

See that the carving knife is p, remembering that the best of s is not so good to give an edge-common ten-cent file.

sent on their way d at King's College NEW YEAR'S RECIPES. im of Chestnut Soup.-Boil, mash enough of the nuts to t for every ten guests. To

from the fire add a cu and the beaten yolk o at till it foams. If y thicken this soup, be

egg and cream, with of butter and one ith hot wafers,

Roast Goose Stuffed With Apples.-lect out of three quarts of smail, e apples ten for garnishing. Feel d core the others, cut them in four, p one white oution, cook if in boll-twater wor ten minutes, then drain Noak the crust of half a loaf in ne broth. Chop up the goose liver th half a tablespoonful of parsley. I all these ingredients together and o two tablespoonfuls of butter divided small lumps; season with a large leepoonful of sait and a saltspoonful pepper. Mix well; put a quarter of stafing aside for filling the ten les; add then the cut apples to the fing. Fill up the erop very full, then a the skin of the neck under the back stitch it with white thread. Pour-roasting pan half a cup of broth, er the goose with buttered paper cook in warm oven for two hours, but every half hour. While the-e is cooking get the remaining apples by. Put them in a sancepan, cover 's cold water and when it begins iol, set the saucepan aside, covered them off, drain them, peel and the diffing. The ten minutes ba-the goose is cooked remove the r, place the stuffed apples in the ting pan, after ten minutes basite and serve them with the goose. F Cake.-Wash and chop two st Goose Stuffed With Apples

and serve them with the goose... Cake.--Wash and chop two-ds of pulled figs. Beat half a... d of butter to a cream; add the weight of sugar; beat again and five eggs well beaten, without sepa-c. Dust the fruit with half a cup-f four. Add half a cupful of grape-t, the juice of an orange, and fait timeg, grated to the sugar mixture; add one pint of four; beat and then in the fruit. Bake in a five-pound cake pan, in a moderate oven for hours, or steam three hours and one.

Dainty Dessert.—Add half a cup-of powdered sugar to one pint of thick cream and whip it to a stiff h. At serving-time heap it in a e dessert dish; cover first with chop-candied cherries and then with chop-almonds. Dust over all a little lered sugar and serve with maca-s or with any small fancy cakes.

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