

de Stolfe Journal.....



Thanksgiving | November 26, 2020 | Special



Thanksgiving Joys



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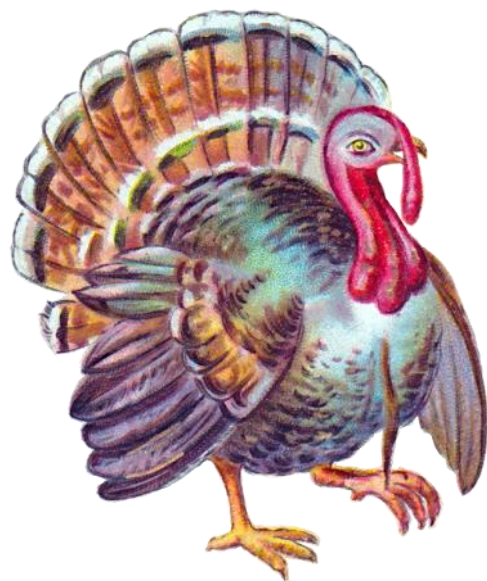
Thanksgiving | November 26, 2020

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On The Cover



This edited image is from a vintage card given for Thanksgiving (at a time when giving cards for holidays was much more common.)

We live in the 21st century! Anywhere you see a web link like this, click it to go automatically to the webpage that it references! (Try it now!)

www.tophandgraphics.com/rg/journals



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Comments by RG



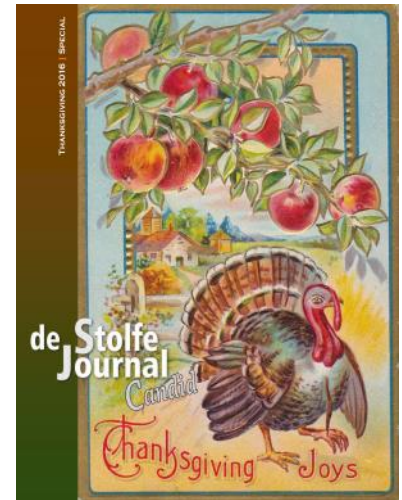
Producer, RG de Stolfe

Postcard, 1900?

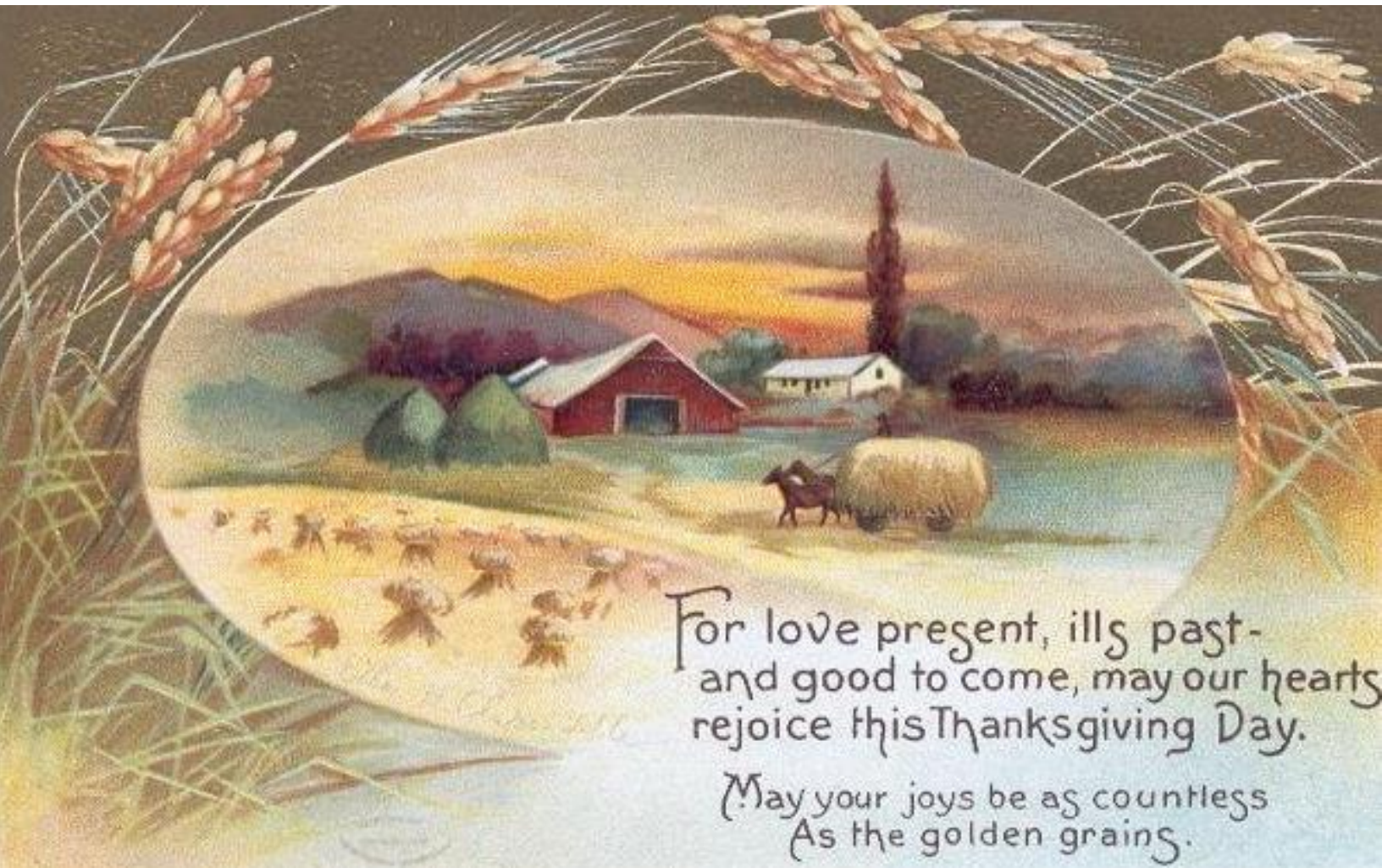
Happy Thanksgiving!

My last special issue for Thanksgiving was in 2016. I thought it was time to do another special issue for Thanksgiving particularly to spite the year 2020. No doubt, we all have had some sort of impact of something that happened in this first year of the new decade, the “20s”. In many ways, 2020 is comparable to 1930 and the start of the Great Depression after the stock market crash in 1929. But instead of comparing years of doom and gloom, we certainly can know that things can always be worse off than they are and should instead choose to be thankful for the good things we do have. Sometimes,

however, that takes some extended, solid alone time to think and settle yourself into a peaceful state to really see clearly the good things you have. Happy Thanksgiving!



Thanksgiving 2016 special issue.



Word for Life

Thanksgiving is about giving thanks. But sadly, we rarely do it, even on Thanksgiving!

Leviticus 22:29

And when you offer a sacrifice of thanksgiving to the Lord, offer it of your own free will.

2 Samuel 22:50

Therefore I will give thanks to You, O Lord, among the Gentiles, and sing praises to Your name.

Ezra 3:11

And they sang responsively, praising and giving thanks to the Lord: "For He is good, For His mercy endures forever toward Israel." Then all the people shouted with a great shout...

Psalm 18:49

Therefore I will give thanks to You, O Lord, among the Gentiles, and sing praises to Your name.

Psalm 26:6-7

6 ...I will go about Your altar, O Lord,
7 That I may proclaim with the voice of thanksgiving, and tell of all Your wondrous works.

Psalm 30:12

...O Lord my God, I will give thanks to You forever.
Psalm 79:13
So we, Your people and sheep of Your pasture, will give You thanks forever; we will show forth Your praise to all generations.

Psalm 95:2

Let us come before His presence with thanksgiving; let us shout joyfully to Him with psalms.

Psalm 100:4

Enter into His gates with thanksgiving, and into His courts with praise. Be thankful to Him, and bless His name.

Psalm 107:22

Let them sacrifice the sacrifices of thanksgiving, and declare His works with rejoicing.

Psalm 118:1

Oh, give thanks to the Lord, for He is good! For His mercy endures forever.

Psalm 147:7

Sing to the Lord with thanksgiving; sing praises on the harp to our God...

Jeremiah 30:19

Then out of them shall proceed thanksgiving and the voice of those who make merry; I will multiply them, and they shall not diminish; I will also glorify them, and they shall not be small.

Jonah 2:9

But I will sacrifice to You with the voice of thanksgiving...

2 Corinthians 9:10-12

10 Now may He who supplies seed to the sower, and bread for food, supply and multiply the seed you have sown and increase the fruits of your righteousness,
11 while you are enriched in everything for all liberality, which causes thanksgiving through us to God.
12 ...for the administration of this service not only supplies the needs of the saints, but also is abounding through many thanksgivings to God...

Philippians 4:6

Be anxious for nothing, but in everything by prayer and supplication, with thanksgiving, let your requests be made known to God...

1 Thessalonians 5:16-18

16 Rejoice always,
17 pray without ceasing,
18 in everything give thanks; for this is the will of God in Christ Jesus for you.

Revelation 7:12

...“Amen! Blessing and glory and wisdom, thanksgiving and honor and power and might, be to our God forever and ever. Amen.”

Happy Thanksgiving!

This photo gives new meaning to having turkey for dinner!



This photo looks like it comes from a film, but I cannot identify who the lady is nor what film it might be. The overall look suggests 1940s.

Thanksgiving

Here's another photo of having turkey for dinner!



“A man with his pet turkey having quite an untraditional thanksgiving dinner!”

(The man is fake eating sausages and what looks like beans, while the turkey seems to be having grain of some type, ground corn perhaps.)

(Stupid Shutterstock for watermarking free photos!)

String tied to legs to keep the turkey from flying away.

Thanksgiving

Pie-Seeds

A fairy story I know
That tells how pie-seeds grow.
Did you ever see pie-seeds, light
As an empty husk, and white?
Ah! But the very sharpest eyes
Nothing could find in the sight
The very least like pies.

But plant one. When the sun
And the gladsome rain have done
Their best, then close to the tall
Straight corn a vine will crawl —
Golden trumpets will hold,
Then green gourds round and small,
Then pumpkins yellow as gold.

Then a pie grows, spicy, sweet,
And fit for a king to eat
If touched by mother's hands —
Ask her, she understands,
And the fairy tale will know
How out in the corn-field lands
Thanksgiving pie-seeds grow.

— Clara Doty Bates

Pie-Seeds

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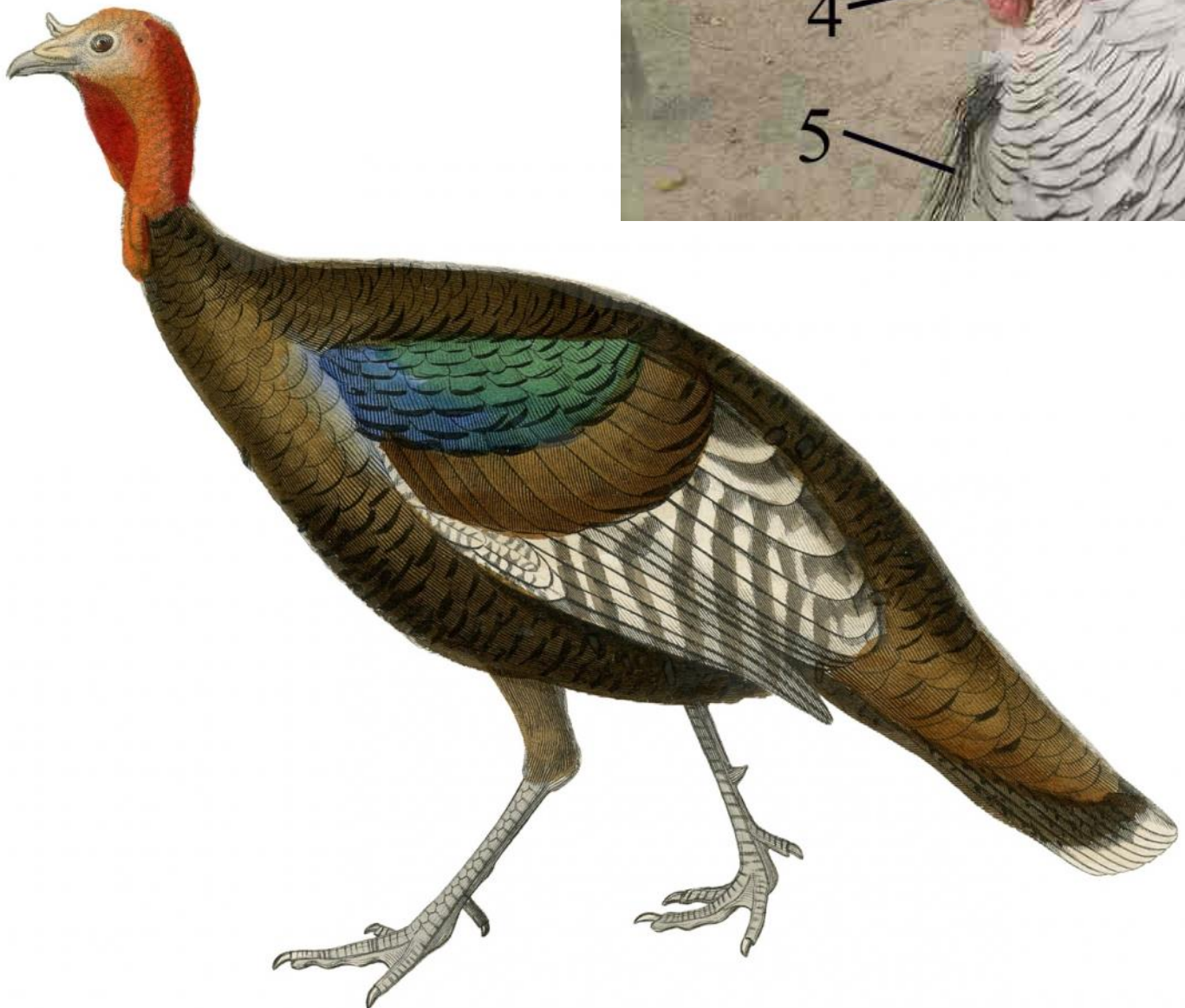
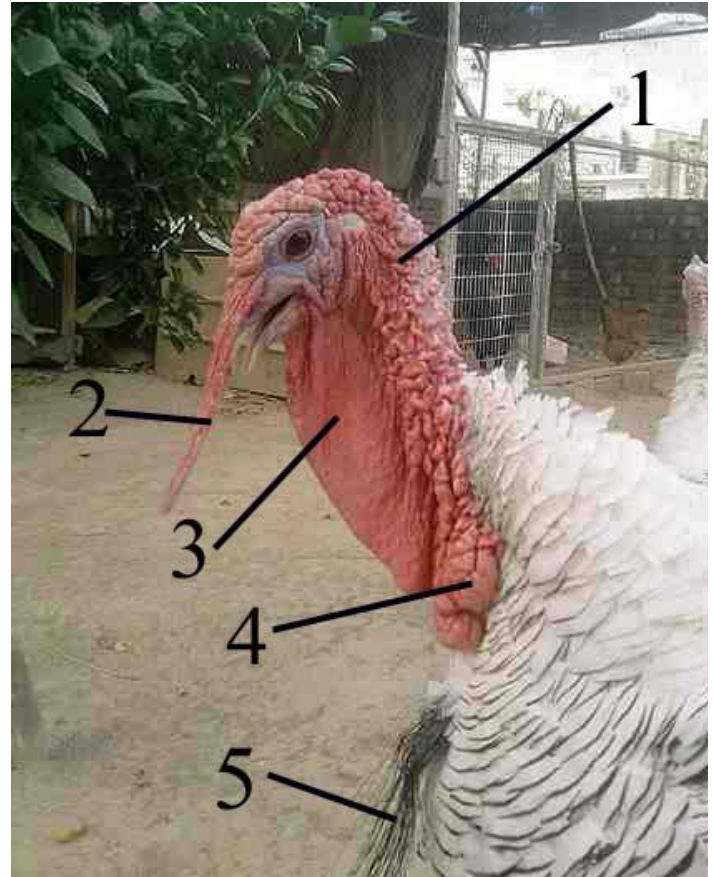


Thanksgiving

The Head of a Domestic Turkey

1. Caruncles
2. Snood
3. Wattle (Dewlap)
4. Major caruncle
5. Beard

https://en.wikipedia.org/wiki/Domestic_turkey



Thanksgiving 1920

LET US ALL BE THANKFUL!



THANKSGIVING !

“**T**HEN,” said the Pilgrim Fathers, “let us have a great Thanksgiving party to celebrate the plenty of this land. And let it always be observed in future years in honor of a country where no men are slaves; where there is always enough and more for everyone to eat and where no one wants and no one has to work beyond his strength. And on this day let no one go to his toil ever, but let him rest and feast and be merry because he has prospered so wonderfully through the year.”

The Ouray Herald. November 25, 1920.

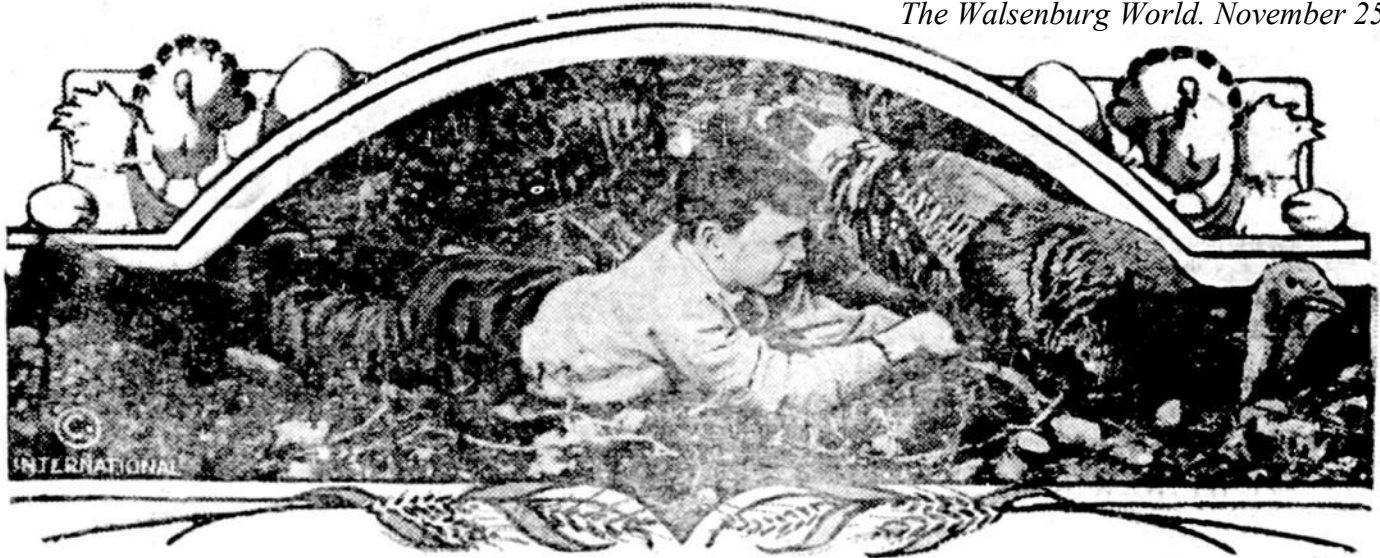
For the 1920 Thanksgiving Feast



The Walsenburg World. November 25, 1920.

Thanksgiving 1920

The Walsenburg World. November 25, 1920.



We Thank Thee, Lord!

"For all thy ministries —
For morning mist and gently falling dew;
For summer rains, for winter ice and snow;
For whispering wind and purifying storm;
For the rest clouds that show the tender blue;
For the forked flash and long, tumultuous roll,
For mighty rains that wash the dim earth clean,
For the sweet promise of the seven-fold bow;
For the soft sunshine and the still, calm night,
For dimpled laughter of soft summer seas;
For latticed splendor of the sea-borne moon;
For gleaming sands and granite-frontled cliffs,
For flying spume and waves that whip the skies,
For rushing gale and for the great, glad calm;
For Might so mighty and for Love so true,
With equal mind,

We thank thee, Lord!"

—John Oxenham



William Arthur Dunkerley was an English journalist, novelist, and poet. Dunkerley wrote under his own name, and also as John Oxenham for his poetry, hymn-writing, and novels.

Thanksgiving 1920

CUMMINGS BROS.
Groceries, Meats and Vegetables
 Phone 80 609 Harrison Avenue

Turkeys! Turkeys!

BOOK YOUR ORDERS NOW

Extra Fancy Colorado Stock
 Head and Feet Off

Price Absolutely Guaranteed

Geese Ducks Chicks

The Herald Democrat. November 25, 1920.

TURKEYS TURKEYS

Corn and Milk Fed Birds
HEAD and FEET OFF
 Extra Fancy, 45c per Pound
 Fancy, 42c per Pound
 Choice, 40c per Pound

Geese, 35c per Pound
Cranberries, 20c per Qt.
Jumbo Celery, 15c per Bunch

Head Lettuce, Ripe Tomatoes, Peppers, Parsley, Hot-house Cucumbers, Cauliflower, Spinach, New York Count and Cocktail Oysters

HALL'S PHONE 50
516 HARRISON AVE

The Herald Democrat. November 25, 1920.

THE STORE OF QUALITY

KOCH & PFANNENSCHMID
 SOLE AGENTS CHASE & SANBORN'S TEAS AND COFFEES
 704 Harrison Avenue Phone 262 W

Extra Fancy Turkeys	-	Lb. 45c
Extra Fancy Geese	-	Lb. 45c
Extra Fancy Hens	-	Lb. 40c
Extra Fancy Springs	-	Lb. 40c
New York Count Oysters,	Qt.	\$1.20
Cotton Tail Rabbits	-	Each 25c
Cottontail Rabbits	-	Dressed 30c
Fancy Mixed Candy	-	Lb. 50c
Cranberries	-	Qt. 20c

The Herald Democrat. November 25, 1920.

AFTER Thanksgiving Dinner



BELL-ANS FOR INDIGESTION 25 CENTS

6 BELL-ANS
 Hot water
 Sure Relief

BELL-ANS FOR INDIGESTION

Cheyenne Record. November 25, 1920.

What makes these birds "extra fancy"??!

Thanksgiving 1920

Another Royal Suggestion

BISCUITS, BUNS and ROLLS

From the **NEW ROYAL COOK BOOK**

BISCUIT! What delight this word suggests. So tender they fairly melt in the mouth, and of such glorious flavor that the appetite is never satisfied. These are the kind of biscuits anyone can make with Royal Baking Powder and these unusual recipes.

Biscuits

2 cups flour
4 teaspoons Royal Baking Powder
 $\frac{1}{2}$ teaspoon salt
2 tablespoons shortening
 $\frac{1}{2}$ cup milk or half milk and half water

Sift together flour, baking powder and salt, add shortening and rub in very lightly; add liquid slowly; roll or pat on floured board to about one inch in thickness (handle as little as possible); cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

Royal Cinnamon Buns

$\frac{3}{4}$ cups flour
1 teaspoon salt
4 teaspoons Royal Baking Powder
2 tablespoons shortening
1 egg
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar
2 teaspoons cinnamon
4 tablespoons seeded raisins

Sift 2 tablespoons of measured sugar with flour, salt and baking powder; rub shortening in lightly; add beaten egg to water and add slowly. Roll out $\frac{1}{8}$ inch

thick on floured board; brush with melted butter, sprinkle with sugar, cinnamon and raisins. Roll as for jelly roll; cut into $1\frac{1}{2}$ inch pieces; place with cut edges up on well-greased pan; sprinkle with a little sugar and cinnamon. Bake in moderate oven 30 to 35 minutes; remove from pan at once.

Parker House Rolls

4 cups flour
1 teaspoon salt
6 teaspoons Royal Baking Powder
2 tablespoons shortening
 $1\frac{1}{2}$ cups milk

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead lightly on floured board and roll out $\frac{1}{2}$ inch thick. Cut with biscuit cutter. Crease each circle with back of knife one side of center. Butter the small section and fold larger part well over the small. Place one inch apart in greased pan. Allow to stand 15 minutes in warm place. Brush each with melted butter and bake in moderate oven 15 to 20 minutes.

ROYAL BAKING POWDER

Absolutely Pure

FREE

Write TODAY for the New Royal Cook Book; contains 400 other recipes just as delightful as these. Will show you how to add interest and variety to your meals. Address

ROYAL BAKING POWDER CO.
115 Fulton Street
New York City

"Bake with Royal and be Sure"

Thanksgiving 1920

Parker House Rolls

4 cups flour
1 teaspoon salt
6 teaspoons Royal Baking Powder
2 tablespoons shortening
1½ cups milk

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead lightly on floured board and roll out ½ inch thick. Cut with biscuit cutter. Crease each circle with back of knife one side of center. Butter the small section and fold larger part well over the small. Place one inch apart in greased pan. Allow to stand 15 minutes in warm place. Brush each with melted butter and bake in moderate oven 15 to 20 minutes.

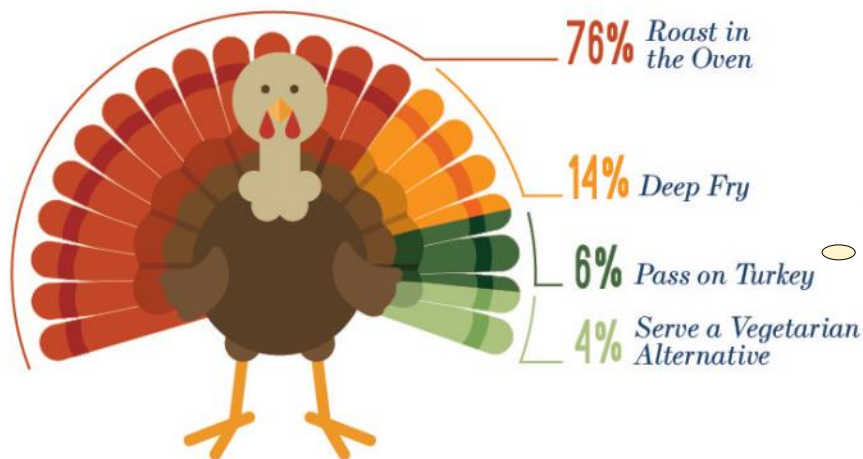
I came across this advertisement (as shown on the previous page) for the Royal Baking Powder and some bread recipes. So, I tried one! In fact, two different times, the Parker House Rolls, each slightly different. The first batch is to the right, and the second batch is below. They were quite tasty, especially subbing bacon fat for the shortening!



Dinner Details

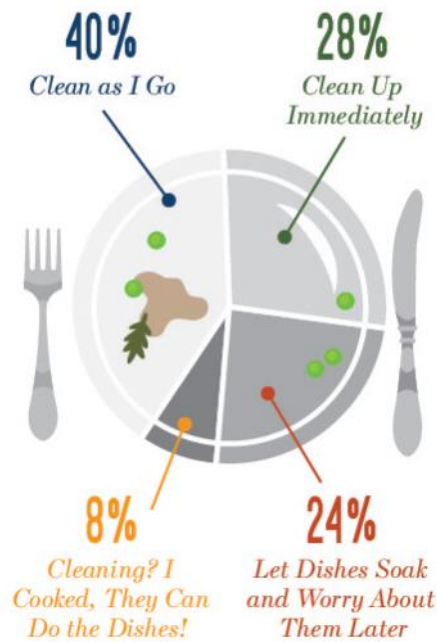
TURKEY, TRIMMINGS, & TIDYING

How Do You Give 'Em the Bird?



I feel bad for these 10%! The best part of Thanksgiving is the turkey! (My grandmother did not like turkey. She would usually want roast beef.)

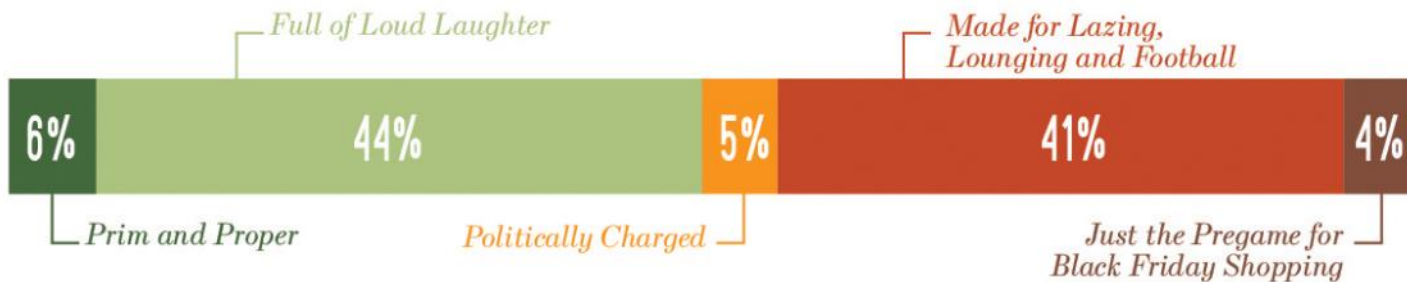
What's Your Cleanup Routine?



What's Your Holiday Baking Persona?



"Thanksgiving Day at My House Is..."



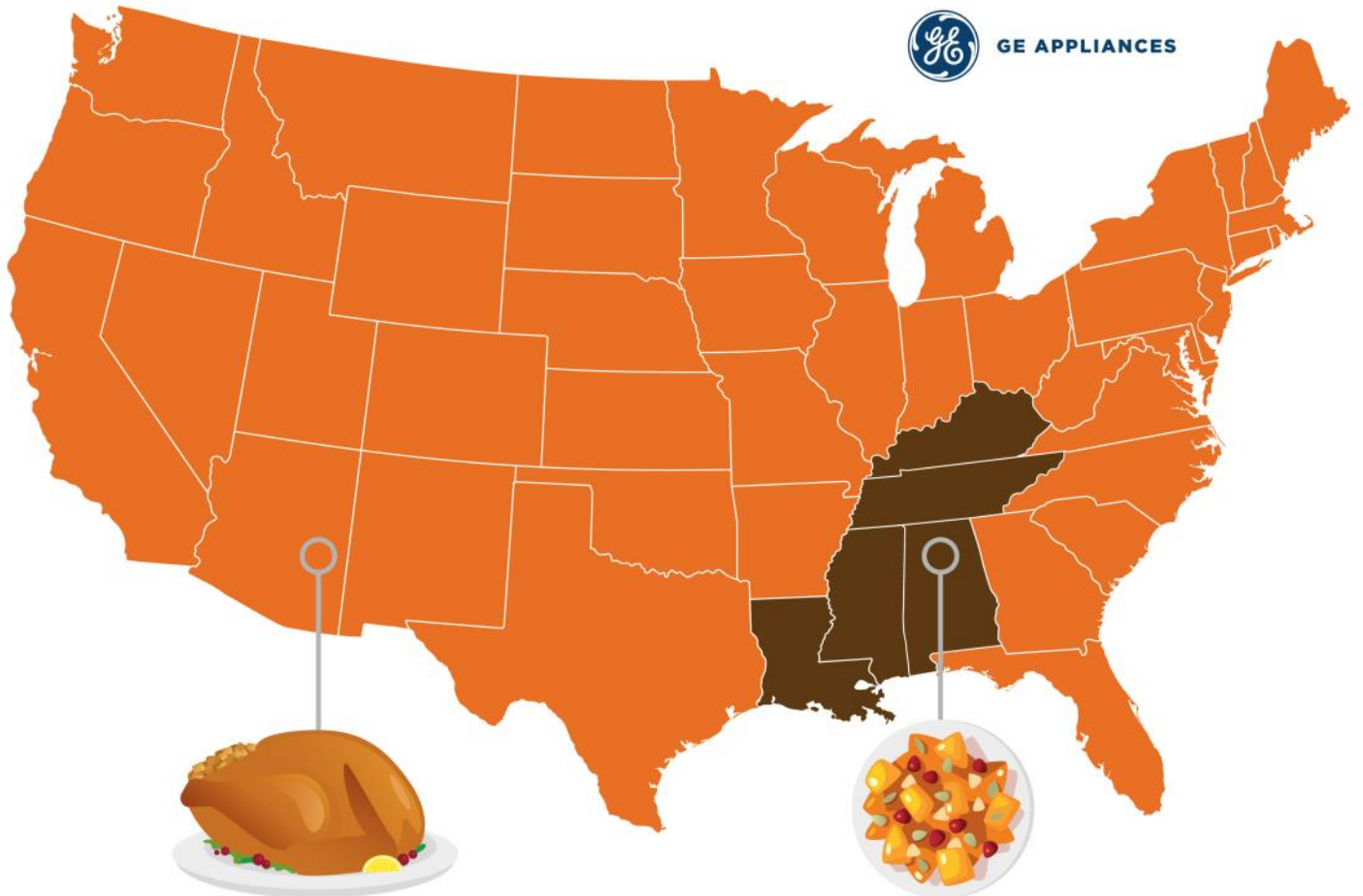
Dinner—The Star, Turkey!



Dinner—Stuffing

Thanksgiving Throwdown:

STUFFING vs. DRESSING



STUFFING
wins by a landslide with
74%
of the votes.

DRESSING
only received
26%
of the votes.

TECHNIQUE (MOSTLY) MAKES THE DIFFERENCE.

Generally, **STUFFING** is “stuffed” into the turkey and roasted, while **DRESSING** is baked in a pan separate from the turkey.

But don’t get too literal; most people just have a family- or location-based preference for calling it one or the other.

**Based on a survey of 1,550 people conducted by GE Appliances.*

<https://pressroom.geappliances.com/news/thanksgiving-throwdown-stuffing-vs-dressing>

Dinner—Side Dishes



Green Bean Casserole

See French's recipe: www.mccormick.com/frenchs/recipes/salads-sides/frenchs-green-bean-casserole



Classic Stuffing

See Pepperidge Farm recipe:

www.pepperidgefarm.com/recipe/moist-savory-stuffing/

RG's French Carrots

Very easy side dish that is tasty and cooks quickly.

- Carrots
- Kosher Salt
- Pepper
- Butter
- Sugar
- Water

Peel carrots and cut off ends. Cut carrots into coins or on a bias. Put into a pan with a tablespoon or two of butter, kosher salt, pepper, a couple teaspoons of sugar and up to a cup of water. Bring to a boil, then let simmer until most of the water has evaporated, maybe 10 minutes, leaving a glaze on the carrots.

Ree Drummond's Best Mashed Potatoes

See recipe: www.thepioneerwoman.com/food-cooking/recipes/a12083/delicious-creamy-mashed-potatoes/

Dinner—Side Dishes



Map is on Pinterest. Also found on the Pioneer Woman's website: www.thepioneerwoman.com/just-for-fun/a34604126/thanksgiving-favorite-side-dishes-1

Dinner—Rolls



By far, the BEST rolls for Thanksgiving! If you want to get creative, make them into knots!



Dinner—Other Must Haves

Gravy!

Specifically, turkey gravy! Leave the cream gravy for breakfast biscuits. Thanksgiving requires turkey gravy! Make sure to have gallons of gravy because it WILL be eaten! Add some of the strained turkey drippings to make the gravy taste even better!



Deviled Eggs

Purely optional, but would make a good appetizer before the main dinner. Here is a classic recipe: www.foodnetwork.com/recipes/classic-deviled-eggs-recipe-1911032

Personally, I like the more Southern and slightly Cajun version that has Dijon, cayenne, and minced kosher dill pickles!



Cranberry Sauce

Ocean Spray. Jellied. Looks like the can. Period.



Iced Tea

No meal in the South will ever be complete without iced tea! Make sure to have sweet and unsweet for people to mix how they please. My favorite tea for iced tea is [Luzianne](#). (I usually get decaf, tastes better.)



Dinner—Desserts

Pumpkin Pie

By far, THE classic dessert for Thanksgiving! While you can buy one premade (I strongly recommend the Costco 12” pumpkin pie for \$5.99!), making your own pie is really easy, especially if you get a good quality premade crust. Just follow the recipe on the [Libby’s can](#) of “pumpkin” (see the previous pages about the “pumpkin” part). Also to note, it is better to use the individual spices instead of the dreaded “pumpkin pie spice”! It’ll taste much better. The pie is best served very cold with lots of whipped cream!



Pecan Pie

A classic Southern pie is pecan pie (that’s, puh-cahn for those who keep saying it wrong). Personally, I’ve never made one. I don’t like the corn syrup, but I do like pecans and having them in other desserts. I’m sure everyone’s mom makes “the best” pecan pie, so I’m not even going to discuss that issue, but here is a recipe I found that looks solid: “[Utterly Deadly Southern Pecan Pie](#)” All 5 star ratings!



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Cranberry Curd Tart with Almond Crust

PUBLISHED NOVEMBER/DECEMBER 2020

SERVES 8

A very new recipe that Cook’s Illustrated has developed is a cranberry tart! Now, at first this might seem really strange! But after watching a video of them making it and seeing the final result, I really want to make it! (But only if I had a food processor! Dang!) What do you think?

Recipe: www.cooksillustrated.com/recipes/13333-cranberry-curd-tart-with-almond-crust



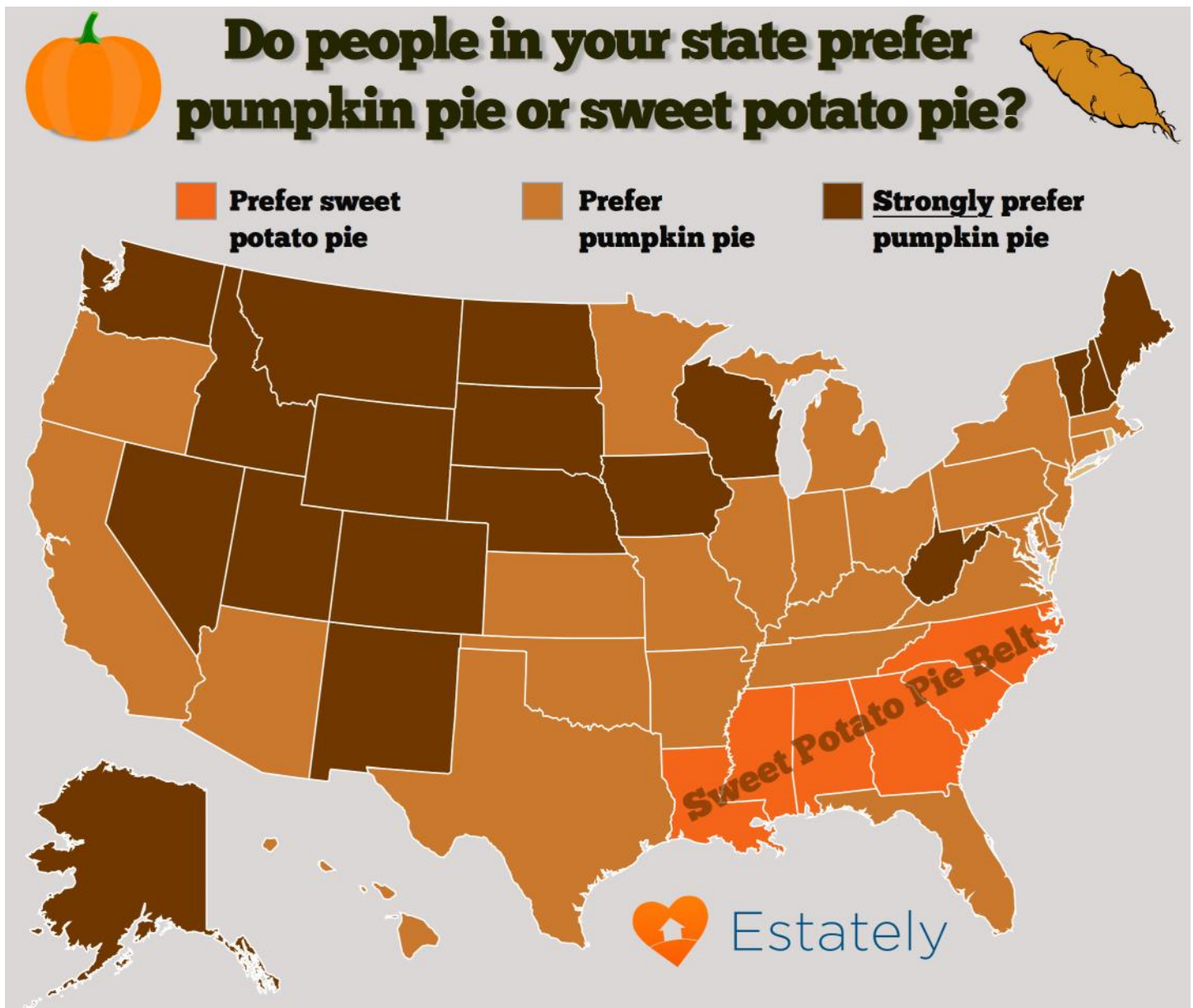
Pumpkin or Sweet Potato?

I finally found a map showing the continuum, if you will, of the preference of pumpkin pie or the preference of sweet potato pie. The site where I found this map was heavily slanted to sweet potato pie even to calling out those liking pumpkin pie better as needing to “consult a doctor about your horribly stunted and deficient taste buds” and to say that “there is simply no excuse for people in modern day America to be subjecting their families to pumpkin pie when there is such a clearly superior alternative”! [No, not biased at all!]

All BS aside, The site does make a good point of stating that “the majority of pumpkins are grown in states outside the Deep South, while eight of the ten largest sweet potato producing states are in the South”. That certainly would make sense, especially for those who like making homemade pies.

Take a look at the map below. Interestingly, Texas and California are two other states producing a large quantity of sweet potatoes with North Carolina being the top producer of them in the United States.

Source: [Estatly](#)



Cranberries

While good year round, cranberries are usually focused for Thanksgiving and Christmas. Have you ever wondered what else a cranberry is besides the dark red mass shaped like a can? Well, cranberries are in fact a type of berry. Wikipedia states the following about cranberries.

“Cranberries are a group of evergreen dwarf shrubs or trailing vines in the subgenus *Oxycoccus* of the genus *Vaccinium*. In North America, the cranberry may refer to *Vaccinium macrocarpon*. Cranberries are low, creeping shrubs or vines up to 7 feet long and 2 to 8 inches in height. They have slender, wiry stems that are not thickly woody and have small evergreen leaves. The flowers are dark pink... [which] are pollinated by bees. The fruit is a berry that is larger than the leaves of the plant; it is initially white, but turns a deep red when fully ripe. It is edible, with an acidic taste that can overwhelm its sweetness. Most cranberries are processed into products such as juice, sauce, jam, and sweetened dried cranberries, with the remainder sold fresh to consumers.”

Harvesting

“Cranberries are a major commercial crop in the United States with the main state being Massachusetts, New Jersey, Oregon, Washington,

and Wisconsin. In addition Canada produces cranberries in British Columbia, New Brunswick, Ontario, Nova Scotia, Prince Edward Island, Newfoundland, and Quebec. In the United States, Wisconsin is the leading producer of cranberries, with over half of US production.”

“Cranberries are harvested in the fall when the fruit takes on its distinctive deep red color. This is usually in September through the first part of November. To harvest cranberries, the beds are flooded with six to eight inches of water above the vines. A harvester is driven through the beds to remove the fruit from the vines. Harvested cranberries float in the water and can be corralled into a corner of the bed and conveyed or pumped from the bed. From the farm, cranberries are taken to receiving stations where they are cleaned, sorted, and stored prior to packaging or processing. Although most cranberries are wet-picked as described above, 5% to 10% of the US crop is still dry picked. This entails higher labor costs and lower yield, but dry picked berries are less bruised and can be sold as fresh fruit instead of having to be immediately frozen or processed.” 1 cup of whole cranberries equals 46 calories.

Take a look at this [video of cranberries being wet harvested](#) at a Wisconsin farm.



Cranberries ripening on the bush. Once the cranberries are ripe, the fields are flooded with water. A specialized tractor releases the berries, which float on the water. They are then corralled to be pumped out or conveyed out of the water and loaded into trucks.



From there, they go to stations to be cleaned, sorted, and stored until further processing. The cranberries are processed into juice, sauce, jam (like in the can), and sweetened dried cranberries, with the remainder sold fresh (like stringing to put on Christmas trees).

Here we go again...

“ ”



“Pumpkin” Fraud?

Okay, so those cans of “100% Pure Pumpkin” you buy at the store this time of year makes you think that you are getting 100% pure pumpkin, right? WRONG! But wait, what? It says 100% pure pumpkin! Well, while most food products must contain exactly what the manufacturers are claiming is in them by what’s on the label, there appears to be this long standing loophole about “pumpkins”.

If you have gone to the store to buy a “pumpkin”, then you know that there is no such thing as a “pumpkin”! It’s like saying you are going to buy cheese. There is no such thing as just “cheese”! It is the same with the agricultural product called pumpkin. Pumpkins are part of the squash family. They come in a large variety of shapes, colors, and textures. They are all technically edible, but many of them are not very tasty nor do they have the right kind of texture for cooking. For the purees used to make pies, you don’t want stringy, pulpy, or any kind of rough texture. To use actual “carving pumpkins” to make a pie won’t have the right taste, texture, color, or consistency you would associate as “pumpkin”. For that reason, manufactures create a puree with something that is very similar but has the smooth, sweetish taste you expect a pumpkin to taste like. That “pumpkin” is actually a Butternut Squash! You’ve seen them in the store, they are that weird shaped produce with a smooth tannish skin. That is what is being used in the cans for 100% pure pumpkin! Some companies will use a mixture of different squashes to achieve the right kind of mix, but the bulk of it is typically the butternut squash.

Okay, so that is all fine and good, but how do companies get away with calling it pumpkin when it clearly is not pumpkin at all?!



The FDA does not give strict distinctions as to the differences among the varieties of pumpkins, squashes, and gourds because of their very close genetic makeup. Therefore companies are not violating any laws about the contents. Below is what the FDA states about the topic.

CPG Sec. 585.725 “Pumpkin” - Labeling Articles Made from Certain Varieties of Squash

BACKGROUND:

Canned “pumpkin” has for many years been packed from field pumpkin (*Cucurbita pepo*) or certain varieties of firm-shelled, golden-fleshed, sweet squash (*Cucurbita maxima*), or mixtures of these. Pumpkin and squash are sometimes mixed intentionally to obtain the consistency most acceptable to users.

Since 1938, we have consistently advised canners that we would not initiate regulatory action solely because of their using the designation “pumpkin” or “canned pumpkin” on labels for articles prepared from golden-fleshed, sweet squash, or mixtures of such squash with field pumpkins. In the absence of any evidence that this designation misleads or deceives consumers we see no reason to change this policy.

POLICY:

In the labeling of articles prepared from golden-fleshed, sweet squash or mixtures of such squash and field pumpkin, we will consider the designation “pumpkin” to be in essential compliance with the “common or usual name” requirements of sections 403(i)(1) and 403(i)(2) of the Federal Food, Drug, and Cosmetic Act, and the “specifying of identity” required by section 1453(a)(1) of the Fair Packaging and Labeling Act.

Issued: 6/20/69

Revised: 8/20/73

Reissued: 10/1/80, 12/8/88

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-585725-pumpkin-labeling-articles-made-certain-varieties-squash>

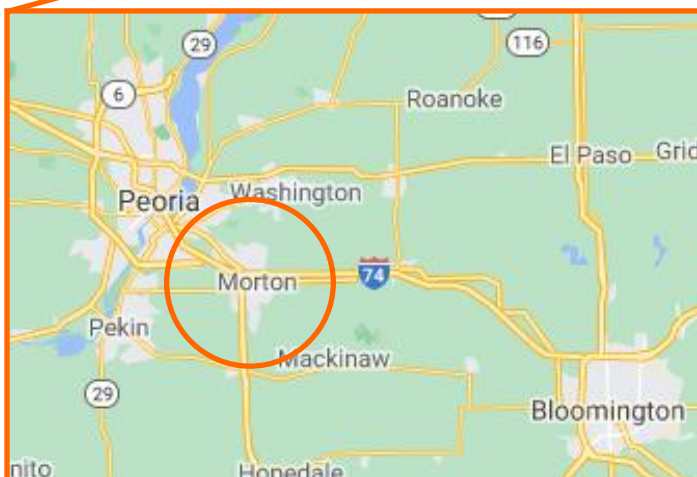
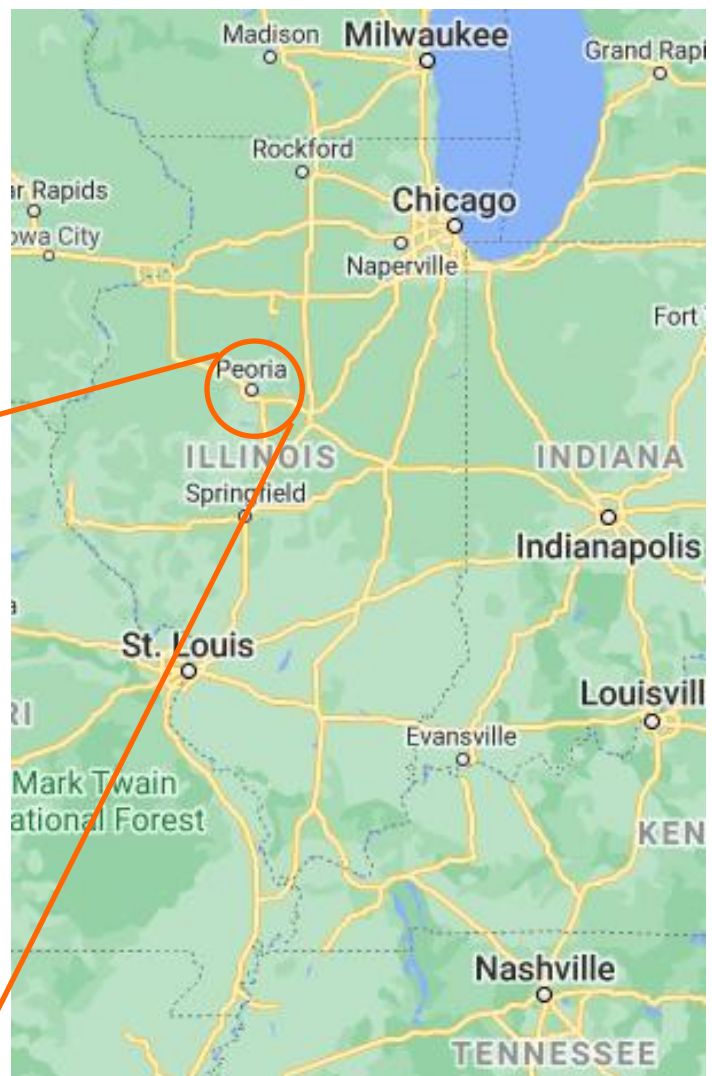
Libby's Pumpkins

According to the Libby's Pumpkin Pie website (which might or might not actually be owned by the Libby's company), "90% of the pumpkins grown in the United States are farmed within a 80 mile radius of Peoria, Illinois. The town of Morton, close to Peoria, is claimed to be the Pumpkin Capital of the World." The website goes on to say, "Libby's pumpkin processing plant is located in Morton, Illinois. Nestlé Food, a Switzerland company, owns Libby's. Libby contracts with private farmers and supplies the proprietary seed and the equipment to grow their patented pumpkins. About 5,000 acres of the farmland is devoted to producing the Dickinson pumpkins for Libby." "Libby's Select Dickinson Pumpkins are a special strain of Pie Pumpkin used by Libby's (a division of Carnation Company) for their canned pumpkin. These pumpkins are larger than your normal pie pumpkins. Pie Pumpkins weigh about 5 pounds. The Dickinson's weigh 10 to 14 pounds, are oblong and tanned in color. They have a much thicker orange flesh and less open space in the center." "The Dickinson pumpkins are smaller, squatter, meatier, heavier and sweeter than the Halloween pumpkin. It has a creamy texture and fresh pure pumpkin flavor." "During the harvest, the factory can process 500,000 pumpkins a day into cans." The classic recipe for pumpkin pie has been on the labels of LIBBY'S® Pumpkin canned puree since 1950.



Libby's Select Dickinson Pumpkin

www.libbyspumpkinpie.com



RG's Vintage Photos



Texas Turkey Farm, circa 1940s.

These are photos from my personal collection, many of which I bought on eBay.

"Mrs Baxter's Turkeys", circa 1920s.

Okay, so not a vintage photo, but one of my own from 2017.

"Mrs Harding Turkey"



Family on Thanksgiving

To be honest, I have no idea if this was a Thanksgiving photo (after all, we lived in Florida and so it could literally be any time of the year!), but it is a family photo and that is what Thanksgiving is all about! The photo is obviously late 1970s (maybe 1977?). Dad is not in the picture for he took the photo! Half of the family in this photo are no longer alive. This is Dad's side of the family.

Mom

My grandmother

My grandfather



Me!

Family on Thanksgiving

Now, this photo was taken in November of 1980 in Jacksonville, Florida at my grandmother's house for Thanksgiving. Many aspects of the house never really changed now 40 years later! (Long got rid of the venetian blinds and the ugly drapes!)

Me!

Dad

Cousin Shawn

Cousin Chris



Final Thought

de Stolfe Journal.....



While this photo might look “cute”,
please do NOT do this sort of thing to your animals!
Just say no!

The de Stolfe Journal is a publication made by Robert-George de Stolfe. The first issue was published in March 1986 as the de Stolfe Journal and published irregularly until 1998 (17 issues total). The *Candid* variety of the Journal started in July 2012, with a production of over 60 regular and special issues, with now the *Candid* dropped from the name. Archives of all issues—including the original ones (1980s-1990s)—are available on the website: www.tophandgraphics.com/rg/journals

Publisher/Owner/Editor
Robert-George de Stolfe

Graphics/Layout*

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domestic turkey-cock

Merriam-Webster dictionary

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