat and lung troubles, grippe, colds and catarrh. It is a tonic, a stimulant, a blood purifier, a nerve restorer, a brain tonic, a heart stimulant, a liver restorer, a kidney restorer, a general restorer, a strength builder, a health builder, a life builder.

The Duffy Malt Whiskey Co., Rochester, N. Y.

Don't Risk Your Health--Get Duffy's

Indianapolis men have pledged \$300,000 toward the proposed \$10,000,000 automobile highway between New York and San Francisco.

Australia has established a training school for boys who wish to become expert farmers but who lack the means to obtain proper instruction.

It is estimated that betterment of the 2,250,000 miles of roads in the United States will cost \$22,500,000,000 and to keep them in good shape \$1,125,000,000 yearly will be needed.

According to a Chicago statistician 83 per cent of the children of that city attend day school while only 53 per cent attend any Sunday school and only three-fifths of these attend regularly.

Deposits in savings banks in the country reached a total of \$4,212,581,550 in 1911, the latest year for which figures are available, compared with \$2,750,044,484 in 1902, an increase of 52 per cent.

Birmingham, England has a new style of the saving apparatus for the fire department. Entrapped persons are rescued in a cage which is raised and lowered to the windows of the burning building.

The six new torpedo boat destroyers authorized at the last session of congress have been assigned by the navy department the following names: Ericsson, Cushing, Winslow, Nicholson, Brien and McDougal.

The Balkan powers are planning a united states if they win. It is their sole safeguard against having the fruits of their victory taken away from them. Perhaps self interest will yet solve the Balkan problem in this sensible manner.

One of the strangest effects of the persistent cold weather in Europe last summer was that in some parts of France the swallows departed about the middle of August, leaving behind them nests full of young ones, just hatched which soon died.

American fashions seem to have become suddenly popular in Serbia. With the last fall year one frequently sees in Belgrade men and more particularly young men with their hair cut in American fashion while their clothes bear unmistakable signs of the local tailor's effort to imitate American styles.

Were it not for the travel and rest of our foreign population attracted by religious interest and the extensive charitable and other contributions which flow to it from all over the world Jerusalem, with a population of 80,000, would be of very small importance commercially. Fully two-thirds of its population consists of nonproducers who are supported from abroad.

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Thanksgiving Dinner
A bottle of Choice Wine, or Cordial
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WINES AND LIQUORS
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YOUR WIFE will escape much of the drudgery of house-keeping if she is provided with one of these up-to-date savers of time and labor. Ask her!

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Its real usefulness is so great in comparison with the small cost that no one can afford to do without it.

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—Bradley in Chicago News.