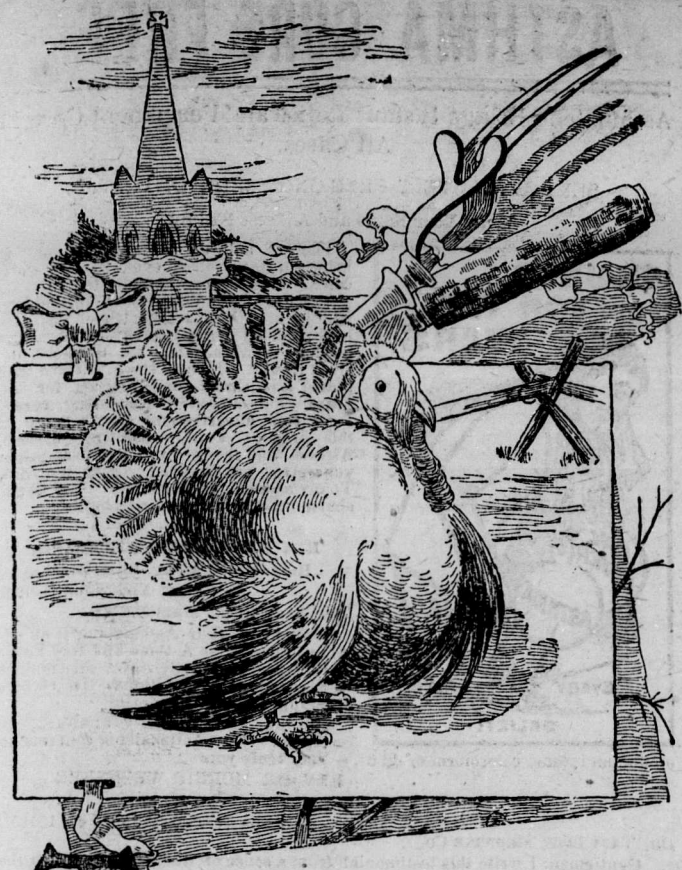


AT... & Co.'s... 12 1/2c and up... kinds... etc., British... Siding, Cas... Turnings, Door Frames, and Balusters, dabs, etc.



THE XMAS DINNER

Turkey Stuffed With Chestnut Dressing.—Draw, singe, and truss a turkey, cleaning and wiping dry inside and out. Fill two-thirds with the following dressing: Boil two pounds of chestnuts twenty minutes, shell, blanch, and chop very fine; add to them one pint of mashed potato seasoned with two rounding tablespoonsful hard butter, one teaspoonful salt, one-fourth teaspoonful paprika, two eggs; sew up both vents; dredge with a thick coat of butter and flour; place in pan; fill full of hot water; set in hot oven; baste every ten minutes; when browned evenly, remove and garnish with fried parsley, pimientos, nut meats, and celery hearts. Thicken the drippings after removing surplus grease; strain and season it.

Minnet Punch.—Serve with the turkey. Boil for five minutes one quart water, and one-fourth cup sugar; remove from fire and add juice of three large lemons, grated rind of one, juice of two oranges; while hot, pour gradually on to four eggs beaten until thick and lemon-colored, beating constantly until cool; set in ice-water until cold; then freeze to mush; pack for two hours; serve in punch cups. This is equally nice served as a dessert with small gem cakes made from angel-food mixture.

Calves' Brains and Pimolas Canapes.—Cover the brains for one hour in ice-cold water to remove the blood. Cover with lukewarm water containing one small onion, six sprigs parsley, one-fourth teaspoonful salt, six pepper corns, tablespoonful vinegar. Simmer twenty minutes; then drain and place immediately in a hot water bath to remove the membrane and fibres; hip into beaten eggs, then fine cracker crumbs and saute in smoking hot fat. Serve on a hot platter surrounded with the canapes, made by frying very small circles of bread, with small wells cut in center, in smoking hot fat to give a delicate brown; place a pimola, or an olive stuffed with a sweet pepper, in each well; drop a star of mayonnaise on top.

Stuffed Peppers in Tomato Jelly.—Remove a slice from stem end of bullseye peppers; take every seed out; soak in salted water one hour; then simmer five minutes in fresh water; drain, and when cool, fill with chopped and seasoned cabbage, using yolks of hard-boiled eggs in it; replace stem ends and set upright in a deep quart jar. Charlotte mold or basin; pour in a tomato jelly made as follows: Simmer contents of a three-pound can of tomatoes, twelve pepper corns, six sprigs parsley, one onion, four stalks celery, one bay-leaf for twenty minutes; strain and add one-fourth box gelatine dissolved in a little cold water, two tablespoonfuls tarragon vinegar; stir until gelatine is dissolved; set in ice-water until it commences to congeal, then turn over peppers; when ready to serve, set an instant in hot water; unmold on a cold dish and garnish with mayonnaise, to which add a little softened gelatine, to retain its shape.



CHRISTMAS RECREATION.

SOME DAINTY GIFTS.

No. 1 is a sachet made of white linen. Cut the linen three times as long as the width. Take one-third the flap and on it embroider violets. Buttonhole the edge with white silk or lavender if one chooses. Fold one-third of the linen at the other end over the middle third and put, in cotton batting sprinkled with sa-

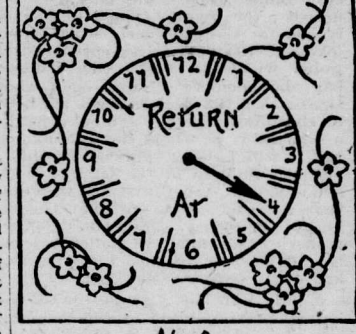


Chet powder. Turn in the edges at the top, also the opening at the top of the pocket, baste and stitch all around. Turn over the embroidered piece and fasten to the pocket with a few stitches.

The needlebook (No. 2) is made of white linen over cardboard. The wild roses are worked in Kensington stitch and the scrolls in green or gold thread. The cardboard is covered with linen and lined. Leaves of flannel are put between the two halves and the whole tied together with ribbons.



No. 3 is a return dial, and a very appropriate gift for a man. It may be made of linen, the design (cut No. 3) embroidered and the figures



embroidered or inked, or it may be made of water color paper and the design painted. A pretty size is 5 in. with the circle 3 1/2 in. The little pointer may be bought at any fancy goods store and is put in the center, around which it revolves.

CHRISTMAS CANDIES.

Chocolate Caramels.—Boil slowly together one pound of brown sugar, one-half cupful of molasses, one quarter of a pound of grated chocolate, one half cupful of cream and one tablespoonful of butter until it is like very thick molasses. Take from the fire, add one teaspoonful of vanilla and pour into straight-sided buttered pans, marking in squares when partly cold.

Vanilla Caramels.—Boil together one pint of granulated sugar and one and a half cupfuls of rich cream. Have a steady, rather slow fire and stir occasionally until a spoonful dropped into ice water can be rolled by the thumb and fingers to a hard ball. Take from the fire at once, add one teaspoonful of vanilla or any kind of flavoring and pour into well buttered tins. When partly cooled mark off in squares.

Nut Candy.—Boil one pint of maple sugar until it will harden when dropped into cold water. When done pour it over half a pint of any kind of nut kernels. Spread over a buttered plate.

Butterscotch or Brown Taffy.—Three pounds of brown sugar, a quarter of a pound of butter, one-half teaspoonful of cream of tartar; add sufficient water to only dissolve the sugar, boil without stirring until it will easily break when put in cold water; when done add ten drops of extract of lemon, pour into a well-buttered pan, and when partly cold mark off into squares, then break apart when cold, or it can be pulled.

White Taffy.—Three pounds of white sugar, one-half pound of butter, one teaspoonful of cream of tartar; vinegar may be used instead of water, and the cream of tartar may be omitted. Flavor with vanilla. Pull till light and white.

IN NORWAY AND SWEDEN.

Norway and Sweden celebrate with a real Santa Claus. Early Christmas eve the children are dressed in their finest attire. Days previously songs, dialogues and speeches have been prepared. The house is decorated with the holly and greens, and all day long the children are on the qui vive. Every knock on the door or ring at the bell brings a thrill of expectancy and a rush to the door, until finally Santa Claus appears. The children have on their best behavior with their good clothes, but Santa is respectfully saluted, but with expectant eyes, and finally, after repeated hand-shaking and exchanges of good wishes, he inquires into the behavior of the children. If a child is guilty of any gross misdemeanor he chides the little delinquent, but always forgives under a promise of a better report next year. Little speeches are then made, songs of the day are sung, and the younger children climb into Santa's lap, thoroughly enjoying his visit. At last comes the grand distribution of gifts. From his pack Santa selects each one's gift, when the ringing sleigh-bells in the distance is heard and he must go. Such a tugging and pulling the dear old saint never experienced; but there are other children waiting, and he cannot disappoint so many, so he must speed on his way.

"Did you ever laugh until you cried, Tommy?" "Yes, only this morning." "What at?" "Well, pa stepped on a tack and I laughed; then pa caught me laughing and I cried."

Her Christmas Goose.

All our domestic fowls the goose appears to have figured most in history and literature. It flourished in Egypt, and was even an object of worship among the early Egyptians, as Sir John Lubbock tells us it is in Ceylon.

The Romans esteemed the goose for its feathers and flesh as well as for its wakefulness and vigilance, which saved the capitol. Rome from the Gauls. While the watch dogs of the city were not aroused, the geese discovered the approach of the enemy, and by their cackling saved the city. By this act their part in the history of the world may be as important as that of the yellow dog in Dr. Hale's story of Joseph in Egypt.

The goose is frequently mentioned in Grecian literature—Aristophanes, Euripides, and Xenophon all refer to it. One of the most familiar of Aesop's fables has the goose for its subject.

The general use of the goose as a part of the celebration of Michaelmas, September 29, the festival of St. Michael, a day which is observed in many parts of Europe, may be a legacy from pagan ancestors like the association of the egg with Easter. Queen Elizabeth is said to have been eating geese on Michaelmas Day, when news was brought her of the destruction of the Spanish Armada. Popular tradition has it that she thus set the fashion of eating goose on that day, but old records show that the custom dated far back of that time. In the days of the Saxon kings no feast was complete without goose in some form.

A prosaic explanation of the custom is that the geese were then in their prime, having had the benefit of gleaning the fields where the harvest had just been gathered. According to one writer tenants paid a portion of their rent with a goose. "And when the tenants came to pay their quarters' rents they bring some fowl at Midsummer, a dish of fish in Lent, At Christmas a capon, at Michaelmas a goose."

Another record goes to show that in the tenth year of Edward the Fourth's reign a certain John de la Haye was bound, for tenure of land held, to render yearly to William Barnaby, Lord of Lastris, in the county of Hereford, a fat goose, for the delectation of the said lord on the feast of Saint Michael the Archangel. In many parts of England it is still the fashion for the farmers to send a fat "stubble" goose to the county magnates. To eat goose

A BARBAROUS FATHER.

A man of affluence was heard once to say, "I loathe Christmas, the very thought is distasteful to me." When asked why this was, he replied, "My father did believe in Christmas and its youthful follies. He said he intended his sons to be brought up to know better than give themselves up to such foolishness. So when my mother took my little stocking—I was then a curly headed lad of five years—to fill it for me he demolished the playthings and candies, and forbade her to purchase more. As he was a very austere, severe man she felt obliged to obey him. The next morning I was out of bed bright and early for my stocking. There it hung, limp and empty. With a cry I fell in a forlorn heap, feeling in my stocking to see if there was not just one bit of candy. Had I found the most trifling remembrance it would have been all right. As it was, to my child-mind I stood convicted by the children's parody, 'Crushed to the earth, I could neither eat nor sleep, and was ashamed to meet my playmates. I was disgraced in my own mind beyond redemption. Strange as it may seem, that feeling has followed me all my life. My Christmas is a bitter failure.' However, may be that man may have been, but say that his conduct on that occasion was barbarous is not overstating the matter in the least.

SANTA CLAUS COMING.

On the day of Saint Michael is said to insure good luck for the coming year. An old proverb has it—"It is only a goose who at Michaelmas never eats goose." Another says, "Whom all the people worshippeth with roasted goose and wine."

is Saint Martin, whose day is observed on the eleventh of November. In ancient times this day is marked by the sign of the goose, and on the continent many geese are used to celebrate the day.

Both the September and November feasts are gradually resigning their rights to the goose to Christmas, and few geese are brought to market before November. It is singular, however, that the one race not keeping Christmas Day, the Hebrews, are said to eat more geese than any other class, but they do not assign the bird to any special festival day.

In the Middle Ages geese were kept in large flocks, often one man would own a thousand. Charles-magne encouraged this industry; his goose-herd were among the most highly paid of his servants, and the geese were kept during the winter in heated houses.

Often geese were kept more for their feathers than for food, but the decline of the feather-bed has taken away the occupation of the goose-herd. Kate Douglas Wiggin, in her recent "Diary of a Goose Girl," recounts certain characteristics of this bird: "The intelligence of hens, though modest, is of such an order that it prompts them to go to bed at a virtuous hour of their own accord; but ducks and geese have to be materially assisted, or I believe they would roam the streets till morning. Never did small boy detest and resist being carried off to his nursery as these dullards, young and old, detest and resist being driven to their beds, whether they suffer from insomnia or nightmare, or whether they simply prefer the sweet air of liberty (and death) to the odor of captivity and the coop, I have no means of knowing." The transfer of

fy, if not superseded in efficiency by the modern compounds. An old goose may be steamed or parboiled after stuffing, until nearly tender, and much of the fat thus drawn out, and then it can be roasted like a younger bird. There is no reason why geese should not be boiled or fricasseed like fowls, but the average household uses them so little that they seldom appear in any other way than stuffed and roasted.

REMEMBER THE DAY. A club of young women on charitable purposes intend making happy many a poor child's heart at Christmas-time. Dividing the town into divisions, each takes so many houses to visit, dressed in some unique costume. They all visit the poor families, acting as Santa Claus' cousins, sisters and aunts. Ascertaining the number of children in each family, a little gift is left for each. It may be only a penny doll or a stick of candy done up in tissue-paper, but the joy, the gratitude that wells up in that small heart over perhaps the only gift, is in itself enough to bring the Christmas peace, amply repaying the charitable donors for their days of labor and sacrifice. So it is the wide world over, be it a tree, Santa Claus or a tiny tin whistle. Remember the day. Let it bring to your heart "peace on earth and good-will to all."

PROOF POSITIVE. Mistress—"Now, Jane, you've been talking again! Haven't I repeatedly told you that what you hear in my house is my affair, and should not be repeated outside?" Jane—"If you please, mum, it's not me; it's next-door servant that's been talking. I know it is, mum, 'cos I told her meself!" Leach (who wants advice on the cheap)—"I'll settle the bill of your doctor. Now in case I've any more of trouble with my head, what had I better do?" Doctor (pocketing his fee)—"Call me in again at once."

Holiday Entertaining.

A CIRCUS IN THE PARLOR. No man or woman whose heart is right ever grows too old to enjoy the circus. The primal glamour of the magic ring is never entirely lost, so that the hostess who invites her friends to a circus in her parlor is sure of a shower of acceptances.

In planning a circus the parlor is converted into a miniature ring, the carpet being removed and sawdust substituted. The central portion is used for this, space being left to the chairs of "the audience." Or there are communicating rooms with folding-doors these may be thrown together, one room serving as the ring.

The invitations can be made up forgetfully unique with little trouble and no expense. With a pair of sharp scissors, flexible yellow cardboard and thin white note-paper any woman can fashion a dozen or more of such hoops as riders jump through at a bona-fide circus. They are made about three inches in diameter. The yellow cardboard is used for the frames. This cardboard is cut in narrow strips about twelve inches in length and is sewed to form the circle. The white paper is used for filling the hoops. The invitation is written on the thin white paper. The circus ring can be rendered absurdly realistic by various devices, such as flaring torches whose flames are nothing more dangerous than iridescent tinsel paper. A peanut and pop-corn stand, at which each guest on entering would receive a small paper bag of these circus favorites, would be another telling touch.

The clown and ring-master ought to arrive a little in advance of the other guests, and of course in costume. They should be on hand to introduce the features of the evening, which are as follows: A performance of trained animals; a chariot-race for the championship; feeding the elephant with peanuts.

Previous to the performance of trained animals each person is given a toy beast of some variety—any savage creature whose taming would be something of a feat. Each animal has a cord about its neck. The ring-master now calls upon each guest to lead his animal through the ring and put it through its particular tricks. No excuses are allowed. Every member of the company in turn takes his animal upon the sawdust and gives a performance, which, needless to say, should be as spirited as possible. The function of the clown is to promote the fun by a silly running commentary upon the show. The player whose beast cost the most astonishing capers is rewarded.

This prize presented, the ring-master promptly announces a chariot-race, producing at the same time two very small tin wagons, such as can be bought at any toy-shop for five cents apiece, and two canes. The canes are given to the first woman and man who announce themselves partners and candidates for honors. They are told to push the little vehicles three times around. The propelling is done not by a steady force, but by short taps on the rear of the wagon. The candidate who makes the three circuits in the shortest time and first arrives at the starting point wins the round. The other pair follows immediately and goes through the same test, being in turn followed by a third. Those who gained points then match each other until but two players remain. These two now fight for the championship in a tourney which is most exciting of all. To the victor belongs the spoils—in this case a toy automobile which is designed for use as a cigar-holder or match case.

The elephant which is fed with peanuts in the third number stands behind a curtain with only his trunk and eyes visible to the company. Through this curtain and facing the audience insert a large horn for the mouthpiece, detached, of course, of a phonograph. A good-sized funnel would also serve. Or, failing all of these, cut and roll a large strip of dark gray cardboard into a tunnel-shape. This is called the elephant's trunk. Above it on the curtain are sewed two large eyes of white and black muslin or paper. Peanuts are passed on a tray, each one of the assembly taking a few. The jolly game which follows consists in deciding who can toss the most peanuts into the elephant's trunk in twenty rounds. The players sit in a straight line, in order to give each an equal chance, and resort's of hit or miss are tabulated on a black-board. Two pounds of peanut taffy in a pretty box rewards the most successful elephant-feeder.

Goodies appropriate to "circus night" form the refreshments served after the games. Hot and cold lemonade, milk, gingerbread and cookies, with ham and tongue sandwiches, are prime constituents of the feast.

HANGING UP THE STOCKING.

The good old custom of hanging up the stocking is fast dying out from the fact that most of the presents are too large to go into it. Then, again, it is quite an expensive affair to fill stockings aside from the gifts. It is, however, the one feature of Christmas which children look forward to more than anything else, so it is well to know what will fill the stocking at the least expense. Large candy canes at two cents apiece, tartan bags filled with candy, nuts and pop-corn, a box costing five cents filled with assorted toys, six in a box, separated and wrapped in tissue-paper, a whistle, a tin cart, a doll, a jews'-harp, marbles and a drawing-book will fill it nicely and cost but fifteen cents when complete.

The British income tax dates back to the Saladin title of 1188.

Real Estate For Sale

OF BAYHAM. At No. 10, in the 3rd D street. On the park side, large bank. Also the south in the 3rd Con., containing a nearly new house and two barns. Also two miles from Port. Also known on approved.

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100 acres of choice land in the town of Sinsco, 86 acres cleared, 14 acres in woods, 1 mile to north of lot 13, etc. A small payment of \$1000.00. Apply to C. O. LEARN, Real Estate Block, Aylmer, Ont.

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