

RECIPES FOR THREE DISHES VERY POPULAR AT CHRISTMAS TIME

WHAT is Christmas without a plum pudding and a mince pie? These dishes will be found on the table at every family reunion, at every big function in our cities and towns, at the little cottage on the hill where mother and father and their two little children are dining alone and, in fact, everywhere. The following recipes have been tried and are excellent:

Plum Pudding.—One pound of butter, one pound of suet, freed from strings and chopped fine; one pound of sugar, two and one-half pounds of flour, two pounds of raisins, seeded, chopped and dredged with flour; two pounds of currants, picked over carefully after they are washed; one pound of citron shredded fine; twelve eggs, whites and yolks beaten separately; one pint of milk, one cupful of brandy, one-quarter ounce of cloves, one-quarter ounce of mace, two grated nutmegs.

Cream the butter and sugar; beat the yolks when you have whipped them smooth and light; next put in the milk, then the flour, alternately with the beaten whites; then the brandy and spice; lastly the fruit well dredged with flour. Mix all thoroughly. Weigh out your puddings in hot water, four well inside, pour in the mixture and boil five hours.

Mince Pie.—Two pounds of lean fresh beef, boiled, and when cold chopped fine; one pound of beef suet, cleared of strings and minced to powder; five pounds of apples, pared and chopped; two pounds of raisins, seeded and chopped; one pound of autumn raisins, washed and picked over; two pounds of currants, washed and carefully picked over three-quarters of a pound of citron, cut up fine; two tablespoonfuls of cinnamon, one teaspoonful of powdered nutmeg, two tablespoonfuls of mace, one tablespoonful of cloves, one tablespoonful of allspice, one tablespoonful of fine salt, two and one-half pounds of brown sugar, one quart of brown sherry and one pint of best brandy.

Keep in stone jars tied over with double covers. Add a little more liquor (if it should dry out) when you make a batch of pies. Let the mixture stand at least twenty-four hours after it is made before it is used.

Lay strips of pastry notched with a jagging iron in cross-hatch pattern upon the pie instead of a top crust.

Oyster Pie.—Make a rich puff paste; roll out twice as thick as for a fruit pie for the top crust, about the ordinary thickness for the lower. Line a pudding dish with the puff paste and fill with crusts of dry bread or light crackers. Some use a folded towel to fill the interior of the pie, but the above expedient is preferable. Butter the edges of the dish, that you may be able to lift the upper crust without breaking. Cover the mack pie with the thick crust, ornamented heavily at the edge that it may lie the more quietly, and bake. Cook the oysters as for a stew, only beating into them at the last two eggs and thickening with a spoonful of the cracker crumbs. They should stew but five minutes, and time them so that the paste will be baked just in season to receive them. Lift the top crust, pour in the smoking hot oysters and send up hot.

SEASON IN THE SOUTH.

For many reasons the Christmas season is especially enjoyable in the south. New Englanders, following Puritan initiative, and those who were flocking to the resident of Dixie land celebrate Christmas with all his might and main.

Because of the severity of weather, earth's deep carpet of snow, ironbound game laws or other reasons hunting is more or less restricted in the north at this time. But there are rare joys for the game seeker in all that great sweep of country from Virginia to Texas.

Fox hunting, quail and duck shooting and even the more prosaic rabbit chase are indulged in to the heart's content. It is the most typical of southern winter sports, however, that stirs the blood like a draft of wine when "Merry Christmas" is in the air.

Nights spent in chases of the possum or the coon, snappy days in the forests after deer or wild turkey, expeditions in canyons after bear, these make life worth living for the man who hunts for the love of hunting and warm to the local flavor and traditions of the south.

An Old Christmas Carol.

And all the bells on earth shall ring
On Christmas day, on Christmas day;
And all the bells on earth shall ring
On Christmas day in the morning.

And all the angels in heaven shall sing
On Christmas day, on Christmas day;
And all the angels in heaven shall sing
On Christmas day in the morning.

And all the souls on earth shall sing
On Christmas day, on Christmas day;
And all the souls on earth shall sing
On Christmas day in the morning.

Then let us all rejoice again
On Christmas day, on Christmas day;
Then let us all rejoice again
On Christmas day in the morning.

Wrapping the Present.

Use a heavy brown paper to wrap the Christmas box and a stout, strong cord, taking care that the ends are not cut too closely, making it possible for the knot to become unfastened.

SOLDIERS AND SAILORS CELEBRATE CHRISTMAS

By every American soldier and sailor Christmas day is celebrated with feasting and sports, though the men may be thousands and thousands of miles away from home. I prefer, consisting of turkey, mince pie and all other delicacies, is served. There is also a generous supply of soft drinks. Intoxicants are never permitted in army and navy circles.

Those who wish to attend church in the morning are permitted to do so, although this is not compulsory, as in the British army. It is not always possible for sailors to go to the church around the corner, but religious exercises are conducted by the vessel's chaplain. The afternoon is usually devoted to athletic sports.

It may be that a concert of amateur theatricals will enliven the evening or that the men will receive permission to give a dance. Those who wear Uncle Sam's uniform do not lose their taste for social pleasures and as a rule are capable entertainers.

Even the men of an outpost, encamped far in the interior of some Philippine province, attempt to invest the day with as much of the Christmas spirit as possible unless the country is in an unsettled state and partial war conditions prevail.

The British soldier makes the celebration of Christmas the chief event of the year, and his only regret is that the day does not extend over an entire week.

A CHRISTMAS TREE TABLE.

A favorite idea for dinner entertaining is the Christmas tree table. Tiny fir trees, arranged with Kate Greenaway's symmetrical in straight lines, are set in a row, one little Christmas tree being placed between every two guests. This is not, however, so successful in the case of a round or oval table as it is where a dinner party for twelve or more is concerned, necessitating a long table. The trees, festooned from one to the other with rags of tinsel and garlands of silver and golden "rain," give a most festive appearance to the dinner.

Each tiny tree, planted in a red lacquer tub, is hung with minute glistening balls and with banners wrapped in bright tin foil paper in different colors; the light from the candles or electric lamps, reflected by the bright decorations, giving the appearance of lamps.

LEGENDS OF CHRISTMAS.

German Folklore connects Evergreen and Garden of Eden.

In Germany there is a legend that when Eve plucked the fatal apple the leaves shriveled, the tree changed its nature and became evergreen, bearing witness in all seasons to the fall of man. Only once a year, on the birthday of the Redeemer, it blooms with lights and is laden with gifts of love, and so we have the Christmas tree.

In the Black forest regions in Germany there is a tradition that on each Christmas eve the Saviour comes to earth in the guise of a poor boy and asks alms at the house doors. On that day no beggar is refused food and shelter.

It is said that the popular tradition of the entrance of Santa Claus by means of the chimney arose from the story of Hertha, a goddess of the Norse mythology. When the festival in her honor was celebrated an altar of stones was erected in the house, and fir branches were piled upon it and set on fire. Through the dense smoke issued by the green wood the goddess was supposed to descend and extend her presence according to the petitions of the worshippers.

Some of the Christmas hymns and carols are very ancient and have been in many cases transmitted orally through many generations. In England it is still the custom for men and boys, called the Christmas "waits," to go around on Christmas eve and sing carols.

A Christmas Subterfuge.

Oh, bashful Jack, why did you eek
The bravery to do it?
And pretty Jill is blushing still
You know you drove her to it.

'Twas very late and at the gate
You never would have done it
Had mistletoe not chanced to grow
'Mongst trimmings on her bosom.

New England's First Christmas.

THE first Christmas celebrated inside a house on the American continent was on Dec. 25, 1618. Our Puritan ancestors finished their first house at Plymouth, Mass., having spent more than a month in wandering about in search of a place of settlement. The company was divided into nineteen families, and to each person was assigned a lot for house and garden. It was not a very cheerful Christmas for the Puritans. All of them could not be accommodated inside the house, so that some of them were left out in the cold, but the religious features of the day were not forgotten, and it may be said that the Babe of Bethlehem was prayed to and sung to in a most fervent manner.

Christmas Games



CHRISTMAS is the time for merriment and games, when we all agree to forget our ages and join in the pastimes of the youngsters. What shall we play? Is the question. Who can think of anything new? A new game is a precious possession. It is just the little touch which sets all the machinery in motion—the time which sets every one dancing. It is often most difficult to think of a new game on the spur of the moment, but here is a good suggestion:

Do you want to play an eerie game, such as "ghosts"? It is played as follows: All the players go out of the room with the exception of those who are going to be "ghosts." When the parties outside are called into the room they find a row of strange objects sitting silently at one side of it. They are all dressed in sheets. Their hair is concealed beneath a table napkin and their faces by a kind of mask made of a piece of tissue paper, with holes cut for the eyes. A number is pinned on each ghost, and a program with similar numbers is given to each player, and he is told to write the name of the apparition opposite the right numeral.

There is a prize for the best guesser. It is almost impossible to solve the identity of the players, they all look so exactly alike, and there is nothing really visible except their eyes. You can hardly tell a man from a woman. Needless to say, this is not a game to be played when little children are present, but for grownups it is very good sport.

CHRISTMAS BAG.

A game that will delight children and grownups, too, at a Christmas party is that of "Christmas bag." A paper bag is needed for this, and a rather large one, but one that is made of light weight paper so that it will break easily.

If the game is to form one of the main features of the party, as it very easily may, it will be best to make the bag of bright red tissue paper, doubled and fastened with glue at the sides or red crane paper may be used and the edges of the bag sewed with red thread.

When this gay Christmas bag is finished it is filled with bonbons wrapped in fringed tissue paper, or French snappers with hold caps and mottoes, or even some carefully wrapped toys, and it is suspended from the chandelier by red or green ribbons which are run into the top. A wand, which may be an end of a broomstick wound with ribbons and having ribbon streamers, is provided and given to one of the children. He is allowed to stand three or four paces from the bag.

He is then blindfolded, turned around a few times and told to walk to the bag and hit it with the wand. He may have one, two, three or four shots at the bag, as the children decide at the beginning of the game. If he misses, another child is given the wand, is blindfolded and allowed to have a chance.

When some child is successful and hits the bag, breaking it, the contents scatter delightfully on the floor, and there is a wild, jolly scramble to see who will be able to pick up the most sweets or toys, as the case may be.

THE POTATO RACE.

A game requiring no staff of the mind and invariably laughter provoking is "the potato race." Place in two parallel rows and about two feet apart five large and irregular potatoes and at the end an empty bowl.

The contestant must pick up each potato on a teaspoon, carry it to the bowl and drop it in.

The potato must not be touched by hand or foot and if dropped must be picked up on the spoon again. Watch attitudes and faces and exercise of will, for oh, how that left hand will want to help! Even the most dignified must unbend in his mental struggle.

Record is kept of those first succeeding in getting all the potatoes into the bowl, and these again race against each other until the champion reveals himself or herself. This should be played if possible on an uncarpeted floor.

Christmas Candies

A YOUNG woman of many resources and fair culinary skill found herself facing the problem of Christmas gift giving with a very depleted pocketbook. She finally came to the conclusion that unless she gave each of her friends a box of the simple candies she knew how to make it would be impossible for her to remember them. She made some pretty boxes, covering them with watercolor or crumpe paper and decorating them appropriately. Then she gathered her supplies together and got ready for work. She put off the making of the candy as long as she could in order that her sweetmeats might be absolutely fresh when presented. She had her nice shelled and blanched almonds ready for use and her simple coloring matters bought ready for use in advance.

When she began making her candies she had a clear fire in the kitchen range, unadorned except with a smooth tipped saucepan, shallow tin in which to pour such candies as caramels, taffy, butterscotch, etc.; large flat stoneware platters, clean smooth wooden spoons



ROBONOX.

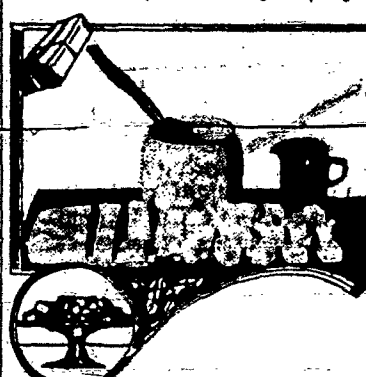
a wire candy dipper, one or two palette knives, a strong pair of shears, a small flat paint brush, a little olive oil and a good thermometer. If you wish to know just what the made and how she made it note the following recipes taken from her notebook:

Nut Candy.—Two cupfuls sugar, one-half cupful water. Boil until thick. Flavor to taste, stir in one cup hickory nut meats and pour into a large flat dish. When nearly cold cut in squares.

Lemon Candy.—Two cupfuls granulated sugar, one cupful boiling water, three tablespoonfuls vinegar, butter size of a walnut. Let boil until it hardens immediately when dropped in cold water. Pull until white. Pour the lemon essence on while boiling.

Chocolate Caramels.—Half a pound of chocolate, half a cupful of milk, two cupfuls of light brown sugar, one cupful of molasses and a piece of butter as big as a small apple. Cook for twenty minutes, stirring constantly. Pour into a pan and cut into squares.

Caramel Taffy.—Two teaspoonfuls of white sugar, two tablespoonfuls of sirup, three ounces of butter, one can of condensed milk, essence of vanilla. Put butter, sugar and sirup into a pan,



stirring occasionally till melted. Then pour in milk and vanilla and boil for twenty minutes, stirring all the time.

Mints.—Place in a saucepan two cupfuls of granulated sugar, one-half cupful of water, one-fourth teaspoonful of cream of tartar and one-half teaspoonful of glycerin. Boil to a soft ball stage, then remove from the fire and flavor with peppermint. Pour out on a platter and stir with a spoon until it begins to stiffen, then take up into the hands and knead until soft and creamy. Mold into balls and roll in powdered sugar. Place on oiled paper to cool. Wintergreen mints are made by adding a few drops of the oil of wintergreen instead of the peppermint and a little red fruit coloring. These mints can be dipped into melted chocolate if liked.

ROAST DUCK DINNER.

Green Turtle Soup (clear)
Stuffed Olives
Escalloped Oysters, Cucumbers
Roast Duck, Orange Sauce
Cranberry Jelly
Mashed Potatoes, Sweet Potatoes
Boiled White Onions
Mashed Turnips
Celery Salad
Hot Baked Almonds
Mince Pie
Ice Cream and Fruit
Coffee

GAME FOR RAINY DAYS.

"Tree Tale" Requires Knowledge of Name of Various Trees.

A good game for a rainy day, when indoor amusement is necessary, is a "tree tale." The tale is told on slips of paper with blanks left for the names of trees to be inserted. The player setting down the greatest number of trees in the "tale" correctly will be entitled to a prize, and the booby will be ordered to do something to amuse the company. It may be to set up some box or impersonate some one of the company, any "out of the way" bit of "business." The tale reads thus:

One beautiful day Nebtabel Martin shut her office desk with a bang and said: "I — for the woods and am going to — up a big — and leave this city of — case, which it certainly takes the — for harboring, and life me to the country. — You can come with me, Robby, if you will take that — out of your mouth. It is so cool today that one could almost wear — And you expect to play with Johnnie Brown or the — of the Jones boys! Well, now we are off. How the water splatters on that —! The train will now go through a tunnel. Don't stir, or like an —; there is no danger. Now we will alight from the train. That town — at you I expect, and some one will just — those wild birds with shot. You will — if you lose one of your gloves. You won't see another — very soon. How did you get that — in your hand? — How your chin been teasing you? Don't mind him. Live on a high —. Now we will go home and have — pudding for dessert."

The key to this "tale" is pine, spruce, ash, palm, gum, fir, elder, beech, aspen, willow, pepper, rug, pear, thorn, plane, plum.

MIND READING.
"Mind reading" is both a game and an experiment and played by any number of persons, one of whom leaves the room while the others agree on some simple thing for him to do. The player without is then called in and one of the company takes him by the hand, at the same time thinking intently of the thing agreed upon. He must not move unless the first player moves.

The player who went out must keep his mind quiet, trying to think of nothing in particular, moving in any direction he feels impelled to move and doing whatever he feels impelled to do. The player will vary often do the very thing he was required by the company to do.

There is no general agreement as to why this should be the case. It is argued by some that the player's mind is really influenced by that of the one who holds his hand. Others maintain that the success of the experiment is usually the result of chance. Again, it is alleged that the player who has his mind bent upon the act in question thinks of it so intently that he cannot help showing the other, by unconscious muscular movements, what is to be done.

It is generally found that certain players succeed better when they are leaders and others when they are led, instead of merely taking hands. The player who goes out often holds the back of the other's hand against his forehead. Sometimes the one who goes out holds no one's hand at all, but the entire company think very earnestly of what they have agreed he shall do.

USEFUL SAUCES.
They Add Piquancy to Many Plain Holiday Dishes.

The sauces give the finishing touches to the Christmas feast. Aside from mayonnaise for the salad, white sauce is the most universally useful of all. The simplest and plainest of white sauces is a most excellent thing with baked fish.

Any creamed fish, fresh or salt, is nice in white sauce, and it is the same with meats, the dried beef, the chicken, the veal. The white sauce is the liquid to use in making many soups. Even when we do not combine the ingredients beforehand we put them into the scallop dish, and the cooking does the work. It is in the making of croquettes of which they are made, or may be done with egg white, but the use of the white sauce is the more common and inexpensive way. Besides being used to bind the material of the croquette, it is often used as a sauce around it.

It is when we come to the vegetable that we find the widest use of all for the white sauce. We increase the food value of a vegetable dish by adding sauce, which contains both fat and protein, to a plain material. Many of the commoner vegetables are advantageously served in cream sauce. Children will eat vegetables so cooked when they would not otherwise touch them.

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THE CHRISTMAS TABLE.

Fruit Centerpieces Are Attractive and Very Successful.

Fruit centerpieces are becoming popular for the Christmas table. The plantings of apples, pears, oranges, and lemons are attractive and very successful. The fruit is arranged in a large bowl or in an odd-shaped vase of heavy glass. Fortunately it is the who has been among her chestnut pieces about a hollow in the form of an antique ornament or an ornate basket of long ago.

These do not always available, and a clever woman may evolve a very satisfactory imitation by using a large glass bowl or deep dish for the foundation, placing in the center of it a high vase or even a long one, and giving the required height. Twist some similar around this vase and lay out of it inside of the bowl, as well as around the vase, where it rests on the embossed centerpiece, which should be decorated with bells or other effect in green.

Now fill the large bowl with fruit, placing the oranges and lemons at the bottom of the bowl, and filling it up with nuts, walnuts and clusters of white and green grapes and bananas. Tuck the chestnuts against the wall of the bowl, and firm and fill the glass with white sauce. Festoon more similar and clusters of grapes over the top.

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