## little town of Bethlehem, How still we see thee lie!

little town of Bethiehem, How still we see tiee lie! Above thy deep and dreamless sleep The silent stars go by; Det in the dark street shineth The everlasting Light; The hopes and fears of all the years

D holy Child of Bethlehem ! Bescend to us, we prap; Cast out our sin, and enter in, Be born in us to-day. Wele hear the Christmas angels The great glad tidings tell; Dh, come to us, abibe with us, Our Lord Emmanuel!

Phillips Brooks

## HOLIDAY CAKES

Are met in thee tomight.

By Margaret Cameron

AKES for Christmas! Of cours the folks at home. Holiday cakes need not be wholly new in their foundations, but their icings and decorations should suggest the season.

You will like these I have selected from my Christmas shelf because they tablespoonfuls of sugar and one and fine and blend with it enough thick, are inexpensive, easy to make, and one-half tablespoonfuls of corn-starch sweet cream to make the mixture of festive in appearance. You can take and the yolk of one egg; pour slowly the right consistency for spreading. them—these Christmas times! She "Nonsense!" laughed Velverette. suggestions for the cake itself from into the hot milk and cook until it Put the filling between thin slices of descration from another, and the thickens. Add a pinch of salt and buttered bread. You can make another and make through—she had so many things to the entry her hands came to springing into strong relief. Yes,

out the white of one), three-fourths the nut-loaf cake. Decorate the enough ginger syrup and orange juice ever had," was something she valued me!" Her hands dropped and she cupful of milk, three cupfuls of flour, edge with little green leaves cut from to make the mixture spread well. Nuts greatly. So was Mrs. Spenser's beau-stepped forth with the swing of sweet two-thirds cupful of butter, two tea- angelica or citron, and tiny flat and preserved ginger are another deli- tiful fountain pen, with the note of sixteen. spoonfuls of baking-powder, one cup- orange-colored candies. salt. Cream the butter and sugar, stir | Christmas Cream-Cake.-One and to moisten the whole. in the beaten yolks of eggs, and beat one-half cupfuls of sugar, three- | Cherry and almond sandwiches are long-shaped pan. For icing, use the baking-powder, a pinch of salt, one almond extract and a little cream. white of one egg to which has been teaspoonful of almond extract, one- Honey sandwiches, made by combinadded one tablespoonful of water. half cupful of pecan meats, one-half ing dates and raisins passed through

Christmas Date-Cakes,-One cupful leaves cut from citron. dates. Bake in tiny pans, and when in a moderate oven. Ice, and decorate bread or slices of toasted sponge cake "Dear old Louise," it ran. "You work. I'm Manda Stuart, promoted cool, but still fresh, cut in half, take the top with holly sprays made of tiny or any loaf cake.

These little cakes are especially nice snowballs: at holiday time for serving with tea or Snowball Cakes.—One and one half a tablespoonful of pineapple juice and or night—because we love you and ly. Something was pounding against hear her own voice filling the pause. ice-cream. They would be easy to send cupfuls of sugar, one-half conful of enough fresh grated cocoanut to make want you. In proof whereof we sign her hand, gripped closely at her in Christmas boxes, and the dates butter, one cupful of milk, three cup- a paste. make them keep particularly well. fuls of flour, three teaspoonfuls of When the sandwiches are made of

Here is my favorite recipe:

after sifting), two teaspoonfuls of SWEET SANDWICHES FOR LIGHT baking-powder, a pinch of salt, flavor to taste. Cream the butter and add the sugar, beat well; add well-beaten

filling, scald one cupful of milk in a that it is not too salt. double boiler. Mix thoroughly two | Chop with a cupful of ginger very

Nut Loaf-Cake .- One and one-half between the layers while hot. Use peel. Chop equal quantities of

Decorate with flower petals ped cherries. Spread thickly between mixture a quarter of a cupful of maple things, she touched lovingly. of candies and leaves and stems cut the layers. Ice the top smoothly and sugar and a small amount of cream. There remained one package, ad- Number Four went to her alcove on

of sugar, one-half cupful of butter | Holly Cake.—One cupful of butter, buttered slices of bread or stale sponge so wish Mollie had not!—when it took specks of dust. While so occupied she (scant), one-half cupful of milk, a three cupfuls of flour (measured cake makes a sandwich of excellent pinch of salt, three eggs (leaving out after sifting), one cupful of milk, one flavor. Currant jelly mixed with nut was not any kindness; why it seemed young girl, pretty and smartly dresswhite of one), three-fourths cupful cupful of nut meats, one and one-half meats also makes a good combination. almost like giving down—as if Mollie ed, whose lost, detached expression of dates, two and one-half cupfuls cupfuls of sugar, one cupful of raisins To make chocolate sandwiches, melt were sorry for her! She could not appealed for sympathy. The girl adflour, two teaspoonfuls of baking- (chopped), three teaspoonfuls of bak- two squares of chocolate, and when bear it, to have Mollie do a thing like vanced, seeing herself observed. "You powder, grated rind of one orange, ing-powder, three eggs (leaving out the syrup is partly cool add one half that! Bake in patty-pans, ice, and while the the white of one), the grated rind of cupful of brown sugar and two table- The box was open now. On top lay asked. "Mr. Travers ordered me to icing is still soft, press on top halves one orange, a pinch of salt, one-fourth spoonfuls of cream. Flavor it with a a note sealed with a Christmas seal; report here." of candied cherries, with leaves and teaspoonful of nutmeg (one teaspoonful of vanilla, and add chop- beneath that a doorkey, decorated Mr. Travers was the manager. stems cut from citron or angelica. ful of ground cinnamon and one-half ped nut meats until it is of the right with a bow of Christmas ribbon. am Miss Warren," Velverette nodded Very de icious cake can be made from teaspoonful of ground cloves may be consistency. Use the mixture as a Louise turned it over curiously, but "What does Mr. Travers wish?"

One-half cupful of butter, one and one- squares. Remove all the outside and angles, rounds, finger lengths or fancy still with her heart beating high. Did time or two. To-night she would be half cupfuls of sugar, three eggs cut round, dip in a soft boiled icing, shapes. (leaving out white of one for icing), and then roll in grated cocoanut. three-fourths cupful of milk, two and Serve on a plate covered with a white

## REFRESHMENTS.

Sweet sandwiches are especially Carol, sweetly carol yolks of three eggs, milk, and flour, convenient on those occasions when The happy Christmas time; sifted with baking-powder and salt. you wish to serve light refreshments. Hark! the bells are pealing Fold in the stiffly beaten whites of They are economical, too, since they Their merry, merry chime: eggs. Bake in two rather thick or are best made of thinly sliced bread a Carol, sweetly carol, three small layers. From the founda- day or two old, and require only a Ye shining ones above tion a delicious orange cake may be scant filling. Use brown or white Sing in loudest numbers, made, substituting orange juice for bread, and slice it very thin with a the milk and flavoring with the grated sharp knife. If you use butter, cream peel of one orange. To make the it before you spread it, and be sure

decoration from another, and make from my cakes a cake of your own.

In the entry her hands came to springing into strong relief. Yes, the grated rind of one orange. Spread served ginger and candied orange and had succeeded in it, and Profes a hysterical laugh. "Poor Ma!" she had so many things to the entry her hands came to springing into strong relief. Yes, sensical effect.

Try to make each sound you utter and had succeeded in it, and Profes and had succeeded in it, and Profes a hysterical laugh. "Poor Ma!" she had reached the edge of the world, and had succeeded in it, and Profes a hysterical laugh. "Poor Ma!" she had reached the edge of the world, and had succeeded in it, and Profes and had succeeded from my cakes a cake of your own. the grated rind of one orange. Spread served ginger and candied orange and had succeeded in it, and Profes- a hysterical laugh. "Poor Ma!" cupfuls of sugar, three eggs (leaving one of the icing recipes given for two ingredients very fine, and add the most patient secretary a writer us if one of the bosses should 'notice'

cious combination. Chop the two to- appreciation. Surely a girl with gifts | Christmas! Had Velverette, behind ful of pecans or hickory nut meats, The following recipe makes a degether in equal quantities, and mix in like these—real gifts—ought to bring those big glass doors which caged her a little light-brown sugar and cream plenty of Christmas joy.

Add the vanilla, milk and fourths cupful of butter, one cupful delicious. Use equal quantities of alflour sifted with the baking-powder of milk, the whites of five eggs, one monds and preserved or candied cherand salt, the nut meats broken into cupful of whipping cream, two and ries. Chop the cherries fine and pound small pieces, and then the stiffy beaten one-half cupfuls of flour (measured the almonds into a paste; mix the two had time to come and see her? And Her thin fingers nervously fluffed up whites of two eggs. Bake in an ob- after sifting), two teaspoonfuls of preparations, and add a teaspoonful of

Beat in confectionary sugar, a little at cupful of chopped maraschino a food chopper and by adding to each a time, until the icing is stiff enough cherries. Cream butter and sugar, cupful of the mixture two tablespoon- waiting. Louise pushed back her cof- girl on the third floor who did not to spread. If you prefer cooked ic- add milk, add flour sifted with baking- fuls of honey and one of orange juice, fee cup. She might as well open them dearly love Number Four, of the Suits ing, mix two cupfuls of sugar with powder and salt, and the flavoring. are unusually good. Chopped nuts, and get it over. one-half cupful of water and one- Fold in the stiffly beaten whites of also, can be added with pleasing re- They were a varied assortment. One "It's going to be a crush for the fourth teaspoonful of cream of tartar. eggs. Bake in two thick layers. To sults. Another good sandwich is made or two Louise put aside, with close- special sales, isn't it?" she whispered Boil without stirring until it threads, make the filling, whip the cream and by running dates and nuts through a shut lips. One, a cheap handkerchief "Say, Miss Warren, do you knowpour into the beaten whites of two sweeten to taste, add the nut meats, food chopper-half as many dates as from a notion-counter salesgirl for but of course you do!" She suddenly

> decorate with halved cherries and Quince jelly mixed with a few shred-dressed in Mollie French's handwrit- the third floor and began to drape ded mint leaves and spread on thin

the above receipt by leaving out the added if desired). Bake in a loaf filling between very thin slices of was driven to the note for explanation. "That you shall start me in my new

out a portion of the inner part and fill red wintergreen candies and leaves cut You can use marshmallows for sand- are so rich that we have nothing ex- sell lots of these pretty suits when I wiches by heating them in the oven cept ourselves to give. This that we take charge. Haven't you liked it up flavored to taste. Put to- A pretty idea for small cakes to until they are soft. Another good are sending with Christmas love is here, Miss Warren? Mr. Travers said gether and ice, decorating as before. serve with Christmas ices is this for filling consists of thick strawberry the freedom of our hearts and home. preserves into which you have worked It opens the door any hour of the day Miss Warren was not listening close-

Children always like a layer cake. baking-powder, the whites of five bread they will be more attractive if big, carefully printed "PIPPA," and able to persuade madam she was loveeggs. Bake in deep square tins and you trim the slices carefully round the a scrawl for "Boy, his mark." Layer Cake With Orange Filling .- when thoroughly cool, cut in two-inch edges and cut them into squares, tri- For five minutes -- ten-Louise sat looked hideous. She had been sick a

# Christmas Candiers of for good little boys and girls &

spoons butter, 1/2 cup hot water, chop- in oven until brown. Put on brown time. When all the syrup has been ped nuts. Put water, sugar and but- paper to absorb grease. Sprinkle used, keep beating until the mass beter in saucepan. Stir only until dis- with salt. solved. Boil until hard lump is form- Glace Fruit and Nuts-1 lb. sugar, nuts, mix thoroughly, and place by ed in cold water. Remove from fire, 1 cup water, 1/2 cup vinegar. Boil the spoonful on a greased platter. pour over nuts on geased plate.

walnuts (whole), icing sugar. Wash gar. Boil till it begins to change Maple Puffs-1/2 lb, maple sugar. sugar till well covered.

fire. Add nuts and beat till thick. Turn into pans, cut while hot. Pour on greased plate. Mark in Fondant-2 cups white sugar, 1/4 twelve puffs.

squares before cold. way as the fudge, omitting chocolate let cool, beat hard till white, add flav- cream of tartar, 1/2 cup vinegar, 1

and using brown sugar. 1/2 cup water, butter size of walnut, checolate over it. 1 teaspoon vinegar. Boll all in- Candy Puffs-1 lb. sugar, 1 cup wa- will spin a heavy thread. Remove calory of protein per pound of body singing!" gredients until a little hardens in cold ter, whites of 2 eggs, 1 cup chopped from fire and when it no longer boils weight. This would be about half an Slipping unobtrusively back through Come again and follow the star water (about 20 minutes). Pour into nuts, 1 teaspoon flavoring. Boil add the cream of tartar and flavoring. ounce of protein for a child weighing the crowd, her heart lifted its silent almonds by putting in boiling water. very stiff. Pour the syrup slowly This will make two pounds,

water and sugar until mixture hairs Make the puffs the size and shape of Stuffed Dates-1 lb. dates, shelled when dropped from fork. Add vine- a large egg.

2 squares Baker's unsweetened choco- Peanut Brittle-Wet 3 cups sugar, Beat whites very stiff, gradually add late, chopped walnuts. Put all but with hot water, let it melt over a slow the hot syrup, beating all the time. nuts in saucepan. Stir continually fire, cook gently without stirring un- When the mixture begins to stiffen until dissolved, then stir often until til a little dropped into cold water add the other ingredients. Beat unsoft lump is formed when a little is hardens quickly. Add a cup of til it will hold its shape. Place by dropped in cold water. Remove from roasted peanuts. Do not stir much. tablespoonfuls on greased paper and

cup water, pinch cream of tartar, 1 Ice Cream Candy-4 cups granu-Maple Cream-Made in the same teaspoonful essence. Boil till it hairs, lated sugar, 1/2 cup water, 1 teaspoon oring, pour into bowl and knead with tablespoon glycerine, 1 teaspoon flav-Butter Scotch-1 cup brown sugar, hands into a loaf. Pour melted oring. Boil sugar, water, vinegar and

dates in warm water, remove stones color. Place over pan of hot water. lb. brown sugar, whites of 2 eggs, 1 and insert a walnut. Roll in icing Drop in nuts or fruit, remove with cup chopped nuts, 1/2 cup chopped figs, fork and drop on buttered plate. 1/2 cup chopped citron, 1/2 cup raisins. Checolate Fudge-2 cups white su- Grapes, slices of orange, walnuts, etc. 1/2 cup water. Boil the sugar and gar, 2 tablespoons butter, 2-3 cup milk, are delicious served in this way. . water until they spin a heavy thread. let stand until stiff. This will make

glycerine together until the mixture

Taffy-2 cups brown sugar, 2 table- | Add 1 teaspoon butter. Move around | over the beaten eggs, stirring all the gins to harden, then add flavoring and

CHRISTMAS CAROL.

Carol, sweetly carol, A Saviour born to-day; Bear the joyful tidings, O bear them far away: Carol, sweetly carol, Till earth's remotest bound

Shall hear the mighty chorus, And echo back the sound. Carol, sweetly carol. Carol sweetly to-day; Bear the joyful fidings, O bear them far away.

Carol, sweetly carol, As when the angel throng O'er the vales of Judah Awoke the heavenly song: Carol, sweetly carol, Goodwill and peace and love, Glory in the highest

To God Who reigns above. Carol, sweetly carol, &c.

Carol, sweetly carol, &c.

#### ----THE CHRISTMAS GIFT.

ever was graduated. Had not Jocelyn dom. Reynolds invited her to her big Christ- There was a subdued stir in the dainty bag she sent her. And up in past, hesitated and turned back for

Beat until thick, and add flav- broken in small pieces, and the chop- nuts-and adding to each cupful of the whom she had done one or two little slid on her way, smiling back half-

our names." And below followed the breast. She had made blunders, she

Mollie really mean it? Was there any- transferred to some less important one in all the city who would really let station or given notice. This was the Sugar growing, next to mining, is her "run in" as everyone used to do at pretty little Manda Stuart who was one-half cupfuls of flour (measured doily; decorate with sprays of holly. the greatest industry in South Africa. home? Doubting and half-afraid, winning her way as a good sales-Louise threw on her wraps and hurried woman. Somebody had praised the to the car. Twenty minutes later she girl just last week. She had a trim had opened the door and stood in Mol- little figure, a coaxing way, bubbling lie's little hall. Somewhere upstairs vitality. She pleased customers.

was true-and Christmas had come!

#### CHRISTMAS CAROL

'No room' within the dwelling For Him Whose love exceeling To earth from heaven brought Him, Who counted not the cost

'No room'; so to the manger They bore the kindly Stranger; But angel hosts attended. And angel voices blended. Whilst on His mother's breast

To seek the lost.

He lay at rest.

'No room': O Babe so tender To Thee our hearts we render. Not meet for Thy possessing, Yet make them by Thy blessing A home wherein to dwell.

Infants and children require one

## ON THE EDGE OF THE WORLD

The Elder Saleswoman Realizes, With Radiant Thankfulness. That Her Star Is Not Setting.

66 MUST you go now, Velverette? Fate meant to push her off. What did Christmas, and certainly a large share too much of Providence!" Mrs. War- if need be but there was Mother! God line ren glanced contentedly at Velverette. must hear her cry for help. "There are not many in this sad old Prayer died from her soul at the the honors and work should rest on a world as happy and blessed as we. And entrance to the lace-curtained alcove to-morrow is Christmas Day! We where so many of her hours had been you will add your mite to the general

must have a feast, Velverette!" Had she ever been gay and vivid like confident, already successful.

to-morrow we'll have our little spread fresh young loveliness.

there at the shop! What if things Louise Moulton ate her Christmas happened as in stories? What if one

sor Spenser's gift of his own book, "To whispered. "God take care of both of

from the street, much for which to re-And there were the girls, too. Her joice? For twenty years at these class was the most loyal class that portals she had surrendered her free-

Betty Newell, in all the excitement of the gray locks at her temples as she her brand-new engagement, remem- donned the smile she was expected to pose you are fired?' bered Louise's favorite colors in the wear. Patty Prince, cash, brushed

she heard splashing and laughter. Miss Warren's hand fell away from "Mollie," she called, "the door open- her pounding heart and went up mechanically to fluff her gray hair. Then From above came an exclamation of she said in the voice of twenty years pleasure. "Come and find us, dear," of trained service, "Very well, Miss she came to on the street, holding Carried On By the Aid Of Carrier-Mollie called out to her; "the baby's Stuart. You may hang up your wraps having his bath!"

She was at the rear door and Brunner Swiftly Louise ran up the stairs. It are idle I will show you. This tag, was saying something which presently When we open our newspaper and

presently. People crossly mussed and I've a better position in view. May- stop to consider the wonderful devel-

purchase or apology. Toward those who never sought Him, clumsy. At the lunch hour she found comforting bulk. "Coming up. not days' wonder in the old days, when a ed each other for years, but marriage His hand. I am sorry that I doubted." the financial markets, and was much on his wages, was out of the question. "Whose funeral?" he demanded at sight of her face. "Tired? Cheer up,

pal! It can't last always!" drink. "Thank you, Tom!" she whispered back. "Yes, I'm tired clear to should be so fussy and hard to please,

"Hard to stand sometimes," he nod- Christ the babe in the manger born. ded. "But be a 'Little Cheerup.' Keep

By Rose Willis Johnson It is hard that we cannot be it matter for herself? She could fight of appreciation goes to the girl who together but we mustn't ask along somehow, go to the poorhouse can entertain her folk in the musical

spent. Hate is not the atmosphere of entertainment this year. Velverette stooped, securing the prayer. Like a deadly miasma this straps of her lunch box. Like her strange emotion suddenly enveloped does not necessitate hard trainingmother, she was frail and fading. Her her as through the lace she gazed at many of our most delightful singer's name was a touch of Fate's irony, the new saleswoman, smiling, self- have had very little tuition-and much

the patch of bloom in memory's gar- In her brief withdrawal Mrs. Wood sympathy and expression that one can den? Long ago she had exchanged Levison had come up. Mrs. Levison put into it rather than to vocal ex-Eden for factory-smoke and city pave- was the customer who must be pleas- cellence. ments. She had sacrificed youth and ed! And she wasc pleased! Manda Of course voice does play a big part, had effected a sale and Mrs. Levison but that fact should not deter you "Yes, Ma, we are very happy and was looking kindly upon the girl's from practising up some of those good

and be merry together. The shop "I see Mr. Harris has made a welcloses for the day. Don't be lonesome come change here," she was condenow and don't let anything bother scending to say, her words perfectly breathing. You should breathe in audible to the one who paused at the deeply and evenly through the mouth, "What could bother me?" the old door. "The person formerly in charge lady retorted. "Haven't you been my was most uninviting, a constant exhisea-wall since your father died? Run bition of over-taxed vitality. You. along and don't be too gay and pretty my dear-what is your name? I shall certainly call for you in the

Miss Warren's glance dropped to the floor unseeingly. Her face was gray, all the fine lines of her years it is allowable in singing, though on

Frailty and fading charm must give way to youth. It was Time's sentence It did not matter except for mother at home, drinking her tea, knitting socks for the soldier boys, secure be-

At closing time she was not surprised when a "cash" stepped from the elevator and came to her. "Number Four," she whispered importantly, "Mr. Travers told me to say Mr. dropped sibilantly. "You don't sup-

Miss Warren grew whiter as the hild trod upon nerves aching from long-sustained anxiety. What mattered a record of long and faithful able to Harris & Son. When one ceases to be valuable, one steps aside. summons, two red spots glowing in the board, and perhaps would-be singher face's pallor. "You sent for me, sir?" she asked. "I am Number Four, Miss Warren, of the Suits De-

chair and regarded her attentively. been steeped. Jot this down in your "Sit down," please," he said. "We note-book will come to business. There has happened a slight irregularity. I meant to see you this morning. You are not strong, Miss Warren? Travers reports twice lately you have had to relieved to go down to our hospital." A sweet Child lies therein,

She bowed. It was hopelessly true. Surprisingly gentle were the next words. "You have been with us a A little Child with a heart so large long time, Miss Warren. Twenty years, our books say. That is a long record of faithful service!'

evident you are no longer able to give They would turn Him out, if they only ing yourself on the breakers-which "In short, you do not need me any

He tapped the desk pensively. "That is about it! You will be paid two weeks in advance, in lieu of warning. Though we feel our interests require fresher talent, more vigor, we certainly appreciate all you have done in the past. We have arranged what The more we will take Him in; we think a liberal life-annuity and factory, for this is to be our future policy. The provision frees the really big years of your life, a condition your faithful industry has well earned May I wish you a full and gracious

Christmas, my friend?" Not knowing how she answered cleared into speech. "I'm so glad, learn what is going forward in the ut-The usual Special overtook them Velverette! You'll get strong now, termost parts of the earth, we seldom tried on garments, retreating without be our star is coming up over the opment there has been in the collection

edge of---" Miss Warren's head ached and a She fell to laughing and crying A news agency is an accepted fact curious trembling made her hands softly, hidden from view by his big, to-day, but it was considered a nineshe could not force herself to eat so going over the edge!" she whispered, certain young English bank-clerk was she slipped off to the basement where "Tom, O Tom! Now I know God's struck with the idea of sending news Brunner was serving hot coffee in tiny good world has no edge. It is glor- from one place to another by means of gold-banded cups to the restless tide lously round and always we may go mail-coaches. His chief idea was to of patrons. She and Brunner had lov- on, under the protecting shadow of supply information as to the state of

### THE MAGI.

Melchfor, Jasper, Balthasar, His smile helped more than the hot These were the men who followe the star:

the soul. I don't see why people who These were the men who came of old have so much of life's good things, Bearing frankincense, myrrh and gold

Unto Him, on That far-off morn. Melchoir, Jasper, Balthaser,

DO YOUR SHARE.

Everyone wants to do their bit

But it is not at all necessary that limited few. Make up your mind that

To give pleasure to your audience of the success of a song is due to the

old songs that always find favor at

The first point to bear in mind i and you should phrase your song sensibly. The reason why many untrained singers find their efforts fall flat is because they breathe at random, without a thought of the sense of the story. One would never think of breaking up a sentence into untidy,

hit the front part of your mouth. Notes which emanate from the back of sound, and singing then becomes hard

work instead of pleasure. Don't be afraid to open your mouth well and to pronounce each word very distinctly. Good notes are of no avail are singing about.

Above all, be your natural self and back to your audience, for the greater

elaborate songs indifferently sung. and be particularly careful not to at tempt or strain after notes or effects in singing that are beyond your scope

sistance when they make their first plunge. Before singing, it is an excellent plan to drink a glassful of cold

A Holy Child come down to earth

It takes the whole world in

to take in that little Child

We will think of the Child, and the

When our hearts are full of the Holy

THE FIRST NEWS AGENCY

Pigeons and Horses.

patronized by private individuals, and especially stockbrokers.

He then extended his range, and by means of carrier-pigeons, who carried little silk bags round their necks, containing news items written on thin paper, he gleaned news from the Con-

Only the invention of the telegraph put a stop to the pigeon news carrying, although, when the invention was in its infancy, it was supplemented by both pigeons and relays of horses.

Squirrels aren't the only animals water (about 20 minutes). Pour into squares. Sugar and water until they form a buttered time and mark into squares. Salted Almonds. Blanch 1 cup Salted Almonds. Blanch 1 cup heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Salted Crant to the world from its world from its world from its work re- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Salted Crant to the world from its work re- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the edge of the world and buttered platter, and fifty pounds. This amount of pro- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the edge of the world and buttered platter, and fifty pounds. This amount of pro- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the edge of the world and buttered platter, and fifty pounds. This amount of pro- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the world from its work re- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the world and buttered platter, and fifty pounds. This amount of pro- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the world and buttered platter, and fifty pounds. This amount of pro- heavy thread of the world from its work re- heavy thread. Beat whites of eggs when sufficiently cool, pull until white. Had come to the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of the world from its work re- heavy thread of that are laying by a store of nuts this