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Tick-Tock Turkey Talk

When the weather gets colder and the leaves change color, it signifies that the holiday season is coming near, which means scarves, hoodies, pumpkin-spice lattes and, most importantly, Thanksgiving. Thanksgiving Day has become one of the many family traditions that people continue to celebrate across the nation.

Jade Lieu
Features Editor

History Never Tasted Better

Barry Cheung Staff Writer

In modern society, Thanksgiving is a holiday that Americans celebrate with a feast in order to acknowledge the things that they are thankful for. Before this national holiday came into existence, other cultures and people had celebrated the harvest season with feasts. The Pilgrims and Native Americans celebrated the "First Thanksgiving" with each other, whereas the Puritans celebrated Thanksgiving with their families in order to give their thanks to God. These two celebrations eventually influenced and led up to America's celebration of Thanksgiving.

America's first national Thanksgiving did not occur until 1777, when the Continental Congress announced the holiday to celebrate victory in the Battle of Saratoga. In addition, Presidents Abraham Lincoln and Franklin D. Roosevelt both announced dates for Thanksgiving, but it still was not a holiday. In 1941, it became an annual holiday when Congress declared that Thanksgiving would occur every fourth Thursday of November.

The food eaten during the feast differs depending on the culture of people celebrating it. Some people fuse their own cultures and American culture to celebrate the feast. The traditional foods that are used today for Thanksgiving such as mashed potatoes, pumpkin pie, corn on the cob and cranberries were not present at the "First Thanksgiving." The ways to celebrate this annual holiday may differ, but all of the celebrations share the common goal of recognizing the thankful things in life.

Pilgrim's Recipe

Farrah Luu Staff Writer

Quick Pear Tart

Ingredients: 1/4 cup raw sugar, 2 teaspoons ground cinnamon, 1 sheet puff pastry, thawed 1/2 stick butter, melted 2 cans pear halves, keeping stem end attached, cut into 1/4-inch thick slices, 1/2 cup shredded cheddar

- Directions:** 1. Preheat oven to 400 degrees F.
2. In a small bowl, mix sugar and cinnamon together. Lay puff pastry sheet on a work surface brush with melted butter and sprinkle with half the cinnamon sugar.
3. Cut into 6 even pieces. Fan the pear slices over the puff pastry, using 1/2 a pear for each puff pastry square.
4. Sprinkle tops of pear tarts with remaining cinnamon sugar mixture. Bake until pastry is golden and cooked through, about 20 to 25 minutes.
5. Remove from tart from oven, sprinkle with cheese and bake until cheese melts.

Courtesy of Food Network Kitchen

A Day Stuffed With Fun

Shelley Lin Staff Writer

Thanksgiving is a time when families spend time together and give to those who are not as fortunate; however, thinking of a way to spend the day meaningfully with them can be a bit stressful. Thankfully, activities are around every corner. An activity can be an attempt to make a delicious meal with loved ones.

"What I plan on doing for Thanksgiving is just stay home with the family and probably have other family members over for Thanksgiving dinner. For our tradition, [my family stops] what [they] are doing and sit down at the dinner table [with] good food and just appreciate what [we] have," junior Calvin Mac said.

Other than feasting, some traditions include making crafts. For example, children create pilgrim hats and costumes. During fall, leaves and trees change color so many people enjoy nature walks. Families can bake apple pies and make candy apples.

"This Thanksgiving I plan on spending the morning with my family at the park to play baseball or football, then [I will] watch games [on television] and prepare for Black Friday shopping," senior Anthony Saris said.

Whether it's waiting for Black Friday to commence at the dawn of day or serving the less fortunate, Thanksgiving is a time of family and gratitude.

Pumpkin Spice Latte

Ingredients: 1 cup milk, 2 tablespoons pure pumpkin puree, 1 tablespoon sugar, 1/4 teaspoon pumpkin pie spice, plus more for sprinkling, 1/4 teaspoon pure vanilla extract, 1/4 cup hot espresso or strong brewed coffee, sweetened whipped cream.

Directions

1. Combine the milk, pumpkin puree, sugar, pumpkin pie spice and vanilla in a medium microwave safe bowl.
2. Cover the bowl with plastic wrap and vent with a small hole.
3. Microwave for 1 to 2 minutes until the milk is hot.
4. Whisk vigorously until the milk mixture is foamy, about 30 seconds.
5. Pour the espresso or coffee into a large mug and add the foamed milk. Top with whipped cream and a sprinkle of pumpkin pie spice.

Courtesy of Food Network Kitchen

Moor graphics by LESLIE HWANG

Recipes courtesy of MARTHA STEWART and FOOD NETWORK

THE MOOR WEEKLY

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