

LOOK AND REMEMBER MIRROR

Durham and Victoria Standard

NO. 3, \$1 per annum. MILLBROOK, ONT., FRIDAY, DECEMBER 18, 1903. C. W. RICHARDS, Publisher and Proprietor

A Cat's Paw

Or, The Maid of the Mill

CHAPTER XII.

"This is delightful!" exclaimed Norah, drawing a full breath of the pure, cool night air, that played through the roomy conservatory, and looking round in admiration at the quaintly-twisted pillars, the inlaid pavement, the glittering fountain, and the painted lanterns hanging amongst broad-leaved tropical plants and gorgeous flowers. It seemed a different world from the hall-room, and would have been Paradise, if only Gerard had been there!

"I am glad you like it, Miss Welby," said Vandeleur, with a flattering emphasis on the pronoun. "Now sit down, while I get you some tea, and I'll give you leave to go and dance again directly I see more color in your face. I take good care of you, don't I?"

"You do, indeed!" she answered gratefully, for the wounded, anxious heart there was something both soothing and reassuring in the kindly manner and frank, manly voice.

A certain latent energy, a suppressed power, lurked about Vandeleur, essentially pleasing to women, and Norah felt the influence of these male qualities to their full extent while he brought her the promised tea, disposed her chair out of the draught, and seated himself by her side.

Then he led the conversation gradually to the news she most desired to hear. It was Vandeleur's habit to assert a good-humored superiority in his intercourse with young ladies, as of a man who was so much their senior that he might profess interest without consequence and admiration without impertinence. Perhaps he found it answer. Perhaps, after all, it was but the result of an inherent bonhomie, and a frankness bordering on eccentricity. At any rate, he began in his usual strain:

"How kind of you, Miss Welby, to come and sit quietly with an old gentleman in an ice-house when you might be dancing forty miles an hour with a young one in an oven. Pandy Burton, or whatever his name is—the man with the shirt-front—must hate me pretty cordially. That's another conquest, Miss Welby, and so is his friend, the fat one. You spare none of us. Old and young! No quarter. No forgiveness. Let me put your cup down!"

"I like the fat one best!" she answered, smiling, while she gave him her cup.

watch you instead. It's no compliment to you to say you're very good to look at indeed. "I can't say you think so," she answered, quitting his arm at the door of the dancing-room; and he frowned, though it was probably on it while they returned. At any rate, Vandeleur betook himself to the society of his other guests, by no means dissatisfied with the progress he had made.

And Norah embarked on the intricacies of the "Lancers," under the pilotage of Dolly Egmont, who contrived to make her laugh more than once before the set was finished. She recovered her spirits rapidly. After all, was she not young, handsome, well-dressed, admitted, and fond of dancing? She put off reflection, misgivings, sorrow, memories, and regrets, till the ball was over at last. Lady Baker, dull as she might be, was yet sufficiently a woman to notice the change in her young friend's demeanour, and having seen her come from the conservatory, she went to her, not only drew her own conclusions, but confided them to her neighbor, Mrs. Brown.

"My dear," said her ladyship, "I've found out something. Mr. Vandeleur will marry again;—you mark my words. And he's made his choice in this very room to-night."

"Poor girl! I pity her!" said the lady, with a faded smile, and very false teeth, showed the whole of them, well-pleased, for she owned a marriageable daughter, at that moment flirting egregiously with Vandeleur, in the same room; but her face fell when Lady Baker, whose impartial obtuseness spared neither friend nor foe, contained in the same monotonous voice:

"He might do worse, and he might do better. He's done some foolish things in his life, and perhaps he thinks it's time to reform. I hope he will, I'm sure. She's giddy and flighty, no doubt; but I dare say it's the best thing for him, after all!"

And hardened round her mouth, too, have doubts about her daughter's chance.

"Who is it and how 'd ye know?" she demanded rather austerely, though in a guarded whisper.

"It's Norah Welby, and I heard him ask her," replied Lady Baker, recklessly, and in an audible voice.

"Poor girl! I pity her!" said the lady, with a faded smile, and very false teeth, showed the whole of them, well-pleased, for she owned a marriageable daughter, at that moment flirting egregiously with Vandeleur, in the same room; but her face fell when Lady Baker, whose impartial obtuseness spared neither friend nor foe, contained in the same monotonous voice:

"He might do worse, and he might do better. He's done some foolish things in his life, and perhaps he thinks it's time to reform. I hope he will, I'm sure. She's giddy and flighty, no doubt; but I dare say it's the best thing for him, after all!"

And hardened round her mouth, too, have doubts about her daughter's chance.

"Who is it and how 'd ye know?" she demanded rather austerely, though in a guarded whisper.

"It's Norah Welby, and I heard him ask her," replied Lady Baker, recklessly, and in an audible voice.

"Poor girl! I pity her!" said the lady, with a faded smile, and very false teeth, showed the whole of them, well-pleased, for she owned a marriageable daughter, at that moment flirting egregiously with Vandeleur, in the same room; but her face fell when Lady Baker, whose impartial obtuseness spared neither friend nor foe, contained in the same monotonous voice:

quite unnecessarily, for there was plenty of space below the signature with two lines—"I think I have written you a letter as correct and proper as your own, but I was so glad to get it all the same."

Fanny's smile was not pleasant when she concluded this harmless effusion. It deepened and hardened Mrs. Brown, assenting, began to write she placed the letter in an envelope, sealed it carefully, and directed it to John Vandeleur, Esq., Oakover;—shire; but it left her face very grave and sad, and a smart little bonnet and double black veil, while she walked stealthily to the post-office and dropped her missive in the box.

(To be continued.)

LINEN PRESENTS. Colored Embroidery on Colored Linen. In a handsome set of linen—the tablecloth was round and of pale blue linen, inserted with medallions of cream guipure lace. The serviettes had small central medallions and a narrow line of lace just inside of the stitched borders.

Among a bewildering collection of examples of fine stitching are shown some very pretty table centres. A delightful one in pale coral lines had applied poppies in a conventional design, their dull green leaves framing the irregular edge as if they had been real flowers laid upon it.

A cot cover was carried out in the same materials and hues, but in a different pattern; here the pointed leaves met over the poppies' heads like cherub's wings. Another natural flower idea was a tablecloth strewn with multi-colored sweet peas.

A pair of splendid portieres were carried out on a fine thread in a beautiful bold design of old-fashioned flowers, suggestive of samplers in their quaint form and coloring. The execution of this piece of work was extraordinarily assured and free.

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 Roman 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 "Eddic," 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 sun, still at the solstice. With it began again the reign of Frey, 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, 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. Presents 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 right a fir tree because this remains always green. It symbolizes eternal spring. Flowers, applied to the worship of Christ, began 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 Trumpe (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 24th, though 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 Yuletide and the great supper following. After these 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 staff 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 Yuletide. 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 year, 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 bear. An old woman, a man and a boy execute that function. The gold bristled animal is symbolic of light. Bringing in the bear's head was formerly an elaborate ceremony during the Christmas day revel at all mansions of the wealthy—Queen Victoria kept up this always. The bear appears on Christmas Day, with a lemon in his mouth the old symbol of plenty.

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 pinfeathers and wash. The goose needs, literally, a bath in hot soap-suds 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 broil just as long as possible. 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 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. Sausage 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 on Surprise.—Core and cut in eights eight apples, put in steamer 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 one-half pound mushrooms, one cup cream and one-half pound mushrooms 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 sauté 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, three ounces candied 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 berries and a hard sauce ornamented with candied cherries. Pour one-third cup brandy, which is of good quality, over the pudding and dine on it.

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 is drawn forward by the attraction of his hand, is the man who is the basis of ethics as well as of business.

THE HIGHER THE BETTER. Mr. Meleagris Gallopape—My dear, this is one month of the year when high living don't hurt the turkey family.



THE XMAS GOOSE.

Here is a very useful hinting this birds for you to wish to enjoy the feast without any ailment or over-greasiness.