

### THE HOTEL ROCHESTER

IS PLEASED TO ANNOUNCE FOR CHRISTMAS DAY A MOST WONDERFUL CHRISTMAS DINNER

6 P. M. till 9 P. M.

To those who were fortunate enough to partake of our Thanksgiving Dinner nothing further need be said—to those who did not, the story is briefly told—"BEST EVER," the unanimous verdict. The CHRISTMAS DINNER will be just as good—including

Roast Stuffed Gosling—Roast Monroe County Turkey  
Deliciously cooked—delightfully served, all for \$1.50

See the Old Year out and the New Year in at the Rochester

WEIRD EFFECTS—MANY SEASONABLE NOVELTIES SUPPER SERVED FROM 11 P. M. TO 1 A. M.

Dancing from 10 P. M. on and on  
Raymond Fagan's Augmented Orchestra  
TICKETS FOR ALL, \$3.00 PER PERSON, obtainable at the Hotel Office, AND MUST BE PAID FOR WHEN RESERVATION IS MADE. MUSIC, DANCING, SUPPER, SOUVENIRS—ALL FOR THREE DOLLARS.

THE CHIMES AT MIDNIGHT—after that FUN AND FROLIC WILL REIGN SUPREME

On New Year's Day, January First, 1918

We will serve ANOTHER MUNIFICENT REPAST with ROAST DUCK, LING and ROAST SUCKLING PIG as the headliners AT THE POPULAR PRICE OF \$1.50. With—souvenirs to the ladies from noon to 8 p. m. at night, 6 to 9.

### THE HOTEL ROCHESTER

is fast blazing the trail to things out of the ordinary—and doing it quietly and correctly, particularly appealing to people familiar with the good things of life.

Our 60c Lunch Proves the Assertion

EVERY DAY BUT SUNDAY, 11.30 a. m. to 2.30 p. m., 60c. Special Dinners, Wedding Breakfasts, After the Theater Suppers, arranged, at any price you want to pay, at short notice—satisfactorily.

Whispered in Confidence

A few choice rooms with bath connected, beautifully furnished, at rates less than the cost of keeping house—FOR PERMANENT PATRONS. No bother with servants—in fact WE ASSUME ALL YOUR TROUBLES—with THE JANITOR—COAL MAN, ICE MAN, and GROCERY MAN. Come in and talk it over—inspect our rooms.

### Hotel Rochester

MILTON ROBLEE, Manager



### THE LINEN STORE

207 Main Street East

Whitcomb House Block

### Practical Gifts

There is no value attached to a gift chosen hastily and without thought of the recipient's individuality. It is the "sensible" gift, chosen deliberately and wisely, bearing the stamp of such a shop as

### The Linen Store

that carries with it a definite message of quality, good taste and the care spent on its selection by the donor.

We list below a number of such gifts, to aid you in your Christmas shopping:

### All Linen Handkerchiefs

- CHILDREN'S 35¢ and 50¢ in fancy box.
- FOR THE TINY TOTS, fancy corner designs that appeal to the children, 15¢—3 in a box 35¢ and 50¢.
- LADIES' fancy designs, 15¢, 25¢, 35¢, 50¢, 59¢ and up.
- Initial, white and colored, 15¢, 18¢, 25¢, 50¢.
- Plain, 15¢, 25¢, 50¢ and up.
- GENTLEMEN'S, white and colored, 15¢, 25¢, 50¢.
- Plain, 25¢, 35¢, 50¢, 65¢, 75¢, \$1.00 and up.
- Colored border, 50¢, 65¢, 75¢.

KNITTING BAGS—A very fine assortment in cretonne silk, terry and velvet, excellent gifts, priced from \$1.00 to \$10.00.

GIFT BASKETS of all kinds in reed, wistaria, bamboo and sweet grass, moderately priced.

NOVELTY GIFTS—A comprehensive showing representing the POHLSON, DAY, CHASE and other popular lines, including novelties so attractively boxed as to make a special appeal to the Christmas shopper looking for dainty gifts.

LINENS—Of course our main line is the one that appeals especially to the housewife who wants the best in table linen or towels at the lowest prices, and considering existing conditions you will find here heavy, full value table cloths, napkins, luncheon napkins, in damask; scarfs, centerpieces, luncheon napkins and luncheon sets in Madeira embroidery.

### THE LINEN STORE

John L. Madden, Inc.

Whitcomb House Block

Patronize our Advertisers

### Cretonne Knitting Bag



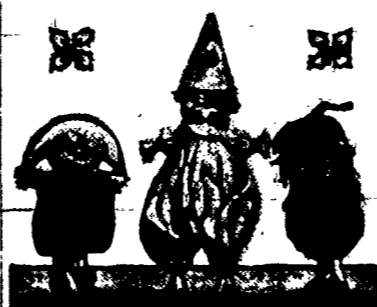
She who has not a knitting bag must feel like a stranger in a strange land, Christmas will give opportunity to provide her with this requisite of the woman in polite society. Also to replace knitting bags that have grown shabby with use.

Those of cretonne have everything to recommend them. They are cheerful and durable and they are inexpensive as bags go.

The handsome bag in the picture is made of tan cretonne with black stripes and Japanese designs in brilliant flowers and foliage. It is lined with bright green-sateen and finished with clusters of satin-covered apples in tan, red and green at each side.

The handles are of thin wood and are wound with a flat gold braid.

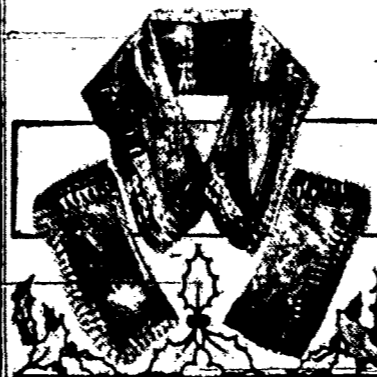
### Lollypops for Youngsters



If Santa Claus finds himself short of money anywhere we invite his attention to those dressed-up lollypops. They will delight the children. A lollypop is a flat piece of candy on the end of a stick and it lasts a long time.

All sorts of little figures of things animate and inanimate are made by dressing up lollypops in crepe paper. One end of the stick is thrust into a disk of heavy cardboard and arms and legs are provided by small wires fastened about the stick. The faces are painted on wax paper, over the lollypop. Fruits and vegetables, fairies, soldiers, dolls, dancing girls, clowns—there is no limit to the things that can be made in this way.

### Neckwear for Christmas



No more acceptable present can be found for any woman young or old than the collar and cuff sets of organdie which add so much to the tailored suit or the one-piece frock. For the younger women these sets are shown in pale tints or in white with ruffles in light colors. In all-white they are suitable to any age.

The set pictured is a favorite for street-wear or with tailored suits. It is of white organdie having little ruffles in light tan color. Handsome sets are also made of white and cream or ivory satin but nothing is more durable or dainty than organdie.

### Always Welcome China



Here are a cake basket and a bonbon dish made of small plates set in baskets of paper rope. They are the sort of gift the housewife always welcomes and require a small outlay of money and the time of the maker. With prettily decorated plates and the clever use of paper and twine, handsome baskets reward the efforts of those who learn the art of basketry.

The baskets shown are in dark brown, and that one holding the bonbon dish is brightened with a yellow cord woven in a cross pattern over the braid.

### Ribbons and Laces in Caps



Along comes Christmas, each year attended by a bevy of adorable breakfast caps always prettier than those of other years. Here are two which will solve at once the problem of what to give to the friend you hope to please.

The little cap at the top is a glorified and frivolous version of the sun-bonnet. It is made of val lace edging and insertion in a flat-medallion-shaped piece over the top of the head and a little cape that hangs from the back. A band of pink moire ribbon is brought across the top of the cap and ties in the back at the nape of the neck. It is encouraged to be useful and stay in place by the company of clusters of the thickest chiffon roses.

A band of hemstitched taffeta, edged with lace and trimmed with a zig-zag band of little blossoms, makes the other enticing cap. It fastens at the side under a bow of narrow satin ribbon, with snap fasteners.

### Christmas Candles



This year's Christmas candles will be dressed out with shades in red, white and blue, as well as in the accustomed red and green. Here are two, among many others, in which the national colors are skillfully used to make graceful shades. The shade at the left is mainly red with white and blue in ruffles and braided strands about the top and bottom.

White over red in the other candle makes a pretty background for small flags pasted to the crepe paper. This shade is tied about the top with narrow blue ribbon.

A tiny basket and box for salted nuts, or confections, are shown with the candles. The basket is made of braided strands of paper in red, white and blue, to match the candle at the left, while the box is a repetition of white over red, tied with blue ribbon as in the shade of the other candle.

### The Lantern Bag



No matter how many laundry bags have vainly bought our male friends to be orderly, this lantern bag has every chance of success in fulfilling its mission. It is a thing of beauty that will never be relegated to a closet, but is destined to spend its days hung in a conspicuous place to be admired. Its envied owner cannot lose sight of it or refuse to behave as he should when soiled collars or handkerchiefs are to be disposed of.

The lantern bag makes a beautiful gift for anyone and is made of Japanese silk, red velvet and gold braid. It is finished with handsome silk tassels and suspended by a silk cord. A cover is made for the top of the lantern and fastened by the clip through the braid used for hanging.

### THE KITCHEN CABINET

Give every man thing his, but let thy voice take each man's measure, but reserve thy judgment—Bacon, pears.

### ECONOMICAL DISHES

To make a small amount of meat go a good ways, try:

English Mince.—Put three tablespoons of olive oil in a frying pan when very hot add a half pound of chopped beef and stir it with a fork until it is well seared, then add three cupfuls of boiled rice, one small onion chopped, a teaspoonful of salt and a fourth of a teaspoonful of paprika, with a few dashes of cayenne. Cook until the meat is done, stirring all the time—Serve at once.

Buckwheat Gems.—Beat one egg and add a half cupful of sugar and three tablespoons of melted shortening. Add a cupful of milk and a cupful of buckwheat, a little at a time, until mixed, then add a half cupful of whole flour into which has been stirred one and a half teaspoonful of baking powder and a half teaspoonful of salt. Bake in gem pans. These may be served with honey or maple syrup.

Apples Stuffed With Rice.—Core red apples and fill the centers with boiled rice mixed with cinnamon and sugar. Put in a pan and add a little water and bake as usual. Serve with cream.

Washington Salmon Salad.—Mix together one and a half cupfuls of flaked salmon, half a cupful of celery cut fine, two tablespoons of chopped green peppers, one onion, minced, and mayonnaise moisten with salt and pepper to taste. Garnish with slices of lettuce. Arrange on a bed of lettuce and garnish with mayonnaise.

Peanut Rice Salad.—Wash three cupfuls of rice and cook ten minutes in boiling salted water. Drain and cover with a cupful of orange juice and cook in a double boiler until tender. Cool, mix with a half cupful of finely chopped peanuts, mix into balls as little cream cheese, serve as a garnish on lettuce.

Three Ice Cream.—Take three oranges, three lemons and three bananas, wash the oranges and use the juice of the other fruit, put all together, add three cupfuls of sugar to three of water, cooked together ten minutes, and cooled and let stand an hour. Add a half pint of cream and freeze as usual.

### The KITCHEN CABINET

True hospitality consists in having what you were going to have, and not changing the cloth unless you were going to anyway.

### WAR FOOD

Our soldiers need wheat, we can use corn, oats, barley, rye and rice. Our soldiers need butter and lard, we can use paraffin oil, peanut butter, cotton seed oil, corn, coconut oil and tallow.

They need ham, beef, mutton, we may eat chicken, veal, fish, and other perishable meats that cannot be salted like liver, kidneys and sweet breads, eggs and cottage cheese.

Corn cannot be shipped as it does not carry well as shipped and there are no mills abroad for grinding the grain, the people do not know how to use it and we cannot urge a new article of food upon those already overburdened with the horrors of war. We are asked to do a very little in our serving one-fourth of our fat, one-fourth of our wheat, one-sixth of our sugar and one-seventh of our meat. In every home of the twenty million in our country this is done we will say enough to feed the people across the water. If we can by giving little better measure, by doing a little more than is asked of us, we will be helping for some who will not and some who can not.

Barley Yeast Bread.—Take one cupful of milk, or water one tablespoonful of sugar, a tablespoonful of yeast, a teaspoonful of salt, one and a half cupfuls of barley flour, two and a half cupfuls of white flour, one half a yeast cake, or a quarter of a cupful of home made yeast. To make this use a cake of dry yeast, a glass of water two minutes before two tablespoonfuls of sugar and a teaspoonful of salt, let stand overnight, add two tablespoonfuls of yeast and put away in a covered jar. It will keep for two weeks in a cool place.

Fifty-Fifty Rye Yeast Bread.—Take a cupful of milk or water, a tablespoonful of sugar, a tablespoonful of yeast, two of sugar, a teaspoonful of salt, two and a fourth cupfuls of whole flour, the same of rye, and a half cupful of home made yeast. Do not use all of the flour in the above recipe until the time for kneading.

Neely Maxwell