

FOR YOUR Christmas Dinner

Cranberry and Orange Cocktail.
Chicken Rice Soup.
Celery.
Baked Chicken Pie.
Cranberry Sauce. Creamed Parsnips.
Celery and Apple Salad.
Plum Pudding.
Rolls.
Coffee.
Mixed Nuts and Raisins.

Cranberry and Orange Cocktail.
Put one-half cupful sugar and one cupful water on and boil five minutes; add one-half cupful cranberry sauce and cool. Chop the oranges very fine, pour into ice cream glass or tall cocktail glass and pour over the cranberry. This must be served very cold. Cranberries are taken from the cranberry sauce.

Chicken Rice Soup.
Put the back, neck, wing tips, gizzard, liver and heart on with one and one-half quarts cold water, adding a small piece of onion and a bayleaf. Cook slowly one and one-half hours, remove bayleaf, add one-half cupful well washed rice and boil thirty minutes. Add one teaspoonful salt, a dash of white pepper and one teaspoonful chopped parsley.

Baked Chicken Pie.
Purchase a nice, plump four pound chicken; singe, draw and clean the same as usual. Disjoint and cut the breast into four pieces, cut the thigh and leg apart. Put on with boiling water enough to cover and boil two hours. Add a quart of raw white potatoes, washed, pared and diced. Boil twenty minutes, or until the potatoes



One of the Holiday Favors.

are tender. Add two tablespoonfuls of onion, one and a half tablespoonfuls of salt, one-fourth teaspoonful of pepper and a tablespoonful of chopped parsley. Boil five minutes, then add two tablespoonfuls of flour mixed with a little cold water and boil three minutes. Pour into baking dish, which has been lined with dough, cover with dough, brush the top with a little cold milk and bake twenty minutes in a moderate oven.

Crust.—Sift two cupfuls of flour, two teaspoonfuls of baking powder and a teaspoonful of salt into bowl, add a tablespoonful of lard and rub in lightly. Add just enough cold water to hold together. Roll out on floured board and line bottom of dish with half, then cover the pie with the other half.

Cranberry Sauce.
Wash and pick over a quart of cranberries and put on in agate saucepan with two cupfuls of cold water. As soon as they come to a boil mash and add two cupfuls of sugar; boil one minute. Strain through wire strainer and put in glass bowl.

Creamed Parsnips.
Wash and scrape three large parsnips, put into cold water. Cut the parsnips into three parts lengthwise, then cut into three inch pieces. Cover with boiling water and boil thirty-five to forty minutes without a cover, or until tender. Drain, put into baking dish, pour over the cream sauce and sprinkle with a tablespoonful of bread-crumbs and place in oven to brown.

Cream Sauce.
One tablespoonful of butter, a tablespoonful of flour, a cupful of milk, a teaspoonful of salt and a dash of white pepper. Put the butter into a saucepan, add the flour, mix well, then add the cold-milk slowly, stirring until smooth and creamy, add the salt and pepper and boil three minutes.

Delicious Fruit Sauce For Plum Pudding.
Boil together one cupful of water and two of sugar for ten minutes. Thicken slightly with three level teaspoonfuls of arrowroot or two teaspoonfuls of cornstarch mixed with a little cold water, simmer five minutes, then add a half cupful of candied cherries cut in halves and a few pistachio nuts quartered. Flavor with nutmeg or vanilla, as preferred.

Although the woman behind the broom may not draw a large salary, she raises a lot of dust. The hardest work some men do is to invent excuses to keep them from exerting themselves.

Christmastide

THE blasts of winter are fierce and cold. The snow lies deep over hill and wood. But a star shines bright through the deepening gloom— Room for the Christ Child, room!

Where man's distrust and his greed for gain Have frozen the floods of tender rain Till never a flower of hope can bloom— Room for the Christ Child, room!

In homes that deepest griefs have borne, 'Mid silent forms of those that mourn, In the shadows that gather around the tomb— Room for the Christ Child, room!

Where nations are warring, life for life, And a cry rings out from the fearful strife As a dying people sinks to its doom— Room for the Christ Child, room!

Room for the shepherds of Bethlehem, Room for the angels who sang to them, Room for the light in the wintry gloom— Room for the Christ Child, room!

—Willis Boyd Allen

When Sending the Gift

The humblest gift goes forth now a-days on its Christmas travels in decorative dress. No one thinks of sending a Christmas package in ordinary store wrappings, and each season there are fascinating adornments for the inside and outside of a package.

The ordinary gift has inclosed in it a Christmas card—if the visiting card is used the title is stricken out—with appropriate decoration. Among the new designs is one with a miniature tree at one corner and a steaming plum pudding at the other, connected by a Merry Christmas scroll. For the children is a holly-bordered card with Santa Claus filling the stocking before the open grate. In good taste is a green holly wreath tied with a red bow, and for the best gift is a mistletoe card.

Christmas Trees No Loss

Persistent endeavor on the part of the advocates of conservation of the timber supply, says the Providence Journal, has greatly reduced the losses reported during the holiday season in the northern forests.

In the Adirondacks, for example, it is stated that the cutting of Christmas trees valued at \$1,000,000 has caused no damage, because judgment was exercised in the selection of the evergreens to be marketed. Instead of denuding large areas, as in previous years, only the young growth that interfered with the development of the largest and best trees was removed. The systematic selection of Christmas trees thus benefited the forests by giving more light and air to the more valuable timber.

It is regretted that the simple and sensible rules now being followed in the Adirondacks were not observed many years ago. Millions of good trees have been lost through ignorance and carelessness of the owners of woodland. At Christmas time the custom was to strip the ground—there was no thought of the future. The lumbermen were no less destructive—the mature trees were sent to the sawmill, while the smaller growth was cut down and burned "just to get it out of the way." The reform was late in coming, but it is fortunate that at last there is appreciation of the practical benefits of conservation in the woods.

Christmas Two Centuries Ago.

A writer, who signed himself Thom as North, gives a rather lively picture of English Christmas observances in the reign of George II. "My house, sir," he writes, "is directly opposite a great church, and it was with great pleasure I observed from my window last Christmas day the numerous poor that waited at the doors very liberally relieved, but my joy was soon over, for no sooner were the charitable congregations dispersed but these wretches, who before appeared the very pictures of misery, forgot their cant and fell to quarrelling about the dividend. Oaths and curses flew about them very plentifully, and passion grew so high that they fell hard upon one another's faults. In short, sir, I learned from their own mouths that they were all impostors, both men and women."

If a man should learn to love another woman, it is usually because his wife makes the lessons easy for him. It isn't so easy to fool a man who knows himself.

FOR YOUR Christmas Dinner

Oyster Soup. Crisp Crackers.
Celery. Salted Almonds.
Roast Stuffed Turkey. Giblet Gravy.
Cranberry Jelly.
Mashed Potatoes. Turnips.
Onions in Cream.
Lettuce or Roman Salad.
Plum Pudding or Mince Pie or Ice Cream
With Cakes.
Nuts and Raisins. Crackers and Cheese.
Cafe Noir.

The oyster soup should not be too rich. A number of big plump oysters must be used, but care should be taken not to make the first course too heavy, for the ideal dinner is not what one would characterize as a light repast. A good sized bird should be selected—one between eight and twenty pounds—and care should be exercised that the fowl is not more than a year old. After the turkey is carefully cleaned stuff it with a mixture of stale bread, chestnuts, bay leaves, a dash of cayenne, some fresh (not cooked) celery and a trace of onion. Inasmuch as oyster soup is served as the first course of this dinner it is not deemed expedient to use oyster stuffing for the turkey.

In cooking the bird care should be taken that it does not remain too long in the oven, for this will render the meat dry and tasteless. The natural juices of the fowl are what render its flesh so delicious, and superroasting will dry these up. The turkey should be cooked in a moderately quick oven until the skin is a beautiful rich brown. Frequent basting will do much toward preventing the meat from drying up.

The mashed potatoes, turnips and creamed onions have been chosen with an eye to supplying the other food ingredients necessary to the main course



For Christmas as Well as Thanksgiving.

of the dinner. If any other dishes are substituted they should be of the same general variety.

As a dressing for the lettuce or romaine salad use French cheese or French with the addition of Roquefort. Either of these dressings is comparatively light and will add a touch of variety for the stomach, which ought to be so well filled by this time that it will need coaxing in order thoroughly to enjoy its food.

For dessert make your choice of three dishes, any one of which will dovetail into the scheme of the ideal dinner. Those who pay particular regard to the traditions of Christmas dinners do not think that a meal of this kind is complete without plum pudding. Therefore in this dessert included, although with some misgivings, for it is not what might be called easily digested. The alternative of mince pie—made with home prepared mince and light, flaky pastry—or ice cream with fancy cakes is suggested, the latter being probably the best of all three when viewed from the standpoint of digestibility.

To cover the breaks in the conversation which must follow a meal of this weight serve bits and raisins and cheese and crackers, with black coffee as the final course.

This dinner is so well balanced—its ingredients are so well selected—that interior disorders are not likely to follow in its train, provided these present do not overeat, a contingency which is extremely probable when one considers the tempting nature of the menu.

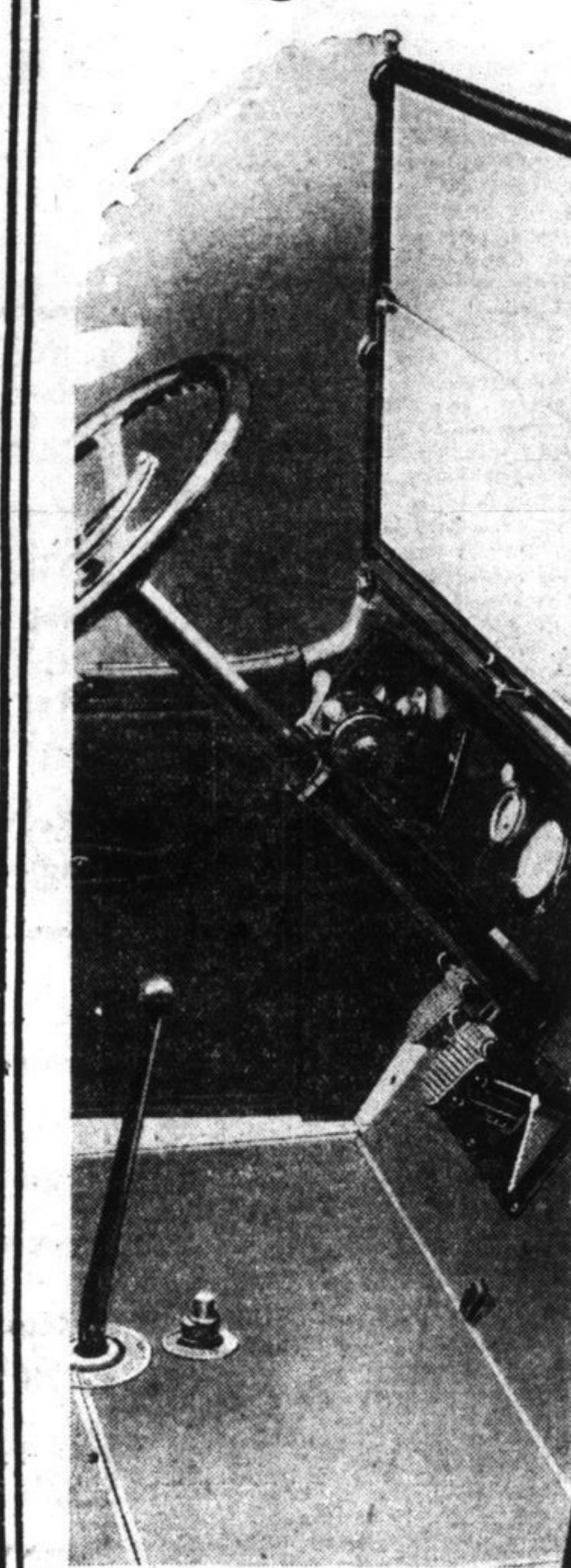
Holiday Logic.

When the time comes to prepare the Christmas dinner these notes will prove helpful:

- Invitations—time of dinner.
- The guests.
- How to seat them and how to serve them.
- The menu.
- The table decorations.
- Place cards, toasts, etc.
- What plates to use for each course.
- What other plates, dishes, etc., for the food.
- How the food should be dressed.
- What tablecloth, napkins, centerpiece, etc.
- Have everything handy.
- When to clean silver and get things ready.
- The instructions to the maid.
- Odds and ends to be done.
- Last things to see to and tell husband to do.

Cigars are often alluded to as "weeds," and the reason is obvious. A first love is not the last, and the last always knows it's that way. The woman who hesitates usually has an impediment in her speech.

REO



"When in Doubt, Push Both Feet"

THAT'S ALL YOU NEED TO KNOW to drive Reo the Fifth, "The Incomparable Four."

THAT'S ONE REASON WHY this great car is so popular with women drivers—its simplicity and certainty of control.

"HANDLES JUST LIKE my old electric," exclaimed a prominent society woman when, after much hesitation, she essayed to drive her husband's new Reo the Fifth—and found to her surprise and delight that it was just as easy to drive a Reo gasoline car as it had been to drive her poky old electric.

YOU SEE, THE TWO foot pedals are both "brakes"—and the left pedal also releases the clutch. Push half way—clutch releases and car coasts freely; push further and you set the "service" brake. Right foot sets the other or "emergency" brake.

NOW HERE'S THE DIFFERENCE between this Reo control and others:

ON OTHER CARS you must think of several things at once. Of course after a few weeks driving the various operations become practically automatic. But meantime—you may pay the price of the car for an accident, and a new radiator or fender is the frequent result of learning on most cars.

"STANDARD PRACTICE" controls one brake by a hand lever; the other by the right foot; and the clutch pedal is controlled by the left foot.

TO STOP QUICKLY and hold the car on an incline, you must perform three operations at least—release clutch and set two sets of brakes—one with the foot, one with the hand.

DRIVING REO THE FIFTH is simplicity itself to the novice—for all you need to know is "if in doubt, push both feet." Car stops—and nothing happens, you know, when you are standing still.

THE VERY FACT that you don't have to think which foot; nor need to use your hand at all; but can keep both hands firmly grasping the wheel, where they ought to be—till the emergency has passed—makes this the safest, simplest car in the world to drive—bar none.

JUST TRY IT yourself—if you have ever driven any car you need absolutely no instructions. Glance at the index plate that surrounds the "one rod" control lever—and you are an expert Reo driver from the instant.

IS IT ANY WONDER the demand for this Reo the Fifth has always been greater than the possible supply?

SIMPLICITY OF CONTROL—and low cost of upkeep are the two chief reasons.

THE PRICE—\$1225, f.o.b. Lansing, duty paid, is the other reason—for the quality, the bigness, and the luxurious riding qualities of Reo the Fifth at the price, makes this car "The Gold Standard of Values" among automobiles.

"THE GOLD STANDARD OF VALUES"

REO THE FIFTH

"The Incomparable Four"

At a time when there seems to be no agreement—no unanimity of opinion—among automobile manufacturers as to which type of car will make the strongest appeal to popular fancy and attract that class of buyers who are always willing to experiment with something new—in blissful ignorance of the probable cost of doing so!—the more discriminating buyers seem to appreciate a concern that offers as its chief arguments just Service, Satisfaction and the Minimum of Maintenance Cost.

This is the sixth season during which the Reo the Fifth has maintained its supremacy among five passenger motor cars. Price, \$1,225, f.o.b. Lansing, Mich., duty paid.

More than 1,500 Reo dealers handle Reo cars throughout the country, and no matter where you may be, any one of them is ready and eager to give you instantaneous and courteous service and at rates you will approve of.

The Reo the Fifth—First cost, opera-

tion and maintenance cost, all considered—is the greatest automobile in the world, bar none. See it at our garage.

THE NEW REO SIX

The 1916 "Fashion Plate."

In mechanical excellence, in value given, in body design—in fact, in all that goes to make a car attractive to a man of discrimination—the Reo Six sets the fashion.

This beautiful, new, seven-passenger, "sheer-line" Reo car sells at \$1,700. It is a car to be proud of.

REO TWO-TON TRUCKS

For heavy duty work this car excels. Here is where reliability and cost of maintenance count most, and right here the Reo offers unparalleled service. Reo engineers have produced a special car for a special need, and at a price not excessive, \$2,280.

For lighter delivery work there is the Reo 3/4 ton speed wagon—fast, dependable, cheap to operate. Price, \$1,425, duty paid.

REO

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