

VEGETARIANS AT A TURKEYLESS THANKSGIVING

Millenium Guild's Menu Not
Likely to Hit the
Popular Taste.

COURSES DEVISED
BY GUILD PRESIDENT

Even Copley-Plaza Chefs
Were Powerless to Cope
With the Task.

"Of all the sad words of tongue or pen
The saddest are—"

Yes, they are are, the very, very saddest—if you don't believe it try it yourself and see what you think—because if there are any sadder one would really like to know it—oh, what? A turkeyless Thanksgiving, of course. For that is what the Millenium Guild, Boston's vegetarian society, subscribed to at the Copley-Plaza yesterday, under the encouragement of Mrs. Maudie L. Sharpe, its zealous president.

The Copley-Plaza chefs supplied the dinner. But did they invent it? Hardly! The most talented of chefs would be powerless before such a task. Mrs. Sharpe prepared the menu herself, and allowed the Plaza a good two weeks to fill it. For you must know that more than one of the dishes could not be procured short of New York. Even with turkey at 40 cents a pound, a meat dinner would have been cheap compared to this vegetarian banquet.

The menu? Here it is, then. Take notice that you may know what to serve the next time vegetarians come to dine under your roof-tree.

And This Is What They Ate

Mushroom cocktails came first, with celery and olives. Next was verge consommé—pure extract of vegetables, tasting faintly like beef, is the explanation. Coeur de palmier followed with sauce hollandaise. That was one of the New York dishes. Heart of the palm, it means, and served gently heated. Golden rule roast was next, accompanied by millenium gravy with chestnuts, potatoes and cranberry sauce. Copen bordelaise in crust cups means something that is like mushrooms, only tastes different, and really isn't. At any rate it is good. Lettuce hearts with Avocado pear, and peas, nuts, raisins and fruit followed. The pumpkin pie was genuine, but the mince pie—well, at least it wasn't made of mince meat, for there wasn't a bit of meat in it, at least so say the vegetarians. It was made by a recipe of Mrs. Sharpe's own.

On the top of the menus were pictures of the St. Rupert hunting scene, with the deer in the distance bearing a cross on his head. This cross signifies, to them, the sacredness of flesh.

On the back of each menu was printed a quotation from some famous vegetarian, such as Shelley or Tolstol. Between the courses the guests read their quotations aloud. At various pauses Mrs. Sharpe talked on subjects pertaining to vegetarianism.

Life-long Abstainers

Mrs. Idore Phillips brought to the banquet her two small daughters, 9 and 12, who have never tasted meat. Another guest, Professor W. O. Crosby, a Technology professor of IS, has never eaten meat, and neither has his son, who is 6 feet 6 inches tall. Whether the other guests have always been total abstainers is unknown. At any rate they were this Thanksgiving. They were: Mrs. M. R. L. Sharpe, who presided; Miss Lotia Crabtree, Miss May Ronaldson, Mrs. Emily Bellinger, Miss Lina Stevens, Miss Agatha Williams, Miss Edna Donnel, Miss Myra Hertkorn, Mrs. and Miss Spears, Mrs. Panott, Miss Dorothea Panott, Mrs. Jessica C. Henderson, Miss Wilma Henderson, Miss Jessica Henderson, Miss Edith Poutosasa, Miss Helma Henderson, Miss Irene Henderson, Mr. and Mrs. Bryant of Boston, Mr. and Mrs. Ira W. Holbrook, Mrs. W. O. Crosby, Dr. Crawford of Boston, Bernhard Phillips and C. Freshel.

Ella Wheeler Wilcox was expected as a guest, but sent one of her poems to be read instead.

The next meeting of the guild will be held on Dec. 14 1912, at 2:45 at Providence House, 74 Commonwealth avenue. Dr. Francis H. Rowley, president of the Massachusetts Society for Prevention of Cruelty to Animals, will give an illustrated lecture. The public is invited.