



20 Fascinating Things You Never Knew About Thanksgiving

Thanksgiving is one of those holidays that tend to revolve around family and food. While those are definitely two of our favorite components, the important (and fascinating!) facts are often overlooked. Whether you're looking for an interesting conversation starter or just really want to know more about Thanksgiving, these surprising facts will make you seem like the smartest person at the dinner table.

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 guests 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 traditional Thanksgiving entrée was even offered to guests back in 1621. However, they did indulge in other interesting foods like lobster, seal, and swan.

3. Today, a part of Plymouth, Massachusetts, looks just as it did in the 17th century.

Modeled after an English village and a Wampanoag home site, the historic attraction Plimoth Plantation stays true to its roots. You can order tickets as early as June to attend a Thanksgiving dinner complete with numerous authentic courses, tales of colonial life, and centuries-old songs.

4. While president, Thomas Jefferson refused to declare Thanksgiving as a holiday.

Presidents originally had to declare it a holiday every year. History says Jefferson 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.

5. 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 recurred every year. She wrote countless articles and letters to persuade the president — and the rest is history!

6. 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.

7. But we have a Good Housekeeping illustrator to thank for the parade's first balloons.

German American illustrator Tony Starg, who completed illustrations for Good Housekeeping, also had a passion for puppetry, which he used to make the amazing floats come to life in 1927.

8. In 1939, Thanksgiving was celebrated on the third Thursday in November — not the fourth.

You might think President Roosevelt could predict the future, as he channeled a "Black Friday" mindset in making this decision. Even though the holiday had been celebrated on the fourth Thursday since its official recognition decades before, Roosevelt bumped it up a week — adding seven more shopping days to the holiday season. Americans, to say the least, didn't love the change, so it was officially (and legally) switched back in 1942.

9. A Thanksgiving mix-up inspired the first TV dinners.

In 1953, a Swanson employee accidentally ordered a colossal shipment of Thanksgiving 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. The 98-cent meals were a hit. Within one year, over 10 million were sold.

10. About 46 million turkeys are cooked for Thanksgiving each year.

It's tradition, after all! And on Christmas, 22 million families host an encore with another turkey.

11. But not everyone eats turkey on Thanksgiving.

According to the National Turkey Federation, only 88% of Americans chow down on turkey. Which begs the question, what interesting dishes are the other 12% cooking up?

12. You might consume up to 229 grams fat during the big meal.

We hate to break it to you, but that's about three to four times the amount of fat you should eat in a day. You're probably also wondering how many calories you might eat — and unfortunately an entire Thanksgiving meal could total over 3,000 calories.

13. Te 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!

14. Only male turkeys actually gobble.

You may have been taught in preschool 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.

15. Most Americans like Thanksgiving leftovers more than the actual meal.

Almost eight in 10 agree that the second helpings of stuffing, mashed potatoes, and pie beat out the big dinner itself, according to a 2015 Harris Poll.

16. The Butterball Turkey Talk Line answers almost 100,000 calls each season.

In 2016, the company's popular cooking crisis management team also introduced a 24-hour text message line for the lead-up into the big day.

17. There are four places in the country named Turkey.

The U.S. Census has identified another four called Cranberry, and a grand total of 34 dubbed Plymouth.

18. An estimated 50 million pumpkin pies are eaten on Thanksgiving.

But according to The American Pie Council, more Americans prefer apple pie overall — pumpkin only comes in second place.

19. 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.

20. 32 million people begin Black Friday shopping on Thanksgiving.

Even though many consumers think stores shouldn't be open on Thanksgiving, a good chunk of us still plan to shop on the holiday, according to the National Retail Federation. Black Friday draws the biggest crowd of the entire weekend though with 115 million people.

MONTHLY RECIPES



Butter-Roasted Turkey Breast

- 1/4 cup softened butter
- 3 Tbsp chopped fresh sage
- 1 Tbsp lemon juice
- Kosher salt and pepper
- 1 boneless, skin-on, split turkey breast (2 halves), about 4 lbs
- 1 lemon, sliced
- 1 onion, sliced

1. Combine the butter, sage, lemon juice, 1 Tbsp salt, and 1 tsp pepper in a small bowl with a fork.

2. If the breasts are thicker than 1 1/2 in., pound them lightly to flatten. Make a small opening between the skin and meat and use your fingers to loosen the skin without detaching its edges. Massage the butter mixture under the skin, dividing evenly between the two pieces. Arrange the lemon and onion slices on the bottom of a large roasting pan and place the turkey, skin-side up, on top. Refrigerate uncovered overnight.

3. Arrange racks in upper and lower thirds of oven. Heat oven to 450°F. Roast the breasts on top rack for 20 minutes. Rotate pan and continue roasting on bottom rack until thermometer registers 155°F, about 30 minutes. Remove from oven; rest 5 minutes before slicing.

Cheesy Baked Green Beans

- 2 lb. green beans, cleaned with ends removed
- 1/2 c. heavy cream
- 2 garlic cloves, thinly sliced
- 2 tsp. lemon zest
- 1 c. mozzarella
- 2/3 c. freshly grated Parmesan, plus more for garnish
- kosher salt
- pinch red pepper flakes

1. Preheat oven to 400°. Place green beans into a shallow baking dish or skillet. Pour cream over beans and scatter garlic and lemon zest. Season with salt and red pepper flakes.

2. Sprinkle with mozzarella and Parmesan and bake until beans are tender and cheese is melted, 25-30 minutes. If desired, broil until cheese is browned. Garnish with more parm and serve.

Fried Mashed Potato Balls

- 3 c. leftover mashed potatoes
- 3 slices bacon, cooked and crumbled
- 2/3 c. shredded cheddar cheese
- 2 tbsp. thinly sliced chives
- 1/2 tsp. garlic powder
- Kosher salt
- Freshly ground black pepper
- 2 egg, beaten
- 1 1/3 c. panko bread crumbs

1. In a large bowl, combine mashed potatoes with cooked bacon, cheddar, chives, and garlic powder, and season with salt and pepper. Stir until all ingredients are incorporated.

2. Place eggs and panko in separate shallow bowls. Use a small cookie scoop to scoop 1" to 2" balls of mashed potato mixture. Roll into a ball in your hands, then dredge first in egg and then in panko. Repeat until all mashed potatoes are used.

3. Heat 3" of oil in a large cast iron skillet until candy thermometer reads 375°. Fry potato balls in batches until golden on all sides, 2 to 3 minutes. Drain on a paper towel lined plate and season immediately with more salt.

Apple Pie Salsa With Cinnamon Sugar Tortilla Chips

- For the Salsa**
- 4 medium Granny Smith apples, diced
 - 2 teaspoons lemon juice
 - 1 cup light brown sugar
 - 2 tablespoons butter
 - 1 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1 tablespoon cornstarch
 - 2 teaspoons vanilla
 - 1/2 cup whipped cream (optional)

For the Cinnamon Sugar Chips

- 1/4 cup sugar
- 1 tablespoon cinnamon
- 5 flour tortillas
- 2 tablespoons melted butter

For the Salsa

In large sauté pan, combine apples, lemon juice, brown sugar, butter, cinnamon, and nutmeg. Cook over medium heat for 20 minutes, stirring occasionally. Stir in cornstarch. Cook for two minutes, stirring occasionally. Remove from heat. Stir in vanilla. Serve warm. Top with whipped cream just before serving.

For the Cinnamon Sugar Chips

Preheat oven to 350 degrees. In small bowl, combine sugar and cinnamon. Brush both sides of each tortilla with melted butter. Rub cinnamon-sugar mixture onto both sides of each tortilla. Cut tortillas into wedges. Place on ungreased baking sheet. Bake for 14-16 minutes until brown and crisp. Cool on wire rack.

STONE HOUSE PLACE
In Bridgeport, Ohio
Affordable Housing for people 62 and older
or those who are mobility impaired

* One bedroom apartments-includes A/C, appliances, cable hook-up * the building includes-elevator, laundry, outside covered picnic area, community room, service coordinator on site * Rent subsidies available
* Electric allowance included * Small pets welcome

WE ARE ACCEPTING APPLICATIONS
at Stone House Place
54385 National Rd., Bridgeport
Please call or stop by for an application or more information
Office hours: 9 AM - 3 PM Mon - Fri
(740)633-9929
Ohio Relay 800-325-2223

sponsored by Lutheran Social Services of Central Ohio

Tasty Freez

337-8859

Paden City

WE DELIVER