

The History of Thanksgiving

Ciara Taucher
 Staff Reporter

The first Thanksgiving was held back in 1621. However, no one knows the names of the people who made up the Pilgrims that celebrated the first Thanksgiving. Some say Christopher Columbus made them up, some say Squanto, the Indian, made them up, but no one knows for sure.

The Pilgrims sailed to our country on the Mayflower because they wanted to get away from the religious persecution.

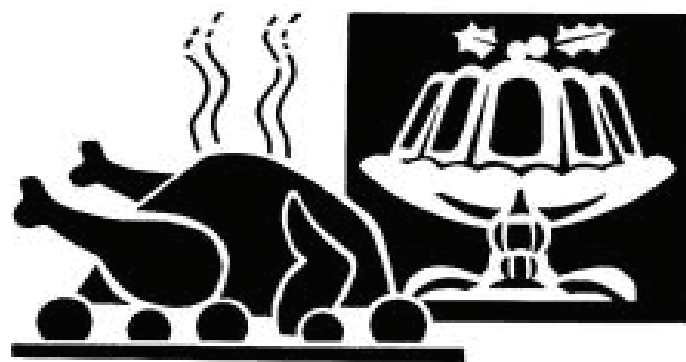
After their first year at Plymouth Rock, they had 56 of the 102

people who survived the first winter that boarded the Mayflower. Sadly, during the trip 46 pilgrims died. When the Pilgrims reached land, they decided to celebrate with a feast and 91 Indians who had helped the Pilgrims survive their first year.

The word Turkey was used by the pilgrims, it means, wild fowl. We do not know if they ate turkey or not; they may have eaten venison. They also did not have pumpkin pie or pastries because they had no flour. They ate boiled pumpkin and fried bread that they got from their crops. They did not eat any tomatoes or potatoes

because the Indians thought they were poisonous. They had no dairy cattle, so they had no milk or butter. They basically ate fish, berries, watercress, lobster, dried fruit, clams, venison, and plums.

The Pilgrims did not celebrate Thanksgiving every year like we do; it took a few years before they had it again. Thanksgiving was not a legal holiday until the year 1941. Thanksgiving can however be traced back to 1863 when President Lincoln became the first president to proclaim Thanksgiving Day.



Happy Thanksgiving Butter Pecan Pumpkin Pie Recipe



This pie is super awesome for your thanksgiving dinner!

- 6-8 Servings
- Prep: 20 min. + freezing

Ingredients

- 1 quart butter pecan ice cream, softened
- 1 pastry shell (9 inches), baked
- 1 cup canned pumpkin
- 1/2 cup sugar
- 1/4 teaspoon each ground cinnamon, ginger and nutmeg
- 1 cup heavy whipping cream, whipped
- 1/2 cup caramel ice cream topping
- 1/2 cup chocolate ice cream topping, optional
- Additional whipped cream

Directions

- Spread ice cream into the crust; freeze for 2 hours or until firm. In a small bowl, combine the pumpkin, sugar, cinnamon, ginger and nutmeg; fold in whipped cream. Spread over ice cream. Cover and freeze for 2 hours or until firm. May be frozen for up to 2 months.
- Remove from the freezer 15 minutes before slicing. Drizzle with caramel ice cream topping. Drizzle with chocolate ice cream topping if desired. Dollop with whipped cream.



Deep Fried Turkey

*A new twist on an old favorite

Servings: 16

Original Recipe Yield 1 (12 pound) turkey

Ingredients

- 3 gallons peanut oil for frying, or as needed
- 1 (12 pound) whole turkey, neck and giblets removed
- 1/4 cup Creole seasoning
- 1 white onion

Directions

1. In a large stockpot or turkey fryer, heat oil to 400 degrees F (200 degrees C). Be sure to leave room for the turkey, or the oil will spill over. Layer a large platter with food-safe paper bags.
2. Rinse turkey, and thoroughly pat dry with paper towels. Rub Creole seasoning over turkey inside and out. Make sure the hole at the neck is open at least 2 inches so the oil can flow freely through the bird.
3. Place the whole onion and turkey in drain basket. The turkey should be placed in basket neck end first. Slowly lower basket into hot oil to completely cover turkey. Maintain the temperature of the oil at 350 degrees F (175 degrees C), and cook turkey for 3 1/2 minutes per pound, about 45 minutes.
4. Carefully remove basket from oil, and drain turkey. Insert a meat thermometer into the thickest part of the thigh; the internal temperature must be 180 degrees F (80 degrees C). Finish draining turkey on the prepared platter.

Thanksgiving Turkey Poem

I have a little friend named chicken,
 He does best when people are stricken.
 He always says gobble, gobble, gobble,
 Except after working and away he will hobble.

He is juicy, warm and delicious,
 Towards him, people are always so malicious.

Cause they know he is so delicious,
 Leaving behind the remnants of jerky
 He is my yummy Thanksgiving turkey.

Stevie Green
 Staff Reporter

Traditional Southern Deviled Eggs

Courtesy of Paula Dean

Cook Time: 10 min

Yield:

14 eggs

Ingredients

- 7 large eggs, hard boiled and peeled
- 1/4 cup mayonaise
- 1 1/2 tablespoons sweet pickle relish
- 1 teaspoon prepared mustard
- Salt and pepper, for taste
- Paprika, for garnishing
- Sweet gherkin pickles sliced, for garnishing
- Pimentos, for garnishing

Directions

Halve 7 eggs lengthwise. Remove yolks and place in a small bowl.

Mash yolks with a fork and stir in mayonnaise, pickle relish, and mustard. Add salt and pepper, to taste.

Fill egg whites evenly with yolk mixture. Garnish with paprika, pickles and pimentos. Store covered in refrigerator.

Laugh Out Loud!

From *kaboose.com*

Which story do all little witches love to hear at bedtime?

Ghoul Deluxe and the Three Scares.

Where do baby ghosts go during the day?

Daycare centers

Why didn't the skeleton cross the road?

He didn't have the guts.

Why do witches fly on brooms?

Vacuum cleaner cords aren't long enough.

What was the witch's favorite subject in school?

Spelling

What do you call a friendly dead Egyptian?

A chummy mummy

Where do baby ghosts go during the day?

Daycare centers

Why don't skeletons like parties?

They have no body to dance with.

How does a monster score a football touchdown?

They run over the ghouline.

Did you hear what happened to the boy and girl vampires?

They loved in vein.

Why are there fences around cemeteries?

Because people are dying to get in.

Turkey Again? Not any More

By: Mickey Biggs
 Managing Editor

When the word Thanksgiving comes to mind, one of the first thoughts that accompany it is a colossal turkey dinner, just as ham is typically associated with Christmas. However, what are the lesser-known main dishes that adorn the dinner table on this day?

Occasionally, there are family members who prefer different foods; therefore it is necessary for them to have different items on the menu to suit the whole family. Other times, a family may be vegetarian or vegan, thus having a completely differ-

ent dish, such as tofu. "Fried chicken," sophomore Becca Jones said when asked what her family usually consumes for Thanksgiving.

"Sometimes prime-rib," sophomore Mati Artiaga said, asked the same question.

Other "honorable mentions" were tri-tip, rolled roast, ham and Cornish Game Hens mentioned by a WHS teacher. However the majority consensus of the main dish remained dominated by the infamous turkey. Keep an open mind when it comes to a main dish, there is more out there than the traditional turkey.

Pumpkin Fun

Mickey Biggs
 Managing Editor

The same problem arises every year once Oct. ends. The Jack-o-Lantern decorations on the front porches are no longer appropriate garnishes for the season.

The pumpkins are no longer beneficial, are beginning to decay, and must be removed. All of the time and effort spent to perfect the design will go to waste if simply thrown in the garbage.

How can this dilemma be remedied? The answer is so simple, a caveman could

do it. Take the unwanted pumpkin to a place where nothing will be damaged by flying orange debris. Make sure a hammer, or other heavy, damaging tools are nearby, I prefer using sledgehammers. Finally, blow off all steam and destroy the pumpkin with all the force possible.

Other options for entertainment using unwanted pumpkins include fire, catapults, air cannons, and dodge-ball. When trying these activities, use common sense and use all precautions to remain uninjured.

Thanksgiving Crossword

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Fit all these words into the puzzle

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|-------|--------|--------------|
| PIE | FEAST | MAYFLOWER |
| FALL | FAMILY | THANKSGIVING |
| YAMS | THANKS | INDIANS |
| CORN | TURKEY | PLYMOUTH |
| MAIZE | COLONY | PILGRIMS |

