



FUMC ESL

Monday, November 21st

Thanksgiving



Remember there will be NO CLASS this Thursday.

This is the text from the slide show. Underline any words you don't understand.

Thanksgiving is celebrated in the fall after the harvest.
Thanksgiving is always the fourth Thursday in November.
Thanksgiving is the day that we "give thanks" for our blessings.
Blessings are the things that we are "blessed" with.

We celebrate Thanksgiving by inviting family and friends to our home for a giant feast.
We celebrate Thanksgiving in memory of the pilgrims.

Pilgrims were early settlers who came to America to have religious freedom.

Like some of you, they immigrated because they were being persecuted for their religious beliefs.

In England, the pilgrims were persecuted for not worshipping in the official church. Everyone had to attend the Church of England. No other religions were tolerated. The Pilgrims did not like the Church of England. They worshipped together in homes. This was illegal. Sometimes they were caught. They were put in jail. After many unhappy years they decided to leave England and come to America where they could worship as they pleased.

Freedom to worship and follow your own beliefs has always been very important to Americans.
When the pilgrims arrived they found many people living in America. These people were not Europeans. They were native Americans. They had lived here for thousands of years. Europeans called them Indians.

The pilgrims landed on the northeastern coast in what would later be called Massachusetts. It was December of 1620. Winter had begun and it was already very cold. There was no shelter and little food. That first winter over half of the pilgrims died.

The men hunted deer and wild birds. The Indians gave the Pilgrims corn, yams and squash. The Indians showed the Pilgrims how to plant these strange new crops.

When spring came, the Indians helped the pilgrims plant crops. By November of 1621, their crops were harvested. The pilgrims decided to have a feast to celebrate their survival of the long winter. They invited the Indians who had helped them survive. We call this the first Thanksgiving.

Our menu for Thanksgiving dinner includes many items that the pilgrims would have eaten. The main item on the Thanksgiving table is turkey. Turkeys are wild birds that are native to the America. They were plentiful in the woods where the pilgrims settled. They are still plentiful in the woods. There is a flock of turkeys that live in the woods behind my house.

This turkey is stuffed with dressing.

Dressing is made from bread, rice or cornbread that is cooked, then mixed with onions, celery and seasonings. Some of the turkey stock is added to make the dressing moist. Sometimes the dressing is stuffed inside the turkey. Sometimes it is cooked in a pan by itself.

Cranberry sauce is a sweet sauce that is made from cranberries. We eat it with the turkey.

Other foods that are served are: sweet potatoes, mashed potatoes and gravy, vegetables such as corn, broccoli, green beans, green peas, brussel sprouts.

For dessert we enjoy pies, such as apple, cherry, pumpkin or pecan pie.

Expressions you might hear at Thanksgiving

Cold turkey: to suddenly and completely stop doing something, especially bad habits. Have you ever quit something “cold turkey”?

Trimmings: extras that accompany the turkey. Describe a big meal you have at holidays. Be sure to tell about all the trimmings.

Eat like a bird: to eat only a small amount. Is there anyone in your family that eats like a bird? Do others try to encourage them to eat? Is overeating considered a bad thing in your culture?

Sweet tooth: a love for sugary foods. Do you have a sweet tooth? What are your favorite sweet foods?

I’m stuffed: people say this when they have eaten so much food that they feel full and uncomfortable. EX: Would you like some more pie? No thanks, I’m stuffed. What kind of food are you likely to eat too much of?

set the table: to put the plates, silverware, glasses and condiments on the table in preparation for a meal. Sometimes children are given the job of setting the table. Do your children help set the table? Who does the meal preparation at your house?

grace: a prayer said before eating. EX: Let’s hold hands and say grace before we carve the turkey. Is it common in your culture to say a prayer before eating?

stock up: to gather plenty of supplies. EX: My Uncle Harry is coming and he loves salty snacks, so we will stock up on chips and pretzels. If you have guests coming, what kinds of food do you stock up on?

give thanks: what people usually mean when they say “give thanks” is to say a prayer for the things you are thankful for. EX: Bow your heads and we will give thanks. What are you most thankful for?

feast your eyes: to look at something with pleasure or admiration. For example, when the hostess brings in a big roasted turkey on a platter, you might say, “Feast your eyes on that beautiful bird!”

Recipes for Thanksgiving:

Cornbread:

Preheat oven to 425. Get out a large bowl. Mix together 1/4 cup cooking oil, 1 cup of milk, 1/3 cup of sugar, 2 eggs. Add 1 cup cornmeal, 1 cup flour, 4 teaspoons baking powder and 1/2 teaspoon of salt. Mix until all ingredients have dissolved. Line a muffin tin with paper cups. Spoon batter into the cups. Bake for 20 minutes or until cornbread is golden brown on top.

Apple Pie

Make or buy two pie shells. Peel and slice five to seven apples. The slices should be thin. Mix 1/2 cup of sugar, 2 tablespoons flour, 1/8 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon nutmeg. Add to apple slices. Stir together. Pour mixture into 9 inch pie shell. Dot with butter. Slice remaining pie dough into thin strips. Lay across top of pie in a crosshatch pattern. Bake in a 450 degree oven for ten minutes, then turn oven down to 350 and bake for 40 minutes or until pie crust is nicely browned.

For **pumpkin pie**, I buy Libby’s canned pumpkin and follow the recipe on the can. For **pecan pie**, I buy clear Karo corn syrup and follow the recipe on the bottle.

Roast Turkey

First make sure the turkey is thawed all the way through. If you buy a frozen turkey, it will need to thaw a couple of days in the refrigerator. Pull the neck and giblets out of the body cavity. Some people use these for the gravy, but I discard them. Wash the bird with clear, cold water. Pat it dry with paper towels. Rub the bird with butter, then add salt and pepper. Sometimes I use other seasonings as well. Put the turkey in an oven cooking bag. Follow the directions on the bag. This is an easy way to cook a turkey and the bag holds the moisture in so the turkey does not dry out.