

# OPINION

## How to Enjoy Thanksgiving without Killing Grandma

BY RYAN SKILLE

**T**HIS YEAR, THE FALL holidays look vastly different than they have in past years. During the Covid-19 pandemic, social distancing, face masks, and quarantining measures create a more difficult setting for large family gatherings, especially with elderly relatives that are more susceptible to the virus. However, here at *The Sword*, we always try to provide our readers with some answers to keep things fun and exciting. Therefore, if you do not wish to be the cause of death of some of your elderly loved ones, follow these tips and tricks for having a safe and fun Thanksgiving without putting Grandma at risk.

### 1. Toss Around the Ol' Pigskin

For many American families, playing a game of football with their relatives is a fun and enjoyable way to bond with their loved ones while staying active and encouraging teamwork. Football consists of a lot of running and throwing a ball to your teammates. The best part is that when throwing the ball, players never need to come within 6 feet of each other, so it's easy to social distance. Get Grandma off the bench and put her as one of your head wide receivers. Grandma gets a workout, and if you play outside, you don't need to worry as much about potentially infecting her. Besides, who knows? Grandma may just pull off some game-winning tackles.

*\*Note: This article is referring to American football. The worldwide sport known as fútbol will work just as well, but Americans are too proud to admit this.*

### 2. Use Turkey Grease to Mark Your Territory

Every family chef that has participated in cooking the big Thanksgiving dinner knows that when you bake a turkey, there's usually a lot of leftover grease. Some families simply dump the grease down the sink, where it eventually hardens and clogs the entire plumbing system. Other families pour the grease into a jar to be kept for later. What they do with it later, no one knows. It's clear that no one has come up with a truly effective option for disposing of turkey grease. Until now! This Thanksgiving, it's important that everyone stays socially distanced from one another so as not to spread Covid-19. With the leftover turkey grease that never previously had a use, you can pour it onto the ground to create boundaries for each dinner guest to stay within. You can make them 6 feet apart or even further apart to accommodate everyone's comfort level. Plus, it will leave behind a pleasant aroma that will make your house naturally smell festive.

### 3. Be as Offensive as Possible

Everyone has that one creepy uncle Jeff who always drinks too much and can't shut up at family get togethers, right? Well, maybe he was on to something. The more offensive and ignorant things you say to your family member, the further away from you they'll want to stay. Feeling claustrophobic? Simply bring up your opinions on the economy and it's almost guaranteed you'll automatically have a safe six feet of distance between you and anyone near you. Besides, in 2020, you can be sure you'll always have a plethora of offensive opinions to bring up.

Thanksgiving is a time for togetherness and joy. No matter who you are or what your Thanksgiving plans are, we at *The Sword* sincerely hope you have a wonderful and safe Thanksgiving. May we remember to be thankful for the little things in life.

## The Thanksgiving Checklist

BY HARRY LIEN

**W**ITH THE HOLIDAY FAST approaching, let's jog our memories on some of the food staples. Thanksgiving is just around the corner, and it couldn't come at a more bizarre time. Deeply steeped traditions, like this holiday, provide a solace of familiarity and comfort from our strange new world. It is a time for us to truly pig out and eat our emotions. The following is a list of familiar Thanksgiving staples and their contributions to the holiday meal.

### Turkey

Our Thanksgiving centerpiece provides us with a compelling case for why it's the most important holiday food. To help the turkey retain its juiciness, massage some garlic herb butter underneath the skin of the bird. Additionally, you can stuff the cavity with a halved onion, herbs, and lemon before roasting. Whether you buy a turkey with a royal bloodline or hurl a Butterball into your cart on Thanksgiving eve, what good is the supporting cast without a lead role?

### Ham?

Yes. Some people choose this meat over the traditional turkey. Is it juicier? Yes. Does it require less dressing up? Yes. Does it taste better all around? I think so. However, ham-goers beware as you will become a holiday heathen in the eyes of Thanksgiving traditionalists.

### Gravy

The mother sauce of Thanksgiving, a great gravy will compensate for a dry turkey or bland mashed potatoes. Until a wheel loader's worth of gravy is dumped, no plate can reach its full potential. Use the resting juices leftover from the turkey in the roasting tray to kickstart the gravy's flavor. Be gradual with the flour as you seek your desired thickness.

### Mashed Potatoes

Mashed potatoes do the brunt of the work in stuffing our stomachs. A generous scoop on your plate provides a receptacle for your gravy to stew in. Perhaps the Rolls Royce for mashed potatoes, the Yukon gold potato is the best type to mash. During the mashing process, liberal amounts of butter should be deployed. Garlic or cream cheese as well could make for an interesting addition. Most importantly, don't forget the salt and pepper!

### Cranberries

Cranberries, with their tart sweetness, contrast with the savory flavors from the meat, potatoes, and gravy. Canned cranberries are no poor man's substitute and will be just as effective in delivering the intended flavor. However, making your own home-made cranberry sauce is not only a prideful feat, but also allows for more creative direction. Add cinnamon or maple syrup to your sugary simmer of cranberries and follow it up with either lemon or orange zest. Either way, cranberries rarely disappoint and will only add to the meal.

### Stuffing

Unlike cranberries, you miss out on amplifying the taste of this classic side sticking to prepackaged stuffing. Cube a fresh sourdough loaf and let it crisp up in the oven. Then in a large skillet add the suspects of onion, celery, garlic, and sausage. Proceed to mix the bread with the rest of ingredients with chicken stock as the facilitator. Finish in the oven or stuff the bread mixture in the turkey before the roast. The choice is yours!

**Have a safe and memorable Thanksgiving!**