

Christmas Games



HAVE you ever played "rescue by lifeboat"? No! Then try it. Get a big cotton sheet and roughly print on it a huge lifeboat manned by sailors in tarpaulins, wielding oars with vigor. The boat may be bright green with red lines and the oars red. Make huge waves of green and use pale yellow foam of broilers.

It does not take an artist for such work. Be as crude as you like so long as you get the shape of a boat and a man.

From stiff white paper or heavy water color paper draw all sorts of queer figures—men, women, children, animals, household goods and trunks. Paint with water colors and when dry cut out each figure with sharp scissors.

Over the side of the lifeboat have a heading figure with hands outstretched as if to lift in a passenger. Between the hands draw a red cross as the point of safety.

Pin sheet to wall and put all the figures in a big tub covered with blue paper painted to represent water. Have each guest in turn fish from this tub some object with a rod and hook such as are used in jacksaws, only larger.

The figures are numbered, and the fishermen are obliged to write the number drawn opposite their names. This is written on a big card held by a child dressed as a coast guard, with red coat and cap over a bathing suit.

The players are then blindfolded in turn, and after being twirled around several times they try to pin the figure nearest from the briny deep—the tub—near the safety red cross on the lifeboat as possible. The figure must be placed on the spot first touched. Use large steel pins with white heads rather than ordinary pins. Prizes are offered for the three players reaching nearest the safety point.

RESOLUTIONS.

Any number of persons may play "resolutions," but the game is much more interesting in a party of a dozen persons or more.

One of its chief charms is its simplicity, which will enable it to be played on a moment's notice.

Seated in a circle, each member of the company writes upon a slip of paper a resolution, suggestion or recommendation for the coming year, which may be applicable to themselves or to any other member of the company present, or to save time they may fill out several slips at once.

The slips are then placed in a hat, and one member of the company is chosen to read them aloud, picking them at random from the hat. They should be made to apply to each person in the circle in turn, beginning with the person seated to the left of the reader. Before reading each slip the reader should always announce the name of the person to whom it is to apply.

The reader may be changed with each round if desired. As may be imagined, with a number of people playing, the resolutions are seldom applicable to the person to whom they happen for the moment to be applied and often present the most incongruous contrasts. As a result the fun is fast and furious.

ADVERBS.

"Adverbs" is a very amusing game when there are witty people among the players. One of the players goes out of the room, and the rest sit around in a semicircle. The outsider has to ask a question of each person in turn, and the answer must embody the adverb.

Supposing that "honestly" is chosen and that a player will reply that he has got the best motor in town and that he drives faster than any one else and yet he never has an accident. If a lady is asked if she likes dancing she will say that all her partners tell her she is as light as a feather and that she danced with the king the night before.

PARTIES FOR LITTLE GIRLS.

Delightful Afternoon May Be Enjoyed With Doll Show.

For little girls, especially there is a new doll show, and on this occasion any number may be invited to come and bring their dollies in their carriages. Mother will have to arrange a room or hall when this procession of little mothers is to take place. They when all have arrived they may form in a line and wheel their carriages around and around from hall to living room and back if possible. A small refreshment table should be arranged where the dollies can take their little parties of goodies while the little guests are being served. Each doll should be awarded a prize for some particular beauty, one for the prettiest eyes, another for her lovely curls, a third for her new hat, and so on, so that none are omitted, and the prizes may be small packages of remnants for doll clothes, a new wash ribbon and a few yards of lace for trimmings. Since all little girls save for their dolls and would be delighted with these small pieces.

Where children are interested in some particular kind of handwork it will give them a lot of pleasure to be invited for an afternoon to learn something new about it. This idea would be especially interesting to little girls, but some one at home would naturally have to be prepared to instruct them. The materials should be supplied. They will make the most delightful of an afternoon.

The same plan may be carried out for an afternoon of doll dressmaking, when the sewers may be new thin blues or little sewing bags. In any event, the matter of new dresses does not have to be considered.

KNIGHT OF THE WHISTLE.

More of a Trick Than a Game, but There's Lots of Fun in It.

"The knight of the whistle" is the name by which a most amusing game is known. The game is really a trick. The victim of it is told that the game consists in passing a whistle around a circle of players who are seated, while one standing in the middle is required to find it by its sound as it is blown from time to time. Whoever "counts out" for the game must announce that the player in the middle is some one who does not know the trick, which is played thus: The whistle is fastened to one end of a string about a foot and a half long, at the other end of which is a bent pin. The pin is hooked into the clothes of the player in the middle of the ring, so that the whistle always hangs behind him. It is blown by some one, and the seeker turns quickly to find it, thus carrying it in front of some one else who blows it again.

The victim of the trick is thus kept turning from side to side until he discovers the deception. The pin can be hooked into his clothes without his noticing it by making him kneel down and close his eyes and then, after going through a mock ceremony, declaring him a "knight of the whistle" and striking him on the back. While this is going on the whistle can be attached to him unobserved. The players should pretend to pass the whistle from one to another to heighten the illusion.

AN ANIMAL PARTY.

An animal party is an amusing game for the evening. You must prepare a list of different animals, writing each clearly in a line by itself and number them according to the number of guests. You must also have small slips of paper, numbered to correspond with the list of animals. These slips must be folded so that the numbers do not show and put in a bowl. To each person are given a large sheet of brown wrapping paper and a colored crayon pencil, and then the slips are drawn. Each unfolds the slip drawn and refers to the list of animals, which should be placed up in a conspicuous place, for the corresponding number. About ten minutes are allowed for the drawings, when they are passed in, each drawing bearing the number, but no name. The drawings are then planned up and the judgment is passed.

Every one casts a vote. The number of the one who gains most is then called out, and the person whose slip corresponds to that number receives a prize. Such an entertainment will furnish much fun if ingenuity is displayed in preparing the list of animals which should include some that are out of the ordinary line and unfamiliar. If the number of guests is greater than the number of animals there can be duplicates. Prizes might also be offered for the funniest drawing.

THE LORD OF MISRULE.

A delightfully laughable Christmas game is called "the lord of misrule." Some one usually one of the larger boys is given a spray of billy. Whatever the person holding the billy does other players must imitate exactly. No antics in which the billy leader indulges must stump his followers. They follow him if he jumps under furniture, over chairs or benches or waltzes or turkey trots around the room. They even imitate the grimaces when the inventions of one billy leader have given out some other member of the company will volunteer for the position. Any one who should like to lead the company a merry dance around the room should be allowed to have a turn at it.

The Yuletide Turkey

THE Christmas turkey is the piece de resistance at the Yuletide feast. After selecting it, it is supposed every one knows how to properly dress and clean a fowl. Few cooks, however, wash poultry after the feathers are removed. This should be done with a soft brush and warm soapsuds with abundance of clear, warm water to rinse. Care should be taken when drawing the fowl for if the entrails are broken an odor of the barnyard will be imparted to the entire bird. Cut the neck of close to the body first pushing the skin well down to the body that the hole may be easily covered by it. Cut the skin at the back of the neck, an inch or so down and with the forefinger loosen the crop all around, lifting it out without breaking it and at the same time draw the windpipe.

Wings and legs should be trussed close to the body either with skewer or by means of a trussing needle and twine. The French have a method of tying a fowl in a piece of soft paper so no particle of fat escapes and baking it in this wrapper until twenty minutes of roasting time, when the paper is removed and it is delicately browned. Many cooks use considerable heat for the first half hour in roasting a fowl, basting it very often, then after this initial searing of the surface they employ a gentle steady fire for thorough cooking. Twenty to twenty-five minutes to the pound is the rule for roasting turkey. Remove all twine used in trussing before sending the fowl to the table.

After the turkey has been washed and skinned prepare the dressing. If a chestnut dressing is required remove the shells from a pint of nuts, cook in slightly salted water until tender, then drain—skin and chop coarsely. Add half loaf of stale bread put through the food chopper, one quarter of a pound of butter, salt and pepper to taste and one egg. Mix all together, adding a little warm water if it seems too dry. Garnish with thick sauce fried a light



SERVING THE TURKEY

brown. For extra nice gravy make as usual and just before taking up add one pint of oysters. Simmer until the oyster.

If oyster dressing is preferred proceed thus: Cut six slices of stale bread, remove the crust, soak in cold water until soft, then squeeze dry as possible. Put two tablespoons of butter in a saucepan and add a tablespoonful of minced onion. Simmer a few minutes. Now put in the bread season with salt and pepper to taste. When thoroughly heated remove from the stove and add three tablespoonfuls of sweet cream, two well beaten eggs and one pint of oysters, stuffing the turkey with this dressing.

Now rub the turkey well with salt, spread breast, wings and legs with butter. Place in hot oven. When the fowl on the turkey browns reduce heat and add two cupsful of boiling water. For basting use one-half cupful of butter, melted in one cupful of boiling water, in which the giblets were cooked. Baste every thirty minutes until the turkey is cooked which will be about three hours for a ten pound turkey. While cooking turn frequently that it may brown evenly.

To prepare gravy remove the turkey from the pan, pour off the liquid, from which skim the fat, return the fat to the pan, add two tablespoonfuls of flour and stir until well browned. Pour on remaining liquid to which the giblets finely chopped have been added. Cook five minutes.

ROAST PIG DINNER.
Olive Oil, Cavari, Anchovies, Fillets of Sole, Sauce Tartare, Roast Suckling Pig, Apple Croquettes, Pickled Peaches, Sweet Potatoes, Fried Onions, Beets, Brussels Sprouts, Lemon Ice, Stuffed Tomato Salad, Water, English Plum Pudding, Fruit, Coffee.

THE CHRISTMAS CAKE.

to Making and Decoration an Important Task.

The Christmas cake is generally a fruit cake. Most people prefer it to any other kind. This has advantages for the housewife, for it can be made weeks before Christmas and so save the trouble of preparing it in her busy hours when the Christmas feast must be thought of.



FRUIT CAKE WITH LACE COVER.

The fruit cake most generally served is a dark one, but the Boston Cooking School Magazine suggests a very nice white fruit cake made as follows: Take six ounces (three-fourths of a cupful) of butter, eight ounces (one cupful) of sugar, eight ounces (one cupful) of flour, one slightly rounded teaspoonful of baking powder, six whites of eggs, one pound of blanched almonds sliced thin, half a pound of light colored sultana raisins, half a pound of crystallized pineapple cut in

bits, half a pound of citron sliced thin and half a cupful of grated coconut. Mix in the order given. Bake in a loaf about an hour and a quarter or in two brick loaf bread pans about forty-five minutes. Cover with almond paste mixed with egg yolks and powdered sugar and, when ready to use, with confectioner's or boiled frosting. From four to six ounces of paste, two to three yolks of eggs and confectioner's sugar to knead the two into a pliable paste that may be smoothed out with a rolling pin are required for the first covering.

The cake may be served with a handsome fitted lace cover like the one shown in the picture.

ROAST GOOSE DINNER.

Cream of Oysters, Olives, Pickled Red Cabbage, Roast Young Goose Stuffed with Potatoes, Onions and Sage, Apple Sauce, Mashed Potatoes, Hubbard Squash, String Beans, Potato Salad, Deep Dish English Apple Pie, Whipped Cream, American Cheese, Fruit, Coffee.

SEASONABLE SALADS.

These Will Give Relish to the Christmas Feast.
Salads are an attractive addition to any meal, and for the Christmas dinner it is worth while making a special effort to provide a nice one. Household vegetables are generally available at this season and give a special relish to the Christmas fare.

Fruit salads are equally desirable, but are not so generally popular as the vegetable combinations. Two nice salads are suggested by the Boston Cooking School Magazine. One of these is an egg salad made thus: For one large or two small portions, there are needed two half inch thick slices of a good sized tomato, one tender hard-boiled egg, four lettuce leaves and two tablespoonfuls of mayonnaise dressing. Set the tomato over a little of the dressing on the lettuce. Cut the eggs in quarters, remove the yolk to a sieve, cut the pieces of white in halves.



TWO HOLIDAY SALADS.

For the cranberry and celery salad is thus prepared: Select choice cranberries of good size and cut each in about four slices at right angles to the stem. Chop inner blanched stalks of crisp celery into slices a quarter of an inch thick. There may be equal measures of cranberry and celery, but there should not be more of the prepared celery than of the cranberries. Season separately or together. For a plait of material mix a scant half teaspoonful of salt, one-fourth of a teaspoonful of paprika, four tablespoonfuls of olive oil and one or two tablespoonfuls of vinegar. Mix all together thoroughly, pour over the celery and cranberry, mix and turn upon a bed of carefully washed and dried leaves of lettuce. Serve with remains of poultry or veal.

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