



HOME COMING
Go sit beside the hearth again,
Whose circle once was glad and gay;
And if, from out the precious chain
Some shining links have dropped away,
Then guard with tenderer heart and hand,
The remnant of your household band.

—Phoebe Cary.

We are all here;
Father, Mother,
Sister, Brother,
All who hold each other dear,
Each chair is filled, we're all at home
Tonight let no cold stranger come.
It is not often thus around
Our old, familiar hearth we're found
Bless, then, the meeting and the part,
For once be every care forgot;
Let gentle peace assert her power
And kind affection rule the hour.
We're all—here.

—Charles Sprague.

THE FEAST
Bleak November winds and the
harvest season make one's "aine
folk" and the home fireside seem
a little dearer than ever.
The housewife is busy and excited
as she prepares the homecoming
feast.

A laughing family-gathering and a
groaning table; and afterward a de-
moralized table and a groaning fam-
ily! And what will be the menu?
Time was when roast turkey was the
center of attraction—but today, the
royal bird is almost the exception,
rather than the rule. Anyway, don't
you think turkey meat a bit tough
and tasteless, as compared with
baked ham, chicken pie, leg of mutton,
or that crisp, savory viand—roast
pork?

Baked Ham
Clean the ham and soak it over-
night in cold water. In the morn-
ing, rinse, cover it with cold water
and bring slowly to the boiling point;
then turn the fire so low that it will
merely simmer. Add half a dozen
whole pepper berries, allspice, cloves,
and a pod of red pepper.
When the ham is tender, drain and
trim it; place it in a saucpan, pour
over it a quart of cider and let it
soak for six hours. Then drain
again, brush with beaten egg, cover
with a mixture of equal portions of
bread crumbs and brown sugar, place
in a dripping pan; pour the cider over
it; and bake an hour or two, accord-
ing to the size of the ham. When
you remove the ham, make a gravys-
auce of the cider, seasoning it with
paprika.

Roast Pork
Dredge the raw pork with flour and
place to brown in a very hot oven.
Lower the heat when the roast be-
gins to brown. When browned well,
add a little hot water, cover, and
bake it until very tender, allowing a
half hour for each pound. Do not
add salt until the roast is browned or
it will draw out the meat juices. If
you add water before browning the
roast will be pale and flabby instead
of deliciously brown and crisp. Dress-
ing or stuffing goes just as well with
a pork roast as it does with turkey,
and dressing is one of the best fea-
tures of a roast. When making
the gravy, add a cupful of cider
to it, or, if you do not have the cider,
substitute a tablespoon of vinegar.
Season with paprika. Garnish the
roast with parsley.

Bread Stuffing
There are many variations of the
ordinary bread stuffing; as, adding
chopped walnuts, oysters and what-
not. But the stuffing is made by
roast savor and the spicy herbs and,
with the right combinations of these,
there is nothing to beat plain bread
stuffing. Besides it is less expensive
and does not add so much avoidu-

Table Decorations
Yellow is an autumn color. For
decorations for the autumn party,
use a yellow pumpkin for a center-
piece. Hollow it out and fill with
fruits and nuts, spilling some all
around the sides. About it have yel-
low candles in glass candle-sticks.
Yellow autumn leaves may be pasted
to the tablecloth. If it is too late
for the real article, they may be
made of crepe paper, or artificial
leaves may serve.
Yellow grape fruit, oranges or ap-
ples may be used as corner pieces or
at each plate, with a candle sticking
in each instead of in a candle-stick.
A mirror is used as a base for
the centerpiece, you have double joy
and plenty. The kitchen mirror
in the reflection and added appear-
ance will serve if you remove the screws
from the back and cover the frame with
colored leaves or moss.

1621 Thanksgiving 1927



A touch of both—the Puritan
maiden of 1621 and the market bas-
ket of 1927—symbolizing the same
spirit of a true gratefulness for an-
other year of plenty—Thanksgiv-
ing.

—Subscribe for The Enterprise.

To make it, proceed as follows:
Lay by some bread until it is two
days old, chop it rather coarse. Over
four cupfuls of these crumbs, pour
one cup of boiling water. Add an
egg beaten lightly and two table-
spoons of melted butter, one small,
finely-minced onion, one teaspoon of
minced parsley. For seasoning, one
may exercise her taste, but of course
you will use a teaspoon of salt, and
pepper to taste. A teaspoon of cel-
ery salt, or a half teaspoon of celery
seeds, and a quarter teaspoon of pow-
dered sage are good. Or one may
use prepared spices or poultry season-
ing. Mix together lightly, taking
care not to let it become pasty.

FAMILY PARTY FUN
The ordinary family reunion is
likely to be a dull affair because re-
latives are seldom as harmonious of
ideas and hobbies as strangers of
like tastes. There are so many chips
on shoulders that one must guard
his tongue carefully not to knock off.
There is Bob the bachelor and glad
of it, there is George who married
the aristocratic Annabelle, there is
Aunt Maria who is all ears for bits
of gossip, and Martha who's orbit of
thought is bounded by her babies—
and how shall one get them all to
appreciate the best there is in each
other and not rub each other's fur the
wrong way?

Answer? Get them to frolicking
more. Fun together is more of a
human tie than kinship, and laughter
is "thicker than water, or even
blood."
Have the house decorated with
foliage or corn stalks and pumpkins
and ask each to dress in "old fashion-
ed garb." Receive them warmly and
give each some complimentary re-
mark which will warm and cheer
their hearts. One can be sincere in
this for none of them are all-black
sheep. Be as polite to each as you
would be to a stranger. Provide some
extra jollity, such as paper caps
a novelty toy for each one, or some
foolishness which will break the ice
and set the party going. Give each
a letter and ask them to write a
story, every word of which shall be-
gin with that letter and give a prize.
After dinner, serve coffee in the
living room, because that is such a
chummy thing to do, or gather
around the fireplace and crack nuts,
or pop corn or roast marsh-mallows.
Ask everybody to tell a joke, or sing
old-fashioned songs, play "Button-
Button," have charades, dance "Old
Dan Tucker" or "Money Musk," or
have a raffish pull.

The ordinary family party just sits
and is too full for utterance and is a
fizzle because there is nothing doing
to interest anybody. The hostess of
a family reunion should take even
more care in providing entertainment
for her guests than she would if they
were all compatible souls of the
same age and station in life.

WROUGHT IRON
Iron, that rugged and durable ma-
terial which our ancestors have used
in their homes for ages, as a crue-
necessity rather than with any idea
of decoration, has come back into
favor in homebuilding. This time
its chief function is artistic, and it
adds a touch of quaintness and sta-
bility. It stirs the traditional hom-
ing instinct, as we remember the
original use in primitive ages, as
door hinge, lamp, or crane for the
fireplace.
The modern use of wrought iron
is chiefly as a grating at a window
or doorway, an ornamental gate be-
tween two rooms, iron furniture for
the porch, a base for an aquarium
or plant stand, or a chandelier.

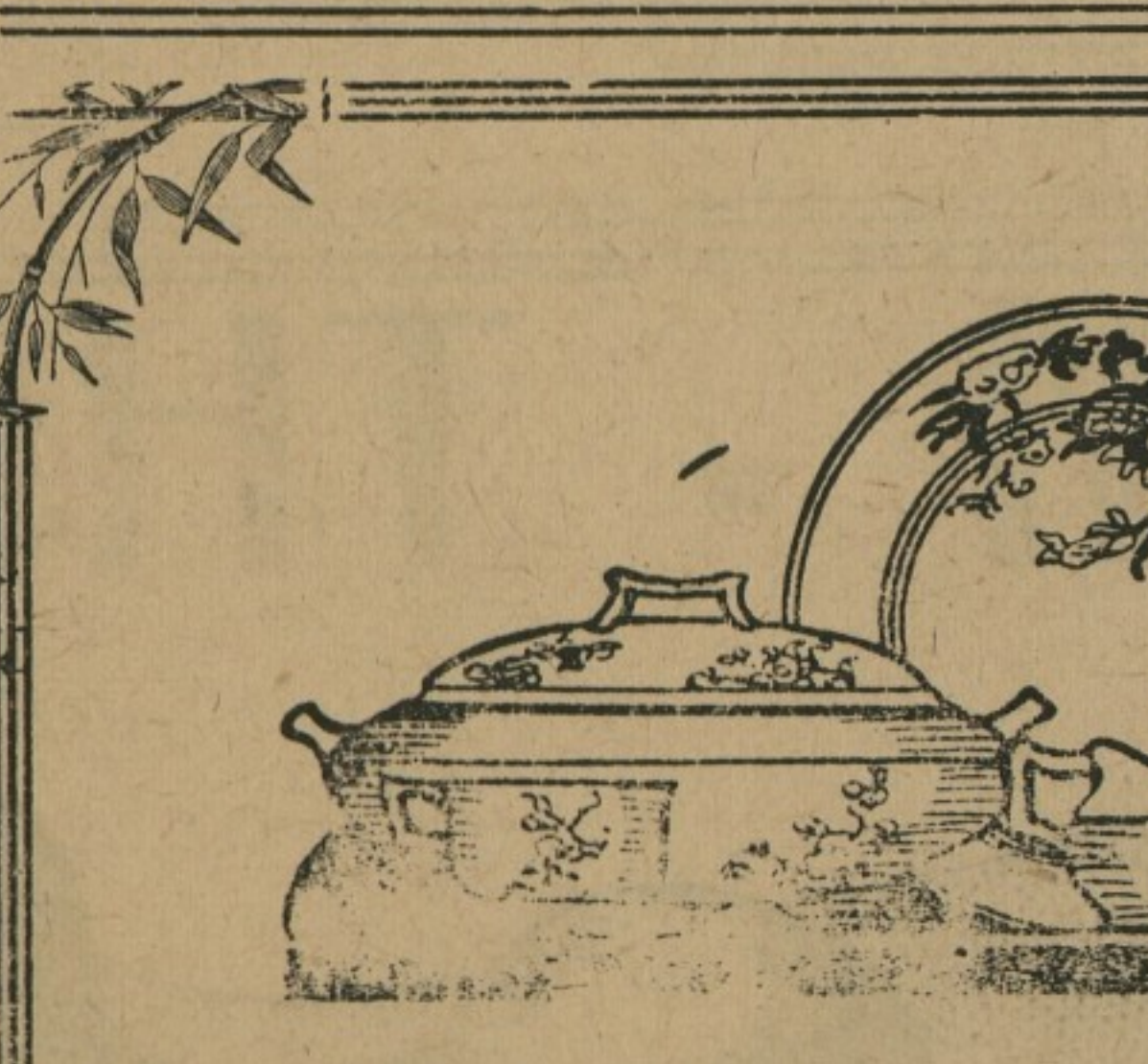
FABRIC GLOVES
Wash fabric gloves with mild soap
and lukewarm water. Rinse thor-
oughly and stretch to shape between
the folds of a white cloth.

MRS. SOLOMON SAYS:
If you have nothing else to be
thankful for, be thankful that you
know how to be thankful.

SMILES
"How did the wedding go off?"
"Without a hitch—the bride back-
ed out at the last minute."
"He beats his wife up every morn-
ing."
"How cruel!"
"Oh, I don't know. That enables
him to have the house warm by the
time she gets out of bed."

Hopeful Athlete: "I have a
chance for the football team."
She: "Are they going to raffle it
off?"

"Say, Mike, I bought a set of bal-
loon tires the other day."
"Sat so, Ike? I didn't know you
owned a balloon."
"I see your first husband is marry-
ing Clara tomorrow."
"Yeah."
"Too bad."
"No, only half bad."



Thanksgiving Will Soon Be Here
You will want to entertain your friends, and any woman is
proud of her table when set with new SILVER and good
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expensive and some inexpensive—all in good taste. Our Silver
ware department is most complete, either Sterling or Plate. See
our solid BRASS goods when selecting gifts.

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Chestertown, Md.**

Cranberry Salad
Wash one quart of cranberries and
put them through the food chopper;
add one cup of water and boil slowly
six minutes, then add two cupfuls of
sugar and boil three minutes longer.
Pour into a cold, wet mold to set.
When set, cut into squares, make
lay on a lettuce garnish. Sprinkle
with chopped nut meats and add to
each serving a tablespoon of whip-
ped cream.

THE NEW COATS
Fur coats are less popular than
in former years, the favorite coat of
this season being the cloth coat,
trimmed in fur, or lined in fur. The
sports coat continue the long,
straight, slender lines of yesterday,
but the dress coat has a long tight
waist with a flaring skirt, or possibly
the flare is only on one side, where
the coat opens, or it may be simply
a rounded fold-over curve upward.
The long flat, shawl collar is the
latest thing for street coats, though
the collar may be turned up and en-
veloping for sports or when riding.
In other words, coats have become
more effeminate and supple and less
bunclery and bunglesome.

MENDING HOSE
Tiny spools of graded shades of
tan and grey darning rayon thread
make it possible to darn the light
colored silk hose of the day, match-
ing the shade exactly. When the
beginning to show, the slightest thin
spot where a hole will come, it pro-
longs their life to darn them before
the hole comes. A run should be
mended immediately, before it runs
far. Runs run very fast and if neg-
lected, the tiny run will be a big
shabby spot, beyond repair. It
saves mending if the hose are hand-
led very carefully. Rough handling
will draw a thread and cause a de-
fective spot. Be careful to shave
off a splinter on the lower edge of a
chair or where it continually catches
a stocking as you pass. An offend-
ing splinter has put many dollars in
to the pockets of silk hose manufac-
turers.

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gate you in the least.

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only because of the volume sales it
built up then, can we sell it now for
a nickel!

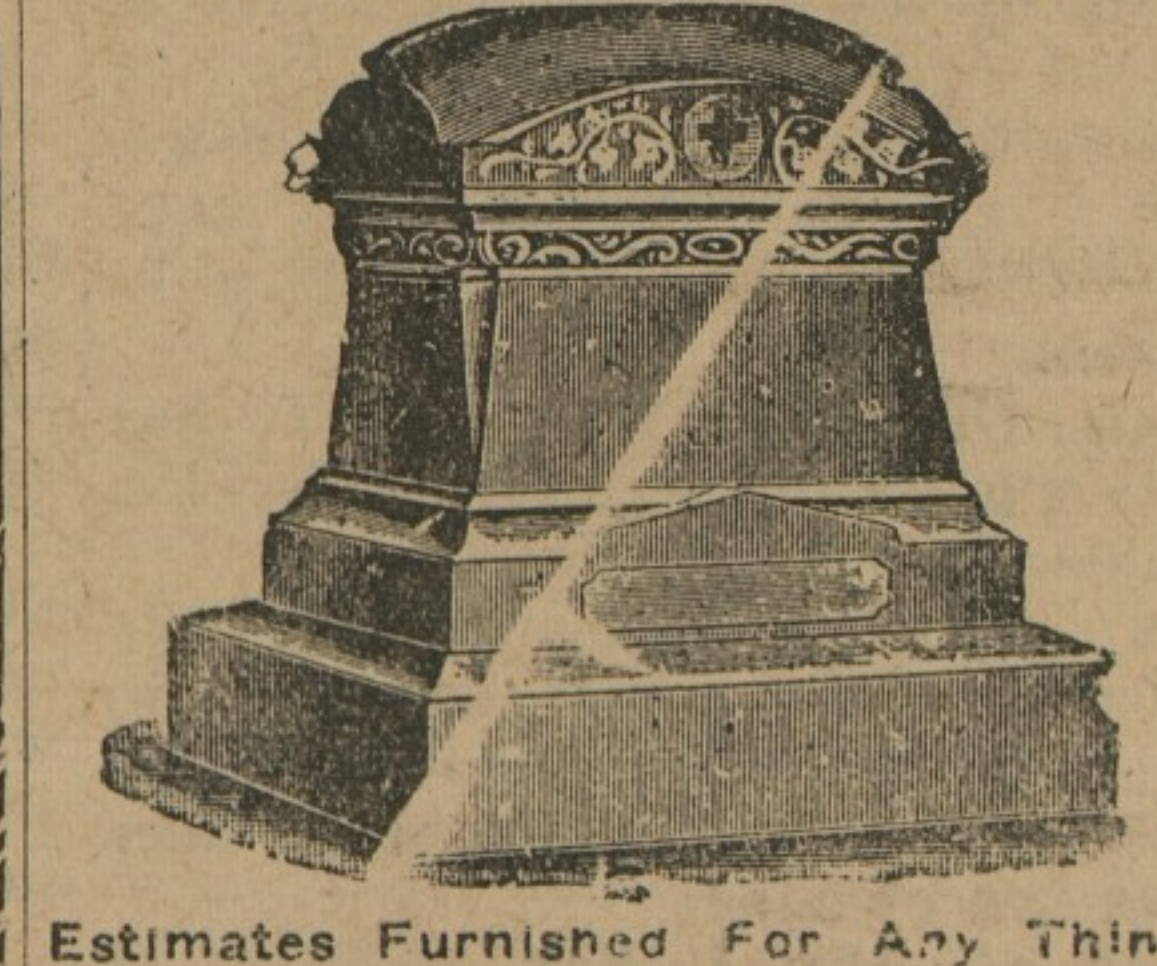
The name? It's *Havana Ribbon*.
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less of price. The kind you'd pick
on smoking merit alone. It's so
fragrant and smooth and mellow—
made of ripe tobacco.
But prove it for yourself. Drop
in today at the nearest cigar store
and ask for a *Havana Ribbon*. Toss
down a nickel and take one fresh
from the box. And just watch
yourself smile the first blue puff
you blow!

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