Lesson 10

Thanksgiving

bread onions vegetables juice fruit
kidney liver potato milk squash
peas broccoli cranberry apple
pumpkin raisins venison
The best known traditional meal of the United States comes at Thanksgiving, the fourth Thursday of November. Thanksgiving began in the seventeenth century with the early settlers of Massachusetts who, with the help of the Indians, survived their first year in the New World. The settlers celebrated their first harvest by dedicating a feast of thanksgiving to God. They now had hope that they could make a new life in North America.

At that time, one of the common wild birds was the turkey. Today people eat domesticated turkey at Thanksgiving. The turkey is roasted for several hours in an oven. It has to be watched and basted from time to time – the juice must be spooned over the outside to keep the turkey from drying out. The inside of the turkey is stuffed with stuffing (some people call it dressing), a mixture of small pieces of bread, spices, onions, and other cut-up vegetables.

After the saying of grace (a short prayer given at the beginning of a meal), the Thanksgiving feast begins. First, there is a juice or fruit appetizer. Then the main course begins with the carving of the turkey. One person cuts off slices of meat. Turkey gravy, made with the juice of the turkey, flour, and sometimes the kidney and liver, is put on top of the mashed potatoes with a ladle, a large, deep spoon. Creamed onions, cooked in a liquid made from flour and milk, are also popular. Squash is another traditional Thanksgiving vegetable, and most people add something green like peas or broccoli.

Cranberry sauce is very traditional. It is made from a slightly sour red berry that used to grow wild in coastal New England. Today it is cultivated mainly in Wisconsin and Massachusetts and several Canadian provinces, especially in British Columbia. For dessert there are pies: apple, squash, and pumpkin are often associated with Thanksgiving. There is also mincemeat pie, a mixture of finely chopped (minced) pieces of meat with fruit, raisins, and spices. In the days of the Pilgrims, as the early settlers were called, the meat was venison – wild deer meat.

Nowadays, after the meal, many people retire to the living room to watch a newer tradition on television – the Thanksgiving Day football games.

Canada’s Thanksgiving holiday, a celebration of the fall harvest, has been celebrated on the second Monday in October since 1957. Similar to the American holiday, it features parades, football, and turkey. For many Canadians it is a last chance for a long weekend before the winter sets in, although in Quebec and the Maritime provinces it is not as important as it is in the rest of Canada. (443)
I. Match the phrase on the left with a phrase on the right to form a sentence.

1. The harvest _____ A. the turkey for four hours.
2. We had a feast _____ B. to serve the gravy.
3. The domesticated turkey _____ C. to say the grace.
4. We roasted _____ D. was done in the fall.
5. To keep the turkey moist _____ E. you must baste it.
6. I like to add walnuts _____ F. is often eaten as a pie at Thanksgiving.
7. Let’s ask Grampa _____ G. are prepared with a white sauce.
8. I’ll now begin _____ H. to the stuffing.
9. Use the ladle _____ I. are grown by farmers.
10. Creamed vegetables _____ J. to carve the turkey.
11. Cultivated crops _____ K. that lasted for over an hour.
12. Mince meat _____ L. is bigger than the wild turkey.

II. Fill in the blanks with a form of the key words.

<table>
<thead>
<tr>
<th>harvest</th>
<th>feast</th>
<th>Domesticated</th>
<th>roasting</th>
<th>baste</th>
<th>stuffing</th>
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<tr>
<td>grace</td>
<td>carving</td>
<td>ladle</td>
<td>creamed</td>
<td>Cultivation</td>
<td>minced</td>
</tr>
</tbody>
</table>

1. The ____________ knife must be very sharp.
2. Some families say ____________ at every dinner.
3. The word ____________ is related to “festival.”
4. ____________ is the process of growing food crops.
5. ____________ animals are not wild.
6. Garlic that is chopped into very small pieces is ____________.
7. I will ____________ the turkey every half hour.
8. Put the ____________ into the turkey before ____________ it.
9. The Canadian Thanksgiving celebrates the fall ____________.
10. You can use the ____________ for serving the ____________ onions.

Answers on 122
III. Use the key words in the blanks below.

1. The word “__________” is derived from the Latin “gratia” for thanks.
2. If you don’t __________ the turkey it will become rather dry.
3. A ___________ is a kind of big spoon.
4. You can make your own ____________ with dried pieces of bread.
5. You can buy a hot, ____________ chicken at that grocery store.
6. Human beings have _____________ many wild animals.
7. I love ______________ of mushroom soup.
8. The ______________ of rice began in China a few thousand years ago.
9. Something that is finely chopped is ______________ .
10. Every kitchen should have a ______________ knife.
11. The ______________ of Lupercal is on February 15th.
12. The pumpkin ____________ was very good this year.

IV. Use the key words in the blanks below.

AAB:  Dr. Know, what is Thanksgiving?
Dr.K:  Basically, in America it was a ______________ held by the first settlers of Massachusetts. They celebrated the ______________ of crops such as squash, potatoes, and pumpkins. And the main course was often the turkey – not our huge ______________ turkeys but wild turkeys that were plentiful then. And their vegetables were not as big as our ______________ carrots and potatoes. They also baked pies using fruits and ______________ deer meat. They were thankful for the successful harvest and I am sure they expressed their thanks by saying ______________ before the feasting began. It’s still a tradition. The Canadian Thanksgiving is similar, but it is based on other traditions, and is thought of as a harvest celebration.

AAB:  And what is your secret for _________________ the turkey?
Dr.K:  There is no secret, but ______________ the turkey every ten minutes in its own juices is necessary. And I insist on _________________ my turkey with dried bread, herbs and spices, and a few cranberries.

AAB:  My mouth is watering. I can almost taste that first slice of white meat ______________ from the breast, and piping hot gravy ______________ onto the potatoes with a huge bowl of ______________ onions.

Dr.K:  And don’t forget the cranberry sauce.