

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.

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|-----------------------------------|---|
| 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.

harvest feast Domesticated roasting baste stuffing
grace carving ladle creamed Cultivation minced

- The _____ knife must be very sharp.
- Some families say _____ at every dinner.
- The word _____ is related to "festival."
- _____ is the process of growing food crops.
- _____ animals are not wild.
- Garlic that is chopped into very small pieces is _____ .
- I will _____ the turkey every half hour.
- Put the _____ into the turkey before _____ it.
- The Canadian Thanksgiving celebrates the fall _____ .
- 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.