Major Snellcombe's Discovery

I.

Major Snellcombe sat alone in his rooms. He leant back in his easy chair and watched the flames leaping up the chimney. His keen eyes wore rather a cynical expression.

"If I were in a Christmas story," he muttered, "a little cherub would appear from somewhere to comfort me," and he smiled grimly.

But no little cherub appeared. The clock on the mantelpiece ticked through another hour, and still the Major sat, and stared into the fire. The flames had died down now, and left a great, red glow. In the glow he saw the face of his life-long friend Dick Dulver. He tried to reckon up how many Christmases they had spent together till he went away and they had lost sight of each other for years. Dick used to be quite a great man in the City, but he had heard of some financial crash in which he was said to have been overwhelmed. He wondered what had become of his only child, Nell—pretty Nell; and now he, too, was gone. Everyone seemed to have died except the Major.

He had only been out once to-day, just to his bank to draw out a hundred pounds for current expenses. He had decided not to go out again. A slight sound by the door made him turn. His eyes, blinded by the glow of the fire, stared bewildered straight into the muzzle of a revolver.

"If you move," said a clear, steady voice, "I will shoot. I want some of the money you brought home from the bank this morning."

The Major's eyes had cleared. He saw, standing just within the door a tall, fair-haired young fellow, with desperate blue eyes and a very steady hand.

"Oh, certainly," said the Major, blandly; "come and have a chat first, will you?"

The revolver did not move; only the blue eyes scanned the Major's face with the desperation of a hunted animal.

"Where's the money?" said the young fellow.

"I give you my word of honor not to move or to call assistance," said the Major.

With an incongruous grace, that called a momentary twinkle to the Major's eyes, the young fellow lowered the revolver and bowed.

"No one will come here," pursued the Major; "if they should I will say nothing. Sit down, won't you?" he waved his hand towards the empty arm-chair.

With an effort, that the Major's keen eye detected, the young fellow answered to his mood. "Thanks," he said, and flung himself into the chair.

The Major nodded approval; he could admire pluck, of whatever description.

He held out his cigar-case. "So glad you looked in," he said genially; "I was about sick of my own company."

"You must have been," said the young fellow, with a hard little laugh.

Unobtrusively, the Major studied the face opposite. His study confirmed his first impression.

Then the young fellow rose.

"Sorry to have to leave you," he said; and his face was as hard as rock; "but I want that money now. I mean to have it, you know."

The Major knocked the ash from his cigar. "Quite so," he said. "This is your first—er—attempt, is it not?"

"Yes," curtly; "I don't say" grimly, "it's my last."

The Major rose and stood beside him. "I shall be pleased to lend you any little sum you require," he said.

The blue eyes, staring drearily into his, opened incredulously; there was a little pause. "Thanks," said the young fellow, huskily.

"Not at all, my dear fellow, not at all!"

"I think I ought to warn you that I see no prospect of ever paying you back," said the young fellow, dully.

"We haven't known each other long," said Major Snellcombe, "but our introduction was a bit—er—unusual. I suppose you don't feel like telling me what—er—induced you to—er—"

"Steal," said the other.

"An ugly word," said the Major; "but let it stand."

He waited.

The young fellow faced him.

"I'd do it again," he said.

"Yes. Been ill?"

He nodded. "But I'm quite sane. I can't put in a plea of temporary insanity," with a miserable laugh. Presently he resumed, curtly, "Had influenza; was in bed for a month; they didn't keep place open; couldn't get work anywhere." He paused. "The little chap had it too; doctor said he was to be tempted to eat. My wife's worn out—she's starved, so's the little chap," he looked straight at the Major, "literally, I mean," he said. "I came here this afternoon—to rooms a good bit above this—to try and borrow a few shillings from Barton. He couldn't lend me any. He was cleaning his revolver. He said: 'Hope the old soldier down below's got a toy like this. He brought a pot of money in from the bank this morning.' He's in the bank, you know," explaining, drearily; "then he went out and left me there—to get warm, he said. The revolver was on the table. It's not loaded. That's all."

There was a pause.

"What sort of work can you do?" asked the Major.

"Journalistic. I was on the 'Literary Era.'"

"Ah!" he pulled his white moustache, thoughtfully. "Know the 'Leading News'?" he said.

The young fellow's eyes kindled for a moment. "Oh, yes," he said.

"I've influence there," said the Major. "After Christmas I'll get you taken on—sure I can. You're not a fool by the look of you, and you wouldn't have been on the 'Literary Era' if you were. They pay well, too. Good old, solid firm, you know. You'll soon be paying me back——" the Major rambled on, because for the first time the young fellow had turned away his head. "You're going shopping now, of course?" went on the Major. "It suppose an old fogey would be in the way?"

The young fellow turned round. "No," he said; "only—look here," he blurted out, "you're forgetting——"

"No, I'm forgetting nothing; shall it be a secret between us? Yes! Jove, it makes me feel quite young again to have a secret," said the Major, gleefully. "Now I'll get that money, and then we'll go and do our shopping"—he tugged at his moustache—"hang their bustle and their cheery faces!" he said. "I have Chtistmas shopping to do as well as they!" He looked at the young fellow and laughed. "I thought perhaps a Christmas cherub would appear," he said. "I suppose you're he—up-to-date, eh?"

II.

A girl sat by a meagre fire in a shabby, bare little room. Her eyes wandered desperately from the fire to the small, sleeping figure on the sofa, then round the bare walls. "Nothing," she murmured, "not a thing to sell now." Her hands, small and thin, were clasped tightly together. "I wonder," she mused, "how much it takes to send people mad!"

She unlocked her hands and pushed the soft brown hair from her brow. "Phil looked—desperate," she whispered, in a little, frightened voice. "Oh, poor Phil!" she pressed her hands to her eyes. "Poor Phil," she murmured.

The little figure on the sofa stirred. She rose swiftly and knelt beside it. "Had a nice sleep, darling?" she said, brightly.

The big blue eyes looked at her in a troubled little way; the brown head so like her own was shaken. "No, mother, there was hurts and things. When will the hurts go way, mother?"

"Soon, I hope, dear."

"It's always 'soon,' isn't it, mother?" Wistfully. "Where's dad?"

"Gone out dear."

The blue eyes brightened suddenly; a little flush crept to the white cheeks. "He went out last Clissmass Eve," he said, in a mysterious whisper.

She turned her head aside.

"Mother, do you ermember?" the shrill voice rose excitedly, "and he came home wif big—ho, bigger'n big—parcels, mother! He did!"

"Hush, Jerry," she said, gently, and kissed the palm of the cold little hand she held in hers.

"But—but," the voice was very sober now, "it's diffent this Clissmas Eve, isn't it, mother?"

"Yes, dear," the words were dragged from her.

"Never mind, mother," he patted her cheek with his thin little hand, with a quer assumption of manliness, "p'r'aps Father Clissmas will come just the same. P'r'aps," his eyes sparkling, his voice rising again; "he'll bling things to eat, mother, this year! A turkey, or p'r'aps a cake, or some gravy. Wouldn't you just love somefin nice to eat, mother?"

"I must see to the fire," she said, and rose, but she did not touch the fire.

From the sofa rose a weary cry. "Mother," the voice was full of tears, "cally me."

She picked him up and sat down before the fire with him on her knee. He buried his face in her bosom and sobbed miserably.

"Jerry! oh, don't cry, darling."

"It's such a bad ole Clissmas this year," he sobbed, wearily, "and I'm so hungry, mother. Don't want ole bread," in answer to her murmur; won't have ole bread," he cried, peevishly. Then he flung his thin little arms round her neck. "I won't cry any more," he sobbed; "big boys don't cry—do they, mother? I just couldn't help it——"

She was listening—her great, anxious eyes on the door. She had heard footsteps.

Presently the door was burst open and a fair-haired young fellow, with eager blue eyes and laden with parcels, came stumbling in.

"Nell! It's all right——" he begun but a wild little scream drowned his voice.

"He's got the big parcels!" and Jerry flung himself off his mother's lap. But his legs were weak and he stumbled. She put him on the sofa mechanically; her beautiful eyes were dazed.

The young fellow was explaining rapidly—"He's outside," he wound up. "Nell, darling, don't look like that."

"I—I don't understand," she said, faintly, putting up her hand to her forehead.

"Dear, you needn't understand more than this. He is a real friend—he has lent us money—he has promised me work directly after Christmas. I have bought soup, Nell, for the boy. And a turkey; and a meat pie." He held her close. "Do you understand now, sweetheart?"

A little pink color was stealing to her cheeks; her lips parted in a tremulous smile. "It's—true, Phil?" she said, wonderingly.

"Quite true. May he come in, dear?"

"Yes, oh, yes." She ran to the door and opened it wide. "Oh, come in," she cried, holding out both hands. "Come in——" her voice broke.

"Thanks, dear lady," said the Major, cheerfully. "I'm afraid I can't shake hands just yet. So that's the boy, is it? Busy on a parcel already!"

wn ecstatic little laugh came from the sofa. "It's 'Father Clissmas! But he didn't come down the chimley, did he?'"

"The chimney's a trifle warm and more than a trifle dirty," observed the Major. "Where may I put my parcels? Christmas shopping, you know," with a chuckle.

Nell had broken down; she fled sobbing from the room. Of course, Phil went after her. When they came back the Major and Jerry were engrossed in wonderful toys, over which they had become firm friends.

* * * * * *

"Well; to think that I should find my old friend Dick Dulver's daughter, Nell—pretty Nell—in that extraordinary way," said the Major. "Why! it is simply marvellous!"

SEASONABLE RECIPES.

How to Make Delicious Christmas Candies.

It is possible to make just as delicious candy at home as can be bought of the highest-class candy manufacturers; and as labor is an expensive item in the cost of candies, it follows that if one can afford the time—and not a great deal is required—one can make Christmas candies for home use and fill gilt boxes for very much less than it costs to buy the best candies. Any candies but the best are not fit to eat.

To make candy that requires cooking, and to be successful, the sugar must be boiled to just the right degree. Several technical names are used by confectioners for the different degrees of heat to which the syrup is brought in the operation of candy-making. The smooth degree indicates a thick syrup; dip a stick into it, and if it is oily to the touch the degree is reached. This may be used for crystallizing purposes. The thread state is reached when the syrup, taken from the stick with the finger, separates quickly and hangs in small threads. The feather condition is when it may be drawn out, like fine hairs, without breaking it. The ball degree is reached when on taking the stick from the syrup and dipping it into cold water the sugar can be worked like putty. The crack degree is when the sugar leaves the stick clean when dipped into cold water, and snaps into pieces when hit. The caramel is the last stage. In it the syrup becomes dark colored, and care is required that it shall not remain too long over the fire. A smooth stick is the best thing to use for testing boiling sugar. Dip the stick first into ice water, then into syrup, and again into water. After sugar is melted it should not be stirred.

A pinch of cream of tartar added to the sugar when thus placed over the fire will often prevent its graining. If the sugar boils until it is too hard, and a spoonful of water and try it again, and if the sugar begins to grain when working it, a little water must be added and it must be boiled once more.

Fondant is the foundation for all French candies, and it may be kept for some time if the creamed mixture is put into self-sealing jars. To make fondant, put into a saucepan three cups of granulated sugar and one and one-half cups of water; let it stand half an hour, then add half a salt spoon of cream of tarter; place the pan over the fire and stir the sugar until it is dissolved and heated through. Sugar crystals will form around the inside of the pan, and may be removed with a damp cloth or brush, taking care not to touch the boiling sugar or jar the pan. When the syrup has boiled a few minutes, commence testing it with a stick, and when it has reached the ball degree take from the fire and pour carefully over a marble moulding board or table and let it cool a few moments. If the finger leaves a dent when the mixture is pressed it may then be rolled up and kneaded with the hands or with a wooden spoon until it is a soft, creamy paste. It may be used to form into a variety of candies.

Although boiled sugar is preferred for cream candies, an uncooked cream may be quickly and easily made, and is very satisfactory. To prepare the cream, beat the whites of two eggs to a froth, add as much water as there were eggs before they were beaten, and gradually stir into this confectioners' sugar until it is a paste thick enough to be moulded with the fingers and retains its shape.

To color the creams pink, place in a glass a quarter of an ounce each of powdered cochineal, alum and cream of tartar; mix and add four ounces of warm water and the same quantity of alcohol; cover and allow the mixture to stand over night, strain and bottle; stir a few drops at a time into the cream until as deep a color is obtained as is required.

For coloring yellow, take half an ounce of saffron and add to it two ounces of alcohol and four of water. Let the mixture stand several days before using. It has a deep orange color, and used in small quantities gives a beautiful yellow shade.

To color green, crush and cook a few spinach leaves in water, strain them and use the liquid.

Fruit juices also make an excellent coloring for creams.

To make fruit, glace take quarters of orange, white grapes, or any fruit from which the juice does not run too freely, and dip them into the melted fondant and place on oiled paper until dry. Fondant also makes delicious icing for cakes.

Of all the delicacies from fondant perhaps that most generally liked are chocolate cream drops. To prepare them take the cream, flavour it and form it into little balls or cones and place on plates. Let the cones harden slightly on the surface—an hour will be sufficient—before covering. Break into small pieces a cake of plain chocolate and place in a saucepan, set the pan in another containing boiling water and stand over the fire until the chocolate becomes entirely melted; drop two or three of the cream bal's into the melted chocolate at one time and roll around to cover all sides; lift them out with a two-tined fork or a piece of wire twisted into a loop, hold a moment to allow the extra chocolate to drain off, and place them on paper or buttered plates until they become cold. When less chocolate is required the covering may be prepared thus: Put half a pound of chocolate in a pan and set over boiling water. When it is soft add four ounces of confectioners' sugar and flavor with vanilla extract; mix well and cover the cream balls with plain chocolate. Chopped nuts may be mixed with the cream to make a variety.

To make Creamed Almonds, flavor or color the foundation cream to suit the taste; take small pieces and form it with the fingers around almond meats; roll them while moist in fine granulated sugar. For creamed walnuts, make the balls as for chocolate creams, and as fast as they are formed place halves of English walnuts on both sides of the ball and press them firmly together.

For Nut Bars, use the fondant and stir into it coarsely chopped nut meats. Pour it into a shallow tin lined with buttered paper; when cold lift out the paper and cut the cream into bars. Coconut may be used in place of the chopped meats.

To prepare Harlequin Balls, divide the cream into small portions; color one portion with yellow and flavor with orange; another color green and flavor with pistachio or bitter almond; use pink coloring for a third and rose flavoring; mix a little melted chocolate with one portion, and add vanilla extract; keep one portion white and use lemon flavor; make the creams into small balls with the fingers, chop blanched almonds fine and roll the balls in them as soon as they are formed.

Burnt Almonds are delicious. Put into a saucepan one and one-half cups of brown sugar and three tablespoonfuls of water; stir until the sugar is dissolved; when the syrup boils put in one cup of shelled almonds and stir until the nuts are well covered and a little browned; turn them onto a buttered dish and separate each nut; repeat the process if the almonds require a thicker covering.

Pulled Chocolate Cream Candy, boil together four cups of granulated sugar and half a cup of sweet cream. Dissolve a pinch of soda in a cup of water and add with one tablespoonful of butter. Cook the mixture until it is a thick syrup. Place in another saucepan half a cup of sweet cream and four tablespoons of grated chocolate, and cook slowly over the back of the fire until the mixture is quite thick. When the white mixture is ready to take from the fire stir into it quickly two teaspoonfuls of vanilla extract, then stir two large spoonfuls into the chocolate mixture and turn the remainder onto a buttered dish. Pour the chocolate mixture over this, and, as soon as it is possible to handle, pull it and cut it into pieces. This makes a striped candy.

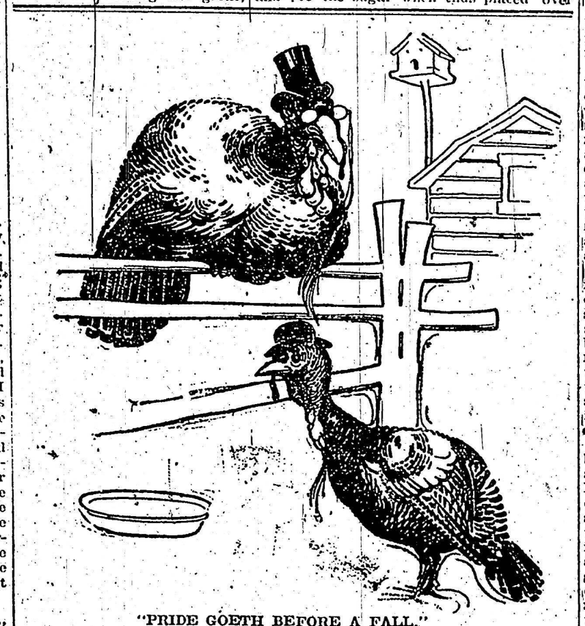
To make Peppermint Drops, place over the fire, in a granite pan, one large cup of granulated sugar and four tablespoonfuls of hot water. When the mixture comes to a boil, cook just three minutes. Meanwhile have ready four tablespoonfuls of confectioners' sugar and a few drops of peppermint. Turn this into the boiling syrup and stir quickly. Take from the fire and set the pan containing the mixture in one of hot water, and with a spoon drop the liquid in spots the size of a nickel on marble, or on oiled paper.

For Ginger Drops, beat in a marble mortar an ounce of candied orange peel with some lump sugar, and when it is smooth like a paste add half a pound more of the same kind of sugar and half an ounce of powdered ginger. Dissolve the sugar with a little water and boil the whole to a candy and drop the syrup from the point of a knife on writing paper. When cold keep the drops in a tin box.

A favorite English confection is Everton taffy. To make it take three pounds of the best brown sugar and boil with one and one-half pints of water until the candy hardens in cold water. Then add a half pound of butter, which will soften the candy. Boil a few moments until it again hardens. Flavor with lemon and pour into tins.

English Cream Taffy is made with four cups of light brown sugar, half a cup of water, one tablespoonful of butter and the same quantity of vinegar. Boil until it is brittle when tested, add a tablespoonful of vanilla and turn into buttered plates.

Old fashioned Molasses Candy, such as was made by old grandmothers in the days when French creams were seldom seen, will always be welcomed. The more the candy is worked the lighter it will be in color.



"PRIDE GOETH BEFORE A FALL."

Young Tuckey—By the way the farmer is feeding me he must think I'm a pretty fine bird!

Old Gobbler—Yes, but don't get stuffed up too much, or the first thing you know you'll lose your head entirely.

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 sight 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 Trumpte (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 per[illegible] do tricks and play panto[illegible]

Besides Scandinavia and England has most faithfully [illegible]ed the custom of Yuletide [illegible] massive piece of wood, [illegible] rugged root of an oak, which [illegible] burning at Christmas time [illegible] days. A piece is kept [illegible] lowing year. It was [illegible] honor of the heathen sun [illegible] the custom was transferred [illegible] fy the Eternal Light. [illegible] drawn in triumph from [illegible] place amid shouts of laughter [illegible] wayfarer doffing his hat [illegible] es. Formerly the minstrels [illegible] with song and music. [illegible] example of the old Yule [illegible]

Part must be kept where [illegible]
The Christmas log next [illegible]
And where 'tis safety kept [illegible]
Can do no mischief the [illegible]

In England a very impor[illegible] bol of decoration is the [illegible] It is customary for every [illegible] to try to bring his beloved [illegible] mistletoe, where he is [illegible] kiss her. For this custom [illegible] indebted to Scandinavian [illegible] The plant was dedicated [illegible] dess Friga. It was the [illegible] love, and everyone who [illegible] it received a kiss.

ST. NICHOLAS.

St. Nicholas is especially [illegible] in Russia. The children [illegible] carry his name. In the [illegible] of Russia, Christmas eve [illegible] important event. At sunset [illegible] and old assemble, for [illegible] sion, and visit the villages [illegible] singing carols and receiving [illegible] This part of the ceremony [illegible] "Kolenda," which means [illegible] money or presents. A [illegible] follows in which the [illegible] form themselves into cows [illegible] other animals in remembrance [illegible] Nativity in the manger. [illegible] evening supper is served [illegible] covered with straw. [illegible] gins by dividing the blessed [illegible] An old Christmas custom [illegible] is to singe a boar. An old [illegible] a man and a boy execute [illegible] tion. The gold bristles [illegible] symbolic of light. [illegible] boar's head was formerly [illegible] ate ceremony during the [illegible] day repast at all manor[illegible] wealthy—Queen Victoria [illegible] always. The boar appears [illegible] mas Day, with a lemon [illegible] the old symbol of plenty.

In France we find a multitude [illegible] ious customs. The upper [illegible] sian divides his Christmas [illegible] taking each at a different [illegible] the "Reveillon" into the early [illegible] reaching home for the [illegible] coffee at breakfast time. [illegible] ing up of stockings Christmas [illegible] is a common French custom [illegible] children receive their presents [illegible] in these like the Romans [illegible] the time of the Saturnalia [illegible] venals in the south of France [illegible] ate the Yulelog called [illegible] flo."

THE BASIS OF HAPPINESS.

Christmas is the anniversary [illegible] Gift. It inspired the [illegible] peace and good-will. [illegible] strife are not provoked [illegible] They come from self-seeking [illegible] der wept because he had [illegible] worlds to conquer. Had [illegible] himself to the happiness of [illegible] men rather than to his [illegible] he would have rejoiced at [illegible] tunity for helpfulness that [illegible] tion afforded.

The basis of happiness [illegible] rather than receiving. [illegible] plies, ancient and modern, [illegible] less dimly recognize this [illegible] truth. One of the [illegible] philosophical novelists [illegible] there could be no perfect [illegible] without complete self-[illegible] The Nirvana of the Buddhist [illegible] complete absorption, [illegible] side of self as to leave no [illegible] thought of self. A certain [illegible] once sought the recipe for [illegible] and the Teacher told him [illegible] wealth to the needy.

All this is well known, [illegible] stops to recall it. The [illegible] happiness was disclosed [illegible] first mother gave birth to [illegible] child. Her joy consisted [illegible] pleasure of possession, [illegible] opportunity for devotion. [illegible] is held together not by [illegible] power of public plunder, [illegible] adhesive force of sacrifice. [illegible] ily persists because all [illegible] spires for the protection [illegible] through the devotion of [illegible] state continues because [illegible] nal instinct sometimes called [illegible] tism impels to its defense [illegible] when the family of nations [illegible] that friendly co-operation [illegible] than hostile competition, [illegible] flags will be furled and [illegible] earth shall slumber, lapt [illegible] law."

Giving is the impelling [illegible] gress. The man who sits [illegible] office reaching out after [illegible] wealth for their own sake [illegible] advance himself, but pulls [illegible] power back to him. On [illegible] hand the giver of that [illegible] is drawn forward by the [illegible] attraction of his good [illegible]

This is the lesson of [illegible] It is not sectarian nor [illegible] nor mystical, but is intensely [illegible] cal. It may be accepted [illegible] all creeds and of none. [illegible] at the basis of ethics as well [illegible] pines.

THE XMAS GOOSE.

Here is a very useful [illegible] ing this bird, for those who [illegible] wish to enjoy the eating [illegible] without any after ill effects [illegible] over-greasiness, which is [illegible] only fault. After cleaning [illegible] dressing the goose for roasting [illegible] it all over inside and out with [illegible] kitchen salt. Get a basket [illegible] loosely at bottom, place [illegible] and allow the salt, as it melts, [illegible] drip through. Have it [illegible] cool place, placing a plate [illegible] catch the melted salt. Let [illegible] main thus for three days. [illegible] cooking wash the goose thoroughly [illegible] free from salt. All the coarse [illegible] matter comes away, and [illegible] will be as delicate and tender [illegible] turkey. This is a valuable [illegible] tion, as the richness of goose [illegible] quently causes untold misery.

HOLIDAY FAMILY DINNER

[illegible]

Tomato Soup.—Put one qt. can of tomatoes. Strain, place on fire, with a little cold water, mix smooth, tablespoon cornstarch, add to [illegible] then add 2 tablespoons butter, [illegible] dash of cayenne and some [illegible] serve hot with croquettes.

Croquettes.—One pint of chopped [illegible] 1 cup rich milk or cream, [illegible] eggs, one tablespoon each of [illegible] and lemon [illegible] butter, [illegible] Scald the cream or milk [illegible] and butter together till [illegible] and stir in the [illegible] then add two [illegible] eggs. Fry two [illegible] to cool. [illegible] egg, then [illegible] crumbs, roll in [illegible] Fry in deep [illegible] golden [illegible] Serve hot [illegible] with sprigs [illegible] and lemon. [illegible] them.

Potatoes.—Select small [illegible] potatoes, cut into uniform [illegible] large [illegible] of turkey [illegible] and brown [illegible]

Cold Slaw.—Slaw cabbage very fine, serve with [illegible] small [illegible] Take [illegible] cut into circles and [illegible] in [illegible] forming [illegible] two rings [illegible]

Christmas Pudding.—[illegible] chopped suet, two [illegible] currants and raisins, [illegible] sugar, each lb. each, [illegible] (lemon, orange, citron) [illegible] five eggs, one qt. [illegible] soda, two of baking [illegible] spoon salt, 2 lbs. [illegible] citron and currants [illegible] else [illegible] Add [illegible] flour to [illegible] still [illegible] This [illegible] pudding [illegible] requires [illegible] Serve [illegible] hard [illegible]

Mock Mousse.—[illegible] dry [illegible] pt. cream, [illegible] cup of maple [illegible] spoon powdered [illegible] yam [illegible] Beat till [illegible] mold [illegible] Pack [illegible] the [illegible] paper [illegible] and [illegible] twice [illegible] fill [illegible] and [illegible] over [illegible]

Almond Whipped [illegible] almonds and [illegible] ing water over [illegible] infuse [illegible] Place small [illegible] pan [illegible] place in moderate [illegible] Stir frequently [illegible] When cool, add [illegible] each [illegible] tablespoon [illegible] flour [illegible] half [illegible] white of egg [illegible] sugar and [illegible] cream. Grease [illegible] sprinkle with [illegible] with spoon and [illegible] into [illegible] water. Bake [illegible] When edges are brown [illegible] over the water [illegible] round till all [illegible] stand [illegible] that they [illegible] with [illegible] mousse.

A LITTLE MEMENTO.

After the Christmas [illegible] the children begin to [illegible] old colored mammy [illegible] pus, give them [illegible] let them have a [illegible]

Two well-known [illegible] made apart are [illegible] supposed to write [illegible] towns and villages [illegible] at which an account [illegible] would stop.

Perhaps the grown [illegible] enjoy guessing the [illegible] described below:

A diminutive and [illegible] its father—Ouida.

Something found [illegible] most used vowel—Shelley.

A domestic animal [illegible] compartment.—Cowper.

A well-known game [illegible] day—Tennyson.

A letter of the [illegible] child's bed.—Scott.

A exclamation [illegible] heard.—Lowell.

What a father said to [illegible] the heat was tough [illegible]

[illegible] letter of the [illegible]

[illegible] gray liquid—Doyle.

What never dies—Hope.

A direction given for [illegible] what every rose has [illegible]

What a spider is [illegible] phis—Webster.

A last testament and [illegible] hens—Wilkins.

[illegible] old and young [illegible] game of observation [illegible]

Act a number of [illegible] say about 30 in all. [illegible] pen, pad, book, [illegible] ball, etc.

[illegible] all to see the [illegible] same moment, and give [illegible] to view them [illegible] the table, while they [illegible] in which they are [illegible] they saw. No [illegible]

CHRISTMAS BOXES.

It was anciently a [illegible] box from door to door [illegible] tion of little presents [illegible] In an old work [illegible] "Delphian Oracle," it [illegible] erly, it was a custom [illegible] for the safety of [illegible] on long voyages [illegible] a little box was [illegible] the custody of the priest [illegible] the sailors put money [illegible] in order to secure [illegible] of the church. At Christmas [illegible] were opened and [illegible] "Christmas boxes" [illegible] no person should [illegible] presents, the poor [illegible] to beg "box-money" of [illegible] bors to enable them [illegible] the priest's perquisites.

Christmas Dinner...

Roast Goose.—A goose [illegible] carefully dressed for [illegible] able to have a strong [illegible] is very undesirable. [illegible] the operation stage the [illegible] pin feathers and wash [illegible] eels, literally, [illegible] seds and a scrubbing [illegible] vegetable brush. [illegible] removing the [illegible] [illegible] rise in [illegible] [illegible] goose [illegible] and [illegible] and pepper. [illegible] [illegible] will take [illegible] the giblets for [illegible] the [illegible] [illegible] Stuffed Apples [illegible] and cut in eighths [illegible] in stewpan with [illegible] syrup, one cup [illegible] lies cut from a [illegible] spoon salt, [illegible] and a few grains [illegible] cook until soft. [illegible] made by taking [illegible] and of [illegible] heaten stiff, two [illegible] of sugar and [illegible] Place [illegible] range to brown [illegible]

Mushroom Sauce.—[illegible] spoons butter [illegible] onion juice and [illegible] browned; then add [illegible] half tablespoonfuls [illegible] the water drained [illegible] half [illegible] enough more [illegible] [illegible] Heat to boiling [illegible] cup fresh bread [illegible] cooked French [illegible] be done in a day [illegible] eels to be cold [illegible] the bird. This [illegible] but one war [illegible] Christmas [illegible]

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CHRISTMAS SUPPER.

Valuable Hints for Holiday [illegible]

It is always [illegible] pare acceptable [illegible] of a Sunday [illegible] attractive and inexpensive [illegible] quantity of stick [illegible] flavors and colors. [illegible] in one thickness of [illegible] paper; this is to give it a [illegible] handled, appetizing look [illegible] preserve the color of [illegible] blue or red paper [illegible] about three inches wide [illegible] with the name of the [illegible] or a Christmas sentiment [illegible] point. Put seven or [illegible] together and encircle the [illegible] wrapper.

Little boxes which [illegible] may be wrapped in two [illegible] scarlet, the outer white [illegible] papers longer on one end [illegible] the other; seal the folded [illegible] gather the longer [illegible] scarlet ribbon, clip the [illegible] out. Thus prepared they [illegible] only easily attached to [illegible] are made ornamental.

Wrap books in white [illegible] and tie with holly red baby [illegible] tucking a sprig of red-berried [illegible]