

wants are modest, because her connection with Columbia makes economy possible, although the older college gives her absolutely no pecuniary assistance.

Thus Barnard stands at the present time—very young, for but two classes have thus far graduated; not very wealthy, for her yearly expenses are still met by individual donations; very simple, for a four-story house and a few rooms hold all her departments; but she is really old, for she has all Columbia's years behind her; rich, for kind friends have made it possible to offer prizes and

a scholarship; otherwise well provided for, since trained professors and fine courses are within her reach. Barnard demonstrates the fact that stone walls do not a college make. She has proved that a woman's college with the most serious kind of work can exist in the midst of all the social life and attractions of a great city. She shows that affiliation can be a great success as she points out how "absolutely free from 'pose' are the attitudes of the earnest young women who are working out unconsciously a great and fateful problem."

LAURA GRACE LEVY, '93.

## (CHRISTMAS) (CHEER.

Bring none of your slim little appetites here,  
For Christmas comes but once a year."

Christmas without its typical cookery would be bereft of half its charm. True, the day is associated with the stockings hung beside the chimney, the singing of carols, the lighted tree, and a general feeling of gladness that finds expression in many a cry of "Merrie Christmas"; but the roast goose, the plum pudding and the candies, nuts, cakes and fruit also contribute a share toward making Christmas a day of days, and without them the holiday would be incomplete.

The hours for the meals on this day should be carefully considered. As a rule, a substantial breakfast at eight, a light luncheon at one, and the dinner at five or six o'clock will be found very convenient. By this arrangement the family and servants will be enabled to attend church in the morning, since the midday meal will require very little preparation, and it will not be necessary for any one to remain at home to look after the cooking, as would be the case if the dinner hour were a little after noon. Moreover, when the dinner is served at five o'clock or later, the table may be beautified by soft, pretty lights, which add greatly to the cheer and charm of any meal.

### CHRISTMAS MENU.

Roast Goose.	Oysters on the Half Shell.	Giblet Sauce.
Mashed Potatoes.	Apple Sauce.	Squash.
	Macaroni with Tomato Sauce.	
	Lettuce with French Dressing.	
	Crackers.	
Christmas Pudding		Sherry Sauce.
Fruit.	Nuts.	Raisins.
	Coffee.	

The table must, of course, be set with some special reference to the season. The central decoration may be a bowl of holly showing an abundance of glistening red berries, and a spray of the same beautiful foliage may be laid beside or in front of each plate. The bright coloring thus provided, in addition to the gleam of silver, glass and damask and the soft tinting of the china, will give the table a gala appearance that will be striking and appropriate.

Directions are given below for those dishes in the menu regarding which the young housekeeper is likely to need information.

**ROAST GOOSE.**—The goose is emphatically the fowl for Christmas, as the turkey is the one devoted by custom to the Thanksgiving feast. English cooks roast goose after stuffing it with a mixture of the following:

4 onions.	1 egg.
10 sage leaves.	$1\frac{1}{2}$ table-spoonful of butter.
$\frac{1}{4}$ pound of bread-crumbs.	Salt and pepper to taste.

As may be supposed, this recipe makes a highly seasoned stuffing, but the Christmas bird must have no uncertain flavor, and the old-time stuffing is, therefore, very generally favored.

**GIBLET SAUCE.**—Boil the giblets in a small saucepan containing just enough water to cover them, and when they are tender, take them from the water, chop fine, return to the water and place in a moderate heat until needed. When the goose is ready to serve, remove it from the roasting pan to the serving platter, drain off all but a table-spoonful of the oil from the pan, set the latter on top of the range, and add a table-spoonful of flour to the oil. Stir well, and when the flour has cooked for one minute add the giblets and the water in which they were boiled, stirring all the time, and pouring in enough more water to make the sauce of the desired consistency. Send to table in a gravy bowl.

**SQUASH.**—Choose the hard, yellow squash that is still to be found in the markets, cut it into pieces of medium size, peel the pieces, and remove the seeds and the soft mesh surrounding them. Boil gently in plenty of water for forty minutes or until the squash is tender. Then drain off the water, return the squash to the kettle, let it stand for five minutes, tightly covered, mash it fine, and place it, uncovered, for ten minutes in a good heat to dry, stirring frequently while drying. Season with butter, salt and pepper.

**MACARONI WITH TOMATO SAUCE.**—Boil a quarter of a pound of macaroni in plenty of slightly salted water. If the large macaroni is chosen (most cooks consider it the best), let it boil for fifty minutes, watching it closely and adding water as needed. Drain the macaroni in a colander when done, and throw it into cold water for five minutes. Meantime stew a pint of tomatoes for fifteen minutes, and pass them through a fine sieve. Place a table-spoonful of butter in a granite-ware pan on the stove, and when it is melted add two table-spoonfuls of flour; mix well, and as soon as the paste is quite smooth, add the tomatoes. Stir until the sauce thickens, season with salt and pepper, drain the macaroni from the cold water, add it to the tomato sauce, heat through, and serve.

**CHRISTMAS PUDDING, No. 1.**—This time-honored dainty has always been boiled in a bag or mould, and for the benefit of young housewives who have yet to make their first Christmas pudding we give explicit directions for boiling. Either a bag or a mould may be used. If the former is preferred, it should be made with felled seams at the sides and bottom to exclude the water. When it is time to boil the pudding, wring the bag from hot water, turn it inside out, dust it thickly with flour, and turn it back again; it will then be ready to receive the pudding, which should only fill the bag two-thirds full, that it may have room to swell. After putting in the pudding, tie the top of the bag securely. The water in the kettle must be boiling at the start and must be kept boiling all the time that the pudding is cooking, and more boiling water must be added from time to time as needed. Turn the pudding several times during the cooking, and keep it always under water. When ready to serve, remove the pudding from the water, plunge it for an instant into cold water, and turn it immediately from the bag. The cold plunge keeps the pudding from sticking to the bag.

A pudding that is boiled in a mould presents a far daintier appearance when served than one that is made in a bag. A pudding mould is usually made with hasps or other fastenings, but whatever the arrangement the water must be kept out of the pudding, so the top must be very secure. Butter both the top and sides of the mould before pouring in the batter, and have the mould only two-thirds full, as directed for the bag.

To make the batter, use the following ingredients:

$\frac{1}{4}$ pound of raisins.	$\frac{1}{2}$ ounce of orange peel.
$\frac{1}{4}$ " " currants.	1 tea-spoonful of ground cloves.
$\frac{1}{4}$ " " beef suet.	1 " " " cinnamon.
$\frac{1}{4}$ " " bread-crumbs.	$\frac{1}{2}$ nutmeg, grated.
$\frac{1}{2}$ table-spoonful of butter.	$1\frac{1}{2}$ table-spoonful of sugar.
1 cupful of flour.	4 eggs.
$\frac{1}{2}$ ounce of chopped almonds.	1 wine-glassful of brandy.
$\frac{1}{2}$ " " citron.	Milk to make a batter.
$\frac{1}{2}$ " " lemon peel.	$\frac{1}{2}$ table-spoonful of salt.

The raisins should be plump, and not so old as to be dry. They must be stoned, and the best plan is to first loosen the seeds by letting the raisins stand for three minutes in boiling water, pouring the water over them and setting them in a cool place, not upon the range. The currants must be washed and dried, and this part of the work should be done the day before the pudding is to be made. Remove all the membrane and stringy parts from the suet, and chop the latter to a powder, first sprinkling it with flour to keep it from adhering to the knife. Soak the bread-crumbs in milk, and