



HAPPY THANKSGIVING



A T H A N K S G I V I N G P O E M

T'was the night of Thanksgiving,
 But I just couldn't sleep.
 I tried counting backwards,
 I tried counting sheep.
 The leftovers beckoned,
 The dark meat and white.
 But I fought the temptation,
 With all of my might.
 Tossing and turning,
 with anticipation.
 The thought of a snack
 became infatuation.
 So I raced to the kitchen,
 Flung open the door,
 And gazed at the fridge,
 Full of goodies galore.
 I gobbled up turkey,
 And buttered potatoes,
 Pickles and carrots,
 Beans and tomatoes.
 I felt myself swelling,
 So plump and so round.
 'til all of a sudden,
 I rose off the ground.
 I crashed through the ceiling,
 Floating into the sky,
 With a mouthful of pudding,
 And a handful of pie.
 But I managed to yell
 As I soared past the trees
 Happy eating to all,
 Pass the cranberries, please!!
 May your stuffing be tasty
 May your turkey be plump.
 May your potatoes and gravy
 Have nary a lump.
 May your yams be delicious,
 May your pies take the prize
 And May your Thanksgiving
 dinner
 Stay off of your thighs!

Sweet Potatoe Casserole

1 lg. & 1 sm. Cans of sweet potatoes
OR 5 lbs. cooked sweet potatoes
 3 lg. eggs 1/2 c. heavy cream
 2/3 c. sugar 1 tsp. vanilla
 2/3 c. melted butter dash of nutmeg

Beat sweet potatoes with electric beater. Beat eggs and stir in potatoes. Add sugar, butter, cream, vanilla, and nutmeg. Place in 2 qt. oblong casserole dish.

Topping

1 c. light brown sugar 1/3 c. flour
 1 c. finely chopped pecans
 1/2 c. butter, cut into pieces

Mix above ingredients with a fork until crumbly. Sprinkle over the top of sweet potatoes. Garnish with large pecan halves. Bake in 350 degree oven for 60 – 70 minutes. Bake covered for half of the time.

Submitted by Norma Strubel #265

