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THE CHRISTMAS SUPPER

(From The Ladies' Home Journal.)

If the Christmas dinner has been enjoyed early in the day and partaken of to the fullest extent possible, one wishes "just a little something" when the usual evening-meal hour comes around. This is the time when the Christmas cake is most enjoyed served with coffee, in either American or foreign style, or with a delicious refreshing drink which might be called:

Orangin. Place in the bottom of a punch bowl two quarts of well-frozen orange water ice. Onto this pour the contents of a sufficient number of bottles of ginger ale to cover. As the orange ice softens it will come to the top and float in little junks like real ice. Freshly-made cold tea may be used in the same way in place of the ginger ale.

A Coffee Dainty. Put one cupful of freshly ground coffee and one teaspoonful of vanilla extract in a double boiler. Pour half a pint of heavy cream and half a pint of milk over it and let it cook until near the boiling point; then strain. Beat the yolks of six eggs with a quarter of a pound of powdered sugar; add to the coffee; stir until it thickens. Pour into serving glasses, chill thoroughly, and serve topped with a big spoonful of whipped cream.

Sometimes a bit of unusual kind of bread or hot gingerbread with sweet butter is all one wishes, served with the tea or coffee, or a tasty sandwich.

Cheese Fingers. To two tablespoonfuls of butter add one cupful of grated cheese, one cupful of flour and a little salt. Mix, roll out to about a quarter of an inch in-thickness and cut into six-inch lengths. Lay on a greased baking sheet without touching and bake in a moderate oven.

Tasty Toasted Sandwich Filling. These sandwiches are excellent with a simple salad and are much liked by men. You will need one cream cheese, one large tablespoonful of butter, one tablespoonful and a half of grated onion, one heaping teaspoonful of French mustard, half a jar of anchovy paste, one small teaspoonful of paprika, a little salt and about one teaspoonful of powdered caraway seed. (Any chemist will powder caraway seed.) Blend all well, and spread on thinly sliced toasted white or brown bread for sandwiches.

This filling may also be used for canapes, with a thin slice of tomato placed on top and covered lightly with mayonnaise; garnish with minced chives and slices of pimento olives.

Olive Sandwiches. Chop pitted olives rather fine; add a saltspoonful of onion juice and a dash of paprika; mix with heavy mayonnaise that has been made with tarragon vinegar. If chives and fresh tarragon leaves are at hand mince and use them instead of the onion juice, making the mayonnaise with lemon juice instead of tarragon vinegar. Onion juice is easily obtained by cutting a slice from the root end of an onion; draw back the skin and press the onion on a coarse grater, working with a rotary motion.

Tomato Toast. Mix to a smooth paste equal quantities of butter and finely grated cheese and spread on thin slips of crisp toast. Have ready some slices of broiled tomato. Lay one on each strip of toast, sprinkle lightly with minced parsley, and heat in the oven before serving.

Orange Gingerbread. Mix these seven ingredients together: Two cupfuls of yellow corn meal, half a cupful of molasses, half a cupful of sugar, four tablespoonfuls of melted suet, one teaspoonful of salt, one cupful of sour milk and one cupful of sweet milk. Place them in a double boiler and cook over hot water for ten minutes after the mixture becomes hot. When cooled, add one cupful of wheat flour, one teaspoonful and a half of soda, one teaspoonful of ginger, one teaspoonful of cinnamon and half a teaspoonful of cloves, sifted together thoroughly; then add the rind of one grated orange, or half a cupful of orange marmalade, and one well-beaten egg. Bake for thirty minutes in a moderate oven.

The more fruit and green vegetables one can present at the supper hour the better, and the salad gives us the best opportunity for this. Here are few cooling salads that also carry out the Christmas colors of red and green and are pleasing to the eye as well as refreshing to the palate:

Sweet-Pickle Beet Salad. Select small canned beets of uniform size. Scoop out their centers and fill with chopped sweet pickles. Cut lettuce into narrow strips with the scissors, arrange in nestlike heaps on a plate and place therein three of the stuffed beets. Make a boiled dressing without eggs, tint it green with pure vegetable coloring, using plenty of oil or butter, and pour it over the beets.

Apple Bloom. Core bright red apples, leaving enough of the core at the base to hold the apple intact after being slashed into eight sections, allowing the sections to fall apart just enough to suggest a flower. In this center put a large spoonful of salad made of chopped English walnuts, celery and stuffed olives. Top with green mayonnaise. Let the apple rest in a nest of lettuce.

Love Apple Salad. Make a firm tomato aspic by pouring one pint of hot tomato juice over one tablespoonful of gelatin soaked in a little cold water. Season highly with salt, pepper and onion juice and pour into cups to mold. At serving time turn out on a lettuce bed and hollow out the centers. Fill with peas marinated in oil and vinegar and put a spoonful of green mayonnaise, capped with a stuffed olive on top.

Irish Folly. With a potato-ball knife scoop out small balls from cold boiled potatoes, or mold cold mashed ones into marbles. Dip into mayonnaise, then roll in grated onion and minced egg. Dip again into the mayonnaise and roll in minced parsley and pickles. Heap on a bed of green and decorated with strips of pimento.

Peach-Stone Salad. Drain a can of large solid peaches. Lay one half nest of lettuce strips and fill the cavity with a ball of chopped almonds, dates and candied cherries. Surround the ball with a whipped-cream mayonnaise tinted green.

Christmas Lily. Roll a lettuce leaf into a cornucopia shape and confine it with a toothpick. Fill with red cabbage and pimientos that have been ground together and mixed with mayonnaise. Have several cabbage strips extending outward to simulate pistils.

Red-Hot Poker. Mix together one cupful of mashed potato, tomato pulp dained free of seeds and juice, a spoonful of onion juice, the same of minced parsley, salt, a dash of Cayenne pepper and thick mayonnaise. Press this mixture into the hollow side of crisp celery stalks and arrange three in triangular form on a bed of lettuce.

For something a bit unusual and novel, try these three delicious recipes:

Baked Oranges. The firmest quality of oranges should be used. Peel four oranges carefully, removing all bitter substance left after peeling the fruit. Slightly separate the sections at the top and insert three almonds in each orange. Place in a small stewpan and sprinkle well with one cupful of sugar; add water as for baked apples, and bake in a slow oven for one hour to one hour and a half to prevent burning. Serve hot, using half a cupful of marshmallow dressing.

Christmas Dreams. Prepare small rounds of bread toast delicately and butter on both sides. Have prepared one cream cheese, softened and rubbed smooth with one dessertspoonful of cream and one dessertspoonful of vinegar. Chop one sweet pepper, half red and half green; mix with the cream cheese. Spread rather thickly on the rounds of toast and place in a hot oven for five minutes. Serve hot or cold. These are much liked and easily made.

Orange-Cocoanut Cream. Mix one grated coconut, one cupful of sugar, the beaten yolks of four eggs, the juice of three oranges and the juice and rind of one lemon. Add this beaten mixture to one pint of boiling water in which has been dissolved one ounce of granulated gelatin. This must be chilled and served in the hollow orange shells.

ENGLAND AND U. S. BANNED CHRISTMAS

Old Country Parliament Did away With Celebration of the Day.

England abolished Christmas once, in 1643, when parliament did away with any celebration of the day. The king protested, the people stormed, but parliament stood firm and for twelve years there was no celebration of Christmas, everyone who attempted to celebrate being arrested and fined.

Massachusetts followed suit in 1659, when the general court enacted that "anybody who is found observing, by abstinence from labor, feasting, or any other way, any such day as Christmas Day shall pay for ter and for years never recognized

OUR CHRISTMAS CELEBRATIONS ORIGINATED IN DISTANT PAST

The customs which mark the Christmas season have a great similarity in all lands which observe the day. Everywhere it is a time of good cheer, of feasting and often drinking, of decorating with flowers and greens, of singing and of making presents to friends and to the needy. There are many little customs belonging to the Christmas celebration which are peculiar to one country or even to one small section of it, but the general idea of having a good time and of helping your neighbors to have a good time is the underlying principle of the holiday season everywhere.

Scholars have argued and quarreled for centuries, and are still at it, as to whether the birth o Christ really occurred on December 25. Arguments have been brought forth, which some regard as conclusive, to show that whatever was the date of Christ's birth, December 25 could not be correct. The reason for the celebration at this time it is generally agreed, is that at the time of the introduction of Christian deligion nearly every land held a festival near the end of the year, and it was easier to invest pagan celebrations with Christian significance than to destroy the old ceremonies and establish entirely new ones.

One of The Explanations.

Christmas comes at the time of the winter solstice when the sun has reached its lowest point in the heavens and is just beginning to climb upwards. The feelings of all mankind, which have been depressed by the gloom of the sky and the sterility of the earth, are naturally of rejoicing that conditions are on the mend. This seems to be the reason for the celebration which marked this season of the year in almost every country before the coming of Christianity, and the celebration of Christmas on Dec. 25 now.

The Teutonic races all observed a sun festival at the time of the year. They said that Freyer, the sun god, awoke and lighted up his wheel once more, and was drawn over woods and meadows in his ship by a boar with golden bristles. The Saxon sun festival was Yule. The Norse honored Thor. In the woods of Britain, long before the Saxons came, the Druids celebrated their peculiar festivals. All these celebrations were characterized by much eating and drinking, and much resembled the Roman Saturnalia.

That the early Christian leaders recognized the necessity of allowing these pagan customs to remain on some form is well authenticated. It is known that when Pope Gregory sent St. Augustine to England to England to convert the people, he instructed him to attach the traditions of the Christian Church to the customs he found, in order not to make too violent a change. So it was that after the hardy Saxons had accepted the new religion they continued to kill many oxen for a great banquet, but in honor of the birth of Christ instead of the sun god. Thus it is that with a common origin the Christmas customs of all lands have a common nature.

The Christmas Carols.

Singing of Christmas songs is a custom which prevailed all over England and Wales and in most of the countries of the Continent. Here in North America, Christmas carols are practised by the children of Sunday schools, to be sung in special services on Christmas Day or some day near it. The habit of getting out in the street and singing, however, has practically no foothold in this country. In the Old World it is the expected thing. The "Christmas waits" of London are an old-established feature of the customs of the season. They are at it long before daybreak and keep it up during the morning hours. Sometimes the singers are singing for the pure pleasure of it, and with a feeling of duty fulfilled. Generally, however, they look for a gratuity from those whose slumbers they have broken.

Writers attribute this custom of singing to the "Gloria in Excelsis" of the angels announcing the birth of Christ. Originally the songs were carols of the best sort on purely appropriate subjects. This is still the case in rmeote parts of England, and the tradition is maintained in Wales. In the larger cities of England popular airs from the theaters are used.

The custom is kept up with much vigor in Italy and Spain. The Calabrian shepherds come down from their hills into the Italian cities to sing their carols through the streets. Occasionally they are noticed singing before a carpenter shop, and it is explained that they are honoring the memory of St. Joseph.

How Mummers Celebrate.

Another custom peculiar to the Christmas time, which has its special home in England, is that of the mummers. Those who wish to celebrate in this way garb themselves in all sorts of outlandish costumes, and disguise their faces. Then in bands they roam the street, blowing horns and other unmusical instruments and begging small favors. Originally, and in some places to the present time, the mummers secured the heads of deer and other large animals, or made imitations, and placed them on their shoulders, covering their faces, which would seem to explain the "false faces" of the toy stores of the present day. The "hobby horses" sometimes seen in our theaters were a distinctive feature of the old English mumming and ahe still in use.

Kissing under the mistletoe has come down to us without a break in the custom from the time of the Druids. These ancient priests used the mistletoe in their practices as a plant of particular mystic value, and traditions have clustered about it ever since. In English country houses, it formerly was customary to hang the mistletoe with much ceremony. Now it is done in secret, with the idea of allowing the fair damsel who walks under it to be genuinely surprised. It is often hung over a doorway, when it cannot be seen by one entering the door. Where the custom is given much attention, a berry is plucked each time a young man gets a kiss. This berry the young man presents to the maiden as a souvenir. When all the berries are gone, the kissing privilege ceases. The young woman who fails to be kissed under the mistletoe will not be married during the succeeding year, according to tradition.

Mistletoe Love Test.

In some parts of the United States there is a little love test which requires mistletoe. Two sprigs are placed on the hearth before the open fire. The one making the test gives his own name to one of the twigs, and that of his lady love to the other. To spare his feelings in case the test goes wrong, he is allowed to keep the name to himself. As the heat drives the twigs they move about to jump. If they move closer together, the young man's beloved loves him. If they move apart, the omen is a bad one.

The bringing in of the Yule log, a custom dating from the time of the Saxons, is still celebrated with great interest in some parts of England. This comes the day before Christmas. A log or gnarled root of a tree is selected, and drawn to the house with much ceremony. Before it is put in the fireplace each member of the household stands or sits on it in turn and sings many of the Yuletide songs. Then the fire is started. If it goes out during the night the house is doomed to experience some misfortune during the year.

The wassail bowl is another feature of the day before Christmas in England, though it must be admitted that this is sharing the fate of most of the Christmas customs and is slowly dying out. An immense bowl is filled with rice wine, highly spiced and sweetened, and roasted apples float on the surface of the liquor. If the family cannot afford wine, ale is substituted. When the Yule log is burning, all hands partake of this drink. Naturally the Yule customs are better suited to the country than to the city, and so it is in the more remote parts of England that these practices flourish.

The Christmas Pudding.

No description of Christmas customs would be complete without mention of the English plum pudding, which is distinctively a Christmas dish. Its preparation formerly was a matter of some ceremony, and old books contain minute instructions to the maids of the family as to the hour of Christmas morning when they should arise in order to start the lengthy preparation. Often it is brought upon the table aflame, brandy having been poured over it and set afire.

The long period of festivities ends in England and on the continent on January 6, which is twelfth night.

Value of Salmon Pack.

The compete returns of the salmon pack on the Skeena River, B.C., for last season shows a total value of $4,027,900. The total value of the fish catch in British Columbia for last September was $805,000.

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