

For The Christmas Feast

Returning for the annual family reunion to join in the joys of Christmas once more in mother's or grandmother's home, with what eager eyes we peep into the pantry, there with delight to behold the cookies, the doughnuts, the pies, tarts, cakes little and big, and so on, all awaiting in pompous array. Realizing the love with which this treasury of the farm house has been stocked for daughters and sons and bonny grandchildren Christmas home-coming is a joy unalloyed. Envious of a little share in preparing the holiday feast we offer just a few recipes, not forgetting the time-honored doughnuts, the cookies, the deep pies, the pride of the youngster's eye, and cakes, spicy, nutty and daintily iced.

Dressing for Turkey—For an eight or ten pound turkey, cut the brown crust from slices or pieces of stale bread until you have as much as the inside of a pound loaf, put it into a suitable dish, and pour tepid water (not warm) over it; let it stand one minute, as it soaks very quickly. Now take up a handful at a time and squeeze it hard and dry with both hands, placing it, as you go along, in another dish; this process makes it very light. When all is pressed dry, toss it all up lightly, through the fingers, now add pepper, salt, about a teaspoonful, also a teaspoonful of powdered summer savory, the same amount of sage, or the green herb minced fine; add a half a cup of melted butter, and a beaten egg. Work all together and it is ready for dressing the fowl. For geese or ducks the stuffing may be made the same as for turkey with the addition of a few slices of onion chopped fine.

Roast Goose—The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. Stuff with the following mixture: Three pints of bread crumbs, six ounces of butter, or part butter and part salt pork, one teaspoonful each of sage, black pepper and salt, one chopped onion. Do not stuff very full, and stitch opening firmly together to keep flavor in and fat out. Place in a baking pan with a little water, and baste frequently with salt and water (some add vinegar), turn often so that the sides and back may be nicely browned. Bake two hours or more; when done take from the pan, pour off the fat, and to the brown gravy left, add the chopped giblets which have previously been stewed until tender, together with the water they were boiled in; thicken with a little flour and butter rubbed together, bring to a boil and serve.

Meat Accompaniments—With Roast Turkey—Cranberry sauce, currant jelly; with roast goose, apple sauce, cranberry sauce, grape or currant jelly; with roast pork, apple sauce, cranberry sauce; with roast veal, tomato sauce onion sauce and cranberry sauce, horse-radish and lemons; with roast beef, tomato sauce, grated horse-radish, mustard, cranberry sauce, pickles; with roast lamb, mint sauce.

Chicken Pie—Cut the chicken in small pieces as for frying, and stew in just water sufficient to cover it, with a little salt, until the meat begins to separate from the bones; take it out, pick out the bones, and put the meat in a tin pan or large pudding dish; season with gravy with a little more salt, if needed, and a little white pepper, then thicken with a little corn-starch; add a lump of butter if the chicken is lean, and pour the gravy over the chicken. Make a rich baking powder biscuit dough, spread it with the hands until it is large enough to cover the pie, place on the meat, and cut a large cross in the middle of the crust; bake until the crust is a rich golden brown (¾ to 1 hour) but do not leave the oven hot enough to burn it.

Lemon Pie—Line a pie plate with a good crust and bake. For the filling take 1 cup sugar, grated rind and juice of one lemon, yolks of 3 eggs, 2 table-spoons corn starch (a little heaping), stir sugar and yolks together; add the lemon juice, then add the corn starch and stir well together; add 1½ cups boiling water, put on stove and cook carefully until thick, and then pour into the baked crust. For the meringue beat the three whites of eggs stiff, add 2 table-spoons sugar, put over top and brown delicately in oven.

Doughnuts and Fried Cakes—1 cup sour cream, 1 cup sour milk, 1 cup sugar (heaping), 3 eggs; 1 teaspoon salt, 1 teaspoon soda (heaping), flour to roll. Beat the yolks and sugar together, add cream, milk, salt, beaten whites and flour containing soda. Fry in smoking hot fat. Excellent.

Raised Doughnuts—1 cup butter and lard mixed, 2 cups sugar, 1 cup warm water, 1 cup yeast, 3 eggs, beaten salt and spices. Rub the butter and lard into a quart of sifting flour, add 1 even tablespoon of salt, and spices if liked; put the water in the flour, then the beaten eggs, then the sugar; now mix all together, and add flour enough to roll into a soft dough; let it rise over night, knead down again in the morning, let it lie on the molding board until it begins to rise again, then roll out and cut in rings or make into twists, and fry in hot fat. A cup of washed and dried currants are nice in these cakes.

Ohio Doughnuts—Use 3 eggs, 1 cup sugar, 2 cups new milk, 1 teaspoon salt, a little nutmeg, about flour enough to permit the spoon to stand upright in the mixture, add 2 table-spoons baking powder and beat until very light. Drop by the desert-spoonful into hot fat. They will not absorb and are digestible.

Crullers—Butter size of egg, 1 cup sugar, 3 eggs, flour enough to roll.

Florida Fried Cakes—1 table-spoon shortening, 2 cups sugar, 2 cups sour milk, 2 eggs, 1 teaspoon soda, 1 teaspoon salt, flour to roll.

How To Keep Christmas

Where are you going to spend Christmas? is a question frequently asked. Many varieties of answers are given to it. Some people plan to go away to spend the day with friends; others prefer to remain at home. To everyone, however, Christmas is supposed to be a time of joy and gladness. To a great many people the big dinner is the attractive feature of the day. Roasted turkeys and geese have much to do with this romance of the Yule-tide to people who are fond of good things to eat.

The Christmas present has an attraction especially for the boys and girls who think that occasion is not complete without the charm of the Christmas tree. Then to a large number of people the chief joy of the festival is in the opportunity it affords for the reunion of friends and relatives. When the members of the old home get scattered there is a wonderful joy in the home-coming which once more unites the family group. Happy is the boy or girl who has a home to go to, and whose parents are still alive to welcome him back. It is home that makes Christmas more than any thing else. The average boarding house is a poor place in which to spend Christmas.

It is, however, a mistake to make our Christmas simply the occasion of social joys. There is a spiritual significance which should always be associated with the day. Everybody should so celebrate Christmas that they would feel better morally for it. To make the day an occasion for feasting and dissipation is to carnalize it.

Phillips Brooks gives us the real interpretation of Christmas:

"Then let every heart keep his Christmas within,
Christ's pity for sorrow, Christ's hatred of sin;
Christ's care for the weakest, Christ's courage for right;
Christ's dread of the darkness, Christ's love of the light.
Everywhere, everywhere, Christmas to-night."—Onward

Apple Tapioca

½ cup pearl tapioca, 2½ cups boiling water, ½ tsp. salt, 6 or 7 sour apples, whole cloves, ½ cup sugar. Soak tapioca in cold water over night. Drain, add boiling water and salt; cook in double boiler until transparent. Wipe,

core and pare apples, stick two or more cloves in each, place in buttered pudding dish and fill centres with sugar. Pour tapioca over apples. Bake in moderate oven until apples are soft. Serve with sugar and cream.

The three pillars in child-training are obedience, truth and honor.

Next big kick will be about the high cost of giving.

Thin silk stockings may be made to assume a heavy and handsome appearance by wearing under them lisle thread or thin cotton ones of the same color. This plan also insures warm feet to the wearer.

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