

## WHERE, WHEN, WHY?

This game consists of three sets of cards, twenty-five cards each set. Let the sets be of different sizes, unless you have three colors of cardboard, when they may all be of the one size, but each set of a different color. If you use the one color, let one set be two by three inches, the second lot one and one-half inches by three, and the third lot one by three inches. Make these of heavy cardboard and write or print on them the desired words. A list of twelve each of these legends is given, and the maker of such a game may easily think up a baker's dozen more.

The game may be played by any number. Place the cards in three piles, face downward, each kind in a pile by itself. The leader turns to the person to his left, and asks: "Where are you going?" "Where do you want to go?" or some similar question in the future tense. The person addressed picks up a card from the "where" pile at random, and reads it aloud. The first speaker then asks: "When do you expect to go?" or "When do you start?" etc. Then the second person picks out and reads a "when" card. Then follows a "why" question, perhaps "Why do you go there?" to be answered by the reading of a "why" card. The player who has read the answers then puts the same list of questions to the person at his left, and so on around the table. The game is very amusing for a home or other evening's entertainment. It is original with our family, and the description has never before appeared in print, so you may be certain of having something entirely new. The combinations are often extremely funny, for instance this:

Question: "Where are you going?" Answer: "To dance away the wee sma' hours."

Question: "When do you start?" Answer: "When I choose, and not before."

Question: "Why do you go there?" Answer: "Because mamma said I mustn't."

Following are the lists spoken of

## WHERE.

- 1 Where mamma said I mustn't go.
- 2 It's none of your business where.
- 3 To a place where nobody ever goes.
- 4 To the park to see the monkeys grin.
- 5 Down town to eat ice cream.
- 6 Across the river to gather gooseberries.
- 7 To the opera hall to hear the negroes sing.
- 8 To dance away the wee sma' hours.
- 9 To ride in the automobile.
- 10 Out to the barn to set the speckled hen.
- 11 To the top of Pike's peak.
- 12 In a closed past-board box.

## WHEN.

- 1 Ten years hence.
- 2 In the next century.
- 3 When I choose and not until then.
- 4 Wouldn't you like to know?
- 5 When the bluebirds nest again.
- 6 When the goslings are hatched out.
- 7 At 10 o'clock to-night.
- 8 When the new moon floats on high.
- 9 When the dance is over.
- 10 In the springtime, gentle Annie.
- 11 When my papa says I may.
- 12 When the cuckoo's call is heard.

## WHY.

- 1 Because I want to.
- 2 Because mamma said I mustn't.
- 3 Because I like to chew gum.
- 4 Because I have the toothache.
- 5 Because you are silly.
- 6 Because I don't want to.
- 7 Because the moons made of green cheese.
- 8 Because I know so little.
- 9 Because it's going to rain.
- 10 Because the Thames is dry.
- 11 Because I've lost my specs.
- 12 Because my shoes are too tight.

[May Myrtle Cook.

To Cook Carrots—Slice lengthwise and cook one-half to two hours. Put to cook in just enough water to keep from burning, and add 1 tablespoon sugar. Pour in a little water at a time as they need it, and when they begin to get tender add salt. When quite done add a little milk and a generous piece of butter and let simmer just long enough to melt the butter and heat the milk thoroughly.—[Frances P. Lee.



## A THANKSGIVING DINNER.

## MENU.

Apple cups filled with fruit  
Cream of chicken soup  
Wafers  
Roast turkey with celery stuffing  
Cranberry sauce  
Spiced peaches  
Potato snow  
Baked onions  
Buttered parsnips  
Stewed corn  
Chicken salad  
Wafers  
Cheese  
Pumpkin tartlets  
Peach trifle  
Mince pie  
Fruit cookies  
Loaf cake  
Nuts  
Raisins  
Oranges  
Coffee

**Apple Cups Filled with Fruit:** Select medium-sized smooth red apples, wipe carefully, cut off the top, and with a spoon scoop out the inside, leaving only the shell. Take off the peel and divide some sweet oranges into sections, cut each section in three pieces, rejecting all seeds and the white skin. Mix with an equal quantity of fine ripe bananas, peeled and sliced very thin. Sweeten to taste, pour over a little strawberry syrup and set in a cold place for an hour or so. Then fill into the apple cups just before serving.

**Cream of Chicken Soup.** Cut up a chicken weighing about 5 lbs and cover it with cold water, in which place a sprig of parsley, a bay leaf, a stalk of celery and a small onion finely minced. Boil until the meat drops from the bones, then remove the chicken and strain the broth. Stand the liquor in a cool place, and when the fat forms on the top remove it in a cake. If the chicken has been sufficiently cooked the broth will be a firm jelly. Measure the jelly and for each pint allow a pint of cream. Heat the jelly to a boil in one saucepan and the cream in another. Rub smoothly together 1 tablespoon flour and 1 tablespoon butter. Pour the boiling cream into the jelly (which should also be boiling), and quickly add the butter and flour. Let boil for two or three minutes and serve very hot with warmed wafers.

**Roast Turkey with Celery Stuffing:** Make the usual stuffing of bread crumbs and seasoning, and add to it 1 cup of finely minced celery and 1 pt of raw oysters. Add a generous lump of butter and moisten with the oyster liquor. Taste the turkey every 10 minutes with melted butter and the gravy in the pan.

**Cranberry Sauce.** Take equal measures of cranberries and sugar. To a quart of cranberries allow 1 pt of boiling water. Cook the berries in the water until the skins burst, then stir in the sugar and cook 10 minutes longer. Pour into molds and set away to become firm.

**Potato Snow:** Beat into a quart of hot mashed potatoes 4 tablespoons butter, 1/2 cup cream or milk, 1 scant teaspoon salt and a dash of paprika. Beat thoroughly with a fork, then beat in quickly the stiffly whipped whites of 3 eggs. Press through a heated colander and serve at once.

**Baked Onions:** Remove the outer skin from large, round onions and a portion of the center. Fill in the cavities with a mixture of bread crumbs, seasoning, a little butter and a pinch of finely minced sage. Twist buttered paper around each onion and bake in a hot oven. Serve with melted butter.

**Buttered Parsnips:** Scrape the parsnips, and if large, cut in halves. Cook in slightly salted water until tender. Drain, sprinkle seasoning over each parsnip and spread with soft butter. Place in the oven to brown very slightly.

**Stewed Corn:** To 2 cans of green corn allow 1 teaspoon cream, or rich milk, 1 teaspoon flour, 1 tablespoon butter and seasoning to taste. Let stew gently for 15 minutes.

**Chicken Salad:** Mix together 2 cups sliced celery, 2 cups cooked chicken and 1/2 cup blanched and chopped almonds. Moisten with mayonnaise and keep very cold until time to serve. Turn into a salad bowl, garnish with celery sprigs and pour mayonnaise over the top.

**Pumpkin Tartlets:** To 1 cup dry, stewed pumpkin allow 1 cup hot milk, 1/2 cup sugar, 1 saltspoon cinnamon, 1/2 teaspoon salt and 1 egg slightly beaten. Line tartlet pans with good paste, make a rim about the sides and pour in the pumpkin mixture and bake.

**Peach Trifle:** Make a sponge cake with 6 eggs, 2 cups sugar, 1 tablespoon

lemon juice, 1/2 cup boiling water and 2 cups sifted flour. Beat the yolks and sugar until light, add flavoring, then the stiffly beaten whites, next the hot water, then the flour. Bake in a large loaf. When cool take out the center, leaving an inch rim on sides and bottom. Stick the cake rather full of blanched almonds and cover inside and out with pink frosting. Drain the syrup from canned peaches (cut in halves) and if not sweet enough add a little sugar. Fill the cavity of the cake with the peaches, sprinkle with a few blanched and chopped almonds and heap over the top sweet cream whipped to a very stiff froth and slightly sweetened. Do not put the peaches or cream in the cake until just before serving.

**Fruit Cookies:** To 1 cup butter worked to a cream add 2 cups granulated sugar, 3 well-beaten eggs, 1 teaspoon soda dissolved in 2 tablespoons sour milk, 1 teaspoon each of cloves and cinnamon, 1/2 teaspoon nutmeg, 2 cups raisins, stoned and chopped, and enough flour to roll out. Roll out very thin and bake in a quick oven.

**Loaf Cake:** Cream 1/2 cup butter and add to it 1 cup sugar. Add the beaten yolks of 4 eggs and another cup of sugar, then 1 tablespoon each of cloves and cinnamon and 1/2 teaspoon grated nutmeg. Mix 2 teaspoons baking powder with 3 cups sifted flour. Beat the whites of the eggs very stiff. Now add to the mixture 1 cup sweet milk, stir well and add part of the flour and part of the beaten whites, alternating till both are all used. Mix in 1 cup floured, seeded raisins. 1 cup walnut meats and 1/2 cup finely cut citron. Bake in a square tin and frost with plain icing. Ornament with halved English walnuts.—[Mary Foster Snider.

## HOLIDAY CAKES.

**Snow:** Two cups granulated sugar, 2-3 cup butter, 1 cup sweet milk, 3 cups flour, 3 teaspoons baking powder and the beaten whites of 5 eggs. Flavor with lemon and bake in a moderate oven.

**Prune:** Wash, stone and chop fine 2 cups prunes, and boil gently in 1 cupful molasses until tender, add 1 cup sugar, 1/2 cup milk, 1 cup butter, 2 eggs, 1 teaspoon cinnamon, 1/2 teaspoon each nutmeg and cloves, 2 cups flour and 2 teaspoons baking powder. Bake for one hour in a slow oven.

**Dark:** One cup each brown sugar, molasses, melted butter and sour milk, yolks 2 eggs, 1 teaspoon each of cream tartar and soda, 2 teaspoons cinnamon, 1 of cloves and 2 cups sifted flour. Bake in a moderate oven.

**Sponge Fruit:** Take 1 cup each light bread sponge, brown sugar, seeded raisins and flour, 1/2 cup butter, 1 egg and 1 teaspoon each cloves cinnamon and soda. Beat thoroughly, let rise one-half hour in a pan and bake in a moderate oven.

**Rolls:** Beat the yolks of 3 eggs, add 1 cup white sugar, 1/2 cup sweet milk, 1 1/2 cups flour, 1 teaspoon baking powder, the beaten whites of 3 eggs and any desired flavoring. Spread in a large baking pan and bake in a moderate oven. When done spread with jelly or chocolate and roll in a cloth.

**Layer:** Beat 3 eggs and add 2 cups powdered sugar, or a little less granulated 2-3 cup butter, 1 cup sweet milk, 2 1/2 cups flour and 2 teaspoons baking powder. Bake in three layers in shallow tins and put together with the following.

In a stew dish put 2 cups brown sugar, 1 cup sweet milk and 1 tablespoon butter. Cook until as thick as jelly and beat until nearly cold, then add 1/2 cup seeded and chopped raisins, 1/2 cup currants, 1/4 cup chopped citron, 1/4 cup chopped figs, 1/2 teaspoon ground cinnamon, 1/4 teaspoon each ground cloves and allspice. Frost top with a white frosting dotted with currants.—[Lalla Mitchell.

**Vegetarian Mince-meat:** Grate the yellow rinds and strain the juice of three lemons. Throw the white rinds into cold water, add 1 tablespoon salt, bring to a boil and strain, return it to boiling water and cook until tender, changing the water for fresh boiling water four or five times. When tender, drain and chop fine and put with the juice and yellow rinds in an agate or porcelain vessel. Seed and chop 1 1/2 lbs raisins, pare and chop 1/2 lb tart apples, shred 1/4 lb candied lemon and orange peel, mixed, and 2 oz citron. Mix all these ingredients together and



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