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NOV Things you hat Know... 2018 From Your Friends at

11 Fascinating Things You Never Knew About Thanksgiving

- 1. The first Thanksgiving was actually a three-day celebration. Today, Thanksgiving is one day — maybe two if you count Black Friday. But apparently the Pilgrims wanted to party even harder. Governor William Bradford organized the feast, inviting the Plymouth colonists' Native American allies. But it was only until the Wampanoag Indian quests came and joined the Pilgrims that they decided to extend the affair.
- 2. It's unclear if colonists and Native Americans ate turkey at their feast. There is truly no definitive proof that the bird we wait all year to eat was even offered to guests back in 1621. However, they did indulge in other interesting foods like lobster, seal, and swan.
- 3. President Thomas Jefferson refused to declare Thanksgiving as a holiday. Presidents originally had to declare it a holiday every year. lefferson refused because he strongly believed in the separation of church and state. Since Thanksgiving involved prayer, he thought making it a holiday would violate the First Amendment.
- 4. The woman behind "Mary Had a Little Lamb" is also responsible for Thanksgiving's recognition as a national holiday. In 1863, writer and editor Sarah Josepha Hale convinced President Abraham Lincoln to officially declare Thanksgiving a national holiday that reoccurred every year. She wrote countless articles and letters to persuade the president — and the rest is history!
- 5. The first Macy's Thanksgiving Day Parade didn't feature any **balloons.** But when the parade made its big debut in 1924, it did have something that might be even cooler than balloons: animals from the Central Park Zoo.
- 6. A Thanksgiving mix-up inspired the first TV dinners. In 1953, a Swanson employee accidentally ordered a colossal shipment of Thanksaivina turkeys (260 tons, to be exact). To get rid of them all, salesman Gerry Thomas came up with the idea of filling 5,000 aluminum trays with the turkey – along with cornbread dressing, gravy, peas and sweet potatoes. They were sold for 98 cents, and were a hit. Within one year, over 10 million were sold.

- 7. About 46 million turkeys are cooked for Thanksgiving each year.
- 8. The turkeys pardoned by the President go on to do some pretty **cool things.** President George H.W. Bush pardoned the first turkey in 1989. and it's a tradition that persists today. But what happens to the lucky bird that doesn't get served with a side of mashed potatoes? In 2005 and 2009, the turkeys were sent to Disneyland and Walt Disney World parks to serve as grand marshal in their annual Thanksgiving parades. And from 2010 to 2013, they vacationed at Washington's Mount Vernon state. Not bad!
- 9. Only male turkeys actually gobble. You may have been taught in pre-school that a turkey goes "gobble, gobble" — but that's not entirely true. Only male turkeys, fittingly called gobblers, actually make the sound. Female turkeys cackle instead.
- 10. An estimated 50 million pumpkin pies are eaten on Thanksgiving. But according to The American Pie Council, more Americans prefer apple pie overall — pumpkin comes in second place.
- 11. Black Friday is the busiest day of the year for plumbers. Thanks to all that food we gobble up on Thanksgiving, Roto-Rooter reports that kitchen drains, garbage disposals, and yes, toilets, require more attention the day after Thanksgiving than any other day of the year.

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Simple Scones

- · 1/4 teaspoon baking soda · 2 cups all-purpose flour
- 1/2 teaspoon salt • 1/3 cup sugar
- 1 teaspoon baking powder 8 tablespoons unsalted butter, frozen 1/2 cup raisins (or dried currants)
- 1. Adjust oven rack to lower-middle position and preheat oven to 400 degrees
- 2. In a medium bowl, mix flour, 1/3 cup sugar, baking powder, baking soda and salt. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal), then stir in raisins
- 3. In a small bowl, whisk sour cream and egg until smooth
- 4. Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.)
- Place on a lightly floured surface and pat into a 7- to 8-inch circle about 3/4-inch thick. Sprinkle with remaining 1 tsp. of sugar. Use a sharp knife to cut into 8 triangles; place on a cookie sheet (preferably lined with parchment paper), about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 5 minutes and serve warm or at room temperature.

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