

The History of Thanksgiving as told by *The History Channel*

In 1621, the Plymouth colonists and Wampanoag Indians shared an autumn feast, which is acknowledged today as the first Thanksgiving. It has become a symbol of cooperation and interaction between English colonists and Native Americans. Although this feast is considered the first Thanksgiving celebration it is actually in keeping with a long tradition of celebrating harvest and giving thanks for the successful bounty of crops.

Historians have also recorded other ceremonies of thanks among European settlers in North America, including British colonists in Berkeley Plantation, Virginia. At this site near Charles River in Dec of 1619, a group of British settlers led by Capt John Woodlief knelt in prayer and pledged "Thanksgiving" to God for their healthy arrival after a long voyage across the Atlantic. This event has been acknowledged by some scholars and writers as the official first Thanksgiving among European settlers on record. Whether at Plymouth, Berkeley Plantation, or through the Americas, celebrations of thanks have held great meaning and importance over time. The legacy of thanks, and particularly of the feast, have survived the centuries as people throughout the United States gather family, friends, and enormous amounts of food for their yearly Thanksgiving meal.

The most detailed description of the "First Thanksgiving" comes from Edward Winslow from a *Journal of the Pilgrims at Plymouth*, in 1621.

"Our harvest being gotten in, our governor sent four men on fowling, that so we might after a special manner rejoice together after we had gathered the fruit of our labors. They four in one day killed as much fowl as, with a little help beside, served the company almost a week. At which time, among other recreations, we exercised our arms, many of the Indians coming amongst us, and among the rest their greatest king Massasoit, with some ninety men, whom for three days we entertained and feasted, and they went out and killed five deer, which they brought to the plantation and bestowed upon our governor, and upon the captain, and others. And although it be not always so plentiful as it was at this time with us, yet by the goodness of God, we are so far from want that we often wish you partakers of our plenty."

Newsletter Update

We have changed the title of our newsletter to coincide with The Windsor website: www.thewindsorlife.com. Please send us your e-mail address so we can notify you when our monthly newsletter will be posted on our website. Once you have access to the website, click on the "CURRENT RESIDENT" tab, then click on "RESIDENT NEWS". You can also access our previous newsletters in this same area.

PLEASE submit your e-mail addresses to leasing@thewindsorlife.com so we may include you in our newsletter mailing list.

GB Packer Party Update

The Green Bay Packers stunned the Seattle Seahawks with a winning score of 27-17 in the October 12th game sponsored in the Windsor Clubhouse.

Aaron Rodgers suffered a shoulder injury during the game, but did not let that stop him. He was 21 for 30 with 208 yards.

Seattle was not effective with their offense or defense in stopping the Pack with just 177 yards.

Several residents showed up and rooted for the best loved NFL team. We had food and the residents met, greeted, and visited with each other. Come on out to the next game and have some fun!

RESIDENT REMINDERS

- ◆ Don't forget to call in or drop by the Clubhouse to put in your **RSVP for the Packer Game Party before November 10th**. Game will be hosted in the Clubhouse, November 16, 2008 starting at 11:45 am with game time kickoff at 12 noon.
- ◆ As most of you have heard, Wittenberg Disposal has filed bankruptcy. Wittenberg Disposal is contracted by the Village of Plover, not by The Windsor. Please be patient with us as we are trying to resolve the delay in disposal service.
- ◆ Please place your garbage cans and recyclables outside late Sunday evening to be certain you won't miss an early morning pickup.

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Thanksgiving Wine Suggestions from the Experts

I found a great website that can help with most any problem or concern related to cooking and serving from substitution and blending of flavors to what wine would go best. Here is some expert advice for choosing the right wine.....

TURKEY-If trimmed with lemons or thyme-choose something with weight like a **Chardonnay** or a sassy **Sauvignon Blanc** to enhance the citrus. If you are smothering your turkey with a savory pan gravy, pick a lighter red wine like **Pinot Noir** or a **dry rose**.

STUFFING-If super savory, made with chestnuts and herbs or fresh and dried fruits, or slightly sweet. For any of the above situations, try a New World **Riesling** (anything other than European ones). For cornbread or sausage stuffing, choose something with body like a fruit forward **Merlot** to round out the spices and compliment the sweetness.

SOUP-If creamy, the pairing is all about the body of the wine. Choose something acidic to cut through the rich bodied soup. Bubbles, like **Schramsburg Blanc de Blanc** (CA), **Laurent Perrier Ultra Brut** (France), or **Domaine Carneors** (CA) are fun for this pairing. An herbaceous **Sauvignon Blanc**, like those from New Zealand are a great contrast to the soups velvety texture and nicely compliment fresh herb garnishes such as sage or marjoram.

VEGGIES and **SUCH**-Brussel Sprouts, green beans, corn and turnips pose the hardest wine pairings. Easiest approach would be to look at how they were prepared. If you serve your vegetable without cream, sip a **Sauvignon Blanc** or a crisp **Chenin Blanc**. If you like your veggies with butter or cream sauce, go for an unoaked **Chardonnay** (a heavily oak fermented Chardonnay will be too heavy and cloying).

SWEET SIDES-Sweet potatoes famous for brown sugar and marshmallow, fares very nicely with a Pinot Noir or a big, jammy **Zinfandel**. The wine should be as sweet as the dish. Cranberry sauce or fruit chutneys work nicely with spiced wines like **Gerwurztraminer**, **Syrah**, and fruity **Zinfandels**.

DESSERTS-For pies like pumpkin or mince meat, choose a rich **Port** or sweet **Sherry**. For apple pie a la mode, pick a super sweet nectar like Sauternes, late harvest **Riesling** or an ice wine, like **Inniskillin**, to add a touch of honey.

MULTIPLE COURSES-There is no ONE perfect choice of wine that will withstand the challenge of every dish served, but there are many that will work well. Since turkey doesn't stand alone well, you may want to choose more than one wine. If you are planning one white and one red, go for the versatile **Sauvignon Blanc** and **Pinot Noir**. For something different you may want to try a dry **rose**. **Rose** wines have a little more weight than white, but aren't quite as heavy as reds. If you are looking to add a little more spice, include a **Syrah** or a **Zinfandel**.

Recipe Corner

Turkette Hot Dish

- 4 cups COOKED turkey, medium diced
- 1/4 cup Onion diced small
- 3 stalks Celery chopped
- 1/2 cup Butter
- 1 cup Water
- 1 package Croutons
- 2 cans (10 3/4 oz) Cream of Chicken Soup
- 1 can (10 3/4 oz) Cream of Celery Soup

In the bottom of a 9x13 pan, spread turkey out evenly to cover the bottom of the pan.

Put croutons in a large bowl. In a medium saucepan, sauté onions and celery in butter. Add the water to the sauté mix and pour over the croutons. Mix well and spread over turkey.

In a medium bowl, combine soups with enough milk (about 1 cup) to pour easily. Spread on top of crouton mixture.

Bake for 1 hour at 350 degrees.



THE STAFF AT THE WINDSOR WOULD LIKE TO WISH YOU AND YOUR FAMILY A HAPPY AND HEALTHY THANKSGIVING!

Resident Challenge

B E N J A P M I N F R P A N K	FAMILY
L I N Q E I J Z M S U C Q D K	CRANBERRIES
X M S C P X D D O M R R Z E T	NOVEMBER
S O A J C C B G P A F Y L O U	PECAN
G N I V I G S K N A H T L P R	GRAVY
F D I V G G I B U I R G O Q K	POTATOES
A D C R O N E G S E F T G S E	STUFFING
M F P S J R P R B T A F O E Y	SQUASH
I R W I R B B M D T P G U J N	PUMPKIN
L U U I R I E J O S J K W T P	TURKEY
Y B E H M V Z E Q Q T Q H P S	THANKSGIVING
G S K P O B S U C H U F Q A Z	Due in the clubhouse by November 15th, 2008
V H U N V E A Y V A R G D U A	
Y V X L T S K N C Q O W P V K	
M S X Y H T L D F D Y A P B B	

What Great American Statesman lobbied to make the turkey the National Symbol of the United States? _____