

CHRISTMAS COOKING

For Christmas Dinner.

Cranberries.—Remove all leaves from one quart of berries, wash and add juice of one lemon, four tart apples sliced thin, three or four sticks of cinnamon, one-half cup of water and two and one-half cups of sugar. Boil slowly twenty minutes.

Orange Parfait.—Dissolve one heaping teaspoonful powdered gelatin in one-half cup of boiling water, add one cup sugar and one pint of cream whipped stiff and stir until it begins to thicken, then add one glassful of orange marmalade and one teaspoonful orange flower water. Pack in ice and salt and let ripen for three hours. Delicious to serve with a Christmas dinner.

Turkey Dressing.—Three-fourths cup of butter, six eggs, one tablespoonful sugar, one cup currants, one cup sultana raisins, one-quarter cup citron cut into small pieces, a little salt, wineglass of sherry or brandy, five or six pieces Dutch toast or dry bread grated fine. Stir the butter and eggs to a cream, add the sugar and salt. Just before filling it into the turkey breast add the bread crumbs and whites of eggs beaten well to a froth, then currants, raisins, and citron, lastly the sherry.

Homemade Mints.—Make a fondant of two cups sugar, one-half cup clear syrup, one-half cup water. Boil to a soft ball stage, partly cool, then beat till cold. Melt until it will run from a spoon a small portion at a time in a cup set in boiling water. Color with fruit coloring and flavor the white with peppermint, the pink or other colors with wintergreen. Drop small spoonfuls on paraffin paper and let harden. With a little practice one can make them of equal size. These are superior to the ones sold in confectioneries and can be made for a few cents a pound.

Puddings.

English Plum Pudding.—One tea cup sweet milk, one tea cup sugar, three well-beaten eggs, two pounds sliced raisins, one and one-half pounds finely chopped suet, flour enough to make a stiff batter. Tie loosely in scalded and well floured pudding cloth, boil five hours in plenty of water; keep water boiling all the time. Use any prepared sauce that is not too rich.

Plum Pudding.—One cupful finely chopped beef suet, two cupfuls fine breadcrumbs, one cupful sugar, one cupful seeded raisins, one cupful well washed currants, cup of chopped blanched almonds, half cupful of citron sliced thin, one teaspoonful of salt, one of cloves, two of cinnamon, half a grated nutmeg, four well beaten eggs; dissolve one teaspoonful of soda in a tablespoonful of warm water; flour fruit thoroughly from pint of flour, then mix remainder as follows: In large bowl put the well beaten eggs, sugar, spices, and salt in one cupful of milk, stir in fruit, chopped nuts, breadcrumbs, and suet, putting in soda last; add enough flour to make fruit stick together, which will take all of the pint. Boil or steam four hours. Serve with wine or brandy or any well flavored sauce.

Holiday Pudding.—One cup of chopped suet, one cup of molasses, one cup sugar, one cup sour milk, one teaspoonful soda dissolved in a little hot water, three cups flour, one pinch salt, one cup raisins chopped coarse, one cup each of chopped figs and walnuts makes a very rich pudding when added to batter. Also, for variety, a cupful of chopped citron may be used. Steam three hours. Serve warm with vanilla or any preferable sauce. This pudding can be made several days before wanted and re-steamed and is as delicious as when first made. Can be re-steamed for several meals for small family. Steam in steamer in pan large enough to allow for pudding to rise.

Salads.

Green and White Salad.—One can pineapple sliced, one-half pound Malaga grapes, one stalk small celery, one-quarter pound blanched almonds. Cut pine apple into small cubes, celery into small pieces; skin grapes and cut in halves. Put pineapple and grapes into juice of two oranges and one lemon and put on ice twelve hours. Drain in colander. Put almonds and celery into water. Drain in colander. Cut celery with silver knife. Dressing: One-quarter cup cream, whipped; two tablespoonfuls lemon juice, one tablespoonful sugar, paprika. Serve on lettuce hearts.

Fruit Salad.—Three medium sized

apples cut fine, four stalks of celery cut fine, two bananas sliced, one cupful English walnuts chopped fine, a pinch of salt, and one teaspoonful of sugar. Serve with mayonnaise dressing.

Apple Salad.—Use red skinned apples and allow one large apple to each person to be served. Cut a slice from the stem end of each apple and scoop out the centres; place the apple shells in cold water to prevent them turning dark. Throw away all the seeds, taking the centers from the apples, and cut the pulp in small pieces; add equal amounts of chopped celery and chopped nuts; mix with equal amounts of salad dressing and whipped cream. Remove apples from water and wipe dry; fill with mixture. Garnish salad plates and place a filled apple on each plate, pour a teaspoonful of dressing over each apple, and serve immediately, or apples will turn dark.

Cakes.

White Fruit Cake.—Two cups of sugar sifted three times, three-quarters cup of butter. Work butter and sugar to a cream and add one-half cupful of milk filled up with water, three and one-half cups of flour, two teaspoonfuls of baking powder, sifted three times. Stir thoroughly and add the beaten whites of five eggs. Flavor with almond. Filling: Grind one-half cup each of raisins, figs, citron and English walnuts, add some ground pineapple, a little of the juice. Boil two cups of sugar until it threads, and pour on the unbeaten whites of two eggs; beat until quite thick, then add the fruit; stir all together; in between layers and on top cover with the halves of English walnuts. Delicious.

Royal Fruit Cake.—This is a large recipe, making three loaves. Can be kept for a year or longer. Five cupfuls of flour, one and one-half cupfuls each of sugar and butter, one-half a cupful of milk, one cupful of molasses, one teaspoonful of soda, two teaspoonfuls each of allspice and cloves, two tablespoonfuls of cinnamon, five eggs, one nutmeg, two pounds of raisins, three pounds of currants, one and one-half pounds of citron; bake about one hour or longer in a slow oven.

Christmas Confection.—A new Christmas confection, delicious and quickly made, is made by cutting rich fruit cake thinly and dipping squares, triangles, or circles in melted sweet chocolate. This bonbon is a delightful "find" in the Christmas box.

Pumpkin for Christmas.

Pumpkin Chips.—Pumpkin chips are quite a novelty. Select a deep colored pumpkin, peel, and slice thin; to each pound of chips add a pound of sugar and a gill of lemon juice, with the grated lemon rind; stir well and let stand over night; cook slowly until tender; then skim the chips out, let them stand two days to get firm, then put them in a jar with just enough syrup to keep them moist. These are often taken for an expensive imported preserve. No one recognizes the plebeian pumpkin. Spices may be added if liked.

Individual Pumpkin Pie.—Mix together one and one-half cupfuls of dry cooked pumpkin, one-half cupful of sugar, one cupful of milk, two well-beaten eggs, two tablespoonfuls of molasses, two tablespoonfuls of melted butter, one-half teaspoonful of allspice, one-half teaspoonful of cinnamon, and a little salt. Pour into small pastry lined tins and bake a nice golden brown.

Candies.

Delicious Fudge.—Two cupfuls of granulated sugar, one cupful milk, two heaping tablespoonfuls cocoa, and a small piece of butter. Cook until it will form a soft ball in cold water. While the fudge is cooking beat the white of one egg stiff. Take the fudge from the stove when done and stir in the egg, beating the mixture until smooth and until it begins to thicken somewhat. Then stir in one-half cupful black walnut meats and pour into a buttered tin. When cool cut into squares and serve. The white of the egg keeps the fudge from drying out, and it may be kept for some time without becoming hard and brittle.

Opera Creams.—Part 1: Three cups sugar, one cup corn syrup, one-half cup water. Part 2: Two-thirds cup sugar, one-third cup of water. Boil part 1 without stirring until brittle when dropped in wa-



YOU CAN SAVE SOME POOR KIDDIE'S HEART FROM BREAKING ON CHRISTMAS MORN.

ter. Boil part 2 until a soft ball can be formed. Beat the whites of three eggs. Pour part 2 into eggs, then add part 3, beating all the time. Add one-half pound English walnuts, some candied cherries and pineapple. Flavor with vanilla.

FREE-HANDED GIVING.

Let There Be Moderation In the Christmas Gift.

One of the sins of Christmastide is that we give when we cannot afford to do so. It seems contradictory to use the word sin in connection with giving. None the less, the two words may very appropriately go together unless we are careful to say that some so-called giving is not true giving.

The majority of people have to deal with incomes that have cast iron limitations, so that to spend lavishly or carelessly for the sake of giving to a friend on the right, may mean that the butcher and the baker on the left will suffer great inconvenience, if not loss, because of long-delayed bill-paying. Little self-sacrifices are highly appropriate for the sake of giving to the dear ones, in fact add value to the gifts, and forcing sacrifices upon others is a very different matter. Such management of Christmas giving brings it down to the level with straining after the must haves of the fashionable world; yes, carries it on into the realm of injustice.

Not always does free-handed giving mean debts. It may mean pinching along without things that are essentially more important than

gift-giving. It would not be hard to find cases in which the money value given away merely to keep up with social conventions would far better be used to provide a vacation for father or mother, or more fuel to keep the house comfortable, or a better supply of winter clothing all around, or a few books and games, even parties, to make home attractive to the children.

Not so very many years ago a woman who had gone to extremes in trying to remember many well-to-do friends and acquaintances, accidentally learned that one to whom she had habitually sent handsome gifts had spoken of her as almost a spendthrift because of her giving, and had touched severely upon some of her devices for putting off creditors. She sat down in humiliation and studied the matter out, then asked herself, "Why should I make Christmastide a time of doing what is really dishonest? Can I claim any merit while I follow such a course?" She decided not to give a single gift that year save for pure love's sake, and then only in a simple way. It cost her pride some pangs to carry out the resolution, but she found herself happier than in former years and able to anticipate the next Christmas with peace of mind.

The Right Place.

"Is this a second-hand shop?"
"Yes, sir."
"Well, I want one for my watch."

Of course right thinking people are those who think as you do.

ONE OF THE CHILDREN HE MISSED.



YULETIDE.

No Doubt the Word Is of Very Ancient Lineage.

Authorities differ greatly as to the derivation of "Yule." According to some the term comes from a Greek word, the name of a hymn that was sung in honor of Ceres, whose festival was celebrated at the winter solstice; others say it comes from the Latin word "jubilum," a time of rejoicing; while many affirm that it is derived from the Gothic "giul," or "hiul," from which has come our modern word "wheel," and the reason for this belief is that it is intended to signify the turning-point of the year, "that revolves as doth a wheel when the sun enters once again on its northern journey."

Whatever the origin of the word may be, there is no doubt that it is of very ancient lineage, for our Scandinavian ancestors kept their festival of Jul at the winter solstice in honor of their god, and burnt their Yule log just as did their Christian descendants, who on Christmas Eve lighted theirs with, as sang old Herrick, "the last year's brand."

In numerous countries, Eastern as well as Western, the winter solstice has been kept as the season of sacred festival. That held by the Romans was in connection with the worship of the sun god Mithra, and it is to this festival that the day owes its name of Dies Natalis Solis Invicti—birthday of the unconquered sun. Greece, as before mentioned, held hers in honor of Ceres, and in Egypt it was Horus, the day god, the rising sun, whose festival was kept, while in England at the same season the Druids celebrated the festival of their god Tutan, who seems to have been the same as the Phoenician god Baal, or the sun, for in all nations the sun was revered as the life-giver.

In Scotland in the Middle Ages the holy days of Yule, as they were then called, began on December 18th, the seventh day before Christmas, and continued until the seventh day of January, which was called "up-halieday," meaning that the holy days were up or ended. At the beginning of these holy days Yule Garth or Sanctuary was proclaimed throughout Scotland, and from that date until "up-halieday" "no Court had power to prosecute or punish even the worst of criminals," so that the season of Yule was indeed in those old days one of peace and goodwill to all people.

Some thieves have no higher ambition than the top roost in a chicken house.