

SUPPLEMENT TO
THE TIMES

MEDICINE HAT, ALTA., CANADA, DEC. 24, 1907.

Christmas Dinners

The American Hotel

Dinner from 5 to 7.

Baltimore Oysters raw with Lemon Soup Consomme Princess Green Turtle Fish Boiled B. C. Salmon Sauce Tartar Hollandaise Sautéed Potatoes Devilled Potatoes Queen's Style Hors d'Oeuvres Dressed Celery Spanish Olives Chow Chow Entrées Fricassee la Pigeons Oyster Patties la Windsor Goose Liver Sauté au Champagne Rum, Omelet, Soufflé Bananas Boiled Spring Chicken a la Petite Poire Sugar Cured Ham with Champagne Sauce Langues de Mouton a la Soubise Roasts Prime Ribs of Beef au Jus Young Turkey and Cranberry Sauce Mallard Duck with Apple Jelly Domestic Goose and Celery Dressing Cold Boneless Turkey Chestnut Stuffing Black Tea French Coffee Chicken Jelly	Salads New England Salad Lobster in Mayonnaise Shrimp Salad Vegetable Snow and Steamed Potatoes Baked Sweet Potatoes Asparagus in Cream Fricassee a la Petits Pois Miscellaneous Peach and Banana Trifle Charlotte Russe Strawberry a la Chantilly Pastry Deep Apple and Hot Mince Pies Lemon Meringue Pate de Cream Washington Jelly Turnover Sponge Puffs Cream Rolls Dessert Plum Pudding Anglaise au Cornac Port Wine Jelly Marble Jelly and Fruit Jelly Sponge and Cerise Snoone and Orange Almond Ice Cream with Finger Cakes Assorted Nuts and Raisins Fruit in Season Christmas Cake Assorted Cake Canada Cheese Cream de Cocoa
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Alberta Cafe

Dinner from 6 to 8, 25c.

Eastern Raw Oyster Consomme a la Champignons Soup Mock Turtle Green Celery Shrimps Mayonnaise Dressing Fish Fried Halibut and Saratoga Chip Potatoes Boiled B. C. Salmon and Hollandaise Sauce Sweet Entree Cream Puffs Peach Meringue Entrées Fricassee a la Petit Poire Lobster Potin Breaded Lamb Cutlets and Scotch Sauce Boiled Boiled Sugar Cured Ham and Champagne Sauce Ler of Mutton and Caper Sauce Cold Boned Turkey and Jelly Ox Tongue	Roast Roast Young Turkey and Cranberry Sauce Goose and Apple Sauce Pond Ducks and Jelly Spring Chicken and Chestnut Dressing Potatoes Stuffed Potatoes Mashed Potatoes Vegetables Asparagus Pastry Green Apple Hot Mince and Cream Boston Pie Strawberry Tart Pudding English Plum Pudding Brandy or Hot Sauce Jellies Cherry Pineapple and Lemon Cake Walnut and Fruit Cake Raspberry Ice Cream Hours of Dinner 6-8 25 cents.
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King Edward Restaurant

Dinner from 5 to 8, 35c.

Soup Consomme a la Canoline Creme a la Honard Fish Comme Trout Maitre de Hotel Sauce Salad Fowl Salad Boiled Conon Chicken a la Saperme Sauce Entrée Pigeons a la Quail Breaded Sweet Bread a la Cleole Devilled Crab on Shell Sweet Entree Green Gage Sauté Wine Sauce Roast Tenderloin Beef a la Juice Young Turkey and Cranberry Sauce June Duck and Strawberry Jam Second Young Pig and Dressing Spring	Lamb and Mint Sauce. Vegetable Steam Mashed Potatoes Union Fried Potatoes Saratoga Chips Potatoes French Peas French Beans. Pastry New England Green Apple Pie Boston Meringue Pie Lemon and Mince Pie Dessert English Plum Pudding and Brandy Sauce New Zealand Snow Pudding Jelly Maple Vanilla Jelly Christmas Cake and Cocoa Nut Macaroni Cake Fruit Oranges Bananas Grapes Apples All kinds of Nuts Green Tea Black Tea Cocoa and French Coffee
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Locals

BIRTHS.

Dunn—On Wednesday Dec. 11 at General Hospital, to Mr. and Mrs. R. Dunn, a daughter.

The marriage took place very quietly in St. Thomas' church on Wednesday, the Rev. Mr. Sweetman officiating, of Miss Rose Isobel Krauss, eldest daughter of the late Dr. Krauss, and grand-daughter of the late Mr. C. E. Anderson, formerly Deputy Receiver General of Canada, to Mr. Donald Dunn MacKay, son of Mr. Angus MacKay, Superintendent of Experimental Farms at Indian Head, Sask. The bride, who was given away by her uncle, Mr. Bouchette Anderson, looked lovely in travelling dress of brown ladies' cloth, the coat opening over a blouse of cream lace and a pink toque with a paradise plume. She carried an ivory prayer book. After a wedding trip through the United States and Canada Mr. and Mrs. MacKay will reside at Indian Head.—Mail & Empire.

Dr. Stoner returned on Thursday to Minneapolis.

First class grain and hay baled and loose, at the Alberta Stables.

Frank Soderberg is the latest addition to Bowell. He took up a homestead a couple of weeks ago, coming from N. Dakota.

Mr. Hansuld, of the Merchants Bank left on Thursday for a month's visit in the east.

Mrs. Isaac Hooper left on Thursday to spend the winter in St. Paul. E. S. Martin, manager of the local branch of the bank of Montreal left for Halifax on Thursday.

Mrs. Munn and her daughter spent a few days last week with Mrs. Mann's sister, Mrs. DesBrisay, leaving on Sunday evening for Vancouver. She was accompanied by Mrs. DesBrisay Sr.

The Passion Play as presented at Oberammergau is to be given at the Opera House on Dec. 30 and 31, in a series of moving pictures over two miles long. All the principal events in Christ's life will be depicted. Special music will be provided.

The Assiniboia Music Co. held their opening on Tuesday. A large number of ladies enjoyed the music which was provided on piano and gramophone. Refreshments were served.

Sidney Hooper, of Manyberries ranch, was in the city last Tuesday.

First class grain and hay, baled and loose, at the Alberta Stables.

Thirty-three horses are missing from W. H. Belson's ranch 5 miles east of Grenfell and the police are endeavoring to locate them. The herd came from Medicine Hat district and originally from Montana. Twenty-nine head are branded V with oblique stroke down from right end of letter, dot underneath the brand on left shoulder and left hip, besides other brands. Two head have brand VE inverted on left shoulder; two bays, brands unknown. Any information regarding the same should be communicated to the Mounted Police.

Lethbridge Herald—Miss Olga Evans of Medicine Hat has arrived in the city to take charge of the Isolation Hospital.

Lethbridge News—H. W. Campbell of Medicine Hat, is in the city on business.

In the last issue of the Alberta Gazette, Charles A. Krauss has been appointed Wolf Bountiful Inspector and W. A. Beaz, Notary Public.

Mrs. H. L. Hooper left Wednesday for Medicine Hat, where she will spend Xmas with her sister-in-law, Mrs. N. Hooper.—Maple Creek News.

The Times is sorry that its serial story has to be omitted this week on account of lack of space. It will appear as usual next week.

T. B. Jamieson, who left a month ago for California visit, met with an accident ten days ago that might easily have resulted fatally. While running his auto at a high rate of speed, he ran over an embankment, a bridge having been burnt away. From early despatches it was thought that he was fatally injured. Later, how-

ever, it is learned that his leg was lacerated, and that he is recovering.

On Tuesday evening in the Century Methodist church a union meeting will be held of the Epworth League and the weekly prayer meeting.

On Christmas night an entertainment will be given. There will be a Christmas tree and an excellent programme has been arranged.

Mrs. E. A. Wells is visiting Mrs. Charles H. Morrison at 1035 Esplanade. Mrs. Wells formerly lived here, and will remain for the holidays.

Essar and Miller is the name of a new firm of sausage makers on Brainer Street. They guarantee all meats treated used to be the best, and the sausages made by a practical sausage maker.

The Century Business College, Winnipeg, announce that their winter term will begin on Monday, January 6. Students are, however, at liberty to enter at any time after that date. Their instruction, being largely individual is so arranged that this can be done without in any way interfering with the progress of the student.

The young ladies of the Guild made St. Barnabas' school look very attractive on Friday afternoon and evening for their sale of fancy work, home-made candy, etc. The fish pond was in charge of Miss Moulton and Miss Daisy Harris; the fancy work booth, Miss Harris, Miss Walt and Miss Caldwell; Candy, Miss Fowler and Miss Bateman; Tea room, Miss Bolton assisted by Miss Parker, Miss Wallace and Miss Watkin.

CHRISTMAS SPECIALS.

FRUITS.—Navel oranges, Jap oranges, bananas, lemons, Spy, Belleflower, Spitz or Baldwin apples by box, barrel or loose.
Confectionery.—Kennedy's Home-made candy from 20 to 40 cents per pound. Bon-bons in fancy boxes from 25 cents to \$2. Raisins on stem or off, Nuts, mixed or separate.
Suggestions for presents.—For Gents: Nice pair of slippers \$2; fancy box containing suspenders, armlets, and hose supporters, \$1 and \$1.50. Handkerchiefs, scarfs, ties or a nice pair of boots from \$3 to \$5.
R. DUNN'S, Pure Food Grocery, South Railway Street.

If you require printing of any kind simply phone 62 and a man will call on you immediately. The Times does every kind of printing from dodgers to booklets and wedding notices. New type is being added all the time and the work is kept strictly up-to-date.

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HOWSON-GRANT.

On Tuesday Dec. 17, at 2.30 p.m., in Knox Church, Calgary, by Rev. Mr. Mahaffy, George Howson to Clara Evelyn Grant. The happy couple returned to Medicine Hat the following day, where they will reside. J. W. Cleveland has come into the city for the winter from Little Plume.

Correspondence.

To The Editor.
Sir, I will feel much obliged to you if you would be kind enough to let me know through your valuable paper when the last leap year was and whether 1904 was leap year or not.
Yours truly,

Editor.—1904 was a leap year. 1900, although divisible by 4, was not a leap year owing to a rule that the concluding years of centuries are not leap years unless divisible by 400.