

Christmas Dinner...

Roast Goose.—A goose should be carefully dressed for roasting, or it is liable to have a strong flavor which is very undesirable. When ready for the operation singe the bird, remove pin feathers and wash. The goose needs, literally, a bath in hot soapsuds and a scrubbing, too, with a vegetable brush. Then draw, which is removing the contents of the inside. What comes next? Wash and rinse in clear, cold water, then wipe just as dry as possible. Now the goose is ready for the stuffing and trussing and sprinkling with salt and pepper. Then put on a rack in a dripping pan and lay six thin slices of fat salt pork over the breast. Put in a very hot oven and the sputtering begins. A 10-pound goose will take about one hour and three-quarters for the roasting, and it should be basted every 15 minutes with the fat in the pan, removing the pork, if you please, the last half hour of the cooking.

Apple sauce should always accompany roast goose. Then garnish the Christmas goose with stuffed apples en surprise and a few bits of laurel.

Chestnut Stuffing.—To make the dressing, cook one-half tablespoon finely chopped shallot with three tablespoons butter five minutes; then add one-fourth pound sausage meat. Saute first freed from their outside skin and cook two minutes; add 12 finely chopped mushrooms and one cup chestnut puree. Season with salt and pepper and add one-half tablespoon finely chopped parsley. Heat to boiling point, add one-half cup fresh bread crumbs and 24 whole cooked French chestnuts. This may be done a day in advance, for it needs to be cold when it is put into the bird. This is an expensive stuffing, but one wants to have the best on Christmas day.

Stuffed Apples en Surprise.—Core and cut in eights eight apples, put in stewpan with one-half cup maple syrup, one cup sweet cider, two slices cut from a lemon, one-quarter teaspoon salt, one tablespoon butter and a few gratings of nutmeg; then cook until soft. Cool, and fill shells made by taking a thick slice from stem end of bright red apples and scooping out inside. Cover with meringue made of whites of two eggs beaten stiff, two tablespoons powdered sugar and one teaspoon lemon juice. Place under gas flame of gas range to brown meringue.

Mushroom Sauce.—Melt three tablespoons butter, add a few drops onion juice and cook until slightly browned; then add three and one-half tablespoons flour, one cup cream the water drained from cooking one-half pound mushroom stems with enough more cream to make one-half cup liquid. Season with salt and paprika and add one tablespoon meat extract. Add mushroom caps cut in slices and sauteed in butter five minutes.

English Plum Pudding.—For this genuine English plum pudding mix six ounces flour, six ounces stale bread crumbs, three-quarters of a pound each seeded raisins and currants, three-quarters of a pound finely chopped suet, 10 ounces sugar, one cup molasses, three ounces candied orange peel, one teaspoon each nutmeg and mace, six eggs well beaten, and salt to taste. Turn into a thickly floured cloth, tie securely and plunge into a kettle of boiling water. Keep the water boiling around the pudding vigorously for five hours or the result will not be satisfactory. This pudding must be mixed with the hand, otherwise it is impossible to incorporate the ingredients thoroughly. It is well to have the pudding made a day or two in advance, as it can be readily heated in a steamer in about an hour or so. Garnish the pudding with sprays of holly well laden with its bright red berries and a hard sauce ornamented with candied cherries. Pour one-third cup brandy, which must be of good quality, around base of pudding and light just before sending to the table. Then serve with hot sauce as well as the cold sauce.

Cold Hard Sauce.—Cream one-third of a cup of butter, add gradually one cup brown sugar and drop by drop two tablespoons brandy. If the brandy is added too rapidly, the sauce will have a curdled appearance.

Hot Sauce.—Mix one-half cup sugar, one level tablespoon arrowroot and a few grains salt. Add one cup boiling water, and let boil five minutes. Remove from fire and add one tablespoon lemon juice and two tablespoons brandy. Color with fruit red. Arrowroot makes a clear sauce, flour or cornstarch a cloudy one.

UNFULFILLED EXPECTATION.
 Jones—"I had a very disappointing Christmas."
 Brown—"How's that?"
 Jones—"Nobody gave me a load of coal."
A PAIR OF THEM.
 George—"Jack, you gave me the same book that you gave me last Christmas."
 Jack—"Shake, old man; so did you."
A QUARREL ADJUSTED.
 Guy—"What present did your best girl give you?"
 Percy—"Well, she said she would by getting engaged to me again."

CHRISTMAS SUGGESTIONS.

Valuable Hints About Making Holiday Gifts.

It is always rather difficult to prepare acceptable gifts for the children of a Sunday school—gifts pleasing, attractive and inexpensive. Buy a quantity of stick candy of various flavors and colors. Wrap each stick in one thickness of transparent white paper: this is to give it a clean, unhandled, appetizing look, and also preserve the color effect. Out of blue or red paper make wrappers about three inches wide, ornamented with the name of the Sunday school or a Christmas sentiment in gold paint. Put seven of the candy sticks together and encircle them with this wrapper.

Little boxes which contain gifts may be wrapped in two papers, one scarlet, the other white; make the papers longer on one end than on the other; seal the folded end, and gather the longer together, tie with scarlet ribbon, clip the ends and fill out. Thus prepared they are not only easily attached to a tree, but are made ornamental.

Wrap books in white tissue paper and tie with holly red baby ribbon, tucking a sprig of red-berryed holly under the knot. Tie up bundles in white, gathering the paper together at the ends, tying it with ribbon, and then fringing the ends.

Little fancy boxes, made of Whitman paper and decorated with gold paint and red water color paint, filled with home-made candies, make an inexpensive and always acceptable gift.

A set of dish-towels, neatly hemmed and marked, nicely done up and accompanied with an appropriate sentiment, is a gift never despised by the housekeeper.

Wash-cloths made of squares of Turkish towelling with a crocheted edge of pale blue or pink zephyr sell well at a bazaar, and are gifts a little girl can make herself.

The "hair receiver" is always odious, nevertheless in many rooms it seems to be a necessary adjunct of the dressing bureau. A bag made of tucked Persian lawn of India linen, fastened at the back of the dressing bureau "fills the bill" acceptably. The tucks are horizontal, and the mouth of the bag is left large enough so that it is convenient for use.

A whisk broom holder is made of two shield-shaped pieces of cardboard covered with holly red linen and bound with green satin ribbon an inch wide. Ornament the front with a monogram embroidered in green.

A young girl will appreciate a pretty bit of corsage, garniture as a Christmas gift. Get a bolt of velvet ribbon No. 1 and a spray of small flowers or fruit, (forget-me-nots are pretty). Make the ribbon into loops varying from four to nine inches in length, fastening them with spool wire and arrange the flowers among them.

Five yards of satin ribbon No. 80 make a lovely girdle and sash bow. Twenty-five inches are allowed for the waist. The bow has six loops arranged in pairs, with two short upright ends, five inches long. The middle of the bow is a knot for which seven inches of ribbon are allowed. The loops are graduated in length, the lowest pair being six and a half inches, the second five and a quarter, the third pair four inches.

A stock collar is a gift that always delights a girl if it is daintily made of suitable materials. A pretty one seen at the theatre the other night had bias strips of pale blue moire at top and bottom, with a strip of heavy white cream lace over white between them. To cover the junction of moire and lace was a row of narrow black velvet ribbon studded at intervals with tiny turquoise buttons. Ends of blue ribbon edged with narrow cream lace made a butterfly bow in front.

CHRISTMAS CUSTOMS

Christmas celebrations are drawn from diverse sources and are by no means all of Christian origin, in so far as the ceremonies and festivities are concerned. In fact, many of them antedate the religion of Christ. In the countries of Romanic descent the Roman Saturnalia has left distinct traces. This great festival in honor of the Roman God of Agriculture, Saturn, was celebrated in old Rome every December. Children and slaves were overwhelmed with presents, and merriment reigned in every form for a whole week. Southern Europe and Spanish and Portuguese America have retained Christmas mostly as an ecclesiastical festival, but a joyful one, a time of public rejoicing; while in the northern countries its celebration has a more domestic character. It is a home and family feast. The derivation of Northern customs may be traced to the gods of "Edda," the greatest source of northern mythology. Its scriptures were found in Iceland. The customs derived from Saturnalia and those from northern myths were by and by partly amalgamated through the mixture of peoples, but still every country has its own peculiar ceremonies of Christmas.

YULETIDE.

The customs of Scandinavia and Iceland rely most distinctly on the old northern myths. The celebration of the solstice was a great festival in olden times. For a long time it was believed that the year stood still at the solstice. With it began again the reign of Freyr, the sun god. The Yuletide, the Scandinavians call Christmas, "Yul" means wheel. The old inhabitants of Scandinavia imagined the sun to be like a wheel. "Yuleklapp" signifies the clapping of the wheels and the expression is still in use for the manner in which the presents are distributed in the north of Europe. They are thrown into a room and packed in a mysterious manner, so that nobody can guess what the contents are. Verses generally accompany each bundle directing the presents from one person to another. This peculiar usage is derived from the mysterious manner in which the sun god gave his presents, i. e., the flowers, the green grass and the leaves. Therefore, the green decoration is still in use for Christmas. Also the Christmas tree is derived from early sources. It is of light a fir tree because this remains always green. It symbolizes eternal spring. Christmas applied to it the worship of Christ because through Him eternal spring began for humanity. The candles signify eternal light, which came into the world with Christ.

In Scandinavia there is, probably, the greatest veneration for Yuletide of all countries. The courts are closed, old quarrels forgotten, feuds adjusted. A pretty symbol of the spirit that reigns is the practice of placing in a row every pair of shoes in each household, so that during the year the family will live in peace and harmony. Candles are left burning to show the way to Yule Trumple (the Christmas Spirit), who brings the gifts. One sets a cake of meal in the snow as a Christmas offering; for the birds a sheaf of wheat is placed on a pole in front of each house to provide them with food. The family itself has no time to take a regular meal on the 24, although baking and cooking begin about four weeks before. On the day of the celebration, at noon, the whole household will assemble in the kitchen and dip a piece of bread in the ham broth. Then everybody has to prepare again for the Yuleklapp and the great supper following. After this games are played. They are usually interrupted by a knock at the door. Four or five boys dressed in white enter. One carries a star-

shaped lantern and another an ornamented box containing two dolls, the Virgin and the Christ child. The boys sing Christmas carols. Afterward appear masked performers, who do tricks and play pantomimes.

Besides Scandinavia and Iceland, England has most faithfully preserved the custom of Yulelog. It is a massive piece of wood, usually the rugged root of an oak, which is kept burning at Christmas time for twelve days. A piece is kept for the following year. It was first lit in honor of the heathen sun god, then the custom was transferred to signify the Eternal Light. The log is drawn in triumph from its resting place amid shouts of laughter, every wayfarer doffing his hat as it passes. Formerly the minstrels hauled, with song and music. This is an example of the old Yule song:—

Part must be kept wherewith to tend
 The Christmas log next yeare,
 And where 'tis safely kept the fiend
 Can do no mischief there.

In England a very important symbol of decoration is the mistletoe. It is customary for every young man to try to bring his beloved under the mistletoe, where he is allowed to kiss her. For this custom we are indebted to Scandinavian mythology. The plant was dedicated to the goddess Friga. It was the emblem of love, and everyone who passed under it received a kiss.

ST. NICHOLAS.

St. Nicholas is especially venerated in Russia. The emperors mostly carry his name. In the rural life of Russia, Christmas evening is an important event. At sunset young and old assemble, forming a procession, and visit the village dignitaries singing carols and receiving coppers. This part of the ceremony is called "Kolenda," which means begging for money or presents. A masquerade follows in which the adults transform themselves into cows, pigs, and other animals in remembrance of the Nativity in the manger. In the evening supper is served on a table covered with straw. The feast begins by dividing the blessed water. An old Christmas custom in Russia is to sing a hoar. An old woman, a man and a boy execute that function. The gold bristled animal is symbolic of light. Bringing in the boar's head was formerly an elaborate ceremony during the Christmas day repast at all mansions of the wealthy. Queen Victoria kept up this always. The boar appears on Christmas Day, with a lemon in his mouth the old symbol of plenty.

In France we find a mixture of various customs. The up-to-date Parisian divides his Christmas dinner, taking each at a different place and the "Reveillon" into many courses, reaching home for the last cup of coffee at breakfast time. The hanging up of stockings Christmas night is a common French custom. The children receive their presents hidden in these like the Roman children at the time of the Saturnalia. The Provençals in the south of France venerate the Yulelog called there "Cacho flo."

THE BASIS OF HAPPINESS.

Christmas is the anniversary of a Gift. It inspired the anthem of peace and good-will. Hatred and strife are not provoked by giving. They come from self-seeking. Alexander wept because he had no more worlds to conquer. Had he devoted himself to the happiness of his fellow men rather than to his own glory he would have rejoiced at the opportunity for helpfulness that his position afforded.

The basis of happiness is giving rather than receiving. The philosophies, ancient and modern, more or less dimly recognize this fundamental truth. One of the last century's philosophical novelists said that there could be no perfect happiness without complete self-forgetfulness. The Nirvana of the Buddhist is such complete absorption in things outside of self as to leave no room for thought of self. A certain rich man once sought the recipe for happiness, and the Teacher told him to give his wealth to the needy.

All this is well known, if one only stops to recall it. The secret of happiness was disclosed when the first mother gave birth to the first child. Her joy consisted not in the pleasure of possession, but in the opportunity for devotion. The world is held together not by the cohesive power of public plunder, but by the adhesive force of sacrifice. The family persists because all nature conspires for the protection of the young through the devotion of the old. The state continues because that maternal instinct sometimes called patriotism impels to its defense. And when the family of nations recognize that friendly co-operation is better than hostile competition, the battle-flags will be furled and "the kindly earth shall slumber, lapt in universal law."

Giving is the impelling force of progress. The man who sits in his office reaching out after power and wealth for their own sake does not advance himself, but pulls wealth and power back to him. On the other hand the giver of that which he has is drawn forward by the beneficent attraction of his good deeds.

This is the lesson of Christmas. It is not sectarian nor theological nor mystical, but is intensely practical. It may be accepted by men of all creeds and of none. Indeed, it is at the basis of ethics as well as happiness.

GOODIES GALORE.

Some Good Recipes for Making Candies.

Walnut Wafers.—One-half pound light brown sugar, half lb. broken walnut meats, three tablespoons flour, quarter teaspoon baking powder, a pinch of salt and 2 beaten eggs. Mix the same as for cake, adding the nut meats last. If desired, a little vanilla or other flavoring may be added. Drop in small spoonfuls on buttered pans and bake until brown. A half teaspoon of chocolate or plain white icing dropped on each wafer when cold will add to their attractiveness.

Peanut Wafers.—Stir to a cream half cup butter and one cup milk. Add one cup sweet milk, whites of 2 eggs (unbeaten) and 2 cups sifted flour, into which has been mixed one teaspoon baking powder. Beat until light. Flavor to taste and turn the mixture into a flat square pan lined with buttered paper. Spread with a spoon so as to have it even. Sprinkle thickly with finely chopped peanuts and bake in a moderate oven until brown. Turn out onto a bread board to cool. When quite cold, cut into small squares. Keep them in a stone jar.

Peanut Candy.—Put into a saucepan two cups molasses, one cup of brown sugar, one tablespoon butter and one of vinegar. Boil until it candies. Have the peanuts in buttered pans and pour the candy over them. Other nuts, such as butter-nuts, hickory nuts, walnuts or pecan nuts may be used instead of peanuts. Cut into squares while warm, or rather before the candy becomes quite cold.

Maple Sugar Candy.—Break into small pieces one lb. maple sugar. Melt in a saucepan and add half cup sweet milk and half cup thick sweet cream. Boil until it forms a soft ball, when dropped into cold water. Take from the fire and stir until it begins to cream. Now pour into buttered plates, mark into squares, and when cold, break apart.

Fudge.—Put into a saucepan two cups granulated sugar, two-thirds cup sweet milk and quarter lb. sweet chocolate. Boil together, stirring all the time. When almost done, add a small piece of butter. Take from fire, stir in half cup grated cocoanut and beat until smooth. Drop in small spoonfuls on paraffin paper, or pour into buttered plates and cut in squares. This is very good without the cocoanut.

Fruit Loaf.—Beat together the whites of two eggs, four tablespoons thick sweet cream and two oz. bitter chocolate, grated on a fine grater. Now add confectioner's sugar, a little at a time, until one cup has been used. Have ready half cup each seeded raisins, candied cherries, figs, dates and nut-meats or grated cocoanut. Grind the fruits, or chop fine, add to the sugar mixture and work in more sugar as needed. Knead with the hands and when stiff enough form into a loaf. Let stand for several hours. Cut in slices.

Candied Fruit.—Boil together two cups maple sugar, half cup water and a pinch of cream of tartar, until it candies when dropped into cold water. Remove to back of range and drop the fruit (such as seedless raisins, dates, figs, etc) into the hot mixture, a few at a time. When well coated, lift out and place on oiled paper.

NUT DAINTIES.

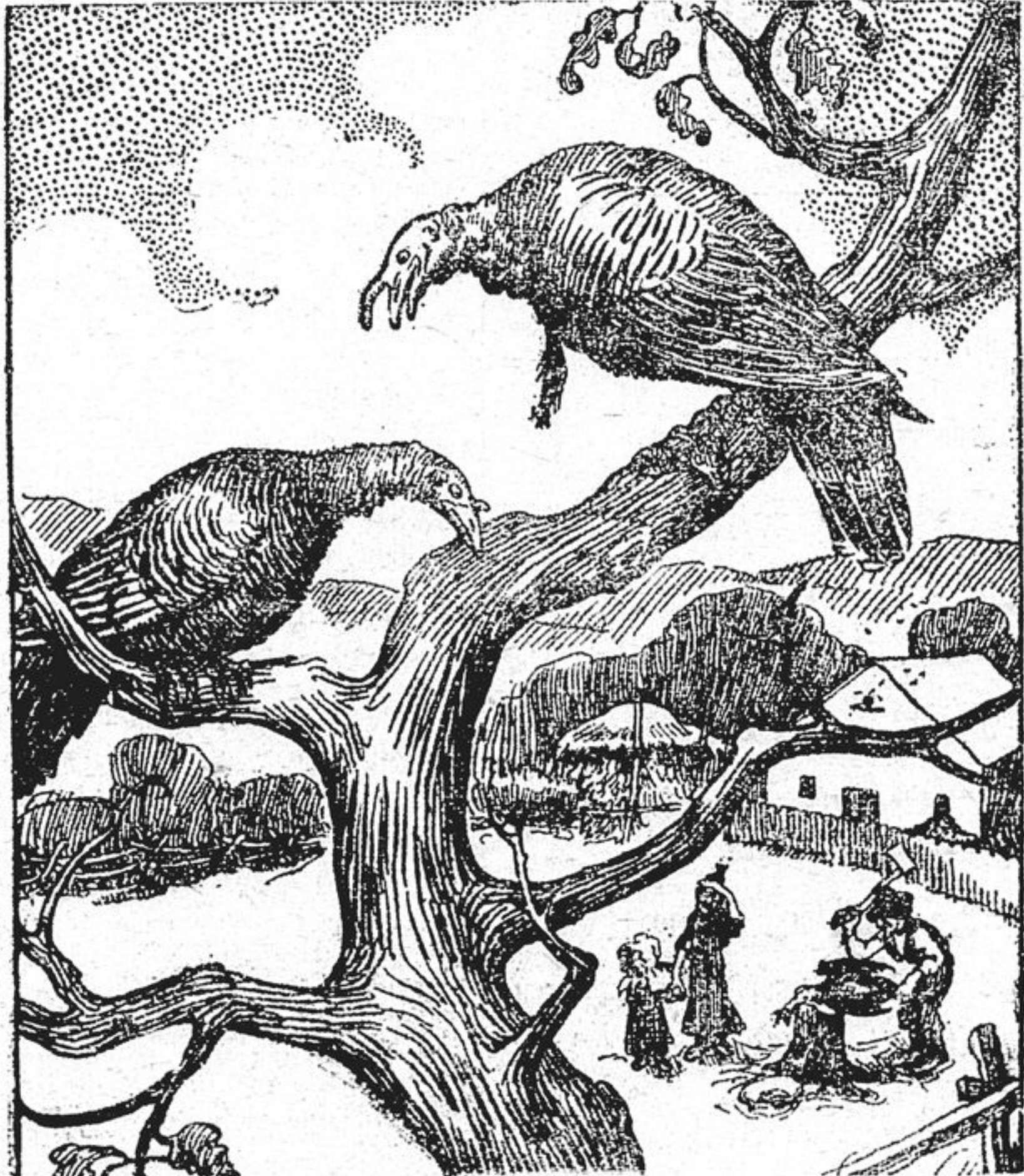
Cakes: To one lb. English walnuts add one lb. brown sugar, four tablespoons sifted flour, whites of 6 eggs beaten to stiff broth. Mix all thoroughly together, drop on tins and bake in rather a quick oven.

Salad: An equal quantity of celery cut into small pieces (or part apple if celery cannot be got), and English walnuts broken into little pieces, mixed with a smooth mayonnaise dressing, makes a delicious salad for dinner or tea.

Nut Cheese Balls: Shell some English walnuts and carefully break into halves. Have some new cream cheese, which bruise down or grate. Then put two halves of nuts together and roll in the cheese so as to form balls, pressing cheese firmly around them. Serve as a cheese course at dinner with crackers (or for lunch or tea) on crisp leaves of lettuce. Very nice.

Pudding: Mince one lb. walnuts, one lb. blanched almonds and one lb. seeded raisins. Mix thoroughly together. Crumble a rich sponge cake and mix with above ingredients. Sweeten to taste. Then make a plain boiled custard with 2 eggs, one pt. milk, sweetened, and pour while hot over the sponge cake and nuts, etc. When cold, sprinkle a little cinnamon or pink confectioner's sugar over custard. When making custard be sure to boil milk first; then pour over well beaten eggs, return to fire, stirring constantly until it thickens like cream. Let fire be slow, for if it boils it will curdle and spoil.

Preserved Walnuts: To every 20 green walnuts allow half lb. sugar. Pierce nuts with a needle and put them into stone jar with the sugar. Stand the jar in a deep saucepan of boiling water and allow it to continue boiling steadily for three hours taking care water does not get into jar. The sugar when dissolved should cover the walnuts. When done, tie down and in six months the preserve will be ready for use. Considering the medicinal properties of the walnuts when preserved, it is a wonder it is not more generally prepared. For a young child one walnut is a sufficient purgative, and a safer one than drugs. This simple recipe is well worth trying.



THE HIGHER THE BETTER.

Mr. Melagris Gallovalo—"My dear, this is one month of the year when high living don't hurt the Markey family."