



The Concord GRAPEVINE

THANKSGIVING CELEBRATIONS AROUND THE WORLD

The United States isn't the only nation with a holiday dedicated to gratitude—here are different variations of the tradition from around the world.

CANADA

It may surprise you to learn that Canada's first Thanksgiving celebration actually predates America's—by more than 40 years. In 1578, an expedition led by the English navigator Martin Frobisher held a ceremony in what is now Nunavut, giving thanks for the safety of their fleet. This is considered the first-ever Thanksgiving celebration in North America, though in fact First Nations (the indigenous peoples of Canada) and Native Americans had been holding harvest festivals long before Europeans arrived.

LIBERIA

This West African republic may seem an unlikely place for an American-style Thanksgiving tradition, but only until you consider its history. Freed slaves from the United States established Liberia in the early 1820s with help from the American Colonization Society, a private organization that believed returning African Americans to the country of their origins would provide them with greater opportunity, help spread Christianity to Africa and solve the problem of slavery in the United States. Instead of turkey and pumpkin, Liberia's tables boast items such as spicy roast chicken and mashed cassavas. Live music and dancing are part of the tradition.

JAPAN

Japan's variation of Thanksgiving, Kinro Kansha no Hi (Labor Thanksgiving Day) evolved from an ancient rice harvest festival, which go back as far as the seventh century A.D. The modern tradition began in 1948, just three years after World War II ended. Today, the public observes it as a national holiday, but with none of the huge feasting you'll see on the American holiday. Instead, citizens are encouraged to celebrate the principles of hard work and community involvement. To mark the occasion, children often make thank-you cards for policemen, firefighters or other municipal workers.

GERMANY

The German equivalent of Thanksgiving is Erntedankfest ("harvest festival of thanks"). This religious holiday often takes place on the first Sunday in October. Different places mark the occasion on various dates in September and October. During a typical Erntedankfest, celebrants may carry an Erntekrone ("harvest crown") of grains, fruit and flowers to the church in a solemn procession, and feast on such hearty fare as die Masthühnchen (fattened-up chickens) or der Kapaun (roosters).

THE NETHERLANDS

It's sometimes forgotten that of the English settlers who traveled to the New World on the Mayflower, some 40 percent spent the years 1609 to 1620 living and working in the Dutch city of Leiden. As a result, some have claimed that the Pilgrims' first Thanksgiving celebration was actually inspired by Leiden's annual commemoration of the breaking of the Spanish siege in 1574. In any case, the people of today's Leiden continue to celebrate their ties with the Mayflower's passengers by holding non-denominational church services on the fourth Thursday of November.

<https://www.history.com/news/8-thanksgiving-celebrations-around-the-world>



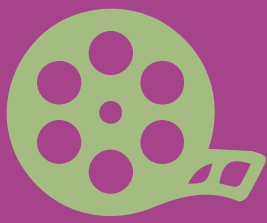
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Movie MADNESS

November 2024 Movie Releases



November 8th ~ The Best Christmas Pageant Ever

Centers on the Herdmans—absolutely the worst kids in the history of the world. But this Christmas, they’re taking over their local church pageant and they just might unwittingly teach a shocked community the true meaning of Christmas.



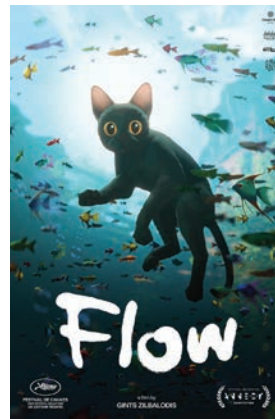
November 22nd ~ Wicked

Tells the story of how Elphaba became the Wicked Witch of the West and Glinda the Good Witch. “Wicked” is a prequel to “The Wizard of Oz.”



November 8th ~ Conclave

Conclave follows one of the world’s most secretive and ancient events—selecting a new Pope. Cardinal Lawrence is tasked with running this covert process after the unexpected death of the beloved Pope. Once the Catholic Church’s most powerful leaders have gathered from around the world and are locked together in the Vatican halls, Lawrence finds himself at the center of a conspiracy and discovers a secret that could shake the very foundation of The Church.



November 22nd ~ Flow

The world seems to be coming to an end, teeming with the vestiges of a human presence. Cat is a solitary animal, but as his home is devastated by a great flood, he finds refuge on a boat populated by various species, and will have to team up with them despite their differences. In the lonesome boat sailing through mystical overflowed landscapes, they navigate the challenges and dangers of adapting to this new world.



November 22nd ~ Gladiator II

Over two decades after the events of Gladiator, Lucius—the grandson of Rome’s former emperor Marcus Aurelius and son of Lucilla and Maximus—lives with his wife and child in Numidia. Roman soldiers led by General Marcus Acacius invade, killing his wife and forcing Lucius into slavery. Inspired by Maximus, Lucius resolves to fight as a gladiator under the teaching of Macrinus, a former slave who plots to overthrow the young emperors Caracalla and Geta.



November 27th ~ Moana 2

Three years since her first voyage, Moana is on an expansive journey in search of people beyond the shores of Motunui. Joined by Maui and a brand-new crew of unlikely seafarers, Moana must journey to the far seas of Oceania and into dangerous, long-lost waters for an adventure unlike anything she’s ever faced.



Culinary CREATIONS

Delicious Thanksgiving Sides!

Crispiest Ever Potatoes

- 1 1/2 pounds small creamer potatoes
- 1 tablespoon baking soda
- Salt and freshly ground black pepper
- 1/3 cup extra-virgin olive oil
- 5 cloves garlic, skins on, smashed
- Leaves from 5 sprigs fresh thyme
- Leaves from 1 sprig fresh rosemary

Preheat the oven to 450 degrees F. Add the potatoes to a large saucepan and cover with cold water by 1 inch. Add the baking soda and 1 tablespoon salt to the water. Cover, place over medium-high heat and bring to a boil. Uncover and continue to boil until the potatoes give easily when pierced with the tip of a knife, 15 to 20 minutes. Drain the potatoes and set the strainer over the top of the pan for a few minutes so the outsides of the potatoes can dry. Dump the potatoes onto a baking sheet. Drizzle with the oil and toss with the garlic, thyme and rosemary until the potatoes are completely coated in the oil. Sprinkle generously with salt and pepper. Using a small juice glass or glass bowl, smash each potato firmly but gently. (You want to just crack the skins and flatten slightly while keeping the potatoes mostly intact.) Roast until the bottoms of the potatoes are deep golden brown, 20 to 25 minutes. Remove the baking sheet from the oven and flip the potatoes using a spatula. Roast until the potatoes are golden brown and crispy on both sides, an additional 20 to 25 minutes. Serve while hot.



Roasted Sweet Potatoes with Honey and Cinnamon

- 4 sweet potatoes, peeled and cut into 1-inch cubes
- 1/4 cup extra-virgin olive oil, plus more for drizzling potatoes after cooked
- 1/4 cup honey
- 2 teaspoons ground cinnamon
- Salt and freshly ground black pepper

Preheat oven to 375 degrees F. Lay the sweet potatoes out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender. Take sweet potatoes out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil.



Southern Baked Mac and Cheese

- 5 large eggs
- 3 1/2 cups heavy cream
- 2 1/2 teaspoons Cajun seasoning
- 1/2 teaspoon ground mustard
- 1/4 teaspoon ground nutmeg
- 1 pound sharp Cheddar, shredded
- 1 pound whole-milk mozzarella, shredded
- 1 pound Gouda, shredded

Preheat the oven to 375 degrees F. Bring a large pot of salted water to a boil. Cook the macaroni according to the package directions until 3 minutes less than fully cooked. Drain and rinse under cold water until cooled; drain well. Add the cooked pasta back to the pot. Put the eggs, heavy cream, Cajun seasoning, ground mustard, nutmeg and a big pinch of salt in a medium bowl and whisk to combine. Pour over the cooked pasta and stir to combine. Toss together the Cheddar, mozzarella and Gouda in a large bowl. Add the cheeses to the pot and stir to evenly combine. Transfer the mixture to a 9-by-13-inch baking dish. Bake until the center of the mac and cheese is set and the top is golden brown, 60 to 70 minutes. Let cool about 10 minutes before serving. Source: <https://www.foodnetwork.com/thanksgiving/thanksgiving-sides/thanksgiving-side-dish-recipes>



Helpful TIPS

KEEP RISKY HABITS OUT OF THE KITCHEN THIS THANKSGIVING

Here are seven dangerous habits USDA would like consumers to drop.



1. Not washing your hands or kitchen surfaces before, during and after food prep. Handwashing is the first step to avoiding foodborne illness. Wash your hands for at least 20 seconds with soap and water before, during and after handling food.

2. Using the same cutting boards and utensils for raw and ready-to-eat foods. Cross-contamination is the spread of bacteria from raw meat and poultry onto ready-to-eat food, surfaces, and utensils. Avoid this by using separate cutting boards – one for raw meat and poultry and another for ready-to-eat foods like fruits and vegetables that will be served raw.

3. Defrosting your turkey on the kitchen counter. Leaving any frozen package of meat or poultry for more than two hours on the counter at room temperature is dangerous. Even though the center of the package may still be frozen, the outer layer of the food is in the “Danger Zone” between 40 and 140 F – a temperature where foodborne bacteria multiply rapidly. You can safely thaw a turkey using the following methods:

- Refrigerator Thawing: When thawing in a fridge, allow roughly 24 hours for every four to five pounds of turkey. After thawing, a turkey is safe in a refrigerator for one to two days.
- Cold Water Thawing: When thawing in a cold-water bath, allow 30 minutes per pound and submerge the turkey in its original wrapping to avoid cross-contamination. Change the water every half hour until the turkey is thawed. Cook it immediately after thawing.



4. Cooking your turkey overnight at a low temperature. It is not safe to cook any meat or poultry in an oven set lower than 325 F. At lower temperatures, meat stays in the Danger Zone for too long. Cook your turkey at 325 F or above and ensure all parts of the turkey reach a safe internal temperature of 165 F.

5. Relying only on a pop-up temperature indicator. While the pop-up timers found in many turkeys tend to be fairly accurate, they only check the internal temperature in one spot when we recommend three. Always use a food thermometer to ensure your turkey has reached a safe internal temperature of 165 F in the thickest part of the breast, the innermost part of the wing, and the innermost part of the thigh to check its internal temperature.

6. Stuffing your turkey the night before. USDA recommends against stuffing your turkey since this often leads to bacteria growth. If you plan to stuff your turkey, follow these steps:

- Prepare the wet and dry ingredients for the stuffing separately from each other and refrigerate until ready to use. Mixing the dry and the wet ingredients produce an environment that bacteria can thrive in hours before being placed in the oven. Mix wet and dry ingredients just before filling the cavity of the turkey.
- Stuff the turkey loosely—about 3/4 cup of stuffing per pound. Never stuff a whole turkey and store in the refrigerator before cooking. Immediately place the stuffed, raw turkey in an oven set no lower than 325 F.



- A stuffed turkey will take 50% longer to cook. Once it has finished cooking, place a food thermometer in the center of the stuffing to ensure it has reached a safe internal temperature of 165 F.

7. Keeping leftovers for more than a week: Store leftovers in small shallow containers and put them in the refrigerator. Thanksgiving leftovers are safe to eat for up to four days when stored in the refrigerator. In the freezer, leftovers are safely frozen indefinitely but will keep the best quality for two to six months.

For more food safety information, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854). On Thanksgiving Day, the Hotline will be open from 8 a.m. to 2 p.m. Eastern Time.

