



By SISTER MARY.

GOOSE seems to be as traditional for Christmas as turkey for Thanksgiving. While every family has certain dishes they like to serve Christmas after Christmas each, goose is something a little different when it comes her turn to entertain the kinsmen.

A different stuffing for the goose, an unusual sauce, an out of the ordinary salad or a novel dessert will add interest to the family dinner that may be orthodox in other respects.

Christmas is always essentially the children's day so the dinner should not be overburdened with forbidden foods. The vegetables should be carefully planned with the juniors in mind and while a "taste" of the festive dishes may be permitted, the simple, wholesome foods must be used to satisfy appetite and nourish.

A Centerpiece.

As for the decorative centerpiece for the Christmas table this year, why not try a gingerbread house with a gingerbread Santa Claus? Can you imagine the thrill of nibbling the chimney of Santa's house or actually swallowing a spicy, crumbly hand of the beloved old saint? One will gladly forego the plum pudding or mince pie when one is less than eight if one may consume a piece of a house.

The following menu is not bristling with new dishes, but does have one or two points that make it different and worth consideration. It begins with an oyster cocktail for several reasons. First the oysters are nourishing and easily digested, second they require no cooking and extra fussing at the last minute and third they are at their best at this time of year. Also with the cocktail sauce they form a piquant appetizer that is not so highly flavored as to dull the palate to foods to come.

The tomato bouillon carries out the Christmas colors artistically and stimulates the digestive juices dietically.

Chestnut Stuffing.

Roast goose with chestnut stuffing provides the piece de resistance. The

sauce is a bit unusual and most delicious.

The vegetables are planned with children in mind. And so is the salad.

The plum pudding isn't really plum pudding at all but a gelatine pudding full of fruit but not as rich and heavy as the steamed pudding. Stuffed celery in place of plain dressed celery is planned as a festive touch and because cheese is not used elsewhere in the menu.

Oyster Cocktail

Tomato Bouillon

Stuffed Celery

Olives

Roast Goose

Chestnut Dressing

Apple and Horseradish Cream

Giblet Gravy

Mashed Potatoes

Creamed Onions

Buttered Spinach

Prune and Nut Salad

Plum Pudding

Coffee.

How to Serve.

Of course the table is resplendent with the "best" linen, "best" silver and "best" dishes. The centerpiece is in place and the cocktails are served when the guests sit down to the table. The celery and olives may be on the table or if a maid is in attendance they are passed and then placed on the table to stay until the removal of the main course.

The Cocktails are removed, leaving the service plate in front of each guest and the bouillon cup in its saucer placed on the service-plate.

The bouillon cups are removed from the service plates after the second course. Then the service plate is removed with one hand, the dinner plate served with goose and stuffing is placed with the other hand. Let stand until cold or ready to serve. Then fold in cream whipped until stiff.

Two tablespoons granulated gelatine, 1 cup milk, 1 cup boiling water, 1/2 cup cold water, 1 cup seeded and chopped raisins, 1/4 cup sliced and shredded citron, 1/4 cup stoned and chopped dates, 1/2 cup blanched and shredded almonds, 1/2 cup minced candied cherries, 1/4 cup minced candied orange and lemon peel, 2 squares bitter chocolate, 1 cup sugar, 1 teaspoon vanilla, few grains salt.

Soften gelatine in cold water for ten minutes. Grate chocolate and add boiling water, stir until melted. Add sugar and hot milk. Bring mixture to the boiling point and remove at once from the fire. Stir in softened gelatine. Let stand until cool and stir in salt, vanilla and prepared fruit and nuts. Turn into a mold and let stand several hours or overnight in a cold place. Unmold and serve garnished with whipped cream and candied cherries.

Chestnut Stuffing.

Two cups cooked chestnuts, 1 cup stale bread crumbs, 4 tablespoons melted butter, 2 teaspoons salt, 1 tablespoon minced parsley, 1/4 teaspoon pepper, hot water to make moist (about 1/2 cup).

American or European nuts can be used. Boil 30 minutes, shell and put through a coarse ricer. Combine ingredients, adding water to make moist.

Apple and Horseradish Cream.

Six green apples, 1/2 cup grated horseradish, 1/2 cup sugar, 1 cup whipping cream, few grains salt.

Any tart apple can be used. Pare, quarter and core. Add boiling water, as little as possible and simmer until apples are tender. Beat with a slotted spoon or rub through a colander.

The horseradish is added when the salt is added until cold or ready to serve. Then fold in cream whipped until stiff.

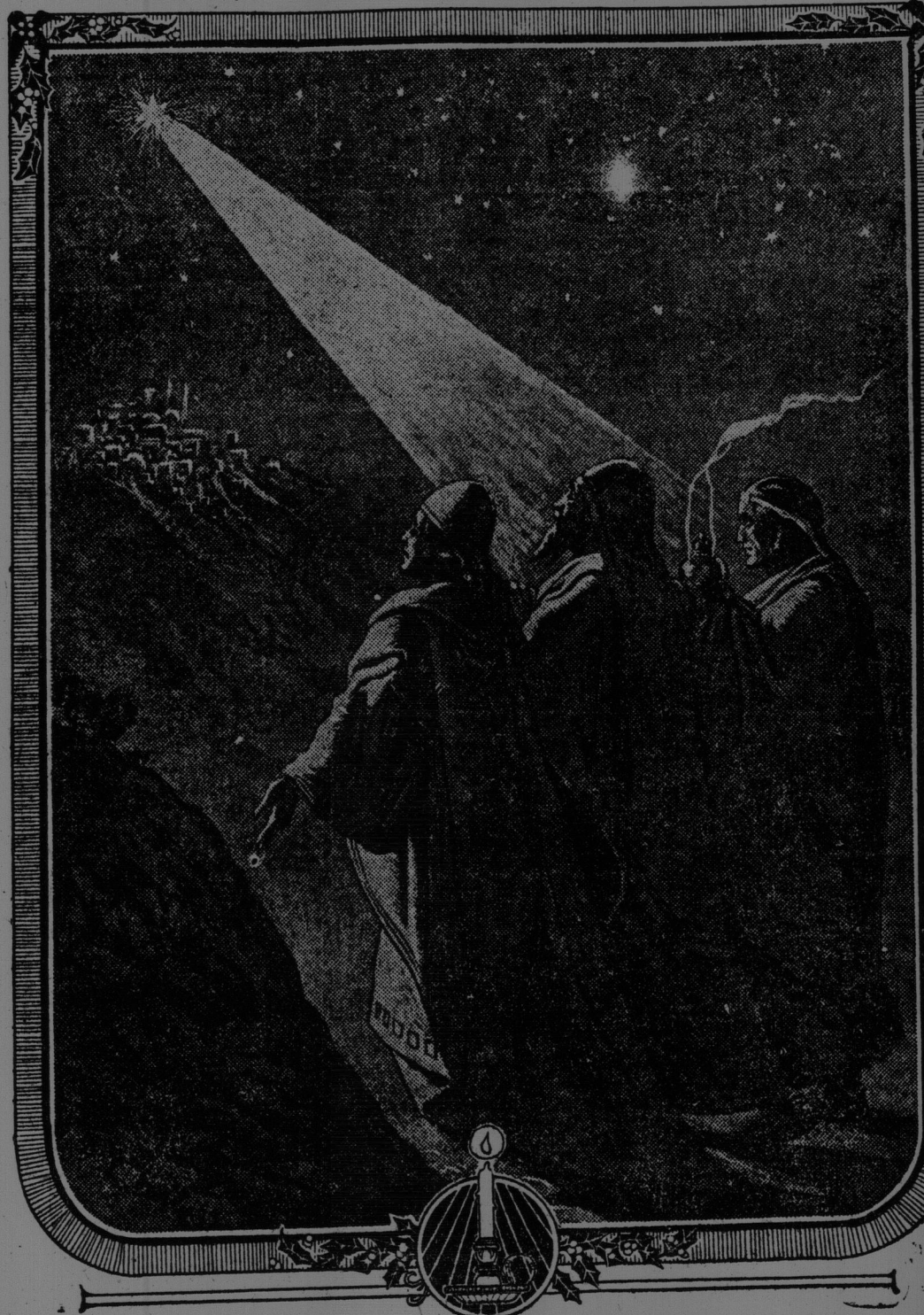
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Gingerbread.

So much for the dinner itself. The

The Three Wise Men



gingerbread house is our next consideration. This should be baked one or two days before Christmas and hidden in a safe place until wanted.

A good cookie mixture is baked in six sheets. Two are ten by seven inches, for the sides of the house. Two are six by ten for the ends of the house and two ten by three for the roof. Of course you can choose your own proportions and make the house any size you choose.

The ends are cut to fit into the point of the roof. The pieces are put together with a heavy cyrup boiled to the crack stage.

Windows and doors can be cut in the house after the sheets are baked. If the mixture bakes unevenly trim the pieces to uniform size.

The following recipe is particularly good for the cookie mixture.

Cookie Mixture.

Three-fourths cup butter, 1 cup brown sugar, 1/2 cup molasses, 1 egg, 1/2 cup sour cream, 1 1/2 teaspoons soda, 8 cups flour, 1 teaspoon salt, 2 teaspoons ginger, 1 teaspoon cinnamon.

Cream butter. Beat in sugar. Add molasses and beat until smooth. Add

egg well beaten. Dissolve soda in sour cream and add to mixture. Mix and sift flour, salt, ginger and cinnamon and add to first mixture. Chill for several hours. Roll very thin and cut in the described sheets. Bake 12 minutes in a moderate oven. Let cool before using to build the house.

The same cookie mixture is used to make the figure of Santa. Boiled frosting can be used for snow and for trimmings on Santa's coat.

This centerpiece will take time to make but it won't take much money, which is worth thinking about at this time of the year.

Suggestions For the Shopper

The following may be helpful to you in selecting your Christmas gifts:

MOTHER.

Set of breakfast china. Electric percolator. Gown. End table. Large scarf. Beaded bag. Coffee table. Electric sewing machine. Jeweled pin.

GRANDFATHER.

Humidor. Good pipe. Magazine subscription. Muffler. Pocket chess board. Solitaire table. Brass barometer. Comfortable chair. Bathrobe.

SWEETHEARTS (Young Woman).

Book. Writing case. Bridge set. Diary. Gold pen and pencil. Print. Cut glass perfume bottle. Boudoir lamp. Silk pillow.

SISTER.

Feather fan. Rhinestone bracelet. Mules. Silk underwear. Knickers. Silk scarf. Negligee. Evening slippers. Flower dress ornament.

DAD.

Bathroom scales. Safety razor sharpening device. Coupon book for gasoline. Fountain pen. Chaise longue. Leather traveling bag. Pocket flashlight. Fur-lined driving gloves. Radio set.

FOR THE VERY YOUNG CHILD.

Junior hot water bottle. Silver cup. Add-a-pearl necklace. Savings account. Dainty underthings. Satin coverlet. Baby Bunting. Dial to register time of baby's feedings.

CHILDREN.

Clothes tree. Nursery desk and chair. Course of dancing lessons. Book of tickets to movies. Magazine subscription. Dress up play suits (cowboy, Indian suits, etc.). Illustrated books. Modeling clay. Slicker.

ANYBODY.

Opera glasses. Book ends. Small electric iron. Folding umbrella. Crate of oranges or grapefruit. Framed etching. Small electric fan. Alarm clock with radius figures. Individual bookplate.

BROTHER.

Muffler for evening wear. Belt buckle. Playing cards. Field glasses. Wrist watch. Flat gold knife for evening wear. Smoking stand. Golf clubs. Trousers press.

SHUT-INS.

Woolly warm negligee. Music box. Homespun blanket. Order on florist for monthly or weekly flowers. Lavender water in attractive atomizer. Silk bed-jacket. Bath salts. Guava jelly. Silk comforter.

SWEETHEARTS (Young Man).

Book ends. Engagement book. Military brushes. Book. French linen handkerchiefs. Flannel scarf. Cigaret case. Carton of his favorite cigars.

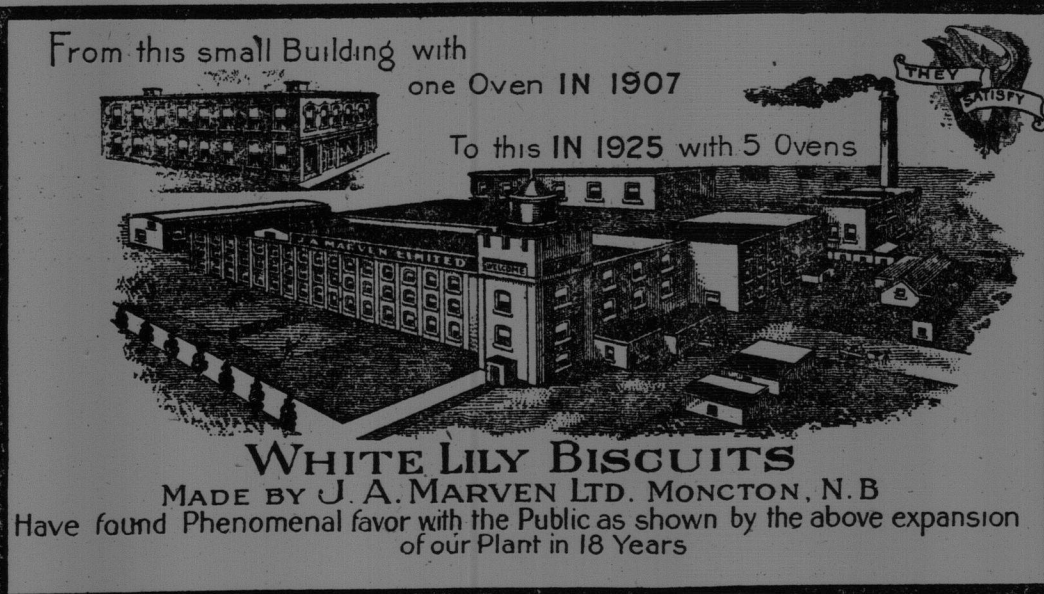
GRANDMOTHER.

Selection of phonograph records. Pattern and material for fancy work. Reading table with adjustable section. Ad adjustable floor lamp. Warm negligee. Book of tickets to motion picture theatre.



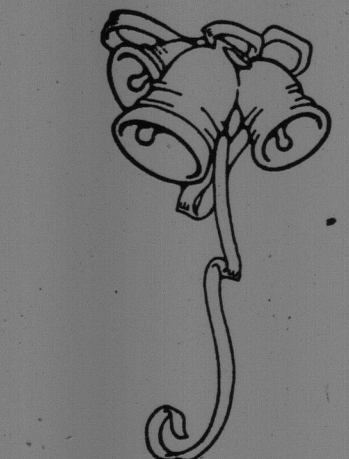
We pipe a tune of cheer and joy,
To every woman and every boy,
To every man and every girl,
May this Christmas prove a pearl!

George Nixon,
88 King Street



From this small Building with one Oven IN 1907 To this IN 1925 with 5 Ovens

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We hope that our relations with the public will continue to be as pleasant in the future as they have been in the past.

J. A. MARVEN Limited
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WE TOLD YOU Thanksgiving was coming, and it did. That shows you can depend on what we say. And now we are putting out the information that these rumors about Christmas being almost here are correct?

What are you going to give your wife for Christmas? Has she made up your mind on this subject yet? Don't let her do it. Be a rugged character and choose her gift yourself.

Buy your wife a nice soft-rubber rolling pin. Or maybe she would enjoy a new washing machine. How about a vacuum cleaner for her? She can chase you with a broom, but not with a vacuum cleaner. Maybe you could give her an electric iron. Electric irons are attached to the socket by their wires so cannot be thrown as easily as an ordinary flat iron. Nothing is too good for the sweet little woman. Make her happy this Christmas.

If you haven't got a wife maybe it is because you are a wife yourself. If that is the case, the chances are you have a husband. Very well, what will you give your husband for Christmas?

How about giving your husband a fit? Or you could give him a black eye? Has he had the measles? If he has, then you can give him the mumps for Christmas.

Maybe you are one of these women who are not mad at their husbands. Believe it or not, there are such women in this old world. Then how about giving him a beautiful set of silverware for Christmas? Perhaps he has silverware. Then you could buy him a paid of overalls, or a new coat, or a sewing basket, or a tea wagon.

You don't have to follow our advice unless you want to follow it. We don't want to do anything wrong. We are just trying to be a little sunbeam in a dreary world and help people with their shopping.

If you are a young lady what will you give your young men for Christmas? They must have some visible signs of your great affection. They can't take a kiss down town and show it to the gang, not unless you use too much rouge.

Have you one who is just too foolish for words? Then give him a fever blister, and it will keep you from having to slap him.

And, if you are a young man, what will you give your girl for Christmas? How about a lipstick? Give her a lipstick and you may get part of it back when she thanks you for it.

No matter if you are a boy, man, child, girl, woman, ignorant, bank robber, book agent, politician or bill collector—no matter who you are, you must send Christmas cards. Who sent you unexpected cards last Christmas? Get even this year by sending them cards.

How about your enemies? Don't neglect them this Christmas. Give them saxophones, or folding beds, or hum radio outfits, or cheap cigars or move next door to them and buy yourself a phonograph or a player piano.

How about the stenographers? Buy them ten or fifteen boxes of chewing gum and a couple of spelling books.

Grouches need Christmas presents just the same as human beings. Buy one a box of dynamite caps and label it "vandy."

After your husband has selected the children's toys get some more so they will have something to play with Christmas morning.

You can make the merchants happy by finishing paying for the presents you bought from them last Christmas, but this is considered too expensive for most of us.

You don't have to give the street car conductor a present. Skirts are so short now his life is happy enough.

Other suggestions are practically as follows:

Barber: Some lint for rubbing his tired jaw muscles.

Butcher: Few extra bones to put in the steak.

Rich man: Special telephone so his son can call him up from the jail.

Poor Man: A suit of clothes which will last as long as his vest.

Beggar Man: The help he needs to make himself capable of earning a living.

Thief: A bad foot so he can get caught and spend the cold winter in a steam heated jail.

Doctor: Patients who have sense enough to get sick during the day instead of three o'clock in the morning.

Lawyer: A wife who can tell when he is lying.

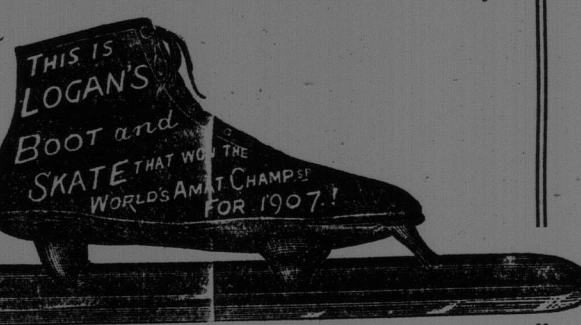
Indian Chief: A few oil wells or a job in the movies.

We know what taxpayers would like to give politicians for Christmas, but we can't tell you because it isn't polite to write cuss words before lady readers.

Don't forget the dog this Christmas. Give him a couple of cats for chasing purposes.

Merry Christmas.

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A Very Merry Christmas

And may you have many more.

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