# 感恩节吃什么

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*感恩节庆祝模式许多年来从未改变。丰盛的家宴早在几个月之前就开始着手准备。人们在餐桌上可以吃到苹果、桔子、栗子、胡桃和葡萄，还有葡萄干布丁、碎肉馅饼……the pattern of the thanksgiving celebration h...*

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the pattern of the thanksgiving celebration has never changed through the years. the big family dinner is planned months ahead. on the dinner table, people will find apples, oranges, chestnuts, walnuts and grapes.there will be plum pudding, mince pie, other varieties of food and cranberry juice and squash. the best and most attractive among them are roast turkey and pumpkin pie. they have been the most traditional and favorite food on thanksgiving day throughout the years.

everyone agrees the dinner must be built around roast turkey stuffed with a bread dressing[3] to absorb the tasty juices as it roasts. but as cooking varies with families and with the regions where one lives, it is not easy to get a consensus on[4] the precise kind of stuffing for the royal bird.

thanksgiving today is, in every sense, a national annual holiday on which americans of all faiths and backgrounds join in to express their thanks for the year\' s bounty and reverently ask for continued[5] blessings.

参考译文

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人人都赞成感恩节大餐必需以烤火鸡为主菜。火鸡在烘烤时要以面包作填料以吸收从中流出来的美味汁液，但烹饪技艺常因家庭和地区的不同而各异，应用什么填料也就很难求得一致。

今天的感恩节是一个不折不扣的国定假日。在这一天，具有各种信仰和各种背景的美国人，共同为他们一年来所受到的上苍的恩典表示感谢，虔诚地祈求上帝继续赐福。

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