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Who Celebrated the "First Thanksgiving"?

If You Guessed "Plymouth Colonists", You Might Be Surprised....

Miles Standish didn't get an invitation to these "first Thanksgivings" in 1541, 1564 and 1610. These celebrations predate the Plymouth colonists and their feast of gratitude in 1621.



In May 1541, Spanish explorer Francisco Vasquez de Coronado and 1,500 men celebrated at the Palo Duro Canyon -- located in the modern-day Texas Panhandle -- after their expedition from Mexico City in search of gold. In 1959 the Texas Society Daughters of the American Colonists commemorated the event as the "first Thanksgiving." Another "first Thanksgiving" occurred on June 30, 1564, when French Huguenot colonists celebrated in a settlement near

Jacksonville, Florida. This "first Thanksgiving," was later commemorated at the Fort Carolina Memorial on



the St. Jo River in eastern Jacksonville.

The harsh winter of 1609-1610 generated a famine that caused the deaths of 430 of the 490 settlers. In the spring of 1610, colonists in Jamestown, Virginia, enjoyed a Thanksgiving service after English supply ships arrived with food. This colonial celebration has also been considered the "first Thanksgiving."

The day did not become a national holiday until 1863 when President Abraham Lincoln proclaimed the last Thursday of November as a national day of thanksgiving. Later, President Franklin Roosevelt clarified that Thanksgiving should always be celebrated on the fourth Thursday of the month, not on the occasional fifth, to encourage earlier holiday shopping.

-Library of Congress, Wise Guide

George Washington's Cranberry Pudding

Ingredients

- 2 eggs, beaten
- 2 tablespoons sugar
- Pinch salt
- 1/2 cup molasses
- 2 teaspoons baking soda
- 1/3 cup boiling water
- 1 1/2 cups sifted flour
- 1 1/2 cups cranberries, cut in half



Combine eggs, sugar, salt and molasses. In a separate container, put 2 teaspoons of soda in 1/3 cup boiling water. Add to egg mixture. Stir in flour and cranberries. Steam in a buttered rice steamer for 1 1/2 hours. Serve warm with the following sauce. (serves 6 to 8)

Sauce

- 2 sticks butter
- 2 cups sugar 1 cup half and half

Melt butter. Add sugar and half and half and stir until sugar is dissolved.

Tips for Relocating

RISMEDIA, 2007—A new career opportunity sometimes means relocating your family to another city. Careful consideration of various factors, such as your partner's career, the effect on the children's educational and recreational activities, and financial constraints all impact the decision to move.

Additional responsibilities crop up when moving to a new home, including getting the house up and running, finding the right school for the kids and getting them acclimated, and getting adjusted to life in a new town. These tasks can be incredibly overwhelming, especially in a new location without the aide of family and friends.

Here are some tips to help relieve the stress of relocation and turn your move into a successful endeavor.

Take your time. As with all moves, there are so many things you need to do once you relocate into your new home. From dealing with utility companies, to finding a new doctor, to unpacking and decorating the new residence, your to-do list may seem endless. Don't try to accomplish everything at once. Make a list and divide it into three categories: immediate, secondary and down the road. Set your own timetable because you are the boss of this project and the only person you have to please is yourself.

Get out and meet people. More than likely, you won't know many people in your new community. Besides introducing yourself to neighbors, you can find a place of worship, volunteer in a community organization, join a social club or gym, or just say hello to people.

Reevaluate your career goals. If you had to leave a job behind, check to see if your company offers any employment assistance for relocating partners. Many companies have formal and informal programs, offering as little as resume support to as much as arranging job interviews. If you've desired to make a career change, this could be a perfect opportunity to do so. You may even want to consider an entrepreneurial career that you can take anywhere.

Talk to your real estate professional. Your real estate professional can be a great resource as he or she has a strong understanding of the area you just moved to. They will have insight on the area's job market and may be able to give you names of career counselors or just help you feel comfortable in your new surroundings.

Most importantly, don't push yourself by setting unrealistic goals. Moving is a process and it will take time for you to get acclimated to your new home and community. So, make this move not only a golden opportunity for your partner, but for yourself as well.

Here is a great resource for choosing the right school.

<http://www.greatschools.net/>

Thawing Your Turkey

There are three ways to thaw your turkey safely — in the refrigerator, in cold water, or in the microwave oven.

In the Refrigerator (40 °F or below)

Allow approximately 24 hours for every 4 to 5 pounds

4 to 12 pounds 1 to 3 days
12 to 16 pounds 3 to 4 days
16 to 20 pounds 4 to 5 days
20 to 24 pounds 5 to 6 days



Keep the turkey in its original wrapper. Place it on a tray or in a pan to catch any juices that may leak. A thawed turkey can remain in the refrigerator for 1 to 2 days. If necessary, a turkey that has been properly thawed in the refrigerator may be refrozen.

In Cold Water

Allow approximately 30 minutes per pound

4 to 12 pounds 2 to 6 hours
12 to 16 pounds 6 to 8 hours
16 to 20 pounds 8 to 10 hours
20 to 24 pounds 10 to 12 hours

Wrap your turkey securely, making sure the water is not able to leak through the wrapping. Submerge your wrapped turkey in cold tap water. Change the water every 30 minutes. Cook the turkey immediately after it is thawed. Do not refreeze.

In the Microwave Oven

Check your owner's manual for the size turkey that will fit in your microwave oven, the minutes per pound, and power level to use for thawing.

Remove all outside wrapping.

Place on a microwave-safe dish to catch any juices that may leak.

Cook your turkey immediately. Do not refreeze or refrigerate your turkey after thawing in the microwave oven.

