

# HARVEST HOME



**A**fter supper that evening, Sarah huddled close to the fire, picking twigs and grass out of the cranberries. She hadn't been able to stop herself from hugging George when he'd plunked her basket on the table. "Found it easy enough" was all George said, but Sarah didn't care about his gruff tone. Now Granny would have her sauce after all!

Granny, wrapped in a quilt, was rocking herself into a half-doze. "All this cooking," she mused, as Meg pounded bread dough on the table. "Reminds me of the old days back in Scotland. We carried the food out to the fields then, we did. And the whole village had a grand feast to celebrate the gathering in. Harvest Home we called it."

# GETTING READY FOR THANKSGIVING DINNER

Sarah had often heard Granny's stories about the Harvest Home suppers. But here in the new country, things were different.

By the 1840s in North America, each family or community chose its own day for thanksgiving, usually some time in October or early November. By then, the bins were full of grain, the pigs were fat and ready for slaughter, fruit had been gathered and preserved, and the root cellar was packed with bushels of vegetables carefully stored in sand. They would have plenty to eat through the long, cold winter. It was time to celebrate all they had to be thankful for.

## Making Cranberry Sauce

Cranberries were gathered after the first hard frost. Most were dried for use during the winter, but some were cooked into a delicious sauce to serve with Thanksgiving dinner, as they are today.

Here's how to make a cranberry sauce like the one Granny remembered.

### You'll need:

- 0.5 L (2 c.) fresh cranberries
- 15 mL (1 tbsp.) butter
- 250 mL (1 c.) sugar
- 250 mL (1 c.) water
- 5 mL (1 tsp.) cinnamon

1. Combine the cranberries, butter, sugar and water in a pot. Ask an adult to turn on the burner to medium. Heat the mixture to the boiling point, stirring until the sugar dissolves.

2. Boil rapidly until the berries pop, about five minutes.

3. Ask an adult to take the pot off the burner. Let the sauce cool for five minutes, then stir in the cinnamon.

4. Cover the sauce and put it in the refrigerator until it is firm. Serve with turkey. Store leftover sauce in the refrigerator or freezer.

