rarying from \$2.35 to \$5.10 is the most durable cov-Houses, Barns, Stores, Elehe "OSHAWA" shingles. A he kind under the British

dings throughout Canada. PROOF. eets, Conductor Pipe and

"OSHAWA" Shingles.

EOPLE,

mipeg. Han. | Vancouver, B.G. Lombard st. | 615 Pender st. RKS-OSHAWA. Out

Mora Coad News from Rossland

says; "Two cars have ll he loaded to-day or that taken out in the and making available evels continues. THE EST YET FOUND." 9% to 10 cents (non-

ton for concentrates. This stock will stand at above price is an WAIT. BUY NOW. nce. White Bear ado Centre Star, War

my of the following: Queen, Silver Bar, er Lake, University, niskaming and Hud-

liable information or orders at our expense. TAIN 7390-7391, Connecting all Depts. xchange, Toronto.

o. Trethewey.

Cleaning! ERICAN DYSING CO." your town, or send direct.

nto, Ottawa, Quebos

WINNIPEC.

lean unbroken prairie. and on earth, on the River, 45 miles from iles from two railway acre takes it, \$5,000 No better farm, no

& BEATTIE, Bank Building, peg, Man.

who finds himself on an get food and shelsum. The rich man than the beggar. man could not make er of things were alwithout some saving pense must be made for his enforced genif a guest can well lost something more t only provides for amself, but he fends evil day when he eggar's board and to the innkeeper. on against possible

ion the worthy host able to afford a ives the holel withme, woe belide him urn to that hostelry last chance at the will get the most he house and in a de to feel that he is

of men." STAGE-STAMPS st-office authorities ed the withdrawal

brewn, for the rean has shown that employed on the licient chromate for ions effects. It was esligation on which wal was based that s substance were

poisoning, and a ejectionable stamps of it. The repeatese stamps to the ion of a dangerous.

oistening might reon in the mouth. has never failed a cure those those suffering from



MILLBROOK AND OMEMEE MIRROR

Durham and Victoria Standard

MILLBROOK ONT., THURSDAY, DECEMBER 20, 1906.

C. W. RICHARDS, Publisher and Proper

Roric and Vixen;

\$1 per annum.

00000000

OR, A HAPPY MARRIAGE.

CHAPTER III.—(Continued.)

"Just half an hour-or at least it is ! exactly half an hour since I was deposited at the Lyndhurst Read station." You are only just home from Switzerland?"

VOL. 18. NO. 20.

"Within this hour." "And you have not even been to Briarwood?" "My honored mother still awaits my duteous greetings."

"And this is your twenty-first birthday, and you came here first of all." And, almost uninvited, the tawny head dropped on his shoulder again, and the sweet childish lips allowed themselves to be kissed.

"Have I " The gray eyes were looking into the brown ones admiringly, and the conver-

"Rorie, how brown you have grown!"

sation was getting a trifle desultory. Swift as a flash Violet recollected herself. It dawned upon her that it was not quite the right thing for a young lady "rising sixteen" to let herself be kissed so tamely. Besides, Rorie never used to do it. The thing was a new development, a curious outcome of this Swiss tour. Perhaps people did it in Switzerland, and Rorie had acquired

"How dare you do such a thing?" exclaimed Vixen, shaking herself clear from the traveler's encircling arm. "I didn't think you minded," said

Rorie, innocently; "and when a fellow comes home from a long journey he expects a warm welcome." "And I am glad to see you," cried

Vixen, giving him both her hands with a glorious frankness; "but you don't know how I have been hating you late-4 ly." Why, Vixen?

"For being always away. I thought you had forgotten us all, that you did not care a jot for any of us."

"I had not forgotten any of you, and I did care-very much-for some of This, mough vague, was consoling.

The brown became Roderick. Dark ot visage always, he was now tanned te a bronze as one born under Southern skies. These deep gray eyes of his looked black under their black lashes. His black hair was cut close to the wellshaped head. An incipient mustache darkened his upper lip, and gave fresh manhood to the strong, firm mouth. A manly face altogether, Roderick's, and

a frame that had been developed by many an athletic exercise, from throwing the hammer to pugilism. Vixen thought him the image of Richard Cœur de Lion. She had been reading "The Talisman" lately, and the Plantagenet was her ideal of manly excel- tion," said Vixen.

"Many happy returns of the day, Rorie," she said, softly. "To think that

"Yes, my infancy ceased and determened at the last stroke of midnight vesterday. I wonder whether my anxicus mother will recognize that fact?"

"Of course you know what is going to happen at Briarwood. There is to

be a grand dinner party. "And you are coming? How jolly!"

of the time, won't you, Rorie?" "Ca se peut. If papa will invite me." | g , hang." "Oh, he will, if I wish it. It's to be my first season, you know, and I'm to M'Croke," said Vixen. have everything my own way."

Roderick, with intention. "I don't know. I haven't had my own ! way in anything lately."

"How is that?" "You have been away."

blushed. marked, presently.

year or two ago." grow any more. What are you going proved?' inquired Miss M'Croke. to be. Rorie? What are you going to ! do with your liberty? Are you going to her orchid-houses lately.

in o Parliament?" Mr. Vawdrey indulged in a suppressed "My mother would like it." he said,

"but, up a my word. I don't care about il I don't take enough interest in my fellow-creatures." "If they were fexes, you'd be anxious herrified look. to legisla'e for them," suggested Vixen. | "It sounds rather undutiful, doesn't it? "I would certainly try to protect them I was awfully tired after travelling all from indiscriminate slaughter. And, in night, and I made this a kind of halffact, when one considers the looseness | way house."

ecunity gentleman ought to be in Par- longer than any one side," remarked "And there is the forest for you to Miss M'Croke has taught me."

"Yes, forestry is a subject on which course. But I wanted to see whether I don't want any toys; I should like to have my say. I suppose Vixen had grown. And I wanted to see The sweets and goodies you can give I shall be obliged to lurn senator. But the squire." I mean to take life easily; you may be Papa has gone to Ringwood to look I don't want a lovely workbox, sure of that, Viven; and I luiend to at a horse, but you'll see him at the Nor books, nor yet a train; have the best stud of hunlers in Hamp- grand dinner. He'll be coming home But will you, please, kind Santa, send shire. And now I think I must be off." to dress presently."

"N , you mustn't," cried Violet. "The "I hope you had an agreeable tour, dinner is not till eight. If you leave Mr. Vawdrey?" said Miss M'Croke. here at six, you will have no end of "Oh, uncommonly jolly." time for geiling home to dress. How "And you like Switzerland?" did von come?"

"On these two legs."

papa's dog-cart with the new mare. You don't know her, do you? Papa only bought her last spring. She is such a beauty, and goes-goes-on, like a skydon't mind that, do you?"

"Not in the least. It would be rather romantic to be smashed on one's twentyfirst birihday. Will you tell them to order West to get ready at once?" "Oh, but you are to stop to tea with Miss M'Croke and me-that's part of our bargain. No kettledrum, no Starlight Bess! And you'd scarcely care

rain as this!" "So be it, then; kettledrum and Starlight Bess, at any hazard of maternal wrath. But really now I'm doing a most ungentlemanly thing, Vixen, to oblige you."

my sake-if it's ungentlemanly to come and see me," said Vixen, coaxingly, big window, looking out at the straight. thin rain. The two pairs of lips were not very far away from each other, and Rerie might have been tempted to commit a third offense against the proprieties if Miss M'Croke had not fortunately entered at this very moment. She was wonderfully surprised at seeing Mr. Vawdrey, congratulated him ceremoniously upon his majority, and infused an element of stiffness into the small

Vixen. "We'll have it here by the fire. please, Crokey dear. One can't have fort. toe much of a good fire this weather. Or shall we go to my den? Which would you like best, Rorie?"

"I think we had better have tea here Violet," interjected Miss M'Croke, ringing the bell.

Her pupil's sanctum sanctorum-that pretty upslairs room, half school-room. half boudoir, and wholly untidy-was aparlment to be violated by the presence of a young man. "And as Rorie hasn't had any lunch- Bess."

eon, and has come over so far out of! his way to see me, please order somehing substantial for him," said Vixen. Her governess obeyed. The gypsy able was wheeled up to the broad brought a low square shool to a corner you won't hate it very much." close to her, and sealed himself with his chin a little above the tea-table.

"You can't eat roast beef in that posi- open. "Oh. yes, I can-I can do anything that's mad or merry this evening. But I'm not at all sure that I want beef, have asked for.' yeu are of age to-day! Your own mas- though it is nearly three months since I've seen an honest bit of ox beef. 1 of." think thin bread and butter-or roses!

and dew even-quite substantial enough for me this evening." "You're afraid of spoiling your appetite for the grand dinner," said Vixen. "No. I'm not. I hate grand dinners. Fancy making a fine art of eating, and studying one's menu beforehand to see "Oh, no, Rorie. I am not out yet, you what combination of dishes will harmonknow. I sha'n't be for two years. Papa | ize best with one's internal economy! means to give me a season in town. He And then the names of the things are ealls it having me broken to harness. always better than the things them-Hell take a furnished house, and we selves. It's like a show at a fair, all the shall have the horses up, and I shall best outside. Give me a slice of English ride in the Row. You'll be with us part | beef or mullon, and a bird that my gun

has shot, and let all the fine art dinners

"Not now, thanks: I can't eat now, "Will that be a novelty?" demanded I'm going to drink orange pekoe." Argus had taken up his position be. detest the locket Rorie.'

tween Violet and her visitor. He sat bolt-upright, like a sentinel, keeping guard over his mistress. "Are you very glad to come of age. At this naive flattery Roderick almost Rorie? asked Vixen, turning her bright breast. Well, for your sake, I'll submit Spice Cookies.—One cup butter, 11/2 corating with halves of nut meats.

"How you've grown, Vixen!" he re- "Well, it will be rather nice to have

"I haven't found Briarwood at all yet," ing home of the driver and his compan- quickly. answered Rorie. "and Vixen seems de- ion upon a brace of shutters. termined I sha'n't find it."

"What, have you only just returned?" "Only just." "And you have not seen Lady Jane yet?" exclaimed Miss M'Croke, with a Dear Mr. Santa Claus," she wrote,

the existing game-laws, I think every "Two sides of a triangle are always or think me very rude indeed,

Vixen, gravely. "At least that's what For daddy says you're kind. "It was rather out of my way, of "I don't want any dolls, nor yet

"Yes, it's nice and hilly." And then Roderick favored them with gifts the stores will be closed. wood. West shall drive you home in their tea, and while Vixen made the "waits,"

dogs balance pieces of cake on their www.

It was all very nice-the Tete Noire, and Mont Blanc, and the Matterhorn. Rorie jumbled them all together, without the least regard to geography. He S had done a good deal of climbing, had worn out and lost dozens of alpenstocks, and had brought home a case of Swiss carved work for his friends. "There's a clock for your den, Vixen

-I shall bring it to-morrow-with little cock-robin that comes out of ! is nest and sings-no end of jolly." "How lovely!" cried Violet.

The tall eight day clock in a corner of the hall chimed the half hour. "Half past five, and Starlight Bess not ordered!" exclaimed Roderick. "Let's go out to the stables and see Injurious dyes, cheap sugar and adulabout her," suggested Vixen. "And lerated materials go to make up the

"Violet!" ejaculated the agrieved gov- your children candy always than to buy recket. She bolts occasionally; but you erness. "Do you suppose I would permit you to go out of doors in such wea-

"Do you think it's still raining?" asked Vixen, innocently. "It may have with enough hot water (about half a cart," she added, meekly, as she rang the bell. "I'm not of age yet, you see, Rorie. Plese, Peters, tell West to get about walking to Briarwood under such

Rorie looked at the bright face admiringly. The shadows had deepened; there was no light in the great oakpeneled room except the ruddy fire glow, sugar and 1 cup hot water. When done and in this light Violet Tempest looked beat till thick and stiff. While still soft her loveliest. The figures in the tap- and hot flavor with a few drops of es-"Always be ungentlemanly, then, for estry seemed to move in the flickering sence of peppermint and beat again till light-appeared and vanished, vanished stiff. Drop in small heaps on buttered and appeared, like the phantoms of a paper or pour into a buttered pan about They were standing side by side in the dream. The carved bosses of the ceil- half an inch deep. If the pan is used, ing were reflected grotesquely on the cut in inch squares when hard enough oaken wall above the tapestry. The to keep their shape. stags' heads had a goblin look. It Nut Dainties.-Boil together till it was like a scene of enchantment, and threads 1 cup sugar with just enough

Orange pekoe, which has an awakening fire and beat till quite thick. Add 1 pt influence upon most people, acted as aut kernels, either walnut or hickory. "Rerie is going to stay to tea," said owlishly at the two young figures.

the road pretty quickly, I shall hardly and a pan of very cold water. Get get to Briarwood by dinner time," he someone to pour a tiny stream of syrup said; "and, upon my honor, I don't fee! boiling hot on the corn and toss it the least inclined to go."

your coming-of-age dinner?" cried Vixen, a time as it quickly hardens. Dip the with her brown eyes dancing mischevi- hands lightly into the cold water, shakously. "They would have to put an ing off the extra drops, and form the chopped raisins, I level teaspoon soda, not, in Miss M'Croke's opinion, an empty chair for you, like Banquo's." | balls as soon as possible. A very little "It would be a lark," acquiesced Rorie, practice will enable you to keep from a drop batter. Bake in a shallow pan

> They went into the vestibule, and Rorie opened the door, letting in a gust enough hot water to melt it. Add 4 of wind and rain, and the scent of au- large tablespoons of strained honey and tumn's last ill-used flowers.

"Oh, I so nearly forgot!" said Violet. Pull when cool enough. hearth, and presently the old silver tea- as they stood on the threshold side by pot and kettle and the vellow cups and side, waiting for the dog-cart to apsaucers were shining in the cheery fire- pear. "I've got a little present for you light. The old butler put a sirloin and |-quite a humble one for a grand young He was tall and strongly built, with let sat down before the hissing tea-kettle ing scarlet fever, or tumbling into the fen, having soft as possible to roll. Cut figs, such as have a tender silky skin. and mirrors, the mistletoe still holds and the writing. By folding over the with a pretty, important air, like a child fire, or drinking out of boiling tea- into desired shape, sprinkle over with Cut each in 2 or 3 pieces, dropping first place. making tea out of toy tea-things. Rorie kettles. But here it is, Rorie. I hope granulated sugar and cinnamon, and them here and there in the mixture as

"I shall love it whatever it is." "It's a portrait." "You darling. The very thing I should a firm batter and bake in buttered muf- an egg, stirring constantly. "The portrait of some one you're fond

"Some one I adore," said Borie, locket of dead gold, plain and massive; beaten whites of the eggs. Flavor with Cream butter, add sugar, beat well. the pretty berries. It is cosmopolitan the opposite sex, and can entertain any

Rorie opened it eagerly, to look at the There was just light enough from the outside. newly kindled vestibule lamp to show

il to him. "Why, it's a dog," cried Rorie, with deep-toned disgust. "It's old Argus." "Who did you think it was?" "You, of course,"

any one my portrait. I knew you were bake quickly.

the world with Argus dangling at my cool dust with pulverized sugar.

grow. My frocks are always getting only guardian, you know. My father steps. Rorie and Vixen clasped hands sufficient flour to roll.

THE CHILD'S LETTER.

(To be Continued.)

"I'm but a tiny tot, But you love little children, so I'll write and tell you what I would like to have for Christmas: For I know that you won't mind.

To other girls and boys; My mamma back again?"

AND A GOOD THING TOO!

what would be appropriate Chrismas

Christmas Fare

edecededededededededed SWEETS.

Half the fun of Christmas lies in making candy for the wee folks. Never get the idea that it is cheaper to buy candy, for it is not. The pure candies are expensive, but the cheap ones more so. then I can show you my pony. You highly-colored cheap candies many remember Titmouse, the one that would people buy under the impression that they are saving money. Better deny

Taffy.-Plain taffy is easy to begin on and all children delight to pull it. Take cup) to melt the sugar. Add a lump of butter the size of a walnut and a tablespoon of vinegar. Cook without stirpapa's dog cart ready for Mr. Vawdrey, pans to cool. When cool enough to handle pull till while and shining.

Peppermint Drops. - Cook without stirring till it threads 2 cups granulated

Violet, in her black frock and amber hot water to dissolve it. When it is a sash, looked like the enchantress-Me- thick syrup add very slowly 1/2 pt hot lusine or somebody of equally dubious milk and a small lump of butter. Stir all the time until it gets sugary after the It was Miss M'Croke's sleepiest hour, milk is added, and then take from the an opiate upon her. She sat blinking | For Popcorn Balls.-Boil together till it threads 1 cup granulated sugar with Rorie roused himself with a great ef- enough hot water to melt it and 1/4 teaspoon cream of tartar. When it threads "Unless Starlight Bess spins me along have ready your large pan of popcorn lightly till it is coated. It is best not to "Oh, what fun if you were absent at attempt more than two or three balls at

> With Honey.-One pt white sugar and boil till it becomes brittle in cold water.

> > CAKES AND COOKIES.

bake in a quick oven. She put a little square packet into his Little Gems.—To 3 cups flour add 1/2 minutes. When cool, invert the loaf, the real appearance of the mistletoe as One person took this around, and L. hand, which he proceeded instantly to teaspoon salt, 2 teaspoons sugar, 2 of and cover with a boiling icing made of it was, when it was gathered from its having the knowledge that certain pages baking powder, 2 eggs, 1 pt cream. 2 cup sugar and 2 cup water boiled parent tree, where it had found a home, were for certain sexes, the turning of a parent tree, where it had found a home, were for certain sexes, the turning of a filer its first tiny embryo leaves shot page, between askings for autographs, teaspoons ground cinnamon. Mix into stream over the stiffly beaten white of

Fig Cake,—Cream together 1½ cups but toothsome. To ½ cup butter, add 1 tletoe is a parasite, loves apple and pear | Suggestive are the following for the sugar and 1/2 cup butter. Add 1 cup cup sugar, 1/2 cup strong liquid coffee, trees, and once it gains a foothold will mack register: "doesn't like the boysmilk and when mixed the well-beaten 1% cups flour. 2% teaspoons baking sap the life from the tree, but it is often- and wants them to understand so," He had extracted the packet from its yolks of 3 eggs, then enough flour to powder, whites of 3 eggs, stiffly beaten. est found in hardy oaks, where it grows "wants to know which of the girls he box by this time. It was a thick oblong form a good batter. Lastly fold in the 1/2 cup walnut meals cut in halves. i.: stout bunches, all gemmed over with may see home to-night," "is fond of the handsomest of its kind that a South- orange. Stew 1 cup finely chopped figs. Add coffee, then the dry ingredients in its habits, growing luxuriantly all member of said sex with ease." add teaspoon lemon juice and 2 table- sifted together. Beat, add the nuts and through the south, abundant in Florida,

> Fruit and Nut Cookies. - Two-thirds to which add confectioner's sugar to School children learn of it first in concup sweet milk, 2 cups granulated sugar, make of the right consistency to spread, nection with Druidical worship, and it 1 cup butter, 1 egg , 3 cups flour, 1 cup Add 1/2 teaspoon each of lemon and figures prominently in Christmas stochopped raisins and figs, 1 cup chopped vanilla extract.

"Cut him a slice of beef, dear Miss fend of Argus. Doesn't his head come | Cocoanut Delights.—Beat together 4 with 11/2 teaspoons baking powder, brother gods assembled to avert the out beautifully? The photographer said ozs each of butter and sugar, add 3 Add 1 teaspoon of vanilla and bake in danger by exacting promises from all he was the best sitter he had had for eggs and beat again, add 2 ozs flour, 5 2 layers. For the nut filling take 2 cups the elements, from the diseases, the ever so long. I hope you don't quite drops orange extract and 4 ozs grated brown sugar, 1/2 cup milk, 1 tablespoon beasts, the poisons and the trees, that cocoanut. Beat well and have ready butter. Boil together until it thickens, no one of them would do harm to Bal-"I admire it intensely, and I'm deeply buttered tins and on these turn the mix- then add 1 cup chopped hickory or der. After this they would amuse themgrateful. But I feel inexpressibly sold, ture in strips about 5 inches long. Bake English walnut meats. Remove from selves by hurling things at Balder, and

cups brown sugar, 2 eggs, 1 cup cur- Cornstarch Cake.-To 1 cup butler jealous of the mystical power which Here came the cart, with two flaming rants, 1 large tablespoon molasses, 1 add 2 cups sugar, 1 cup milk, 1 cup protected him, and one day this enemy as much money as I want without ask- lamps, like angry eyes flashing through teaspoon soda, cloves, cinnamon and cornstarch, 2 cups flour, 4½ teaspoons set out to find out from the goddess Save a few kind words to say, such as "Have I really? Yes, I suppose I do ing my mother for it. She was my the shrubberies. It pulled up at the nutmeg to taste; I teaspoon vanilla, and baking powder, whites of 5 eggs. % Frigga the reason of all this. She told

had such confidence in her rectitude and and bade good-night, and then the young Nut Drop Cakes.—Cream together 2 for mixing Walnut Mocha cake. This shrub that grew on the eastern side of the shrub that grew on the shr "Like the sleeves of my dress-coats a capacity that he left everything in her man swung himself lightly into the tablespoons butter and 1/2 cup sugar. In makes 2 nice loaves. Bake 1/2 corn- Valhalla, and which was too young and seat beside the driver, and away went Add 1 well-beaten egg, 2 tablespoons starch cake mixture in a dripping pan. feeble to be noticed, had promised to "But now you are of age, and can't Do you find Briarwood much im- Starlight Bess, making just that sort milk; pinch salt, 1 teaspoon baking Cut crosswise. Spread between layers spare Balder the Good. The enemy, of dashing and spirited start which in- powder and 1 cup flour. Stir in 1 cup with one-half the boiled icing recipe to Loki, upon hearing this, went at once, Lady Jane had been doing a good deal spires the beholder with the idea that chopped nuts, drop on well-buttered which have been added 8 soft prunes and cut off the mistletoe, and when

> butter into 2 cups flour, add 1 teaspoon for top of the cake. Decorate the top the mistletoe in the hand of a blind baking powder, 1/2 teaspoon salt and with blanched meats. same quantity of paprika. When fine like meal wet into soft dough with ice water. Roll 1/4 inch thick, spread with blanched and browned almonds, press with rolling pin, cut into strips and

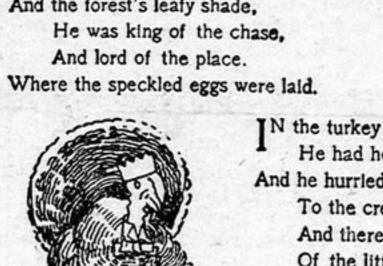
MORE DAINTIES.

bake.

Chocolate Puffs .- Stir 1 cup flour into 1 cup water and 1/2 cup butter, boiling share the gift with you." together. Remove from fire, beat in oz melted chocolate and one at a time. 3 eggs. Bake by dropping a spoonful at then?" a time about 3 inches apart on greased pans; cook for 30 minutes. When cold without it. It was a cheque." cut a slit in the top and put into each a large spoon chocolate custard. Sprinkle over thickly with powdered sugar. Orange Cookies.-One cup sugar, % cal voice insisted upon singing at a cup butter, teaspoon baking powder, 4 Christmas gathering. eggs well beaten, grated rind of 2 "What does he call that?" inquired a oranges, 2 scant cups pastry flour, disgusted guest. measured before sifting. Drop on oiled "The Tempest,' I think," answered By the time some of us have decided paper from a teaspoon; bake quickly. Nut and Chocolate Rings.-Two cups "Don't & slarmed," said an old sea- you like my Christmas pudding?" brown sugar, % cup molasses and the captain posent. "That's no tempest;

A. Wise Turkey

NIOW this turkey lived in a wildwood glen, He was fat, and smooth, and sleek; He had ne'er borne love for the haunts of men. But he loved the little creek; Yes, he loved the creek And its water's play. And the forest's leafy shade. He was king of the chase.

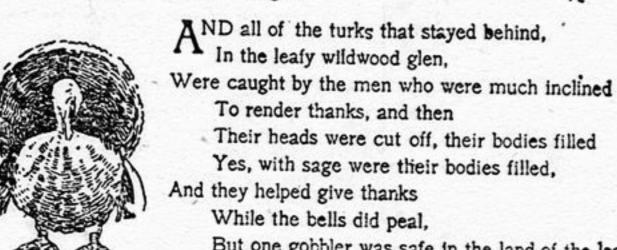


IN the turkey torgue of his elder kin, He had heard of the day of thanks, And he hurrled away as it wandered in, To the creek's secluded banks. And there on the banks Of the little creek. He thought with his thinking brain: "I'm a gobbler now.

And one I trow.

Forever I will remain!" CO he squat him down on a slippery log That passed through the waters slow, And he said, while his wattles were all agog, " It's a risky thing, but all the same, you bet · your life I go." And he made a sail,

A tail-spread sail, That carried him on and on. To the land of the leal, And the turkey's weal. Where other good turks had gone.



Their heads were cut off, their bodies filled Yes, with sage were their bodies filled, And they helped give thanks While the bells did peal, But one gobbler was safe in the land of the leal. For he'd left the little creek's banks.

namon, allspice and cloves. I cup finely dissolved in water, enough flour to make It Grows Luxuriantly in All Parts of their names thereto! "but it wouldn't do. Now for Starlight burning your hands and wasting the and when cool cut into rings. Ice with chocolate and decorate with English walnut kernels.

HOLIDAY CAKES.

Fig Loaf Cake.-Beat 1/2 cup butter to a cream. Gradually beat in 1 cup sugar, then, alternately, 1/2 cup milk and 2 it is added to the pan. Bake about 40

Walnut Mocha .- This is inexpensive spoons white icing, spread between the lastly fold in the egg-whites. Bake in and yet equally so in England and the cake, using plain white icing for the a loaf and frost with confectioner's Scandinavian countries. icing. Take 2 tablespoons sweet cream It has long held a place in literature.

almonds. 2 teaspoons baking powder. Penoche Cake with Nut Filling.—This the stories about mistletoe is in a Norse pinch of salt, a little ground cinnamon is a prize recipe. Take 1 cup sugar, 1/3 legend about Balder the Good. Balder "What an idea! As if I should give and nulmeg. Drop on floured tins and cup butter, 1/2 cup milk, whites of 3 had been very much troubled by foreeggs, 2 cups sifted flour, sifted again boding of impending death, and his all the same. And I am to go about 30 minutes in a moderate oven. When stove and stir until creamy, then spread he was delighted to show them how between layers of cake and on top, de- free he was from danger,

NOT SO SELFISH Mrs. Wyles-"Did your husband give through. you anything for a Christmas present? Mrs. Styles-"Indeed, he did."

"That's just like selfish men. He must is no gladness for me in this joyous "But he did not." "What was his name doing on it.

"Yes, and my husband's name, too,"

"Did it have your name on it?"

NO CAUSE FOR ALARM. A young gentleman with an unmusi-

another. buttermilk, 3 eggs, 1 teaspoon each cin- over."

THE STORY OF MISTLETOE. the World.

Christmas greens, the mistletoe still from each of the three papers. holds a place peculiarly its own among Another evening we took strips of the decorations of the season. Song paper about four by twelve inches long, and story have invested its unpreten- and left one-third at each end blank, tious dull green leaves and its pearl- ruling them in the same fashion, and like berries with a glamor that is more putting the monsense on the other ends. appealing than the glory of the bur- A little book was then made about four cups sifted flour, sifted again with 3 nished holly leaves and its glow of scar- by five inches by taking a bit of bright Cinnamon Jumbles: Cream together level teaspoons baking powder. Flavor let fruit, and, although the wreaths of cardboard four or eight inches, folding handsome withal. Vixen's short life a game pie on the sideboard, and then land-owner like you; but I never could 1 cup soft butter and 2 cups brown sull handsome withal beat and holly may brighten the windows at it in the centre, and then snapping a left the little party to shift for them- save such of my pocket-money; there gar. Add 4 well-beaten eggs. When beat in whites of 3 eggs, beaten dry. Christmas time and the trailing smilax narrow rubber-band over it and the selves in pleasant picnic fashion. Vix- are so many poor children always hav- well mixed stir in enough flour to stif- Have ready between 1/4 and 1/2 the choice make graceful festoons over pictures leaves, just between the name blanks

> The stiff little bunches that are sold the book, it had the appearance of a birds of the air. The parasite, for mis- preparation is very much easier.

He had an enemy, however, who was the next proceeding will be the bring- pans from a small spoon and bake stoned and cut in pieces and 1/4 cup next day the gods assembled for their almonds blanched and cut in pieces, customary play. Loki. the treacherous. Almond Wafers .-- Chop 1 cup cold first reserving enough plain boiled icing placed the arrow he had fashioned from man, who could not know what it was, directed his arm for him, and Balder the Good fell pierced through and

> HELPFUL THOUGHT. "Alas," sighs the moody man, "there

"Tut-tut!" says the optimist. "Surely there is a ray of sunshine for you, as By savin' cheer to scatter on the course there is for all of us if we look for it." "It would not have been any good "No," replies the moody one. "I have Than by celebratin' Christmas without not a single friend, and no relatives with whom I am on speaking terms." An' by hangin' all your presents on "Cheer up, then," advises the other, with a shade of envy in his tone. "Can't you be glad because you will not have to buy any Christmas presents?"

WRETCH!

Mrs. Newlywed--"Well, Henry, how de mas." was not like his mother used to make!" that I wanted!"

mmmmm. EVENING MERRIMENI

In planning for an evening entertain-

ment not long ago, I hit on a plan so

Boots

good and so susceptible of variation that I have actually fooled some of the same people twice on practically the same thing, writes May Myrtle French. The first time we tried it, we simply took heavy writing paper, letter size, and ruled it in rather wide spacings. On the left hand side we reserved a plain space for the names of the victims, and on the right hand side we wrote in each space things like this: "will be the next of our number to get married." When this strip was folded so that nothing showed but the long strip of spaces, no one guessed what was behind. We were to have thirty persons present that evening, so we prepared three strips each to contain ten names. One strip 'ad "fillings" suitable only for unmarried women or girls, the second for male ditto, and the other had such items as might fit either

sex, married or single. We gave these into the hands of three persons who were in the secret. and who had boldly signed their own names each at the top of the list in their possession, and the guests were asked to register. Of course no one would register twice, and the person having the third list did not ask for signatures until the other two lists were full. This was in order to have the two other lists, which had the funniest assortment, full of the names of those who would best take the jokes. It was then an easy matter for the third list to

be filled with later comers, the few married young folks, etc. As not one of the "register" clerks was allowed to see the other side of his or her list, they had their share in the fun also. At a certain point in the evening's entertainment, the company was caled to order, and the master of ceremonies for the evening began with a severe little lecture on the folly of signing papers or documents, the contents of which are unknown for the signer. This can be made very impressive and hair-raising, but must be very short, to be foreible. The astonished guests were then forced to listen to the reading of the dreadful things to which they had signed their names, being reminded that the statements were of course true, or they would certainly not have subscribed

The fun and hubbub of surprise needs to be experienced to be fully appre-Least beautiful perhaps of all the ciated. It is best to read alternately

after its first tiny embryo leaves shot page between askings for autographs, out from the seedling dropped in some was easy. For an affair where there are convenient cranny of the bark, by the to be no married folks, the matter of

TREES. Christmas time's a-comin' an' you betries every year. One of the oldest of Look a bit more cheery as you give the countersign.

DON'T HANG ALL PRESENTS ON THE

Make your handclasp warmer as your smile a bit more bright-When you celebrate on Christmas don't you want to do it right? Jes' go in to make things lively until everybody's glad! Jes' go in and scatter sunshine; don'

be gloomy like an' sad

as can be. But don't hang all your presents on the Christmas tree! Save a little cheerfulness to scatter

Make everybody happy, jes' as happy

dry a tear; Save a few kind deeds to do when the chance comes by and by You can use a little Christmas if you have it nex' July. Jes' show your friends you love 'em by

Let the warmth of your sincerity touch all with whom you live. Till the grown folks chatter childlike in their pleasure and their glee But don't hang all your presents on the Christmas tree.

the thoughtful gifts you give;

Chrisimas tide; Wrap them up in evergreen an' put them on one side. You can use them later, an' they'll bring a thrill of cheer To some heart that mourns in anguish that the world is cold an' drear. Jes' try this plan one Christmas, an'

Save a few small tokens of the happy

thoughts of days to be, the Christmas tree.

you'll find more good is done

DIDN'T MATTER.

"Remember," said the stern parents, "i" you are not a good boy, Santa Claus may fail to bring you anything at Christ-

"I know," answered the practical Mr. Newlywed-"Dearest, it is just like child; "but I was good before last Christ-"You shall have four to take you to Briar- a skelch of his travels while they sipped | Everything is thrown at him who same quantity each of drippings and it is only a squall, and will soon be the pudding that my father used to say mas, and I didn't get a single thing